

GLOSSARY

Conviction: 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.

Critical infraction: An infraction that has the potential to lead to foodborne illness.

Food: Is food or drink for human consumption or an ingredient of food or drink for human consumption.

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

Food premises: A premises where food or drink for human consumption is manufactured, processed, stored, handled, displayed, distributed, transported, sold or offered for sale to the public.

Follow-up inspections: Follow-up visits to a food establishment 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. Follow-up inspections are conducted within a period of time that is relative to the severity of the infraction.

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 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 “offence”.

Non-critical infraction: Infraction that has minimal potential to lead to foodborne illness.

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

Order: Issued under the *Health Protection and Promotion Act, R.S.O., 1990, c.H.7* 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 premises can re-open.

Public Health Inspectors: Trained and certified professionals who evaluate and monitor health and safety hazards in the community. They are designated as Provincial Offences Officers and are named in the *Health Protection and Promotion Act, R.S.O., 1990, c.H.7* to enforce government regulations relating to food safety, sanitation, safe water and other environmental health issues.

Routine inspection: The minimum standards that food establishments must meet are set out by Ontario Food Premises Regulation, 562. 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.

Ticket: The issuance of an Offence Notice having a pre-determined set fine associated with the infraction. The Offence Notice indicates that an infraction was committed contrary to the requirements under the Ontario Food Premises Regulation, 562.