

Alberta

Alberta Regulation 31/2006 with amendments up to and including Alberta Regulation 70/2015

www.qp.alberta.ca/documents/Regs/2006_031.pdf

The province of Alberta developed the “Alberta Public Health Act” and “Food Regulation”. The Food Regulation requires food establishment operators to hold a valid food handling permit issued by Alberta Health Services. It is valid for one year and is not transferable (ie. with change of ownership). The food handling permit must be displayed in a place that is visible to the public. Food handling permits may restrict the type of food that is served or the way that it is prepared.

Special events, temporary food establishments and some community functions may not require a food handling permit, but they must still follow regulatory requirements and approval from Alberta Health Services.

Regional Governance

Alberta Health, Alberta Health Services, Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Alberta. They provide interpretation and enforcement of the food safety regulations.

The following is an excerpt from the Alberta Food Regulation Public Health Act (Section 16):

“A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer.”

Public Health Inspectors operate under the Alberta Public Health Act to ensure compliance with the province’s Food Regulation. Restaurant inspections occur prior to the opening of a new facility, every four to six months thereafter or more often if non-compliance with the regulation has been identified.

Food Safety Training

Owner-operators are required by law to have at least one supervisor with a government approved food safety training certificate 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 a food safety training certificate must be present on site.

The following is an excerpt from Alberta’s Food Regulation (April 2006) Public Health Act:

31 (1) A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that the individual’s successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.

(2) A person operating a commercial food establishment must, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate or equivalent document referred to in subsection (1) and that the individual is present at the commercial food establishment at the time.

(3) This section does not apply to a commercial food establishment where

*(a) only unpackaged food that is low-risk is made available to the public, or
(b) all the food received by the commercial food establishment for public consumption is received in pre-packaged form and is made available to the public only in the same form in which it was received.*

For more information contact:

Alberta Health Services
www.albertahealthservices.ca
Phone: (780) 342-0120

or

Alberta Health
www.health.gov.ab.ca
Phone: (780) 427-4518

British Columbia

Food Premises Regulation 210/99 with amendments up to B.C. Reg. 59/2013, February 22, 2013]

http://www.bclaws.ca/EPLibraries/bclaws_new/document/ID/freeside/11_210_99

The province of British Columbia (B.C.) developed the “Public Health Act” in 2008 and included under that Act is a “Food Premises Regulation”. The Food Premises Regulation requires that food service establishment operators hold a valid Food Premises Operating Permit issued by the local Health Authority upon payment of the current Permit Fee. It is valid for one year and is not transferable (ie. with change of ownership). The Food Premises Operating permit must be displayed in a place that is visible to the public. Food Premises permits may restrict the type of food that is served or the way that it is prepared.

Most special events, temporary food establishments and some community functions normally require a Food Premises Operating permit and must also follow regulatory requirements.

Regional Governance

The Five Regional Health Authorities (Vancouver Coastal, Fraser, Vancouver Island, Interior and Northern) have the most direct day-to-day influence on the operation of foodservice and food retail operations in B.C. They provide interpretation, administration and enforcement of the health regulations. They are supported and assisted by the Provincial Health Services Authority, through the B.C. Centre for Disease Control, in relation to food safety policy and support and outbreak response. The Ministry of Health is responsible for the regulatory framework and public policy at a provincial level, and represents B.C. at the federal/provincial level with respect to National Food Safety Policy. Health Canada is responsible for National food safety policy, while the Canadian Food Inspection Agency (CFIA) administers the new “Safe Food for Canadians” Act and regulations. They may get involved in food service establishments when there are outbreaks, recalls or when a foodservice facility provides meals to Federally regulated facilities such as prisons, airports, or the Armed services. The Public Health Agency of Canada may become involved in outbreak investigations that encompass more than one province or territory.

The Food Premises Regulation requires foodservice or food retail operators to submit a copy of building or renovation plans to the local regulatory authority for approval. Regulatory agencies ensure compliance with Public Health regulations while taking into account fire, plumbing and building codes.

Health approval is required before you can obtain an operating permit for a food establishment. Regional Health Authorities are responsible for the enforcement of these regulations. They inspect food operations to make sure they are following the regulations properly.

Food Safety Training

Operators are required by law to schedule at least one manager/supervisor who holds a valid certification of successful completion of Foodsafe (Level 1) or equivalent. * (A current listing of equivalent courses is found on the BCCDC site at: <http://www.bccdc.ca/NR/rdonlyres/79AF3F81-2DB7-4449-8863-BD816D757E99/0/1104sFoodHandlerTrngCourseEquivtoFS.pdf>)

In the absence of the operator, the operator must ensure that at least one employee present in the establishment holds a valid certification in Foodsafe or equivalent.

