



Capital Health
EDMONTON AREA

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Food Regulations in Alberta

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Outline

- Overview of sections in the Food Regulation
- Who needs a permit?
- Highlight key aspects of the regulations pertaining to commercial food establishments.
- Farmer's Markets
- Inspections
- Enforcement
- Disclosure
- Questions?



Food Regulation

In this Regulation,

- (a) Part 2 applies to commercial food establishments,
- (b) Part 3 applies to farmers' markets,
- (c) Part 4 sets out regulatory rules that have practical application to temporary food establishments that operate at Special Events.
- (d) Part 5 applies to community organization functions, and
- (e) Part 6 applies to bed and breakfasts.



Requirement for permit

No person shall operate a food establishment unless

- (a) the person is an operator who holds a valid and subsisting permit for the operation of the food establishment, and
- (b) the food establishment is identified on the permit ...

Who does NOT need a permit?

This Regulation does not apply to food handling for the purpose of operating

- (a) a bake sale,
- (b) a restricted function (see definition),
- (c) a potluck,
- (d) a private dwelling
- (e) a social care facility that provides care to no more than 10 people,

Who does NOT need a permit?

Application continued...

- (f) a vending machine,
- (g) a dairy manufacturing plant licensed under the *Dairy Industry Act*,
- (h) a facility subject to licensing or inspection under applicable meat inspection legislation, including an abattoir,
- (i) a business that exclusively sells liquor.

Who does NOT need a permit?

Application continued...

- (j) a farm selling unprocessed horticultural products,
- (k) a place registered with the Canadian Food Inspection Agency (CFIA),
- (l) a business that provides customers with complimentary low risk foods but is not otherwise engaged in food handling, or
- (m) any other operation or event that is specified by the Minister in writing.

Food safety is the priority...

- Notwithstanding these exemptions, no food handling is exempt from the operation of this Regulation if, in the opinion of the regional health authority, the exemption would or is likely to create a nuisance.

Part 2 - Food Regulation

Commercial Food Establishments

- 15 Food handling permit
- 16 Approval of plans and specifications
- 17 General construction requirements
- 18 Equipment, utensil and food surface requirements
- 19 Basic operating requirements
- 20 Storage of articles and materials
- 21 Pests and control measures
- 22 Requirement to obtain certain food from approved sources
- 23 Contamination and unfitness for human consumption
- 24 Processing
- 25 Storage, display and transportation
- 26 Transportation, storage or distribution units
- 27 Previously served food
- 28 Facilities, equipment and utensils - post-construction
- 29 Sanitation procedures
- 30 Food handlers - hygiene and health
- 31 Food safety training
- 32 Live animals



Part 2 – Food Regulation

(15) Food Handling Permit

- Operator must apply and ensure that the operation and maintenance is conducted in accordance with this part

(16) Approval of plans and specifications

- A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations have been approved by an executive officer

Part 2 – Food Regulations

General construction requirements

- f/w/c, lighting, hot/cold water, hand sinks, sewage disposal, ventilation, control entry of pests, *Alberta Building Code*





Part 2 – Food Regulations

Storage of articles

- Separate food / non-food
- Chemicals separate and clearly labeled



Food Contact Surfaces

- all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance.



Equipment Maintenance

- all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- Single service items must not be reused.



Temperature Control

- all refrigeration and hot holding equipment used in the commercial food establishment must be
 - (i) of a type and capacity that are adequate to meet the needs of the commercial food establishment,
 - (ii) capable of maintaining the proper temperatures
 - (iii) equipped with an accurate thermometer



Temperature Control

- Applies to the storage, transport and display of perishable foods
- Less than 4C
- Above 60C
- Frozen



Sanitizers

Manual Dishwashing Procedure

**1st
Sink**

Wash

Clean Warm Water
and detergent
110 °F (44°C)

**2nd
Sink**

Rinse

Clean Warm Water
110 °F (44°C)

**3rd
Sink**

Sanitize

Approved Chemical Sanitizer
at Proper Solution Strength
(Determine strength with proper Test Papers)

- 2 Min. @ 100 PPM Chlorine
1 oz. 5.25% Household Bleach per 3 Gal. Water
- 2 Min. @ 200 PPM Quaternary Ammonium

**Air
Dry**



Written Sanitation Procedures

- A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
- The procedures must include
 - (a) the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and
 - (b) a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.



