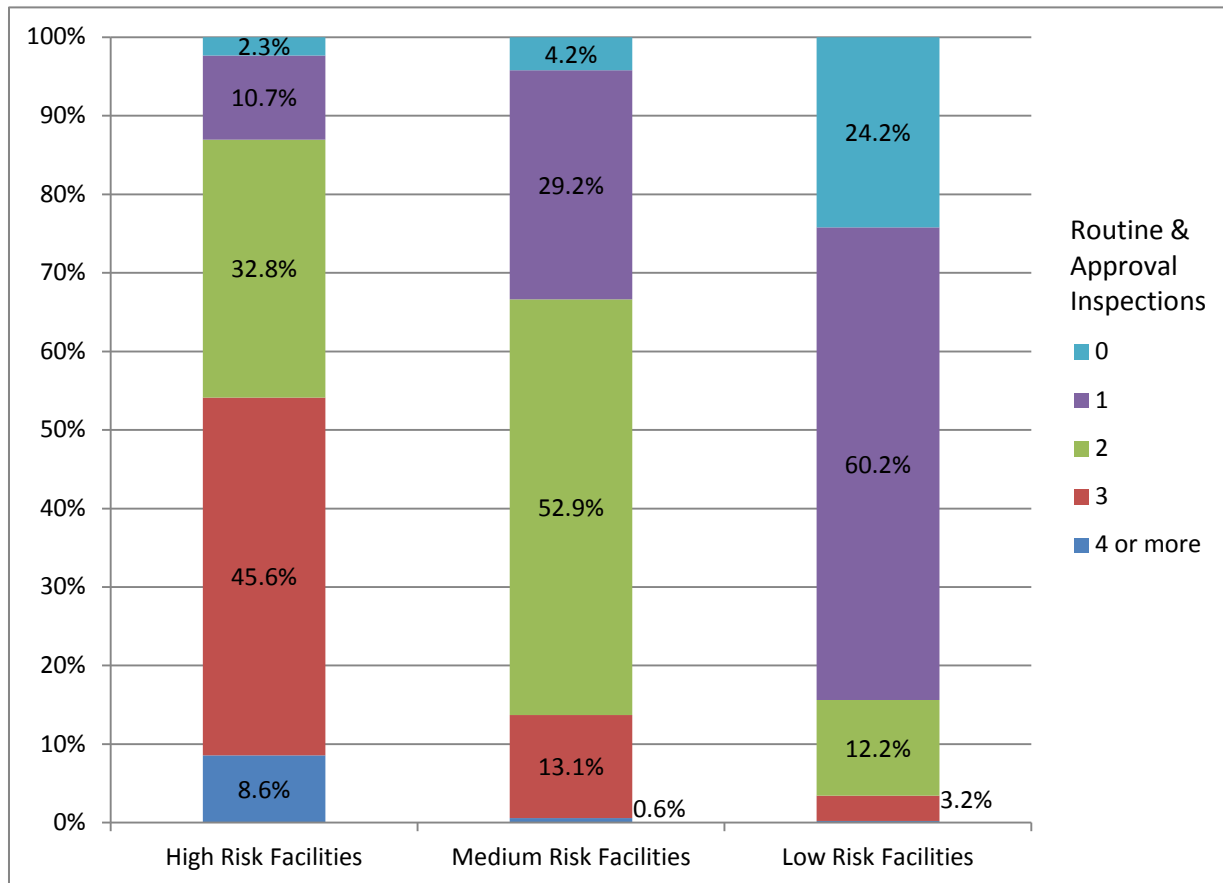


**AHS Environmental Public Health: Safe Food Reporting Measure
Percent of facilities with as-noted number of routine and/or approval inspections
(2015/2016 fiscal)**



The above figure illustrates the number of facilities that received zero, one, two, three or four or more routine and/or approval inspections in the 2015/2016 fiscal year.

A routine inspection is an unannounced thorough inspection, during which all aspects of the food establishment are evaluated. Routine inspections provide an accurate snapshot of each facility’s daily operations. Similarly, an approval inspection is a thorough inspection, during which all aspects of the food establishment are evaluated; however, these inspections are completed prior to the facility opening for service, and are scheduled in advance. All permitted food facilities require AHS approval before opening for service.

AHS Environmental Public Health strives to complete three routine inspections per calendar year in facilities categorized as high risk, two routine inspections per calendar year in medium risk facilities, and one routine inspection per calendar year in low risk facilities. The risk classification assigned to a facility is based primarily on the types of foods and the amount of food handling done at the facility. Please see next page for detailed risk category explanations.

NOTE: In addition to the routine and/or approval inspections completed in the 2015/2016 fiscal year, there were more than 20208 inspections completed in response to complaints or as follow-ups to routine inspections. These inspections are not captured in the above figure.

1) Category I – Low Risk

Monitoring Inspection Frequency of Inspection – 1/year

Includes:

- Food establishments that store, transport, or offer for sale pre-packaged low and / or high risk foods.
- Food establishments that handle, process, package or manufacture low risk and high risk foods with minimal food handling.
- Bed and Breakfast establishment where breakfast served to fewer than 8 guests per day.
- Community/Church Halls used for rental purposes, community organization functions

Examples: Confectionary; Warehouses; Produce Facilities; Coffee shops; Grocery Store - sales floor; Convenience Stores with minimal food handling; Mobile units - hot dogs, popcorn, coffee.

Note: Any caterer that rents a community or church hall kitchen must receive a risk assessment and be assigned a Monitoring Inspection Frequency that is independent of the community or church hall kitchen.

2) Category II – Medium Risk

Monitoring Inspection Frequency of Inspection – 2/year

Includes:

- Food establishments that handle, process, package or manufacture both high and low-risk foods with limited food handling.
- Foods are cooked and / or prepared to order.
- Hot and cold holding of high-risk foods is restricted to a single meal service.
- Water Hauler, regardless of number of trucks per company. Inspection of other units, as per Zone requirements.

Examples: Fast Food Facilities; Soup and Sandwich Facilities; Bakeries; Water Haulers; Bottled Water Facilities; Convenience Stores with limited food handling; Mobile Unit – hamburgers, chicken, etc.

Note: If main clientele are seniors, an establishment should be increased to a *Category III – High Risk*.

3) Category III – High Risk

Monitoring Inspection Frequency of Inspection – 3/year

Includes:

- Food establishments that handle, process, package or manufacture both high and low-risk foods with extensive food handling.

Examples: Full Service Restaurants; Meat Cutting Operations; Hospital Kitchens; Production Kitchens; Caterers; Commissaries; Food Manufacturers.