The following is an excerpt from British Columbia's Food Premises Regulation (July 1999) under the Public Health Act (SBC 2008):

10 (1) *Every operator of a food service establishment must hold a certificate, issued by a health officer, 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).*

[am. B.C. Reg. 69/2012, Sch. 1, s. 3.]

For more information contact:

Vancouver Coastal Health Authority
feedback@vch.ca
(604)736-2033 / (866)884-0888

Vancouver Island Health Authority
info@viha.ca
(250) 370-8699 / (877) 370-8699

Interior Health Authority
www.interiorhealth.ca
250-862-4200

Fraser Health Authority
feedback@fraserhealth.ca
(604) 587-4600 / (877) 935-5669

Northern Health Authority:
www.northernhealth.ca

Manitoba

Food and Food Handling Establishments Regulation (under Public Health Act – June 2006)

http://web2.gov.mb.ca/laws/regs/current/_pdf-regs.php?reg=339/88R

The province of Manitoba developed their “Public Health Act” in June 2006 and included under that Act is a “Food and Food Handling Establishments Regulation”. The Food & Food Handling Establishments Regulation requires that food service establishment operators hold a valid Food Premises Health Permit issued by the local Health Authority. It is renewable annually (March 31) and is not transferable (ie. with change of ownership). The Food Premises Health Permit must be displayed in a place that is visible to the public. Food Premises Permits may contain provisions that restrict the type of food that is served or the way that it is prepared.

Most special events, temporary food establishments and some community functions normally require a Temporary Food Premises Health Permit and must also follow regulatory requirements.

Regional Governance

The province of Manitoba is serviced by five Regional Health Authorities who have the most direct day-to-day influence on the operation of foodservice and food retail operations in Manitoba. They provide interpretation, administration and enforcement of the health regulations. They are supported and assisted by other parts of Manitoba Health and their health authorities, such as the Communicable Disease Control division in relation to food safety policy and outbreak response. The Ministry of Health is responsible for the regulatory framework and public policy at a provincial level and, along with Manitoba Agriculture represents Manitoba at the federal/provincial level with respect to National Food Safety Policy. Health Canada is responsible for formulating national food safety policy, while the Canadian Food Inspection Agency (CFIA) administers the new “Safe Food for Canadians” Act and regulations. They may get involved in food service establishments when there are outbreaks, recalls or when a foodservice facility provides meals to federally regulated facilities such as prisons, airports, or the Armed services. The Public Health Agency of Canada may become involved in outbreak investigations that encompass more than one province or territory.

Regional Health Authorities are responsible for the enforcement of these regulations. They inspect food handling operations to ensure they are following the regulations properly.

Food Safety Training

There currently is no requirement under the Food Handling Regulations for any mandatory food safety training in Manitoba. 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. The City of Winnipeg has a requirement in their Food Services Establishment Bylaw 5160/89 that at least one person who is certified in safe food handling is working in a public eating establishment at all times when food is being prepared or served. Public health inspectors employed by health regions and other agencies, including the private sector do conduct courses. Please contact the public health inspector in your area for more information.

The following is an excerpt from Winnipeg's Food Service Bylaw (May 2009):

Food sanitation training

5.6 Effective March 31, 1996 no person shall operate a food service establishment excluding retail food stores unless the person in charge has successfully completed the Certified Food Handler Training Program. added 6197/93; amended 8162/2002

5.7 Effective March 31, 1996 no person shall operate a food service establishment employing more than five persons on duty at any one time, unless there is a person in charge present during all operating hours who has successfully completed the Certified Food Handler Training Program. added 6197/93

5.8 Effective March 31, 1996 the on duty person in charge shall post their Food Handler Training Program Certificate in a prominent place in the food service establishment.

added 6197/93

For information contact:

Environmental Health
Public Health and Primary Health Care
Manitoba Health
4th Floor – 300 Carlton St.
Winnipeg, MB R3B 3M9
Phone: (204) 788-6735
Fax: (204) 948-2040

New Brunswick

NEW BRUNSWICK REGULATION 2009-138 under the Public Health Act (O.C. 2009-457)

<https://www.canlii.org/en/nb/laws/regu/nb-reg-2009-138/latest/nb-reg-2009-138.html>

The province of New Brunswick developed the Food Premises Regulations under the Public Health Act. The Food Regulation requires that food establishment operators hold a valid food premises licence approved by New Brunswick Health Protection Branch. It expires March 31, each year and is not transferable (ie. with change of ownership). The food handling permit must be displayed in a place that is visible to the public. Food handling permits may restrict the type of food that is served or the way that it is prepared.

