

The Simcoe Muskoka District Health Unit is pleased to announce that we will be introducing a food inspection disclosure program, "*Inspection Connection*" in late 2014.

FOOD SAFETY INSPECTION DISCLOSURE PROGRAM

What is a Food Safety Inspection Disclosure Program?

A food safety inspection disclosure program refers to the way inspection results are communicated to the public. Inspection Connection provides a service to the public so they can easily access inspection results for all applicable food premises so that individuals are able to make informed decisions about which food premises they choose to visit.

What are the benefits of Inspection Connection?

Inspection Connection will benefit both the public and food premises operators. Research provided by health units with similar programs indicates that their owners/operators noticed an overall positive effect on their businesses.

What inspection reports will be available?

The Simcoe Muskoka District Health Unit (SMDHU) will make food premises inspection reports available to the public from the following types of establishments in Simcoe County and the District of Muskoka:

- General food service establishments (restaurants, bars, cafeterias, delis, butcher shops, grocery stores, banquet halls, catering kitchens, etc.)
- Institutional food service establishments (hospitals, licensed child care centres, long-term care homes, etc.)
- Mobile food service premises (hot dog carts, catering vehicles, french fry trucks, etc.)

The food inspection disclosure program will not provide inspection reports for special events, farmers' markets, licensed before and after child care programs, or school nourishment programs. In addition, food premises that are exempt from the Ontario Food Premises Regulation, 562, will not be disclosed.



ACCESS TO ONLINE INSPECTION RESULTS

By December 2014, the Simcoe Muskoka District Health Unit will make recent inspection results available online for most food premises in the County of Simcoe and District of Muskoka.

What information will be available to the public?

The following information for each food premises will be posted on www.inspectionconnection.ca:

- Name of Food Premises
- Full address including community
- Type of Food Premises (e.g. restaurant, bakery, institution)
- Inspections
 - Date of inspection
 - Type of inspection (routine or follow-up)
 - Number of critical and non-critical infractions per inspection
 - List of critical and non-critical infractions per inspection
 - Legal enforcement and/or action taken

The owner and operator information for each food premises will not be posted.

INSPECTION CONNECTION SIGNAGE

Signage as well as acrylic holders will be provided by the public health inspectors to each food premises free of charge. At the beginning of the program, the green signs will be provided with the most recent routine or re-inspection date noted.

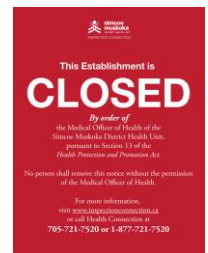
Green Sign — What does it mean?

A green sign is a certificate of inspection noting that the food premises was inspected as per the requirements of the Ontario Food Premises Regulation, 562. A green sign identifies that, on the date of the inspection, the minimum standards of the regulation were met and any observed infractions (critical and non-critical) were either corrected and/or addressed at the time of inspection, or a date set for the infractions to be followed up in an appropriate time frame.



Red (CLOSED) Sign — What does it mean?

A red CLOSED sign is issued to the operator of a food premises when the public health inspector is of the opinion, upon reasonable and probable grounds, that an immediate health hazard exists. **Posting of this sign is not voluntary.**



LEGAL ACTION

If infractions identified during routine inspections are not corrected at the time of inspection or at a pre-determined follow-up inspection date, based on the discretion of the public health inspector, legal action may be initiated to obtain compliance. By law, the public health inspector also has the authority to seize and destroy any food that they believe poses an immediate health risk if consumed by the public.

For more information check out our operators information guide at

www.smdhu.org/operatorsinfo

Or call Health Connection at 705-721-7520 (1-877-721-7520) to speak to a public health inspector.