

# GLOSSARY OF TERMS

## **Compliance Inspection**

Food Premises Regulation 562 of the Health Protection and Promotion Act, sets out the minimum standards that food establishments must meet. These standards relate to food temperatures, food handling, sanitation, dishwashing, and personal hygiene practices. Public health inspectors visit food establishments on a routine basis to inspect the physical environment and equipment and observe the practices of food handlers to ensure the establishments are being operated in accordance with the regulation.

## **Condemnation**

Food(s) have been seized under the authority of a public health inspector and destroyed.

## **Convicted**

A legal outcome of a charge placed before the Ontario Court of Justice in which an individual or business has either plead guilty to the charge or has been found guilty of an offence by the courts at the completion of a trial. Outcome may include fines and/or court orders, or alternative sentencing.

## **Durham Food Safety Inspection Summary Sign**

The original coloured sign issued by a public health inspector to a food establishment.

## **Durham Food Safety Inspection Report**

The original inspection report that corresponds to an inspection conducted by a public health inspector that is issued to the operator noting infractions and the requirement to comply with all appropriate legislation.

## **Follow-up Inspection**

Follow-up visits to a food establishment are conducted by a public health inspector to verify that previously identified deficiencies have been corrected and/or after receiving results of a water sample taken during a compliance inspection. If the water sample test results indicate the water is unsafe for drinking a temporary alternate source may be provided. Follow-up inspections are conducted within a period of time that is relative to the severity of the deficiency.

## **Food**

Means food or drink for human consumption, and includes an ingredient of food or drink for human consumption.

## **Food Establishment**

Any place where food or drink for human consumption 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**

Food-borne illness (also known as “food poisoning”) results from eating food or drinking beverages contaminated with bacteria (or their toxins), parasites, viruses or chemicals. Salmonella and E.coli are two common types of bacteria that cause food-borne illness.

**Food Safety Program**

A program under the Ontario Public Health Standards. The Standards are published as guidelines for the provision of mandatory health programs and services by the Ontario Ministry of Health and Long-Term Care. The goal of the food safety program is to prevent or reduce the burden of food-borne illness.

**Hazardous Food**

Any food that is capable of supporting the growth of pathogenic (disease causing) organisms or the production of toxins by such organisms. Examples include food(s) with high levels of protein, moisture and neutral acidity (meats, dairy products, and poultry).

**Health Hazard**

A health hazard, as defined by the Health Protection and Promotion Act, means 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 prescribed legislative requirements. The term “infraction” is often used interchangeably with “violation”, “contravention”, or “item of non-compliance”.

**Legal Action**

Use of a progressive enforcement approach by the Durham Region Health Department to ensure food establishments meet the requirements of the Ontario Food Premises Regulation. Actions may include charges (tickets or summons) and/or Section 13 orders made under the Health Protection and Promotion Act.

**Ontario Food Premises Regulation**

The Ontario Food Premises Regulation, O. Reg. 562 (as amended) is the primary piece of legislation outlining the minimum food safety requirements that all food establishments in Ontario must meet at all times.

**Ontario Health Protection and Promotion Act**

The Ontario Health Protection and Promotion Act, R. S. O. 1990, C.H.7 (as amended) provides the fundamental structure for 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.

**Orders**

Orders are issued under the Health Protection and Promotion Act when there are reasonable and probable grounds that a health hazard exists. The order will refer to requirements that need to be met before the order can be revoked and/or the premise can re-open.

**Owner/ Operator**

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

**Pending**

Awaiting a legal outcome of a charge currently before the Ontario Court of Justice on an individual or a business. Outcomes may result in a conviction, or charges may be withdrawn or dismissed.

**Public Health Inspector**

Public health inspectors are trained and certified professionals who are required to evaluate and monitor health and safety hazards in the community. They are designated as Provincial Offences Officers who enforce government regulations relating to food safety, sanitation, safe water and other environmental health issues.

**Sanitize**

The treatment of food-contact surfaces by a chemical or temperature that is effective in decreasing the number of pathogenic (disease causing) organisms to levels at which they pose no danger of causing disease.

**Seizure**

Food(s) have been temporarily removed from sale by the public health inspector for analysis.

**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).

**Tickets**

The issuance of an Offence Notice having a pre-determined fine associated with the infraction. The Offence Notice indicates that an infraction was committed contrary to the requirements under the Ontario Food Premises Regulation or By-law 54-2008 (Food Safety Inspection Disclosure By-law).