Public markets, not for profit and some community functions may not require a food handling permit.

Regional Governance

New Brunswick Health Services, Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in New Brunswick. They provide interpretation and enforcement of the health regulations. In December 2017 changes to Public Health in New Brunswick are expected. The work of Public Health will move to the Department of Justice and Public Safety.

As required by the Food Regulation, foodservice or food retail operators must submit a copy of building or renovating plans to the local regulatory authority for approval. Regulatory agencies ensure compliance with Public Health regulations, fire, plumbing and building codes. Health Protection approval is required before you can obtain an operating permit for a food establishment.

The Provincial Health Protection Office enforces health regulations. They inspect food operations to make sure they are following the regulations properly.

Food Safety Training

The Province of New Brunswick requires that a licensee who operates a Class 4 food premises shall ensure that the manager and at least one person present at all times in the area of a food premises where food is being prepared holds a certificate confirming his or her successful completion of a food handling program offered by a community college or industry association or that has been determined by the Minister to be equivalent in content to that set out in the *National Guidelines for Food Safety Programs in the Food Retail and Food Service Sectors* as endorsed by the Federal/Provincial/Territorial Committee on Food Safety Policy, dated May 9, 2006. "Class 4" food premises is defined by the *Food Premises Regulation* Section 4(d) as premises where food (i) is prepared or processed without killing or pasteurizing or, if meat or fish is being prepared or processed, without thermal processing, and (ii) is for sale and is consumed on or off the premises but is not distributed wholesale.

For more information contact the nearest regional Health Protection Branch office:

http://www2.gnb.ca/content/gnb/en/departments/ocmoh/healthy_environments/content/regional_branch_offices.html.

Newfoundland and Labrador


<http://www.assembly.nl.ca/legislation/sr/regulations/rc961022.htm>
<https://www.health.gov.nl.ca/health/publichealth/envhealth/foodsafetyinfo.html>

Until April 30, 2020:

The province of Newfoundland and Labrador repealed the Food and Drug Act, Dec. 10, 2013 and replaced it with the Food Premises Act. The Food Premises Regulation is developed under the Food Premises Act. The Food Premises Regulation requires food establishment operators hold a valid licence issued through the Government Service Centre, Department of Government Services. It does not expire and is not transferable (ie. with change of ownership). The food premises licence must be displayed in a place that is visible to the public. Food premises licences may restrict the type of food that is served or the way that it is prepared.

Special events, temporary food establishments and some community functions, may not require a food handling permit but they must still follow regulatory requirements and require a onetime registration with the Government Service Centre.

Effective May 1, 2020:

On May 1, 2020, a change to the [Food Premises Regulations](#)  will take effect. The change will require owners/operators of certain types of food premises to have at least one employee who has current food safety training to be present in the food premises while it is in operation. More information about this amendment can be found on the [Food Safety Training](#) page.

Through the food safety program, food premises in Newfoundland and Labrador are inspected for compliance with the Food Premises Regulations under the Food and Drug Act.

The frequency of inspections is based on a measurement, called a risk assessment, of the potential or likelihood of the premises being involved in a foodborne illness outbreak. High risk food premises are to be inspected four times per year, while low risk premises are to be inspected once every two years. The inspection frequency is provided in the table below.

Food Premises Inspection Frequency

Risk Assessment

High

Moderate

Low

Inspection Frequency

Four inspections per year

Two inspections per year

One inspection every two years

The Public Health Division has produced food safety resources which are aimed at preventing or controlling illness caused by eating contaminated food

Regional Governance

Newfoundland and Labrador Department of Health, Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Newfoundland and Labrador. They provide interpretation and enforcement of the health regulations.

As required by the Food Regulation, foodservice or food retail operators must submit 2 copies of building or renovating plans to the local regulatory authority for approval. Regulatory agencies ensure compliance with Public Health regulations, fire, plumbing and building codes. Department of Health and Community Services approval is required before you can obtain an operating permit for a food establishment.

