

GLOSSARY OF TERMS

Compliance Inspection

An inspection as required by the Ministry of Health and Long Term Care. The number of visits is based on the risk rating of the food establishment. Food Premises Regulation 562 of the Health Protection and Promotion Act, sets out the standards that food establishments must meet. These standards relate to food temperatures, food handling, sanitation, dishwashing, and personal cleanliness practices. Public Health Inspectors visit food establishments to inspect the physical environment, equipment and observe the practices of food handlers.

Convicted

An outcome of a charge in which an individual or business has either plead guilty or has been found guilty. The outcome may include fines and/or court orders, or alternative sentencing.

Durham Food Safety Inspection Summary Sign

The Green, Yellow or Red coloured sign issued and posted by a Public Health Inspector at a food establishment after their inspection.

Durham Food Safety Inspection Report (Inspection Report)

The inspection report that a Public Health Inspector gives to the operator noting infractions and the requirement to comply with all standards.

Follow-up Inspection

Follow-up visits to a food establishment verify that infractions have been fixed. Follow-up visits will also occur where the well water sample test results indicate the water is unsafe for drinking. A temporary safe source of water may be provided until their water has been proven safe.

Food

Includes all ingredients and beverages that people eat or drink.

Food Establishment

Any place where food is manufactured, processed, stored, handled, displayed, distributed, transported, sold or offered for sale to the public.

Food Handler

An employee who handles or comes into contact with any utensil or food during its preparation, processing, packaging, service, storage or transportation.

Food-borne Illness

Also known as “food poisoning”, happens when people eat or drink food contaminated by bacteria, parasites, viruses or chemicals. Salmonella and E.coli are two common types of bacteria that cause food-borne illness.

Hazardous Food

Any food that can support the growth of disease causing organisms. Examples include food(s) with high levels of protein, moisture and neutral acidity (meats, dairy products, rice, seafood and poultry).

Health Hazard

Is defined by the Health Protection and Promotion Act, as “A condition of a premises, a substance, thing, plant, or animal other than man, or a solid, liquid, gas, or combination of any of them, that has or that is likely to have an adverse effect on the health of any person.”

Infraction

The failure to meet the basic legal requirements for a food establishment. The term “infraction” may also be called “violation”, “contravention”, or “item of non-compliance”.

Critical infraction(s)

Items that may lead to food-borne illness e.g. improper hot/cold holding temperatures, cross-contamination of food, in adequate/no hand washing, etc.

Non-critical infraction(s)

Items that are not likely to lead to food-borne illness e.g. lack of hair restraints for food handlers, repair/cleaning of floors, walls, non-food contact surfaces, etc.

Legal Action

Actions used by the Durham Region Health Department to ensure food establishments meet the standards of the Ontario Food Premises Regulation. (25) Actions may include charges (tickets or summons) and/or orders made under the Health Protection and Promotion Act. (19)

Ontario Food Premises Regulation

The Ontario Food Premises Regulation, O. Reg. 562 (as amended) is the legislation outlining the food safety standards that food establishments in Ontario must meet.

Ontario Health Protection and Promotion Act

The Ontario Health Protection and Promotion Act, R. S. O. 1990, C.H.7 (as amended) outlines the organization and delivery of public health programs and services, the prevention of the spread of disease and the protection and promotion of the health of the people of Ontario.

Owner/ Operator

A person who has responsibility for and/or control over activities carried out in a food establishment.

Pending (Legal Action)

Awaiting the legal outcome of a charge on an individual or a business. This may result in a conviction, or charges may be withdrawn or dismissed.

Public Health Inspector

Trained and certified professionals who are required to assess and monitor health and safety hazards in the community. They are Provincial Offences Officers who enforce laws relating to food safety, sanitation, safe water and other environmental health issues. (www.ciphi.ca)

Sanitize

The treatment of food-contact surfaces by a chemical or temperature that decreases the number of disease causing organisms.

Summons

A notice to appear before the Ontario Court of Justice regarding charges related to violations of the Health Protection and Promotion Act, the Ontario Food Premises Regulation and/or By-law 54-2008 (Food Safety Inspection Disclosure By-law).

Ticket

An Offence Notice (ticket) that has a set fine associated with an infraction under the Ontario Food Premises Regulation or By-law 54-2008 (Food Safety Inspection Disclosure By-law).