Food Safety Training



- Certificate in food safety and hygiene (approved by the Minister)
- Does not apply to operations that only sell prepackaged, non-perishable foods
- 5 or fewer food handlers
- 6 or more food handlers

Requirement to obtain certain food from approved sources

- a commercial food establishment must obtain all food that is inspected.
- this does not apply to a food establishment that lawfully provides cutting and wrapping services for uninspected meat, but such meat must be clearly labelled, adequately separated from all other food and identified as not for public consumption.



Food Handling

- All food used or to be used in a commercial food establishment must be:



(a) protected from contamination,

And...

Food Handling

(b) Handled, stored and displayed in a sanitary manner.



- All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.

Hygiene

Regardless if it a stall at a Farmer's Market or a commercial eatery, food handlers shall...

- (a) wear clean clothing and footwear,
- (b) exhibit cleanliness and good personal hygiene,
- (c) ensure that food is not contaminated by hair,
- (d) wash hands as often as necessary to prevent the contamination of food or food areas,

Hygiene cont...



- (e) refrain from smoking in a food area,
- (f) refrain from any other conduct that could result in the contamination of food or a food area, and
- (g) do not handle food if prohibited from working by order of the MOH under the *Communicable Diseases Regulation*

Pest Control

Keep the premises

- free from insects / vermin
- Free from conditions that may result in the introduction, harbourage or breeding of insects / vermin.

Inspect your premises

Retain records



Live Animals

- A live animal must not be permitted in a food area, except
 - (a) a service animal
 - (b) an animal that is in an abattoir in accordance with the meat inspection legislation, or
 - (c) another animal that the executive officer determines will pose no risk of the occurrence of a nuisance in the commercial food establishment and whose presence that officer specifically authorizes.

Part 3 - Farmer's Markets

Sections

- 33 Farmers' market permit
- 34 General building requirements
- 35 Regular duties of permit holder
- 36 Stallholder requirements

Part 3

Farmers' Markets

- The operator of a farmers' market must apply for a farmers' market permit in accordance with Part 1 of this Regulation.
- Area must be suitable
- Sink must be available
- Garbage must be removed

Part 3

Farmers' Markets

A stallholder must not sell, offer for sale, distribute, provide or otherwise make available to the public

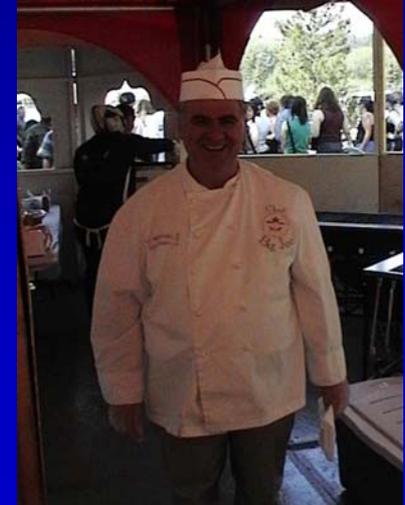
- (a) uninspected meat,
- (b) home-canned food other than jam, jelly and pickles,
- (c) any food unless it is stored, displayed and transported in accordance with section 25,
- (d) home-prepared food unless it is protected in a manner adequate to prevent customer handling and contamination,
- (e) unpasteurized milk, or
- (f) foods containing one or more of the foods prohibited in clauses (a) to (e) as ingredients.



Staff Hygiene



- Adhere to proper staff hygiene requirements which are the same for commercial food establishments & Farmer's Markets.



Inspection



- Food establishments and Farmer's Markets are subject to inspection.
- Frequency ranges from 1-3 times per year*
- Make an effort to work cooperatively with your inspector.
- Remember that it is the permit holder who is ultimately responsible for safe food.
- Use us as a resource!

Enforcement

- Regulations outline minimum requirements
- All are enforceable
- Enforcement may include:
 - Seizure and disposal of product
 - Issuance of an Executive Officer's Order
 - Closure or Permit Suspension
 - Prosecution

Disclosure

- Executive Orders, Closures, Permit Cancellations
- Capital Health LINK (call centre)
 - Details of most recent monitoring inspection / outcomes
- Online disclosure – Provincial July 1, 2008
 - Inspection history, frequency, details of violations encountered

Have questions? Contact us!

- Don't hesitate to contact us! We have important resources and information that can help you!
- Online:
<http://www.capitalhealth.ca/AboutUs/OurOrganization/PublicHealthDivision/EnvironmentalHealth/EnvironmentalHealthEnforcement/FactSheetsandForms/default.htm>
- In person:
Edmonton General Hospital, 4C21, 11111 Jasper Avenue,
Edmonton
- By phone: (780) 413-7711

Thank you!