As of April 1, 2012, food establishment inspection reports are available on-line at:

<http://www.serviceni.gov.nl.ca/inspections/index.html>

Food Safety Training

Until April 30, 2020:

The Food Safety Recognition Program is a voluntary program where the Department of Health and Community Services wishes to recognize the food establishments in the province that go beyond the minimum standards to ensure they are providing safe food to their customers. Food premises that apply for and meet all of the criteria will receive a “Food Safety Served Here” certificate, and will have their business name and website link posted.

As part of the Food Safety Recognition Program, Food Service Management Training requires that the owner/operator has completed a recognized 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.

Effective May 1, 2020:

On May 1, 2020, a change to the *Food Premises Regulations* will take effect. The change will require owners/operators of certain types of food premises to have at least one employee who has current food safety training to be present in the food premises while it is in operation. Commonly asked questions and answers about this change are listed below.

In 2017, as part of the Way Forward, the Provincial Government committed to implementing “food safety training requirements for food service workers employed in commercial food service establishments.” This approach is in line with most other provinces and territories across Canada, and will help to ensure consumer safety.

Research has shown that food safety training for food premises managers and workers:

- increases proper handwashing among food handlers;
- decreases the number of deficiencies noted during public health inspections; and,
- reduces the risk of foodborne illness outbreaks.

The requirement for food safety training applies to licenced food premises where food is handled, prepared or manufactured. Food premises where these activities occur will be notified in writing of the new training requirements. Some examples of these types of food premises include:

- Restaurants
- Take-outs
- Grocery stores
- Convenience stores where food is prepared
- Gas stations where food is prepared
- Butcher shops
- Food manufacturing facilities (e.g. bakeries, dairy product manufacturers, meat packers/processors)
- Mobile food premises (vehicles in which food is prepared for sale and service)
- Licensed kitchens used by commercial caterers
- Food premises where food is prepared for public institutions (schools, long term care facilities, hospitals)
- Food premises in child care centres
- Food premises in personal care homes

For more information contact:

Department of Health and Community Services, P.O. Box 8700, 1st Floor, West Block Confederation Building, St. John's, NL A1B 4J6
Tel: (709) 729-4984
Email: healthinfo@gov.nl.ca

Northwest Territories

<https://www.justice.gov.nt.ca/en/files/legislation/public-health/public-health.r8.pdf>

Food Establishment Safety Regulation

The Northwest Territories developed the Food Establishment Safety Regulation under the Public Health Act. The Food Safety Regulation requires food establishment operators hold a valid food establishment permit issued by the Chief Public Health Officer. It is valid for one year and is not transferable (ie. with change of ownership). The food handling permit must be displayed in a place that is visible to the public or another location authorized by the Chief Public Health Officer. Food handling permits may restrict the type of food that is served or the way that it is prepared.

Special events, non-profit, and temporary food establishments, require a food handling permit however exemptions apply to premises being used for a traditional community feast and to an organization or a family group for a function or gathering limited to members and their invited guests, at which food is prepared or served by volunteers of the organization or group.

Regional Governance

Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Northwest Territories. They provide interpretation and enforcement of the territorial health regulations and are typically the most frequent visitors to food service establishments. Health Canada and the CFIA provide interpretation and enforcement of Federal food safety legislation and may assist with cross-jurisdictional issues, recalls and outbreaks."

Food Safety Training

The following is an excerpt from Northwest Territories' Food Establishment Safety Regulation:

- 37 (2) An operator shall not operate a permanent food establishment unless he or she has successfully completed a food safety program acceptable to the Chief Public Health Officer.
- (3) An operator of a permanent food establishment shall, at the request of the Chief Public Health Officer, provide proof of successful completion of an acceptable food safety program.
- (4) An operator of a permanent food establishment shall ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation.
- 38 (1) An operator shall provide each food establishment worker with 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.

For more information contact:

Environmental Health and Social Services Email: Environmental_Health@gov.nt.ca
PO Box 1320, Yellowknife, NT X1A 2L9 Street Address: #102 – 5204, 50th Ave Phone 867-669-8979

Nova Scotia

https://www.novascotia.ca/just/regulations/regs/hpafood.html#TOC2_28

The province of Nova Scotia developed the Food Safety Regulations under the Public Health Act. The food establishment regulations require that operators hold a valid food handling permit. It is valid for one year and is not transferable (ie. with change of ownership). The food handling permit must be displayed in a place that is visible to the public. Food handling permits may restrict the type of food that is served or the way that it is prepared. Special events, temporary food establishments, public markets and some community functions will require a food handling permit while some religious or not for profit organizations and specific low risk food operations may not require a permit.

