

The following definitions are some commonly used terms.

business day

Normal working days of the Windsor-Essex County Health Unit, are Monday to Friday, excluding all holidays observed by the Health Unit.

C.I.P.H.I.

Canadian Institute of Public Health Inspectors, which governs advances in the profession, science and field of Environmental Public Health through certification, advocacy, education, and setting standards.

certified food handler

An individual who's attended a food handler training course acceptable to the Ministry of Health and Long-Term Care and meets the minimum requirements for the Food Handler Training Protocol in the Ontario Public Health Standards. In addition, a Certified Food Handler must write and pass an exam.

compliance inspection

A thorough and complete inspection of a food premises conducted by a Public Health Inspector.

crucial infraction

Any violation of the Food Premises Regulation (O. Reg. 562/90), as amended, that presents an immediate health hazard and requires immediate corrective actions.

food

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

food disposal

After examination or investigation a Public Health Inspector can take action and destroy food to eliminate or decrease a health hazard.

food premises

A premises where food or milk is manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale but doesn't include a private residence (HPPA 1990). For the purpose of SFC the premises must also be included in the Food Premises Regulation (O. Reg. 562/90).

food seizure

A legal possession of food by a Public Health Inspector who is of the opinion, upon reasonable and probable ground, that the condition of the food is a health hazard.

food service premises

Any food premises where meals or meal portions are prepared for immediate consumption or sold or served in a form that will permit immediate consumption on the premises or elsewhere.

HACCP audit

A Hazard Analysis Critical Control Point (HACCP) system is a universally recognized and accepted method for food safety assurance. It's a scientific and systemic approach to identification, assessment, and control of hazards during production, processing, manufacturing, preparation, and use of food to ensure it's safe when consumed.

hazardous food

Food that's capable of supporting the growth of pathogenic organisms and/or the production of the toxins of such organisms.

health hazard

A condition of a premises, substance, plant, or animal other than humans, 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.

health unit

An area that, by or under any HPPA, is the area of jurisdiction of a board of health.

HPPA

The Ontario Health Protection and Promotion Act (1990).

minor infraction

Any violation of Food Premises Regulation (O. Reg. 562/90), as amended, that is not likely to present an immediate or substantial risk to the public's health and doesn't lead directly to food-borne illness.

multi-service article

Any container or eating utensil that's intended for repeated use in the service or sale of food.

work order

A written report to a food premises owner and/or operator noting infractions and requiring the owner to comply with the appropriate legislation.

section 13 order

A verbal and/or written direction given to remove a condition that constitutes a health hazard as defined by the Health Protection and Promotion Act.

owner/operator

In relation to a food premises, a person who has responsibility for and control over activities carried out at a premises. It's possible to have more than one owner/operator of the same food premises. An owner/operator must be present at a food premises at all times. The owner/operator present at the time of an inspection or investigation has signing authority on inspection forms and records.

regulation

For the purposes of the SFC, "Regulation" refers to the Food Premises Regulation (O. Reg. 562/90).

re-inspection

A follow-up inspection of a food premises compliance inspection and/or complaint investigation for the purpose of determining whether outstanding infractions have been corrected.

risk assessment

A process to determine a risk category of a food premises for the purpose of establishing a minimum annual frequency of inspections. This is to be done at least once per year. It is based on the nature of the food prepared, the age, and/or medical condition of the population served, the number of processes involved in preparing the food, and whether the premises has been implicated or confirmed as a source of food-borne illness or outbreak.

safe food counts (sfc)

A disclosure system that translates the results of a food premises inspection into food safety stars. The number of stars represents the level of compliance with Food Premises Regulation (O. Reg. 562/90).

significant infraction

Any violation of Food Premises Regulation (O. Reg. 562/90), as amended, which presents a potential health hazard if left uncorrected.

vulnerable groups

Applies to any designated group identified by epidemiological or other studies as being at higher risk for food-borne illness than the general population.

weighting/scoring

A level of scoring based on the risk associated with each infraction.