Regional Governance

Nova Scotia Environment, Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Nova Scotia. They provide interpretation and enforcement of the health regulations.

As required by the Food Safety Regulation, foodservice or food retail operators must submit a copy of building or renovating plans to the local Food Safety office for approval. Regulatory agencies ensure compliance with appropriate regulations, fire, plumbing and building codes. Nova Scotia Environment approval is required before you can obtain an operating permit for a food establishment.

The Food Safety Section is responsible for the inspection and permitting of retail food service facilities and the Provincial Meat Inspection Program. They inspect food operations to make sure they are following the regulations properly. The inspection report disclosure web site provides information to the public concerning the results of these inspections. The Section also acts in a consultative and resource capacity to other areas of the agri-food industry and with other agencies directly responsible for food protection programs.

Food Safety Training

According to the Nova Scotia Food Safety Regulations, an operator must successfully complete a food hygiene training program recognized by the Administrator and provide proof of this to the Administrator upon request.

If an operator is absent from a food establishment, the operator must ensure that a member of the personnel who has successfully completed a food hygiene training program recognized by the Administrator is present.

In addition, a person in a food establishment who comes 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.

For more information contact:

Nova Scotia Food Protection and Enforcement Division:
<http://novascotia.ca/nse/food-protection/>

Nunavut

**Public Health Act -CONSOLIDATION OF EATING OR DRINKING PLACES REGULATIONS R.R.N.W.T.
1990,c.P-14 AS AMENDED BY R-094-95**

These regulations apply to all eating or drinking places except an eating or drinking place (a) that operates for a period of two weeks or less in any 12-month period in connection with any fair, carnival, circus, sports day, public exhibition or similar gathering, and (i) serves food or drink prepared and served in a manner satisfactory to a Health Officer, (ii) serves beverages in original sealed containers or, except in the case of milk, in single service containers filled from covered containers equipped with a faucet or pouring device satisfactory to a Health Officer, (iii) serves food in single service containers; and (b) that operates for a period in excess of two weeks in any 12-month period, if all food or drink is served in original sealed containers.

Contact Nunavut Health for information.

Department of Health and Social Services

P.O. Box 1000, Station 1000

Iqaluit, Nunavut

X0A 0H0

Phone: (867) 975-5766

Fax: (867) 975-5705

Environmental Health Consultant: Wanda Joy @ 867-975-5782

EH Officer Alan Kerr @ 867-645-2171

Ontario

<https://www.ontario.ca/laws/statute/90h07>

<https://www.ontario.ca/laws/regulation/r17493>

http://health.gov.on.ca/en/pro/programs/publichealth/oph_standards/

The Ontario Public Health Standards (OPHS) 2008, revised October 2015, are published by the Minister of Health and Long-Term Care (MOHLTC) under the Health Protection and Promotion Act (HPPA) R.S.O. 1990, CHAPTER H.7.

They are guidelines for the provision of mandatory health programs and services by the MOHLTC pursuant to Section 7 of the HPPA, R.S.O. 1990, c. H.7. They provide Protocols for boards of health defining minimum expectations for public health programs and services. The Food Safety Protocols 2015 provide direction to boards of health on the delivery of local, comprehensive food safety programs; inspection, food handler training and certification and timely response to food-borne illnesses or outbreaks.

On January 1, 2009, the OPHS and Food Safety Protocols replaced the Mandatory Health Programs and Services Guidelines (MHPSG), 1997. The review of the MHPSG and development of the OPHS marked a key achievement in public health renewal in Ontario.

http://www.health.gov.on.ca/en/pro/programs/publichealth/oph_standards/docs/ophs_2008.pdf

The [Health Protection and Promotion](#) Act (HPPA) gives local health departments the duty to carry out inspections in restaurants and other food premises and sets the broad terms for inspections and the powers of Public Health Inspectors.

July 1, 2018 The Ontario Food Premises Regulation 493/17

<https://www.ontario.ca/laws/regulation/170493>, replacing the Ontario Food Premises Regulation 562. [Food Premises Regulation \(R.R.O. 1990, Reg. 562\)](#) This regulation sets the minimum standards for restaurants and other food premises in Ontario, under the *HPPA*, but more specific, and scientific research-based.

The [Ontario Recreational Camps Regulation \(R.R.O. 1990, Reg. 568\)](#) sets the minimum standards for Recreational Camps for food safety, water, and operation requirements.

Regional Governance

Regional Boards of Health, Ontario Ministry of Health and Long Term Care (MOHLTC), Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Ontario. They provide interpretation and enforcement of the health regulations.

Public Health Officers inspect food premises and enforce all the components of the Food Safety Program within food premises as defined by the HPPA and in accordance with the Food Premises Regulation (O. Reg. 493/17); the *Food Safety Protocol, 2018* (or as current); and all other applicable Acts. Public Health Inspectors and Medical Officers of Local Health Units may issue orders to ensure corrective actions in

situations of non-compliance. Public Health Inspectors have been designated as Provincial Offences Officers for the purposes of enforcing the HPPA and can initiate charges under the *Provincial Offences Act* by issuing a summons or ticket stipulating a fixed fine.

Frequency of inspections is based on a site-specific risk assessment in accordance with the following minimum schedule:

Part c of 1) Surveillance and Inspection under Operational Roles and Responsibilities of Protocol 2015 states: "The board of health shall, within each calendar year, conduct routine inspections of all fixed food premises, in accordance with the following minimum schedule: i) Not less than once every four months for high-risk food premises;* ii) Not less than once every six months for moderate-risk food premises;† iii) Not less than once every 12 months for low-risk food premises; and iv) Seasonal fixed premises that operate for six months or less are to be inspected at least once per calendar year with subsequent re-inspections as required to address compliance issues or to follow-up on complaints."

Food Safety Training

Operators are required by law to schedule at least one food handler or/supervisor who has completed food handler training.

The following is an excerpt from Ontario's Regulation 493/17:

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.

For more information contact:

Call the ministry INFOLine at 1-866-532-3161

(Toll-free in Ontario only)

TTY 1-800-387-5559

Hours of operation: 8:30am - 5:00pm

Prince Edward Island

<https://www.princeedwardisland.ca/sites/default/files/legislation/P%2630-1-2-Public%20Health%20Act%20Food%20Premises%20Regulations.pdf>

As of November 1, 2014 the province of Prince Edward Island brought into effect the new Food Premises Regulations under the Public Health Act. The Food Premises Regulation requires food establishment operators hold an approval certificate to operate approved by Prince Edward Island. It is valid from April 1 to March 31 and is not transferable (ie. with change of ownership). The food handling permit must be displayed in a place that is visible to the public. Food handling permits may restrict the type of food that is served or the way that it is prepared.

Regional Governance

Prince Edward Island Department of Health and Wellness, Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Prince Edward Island. They provide interpretation and enforcement of the health regulations.

As required by the Food Regulation, foodservice or food retail operators must submit a copy of building or renovating plans to the local regulatory authority for approval. Regulatory agencies ensure compliance with Public Health regulations, fire, plumbing and building codes. Health approval is required before you can obtain an operating permit for a food establishment.

Provincial Health and Wellness inspectors enforce health regulations. They inspect food operations to make sure they are following the regulations properly.

Food Safety Training

According to the new Food Premises Regulations, as of April 1, 2016, all license applicants shall provide proof that the applicant has completed a food hygiene training program in accordance with Section 24 which states:

- 1) A license holder shall successfully complete a food hygiene training program recognized by the Director.
- 2) When the license holder is absent from the food premises, at least one employee present in the food premises when food is being processed has successfully completed a food hygiene training program recognized by the Director.
- 3) Any person in a food premises who comes in contact with food or food contact surfaces shall be trained or instructed in food hygiene to a level of safe food hygiene knowledge necessary to carry out the person's activities to a public health official on request.
- 4) A license holder and a person referred to in subsection (2) shall complete an additional food hygiene training program at least once in each 5-year period following their initial fulfillment of the requirements of this section.

5) The certificate or other proof that a license holder and a person referred to in subsection (2) have completed the required food hygiene training program shall be posted in a location where it can easily be checked by a public health official.

Section 30, states that the Director may require a food safety management system implementing the steps of flow charts, hazard identification, critical control points, critical limits, monitoring corrective actions and record keeping.

Another major change is that operators are now required to document cleaning and sanitizing schedules for the premises, equipment and utensils. This is similar to requirements in place for processing agricultural and fisheries products. To assist in developing the written sanitation procedure(s), templates are available at:

<http://www.gov.pe.ca/photos/original/FoodPremSani2.pdf>

For more information contact:

Department of Health and Wellness, Office of Environmental Health

Address: PO Box 2000, Charlottetown, PE C1A 7N8

Telephone: (902) 368.4970

Toll-free: 1.800.958.6400

Facsimile: (902) 368.6468

Email: envhealth@ihis.org

Quebec

ww2.publicationsduquebec.gouv.qc.ca/dynamicSearch/telecharge.php?type=2&file=/P_29/P29_A.html

The province of Quebec is entrusted with enforcing the Food Products Act (R.S.Q., c. P-29). Any establishment where food is prepared for sale or service must implement and complete food safety training. This regulation applies whether or not the establishment is required to possess a license from the Ministère de l'Agriculture, des Pêcheries et de l'Alimentation (MAPAQ).

Food Safety Training

The regulation making food health and safety training mandatory was established on November 21, 2008 and requires the operator of the premise to have a manager-level food safety certificate. The operator must also ensure that at least one staff member who holds a manager-level (12 hours) or foodhandler-level food safety certificate (6 hours) is present on the premise during operating hours. *Alternatively*, they must ensure at least 10% of the personnel handling food in the establishment hold a manager-level or foodhandler-level food safety certificate. The operator must maintain a register with the names of the persons who hold food safety training certificates.

For more information (French only):

http://www.mapaq.gouv.qc.ca/fr/Transformation/Qualitedesaliments/Hygienesalubrite/Pages/Hygiene_salubrite.aspx

Or contact the nearest regional office:

https://web.mapaq.gouv.qc.ca/bak/bureau_insp/index.cfm

Saskatchewan

Chapter P-37.1 Reg 12 (effective May 7, 2009).

<http://www.qp.gov.sk.ca/documents/English/Regulations/Regulations/P37-1R12.pdf>

The province of Saskatchewan developed their “Public Health Act” in 1994 and included under that Act is a “Food Safety Regulation”. This regulation was amended and updated in 2009 and again in 2016.

The Food Safety Regulation requires that food service establishment operators hold a valid Food Premises Operating License issued by the local Health Authority. It is valid for up to two years and is not transferable (ie. with change of ownership). The Food Premises Operating License must be displayed in a place that is visible to the public. Food Premises licenses may contain provisions that restrict the type of food that is served or the way that it is prepared.

Most special events, temporary food establishments and some community functions normally require a Temporary Food Premises Operating license and must also follow regulatory requirements.

Regional Governance

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. Environmental Health Officers provide interpretation, administration and enforcement of the health regulations. They are supported and assisted by other parts of Saskatchewan Health, such as the Saskatchewan Disease Control Laboratory in relation to food safety policy and support and outbreak response. The Ministry of Health is responsible for the regulatory framework and public policy at a provincial level, and represents Saskatchewan at the federal/provincial level with respect to National Food Safety Policy. Health Canada is responsible for National food safety policy, while the Canadian Food Inspection Agency (CFIA) administers the new “Safe Food for Canadians” Act and regulations. They may get involved in food service establishments when there are outbreaks, recalls or when a foodservice facility provides meals to federally regulated facilities such as prisons, airports, or the Armed services. The Public Health Agency of Canada may become involved in outbreak investigations that encompass more than one province or territory.

The Food Safety Regulations require foodservice or food retail operators to apply for approval to open and operate a foodservice facility and to submit a copy of building or renovation plans to the local regulatory authority for approval. Regulatory agencies ensure compliance with Public Health regulations while taking into account fire, plumbing and building codes. Health approval is required before you can obtain an operating license for a food establishment.

Regional Health Authorities are responsible for the enforcement of these regulations. They inspect food operations to make sure they are following the regulations properly.

Food Safety Training

The regulations require that at least one person who is certified in safe food handling is working in a public eating establishment at all times when food is being prepared or served. Public health inspectors employed by health regions and other agencies, including the private sector do conduct courses. Please contact the public health inspector in your area for more information.

The following is an excerpt from Saskatchewan's Food Premises Regulation (May 2009) under the Public Health Act:

Food sanitation training

26(1) Unless exempted in writing by the local authority, an operator of a public eating establishment must ensure that a person who has successfully completed a course in food sanitation that is approved by the local authority is working in the public eating establishment at all times when food is being prepared and served.

(2) A local authority may require the operator of a food facility or other person who handles, processes, prepares, packages, sells or stores food to attend and successfully complete a course in food sanitation that is approved by the local authority, if, in the opinion of the local authority, the food facility is operated in a manner that is injurious to or may endanger the public health.

15 May 2009 cP-37.1 Reg 12 s26.

Saskatoon Health Authority:

Saskatoon Health Authority 306-655-4605 <https://www.saskhealthauthority.ca/pages/Contacts.aspx>

For information contact your local health region:

Cypress Health Region 306-778-5100 <https://cypresshealth.ca/about-us/contact-us/>

Five Hills Health Region 306-694-0296 <http://www.fhhr.ca/contact.php>

Heartland Health Region 306-882-4111 <https://www.hrha.sk.ca/pages/Contacts.aspx>

Kelsey Trail Health Region 306-873-6600 <https://www.kelseytrailhealth.ca/Pages/default.aspx>

Prairie North Health Region 306-446-6606

http://pnrha.ca/bins/content_page.asp?cid=26&lang=1

Prince Albert Parkland Health Region 306-765-6600 <http://paphr.ca/services/public-health-inspections>

Regina Qu'Appelle Health Region 306-766-7755 EnvironmentalHealth@rqhealth.ca

Sunrise Health Region 306-655-0080 <http://sunrisehealthregion.sk.ca/>

Sun Country Health Region 306-842-8399 <https://www.suncountry.sk.ca/>

Population Health Unit 306-425-8512 populationhealth@mccrha.sk.ca

(formerly Northern Health Region - Regions include: Athabasca Health Authority; Keewatin Yatthé; Mamawetan Churchill River)

Yukon

http://www.gov.yk.ca/legislation/regs/co1961_001.pdf

Yukon developed the Regulations Governing the Sanitation of Eating and Drinking Places under the Public Health Act. The Food Regulation requires food establishment operators hold a valid permit approved by Environmental Health Services. Food handling permits may restrict the type of food that is served or the way that it is prepared.

Permanent facilities, special events, and temporary food establishments require permits with the exception of private events that are closed to the public, are not publicly advertised and are by private invitation only. Also exempted are events serving only low risk non-potentially hazardous foods.

Regional Governance

Health Canada and the CFIA have the most influence on the operation of foodservice and food retail operations in Yukon. They provide interpretation and enforcement of the territorial health regulations and are typically the most frequent visitors to food service establishments. Health Canada and the CFIA provide interpretation and enforcement of Federal food safety legislation and may assist with cross-jurisdictional issues, recalls and outbreaks."

Food Safety Training

When applying for a permit for Operation of a Temporary Food Premises, it is recommended that operators and food handlers attend a food handler training course. There is no reference to food handler training requirements in the application and guidelines for a permit to operate a Food Premises.

For more information contact:

Environmental Health Services

#2 Hospital Road

Whitehorse, Yukon Y1A 3H8

Phone: (867) 667-8391

Fax: (867) 667-8322

Toll Free (in Yukon) 1-800-661-0408, ext. 8391

E-mail Address: environmental.health@gov.yk.ca

In the Yukon, food service and restaurant inspection is carried out by the [Department of Health and Social Services - Environmental Health Program](#).

You DO NOT need a Temporary Food Permit if *either* of these conditions is met:

- Your event is a private one, such as weddings, funerals and other private events that are closed to the public.
- If you are serving only low risk foods such as:
 - apple sauce
 - fudge
 - brownies
 - bread and buns (no potentially hazardous foods as fillings, e.g., dairy, cheese)
 - butter tarts

- cakes or muffins (sugar icing only, no dairy fillings or synthetic whipped cream)
- popcorn
- dry cereal products
- dry noodles
- chocolate
- cookies, rice crispies squares
- dried fruit
- whole fresh fruit and vegetables
- fruit pies and pastry
- cinnamon buns (sugar icing only)
- hard candy
- honey (pasteurized)
- jam (pH 4.6 or less)
- jelly (pH 4.6 or less)
- pickled vegetables (pH 4.6 or less)
- relish (pH 4.6 or less)
- syrup
- toffee

If the food you are serving is not on this list, please contact Environmental Health Services for additional information on Temporary Food Permits.

You DO need a Temporary Food Permit if:

- You or your organization are planning a temporary event where any food (*except as described above*) intended for public consumption is supplied, served, processed, handled, packaged, prepared, or dispensed, regardless of whether or not there is a charge for the food.
- You will be serving potentially hazardous food. Foods that can support the rapid and progressive growth of potentially infectious microorganisms are potentially hazardous. If you are in doubt if the food you will be serving is potentially hazardous, but it is not on the list above please contact Environmental Health Services for additional information.

Some of the things we consider when deciding if a Temporary Food Permit is required include:

- What population will be served
(*the very young and very old are more vulnerable to illness*)
- Planned menu items
- Source and quality of food and water
- Location of food preparation and facility (is the facility approved by Environmental Health Services for food preparation / are all required facilities available)
- The overall method of food preparation and handling.