



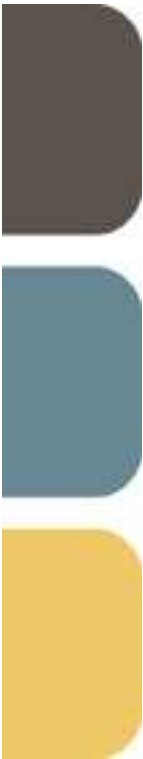
Ontario Food Safety Overview

February 13, 2019





Purpose

- 
- Describe the Ontario Ministry of Agriculture, Food and Rural Affairs' Food Safety and Inspection Programs.
 - To provide an overview of the safeguards that are in place in Ontario to support food safety in some regulated food items i.e. meat, eggs, foods of plant origin, fish and describe exemptions in place.
 - Review the various roles and responsibilities of different levels of government.

Food Safety Inspection Programs

Meat Inspection



Dairy Food Safety



Foods of Plant Origin



Fish Food Safety



Meat Inspection Jurisdictions

Federal Registration

Interprovincial and
International trade

- Federal *Safe Food for Canadian Act* and regulations
- Regulates abattoirs and meat processing facilities
- Provides export and import inspections
- Mandatory requirement for HACCP

Regulatory oversight: Canadian Food Inspection Agency (CFIA)

Ontario's Meat Inspection Program

Trade within Ontario only

- *Food Safety and Quality Act, 2001*
- Ontario Regulation 31/05, Meat
- Regulates abattoirs and freestanding meat plants (FSMPs)
- Provides regular, routine, risk based inspections and audits

Regulatory oversight: OMAFRA

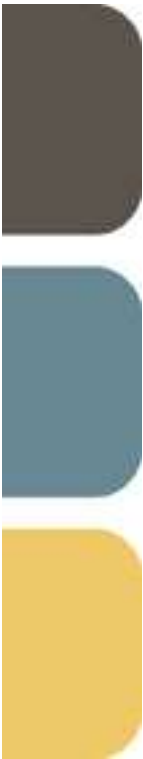
Public Health Inspection

- Ontario Food Premises Regulation
- Regulates restaurants, cafeterias, food shops, farmers' markets, and institutions
- Focus is on sanitation, food storage temperatures and employee hygiene practices

Regulatory Oversight: local Public Health Units



Purpose of OMAFRA Meat Inspection

- 
- Minimize food safety risks and provide safe meat products for Ontarians
 - Determine compliance with the *Food Safety and Quality Act, 2001* and regulations
 - Ensure humane treatment of animals

Meat Inspection in Ontario

- All meat distributed and sold in Ontario must come from inspected sources (federally registered establishments, provincially licensed plants, or imported from an approved source).
- Provincially licensed meat plants must meet requirements of the *Food Safety and Quality Act, 2001* and the Meat Regulation (Ontario Regulation 31/05) to have their products sold or distributed within Ontario.
- To distribute outside of Ontario, a meat plant must become federally registered, and meet CFIA licensing requirements.

Currently, the province licenses:

- 124 abattoirs
- 360 freestanding meat plants

Slaughter Stats

781,476 red meat carcasses slaughtered

19,708,141 white meat carcasses slaughtered

Meat Plants in Ontario

Abattoir

- slaughter food animals
- dress carcasses
- process, handle, store, package, label, sell and distribute carcasses, parts of carcasses and meat products
- process farm-slaughtered carcasses for owner's consumption
- perform any other regulated activity (e.g., further processing)

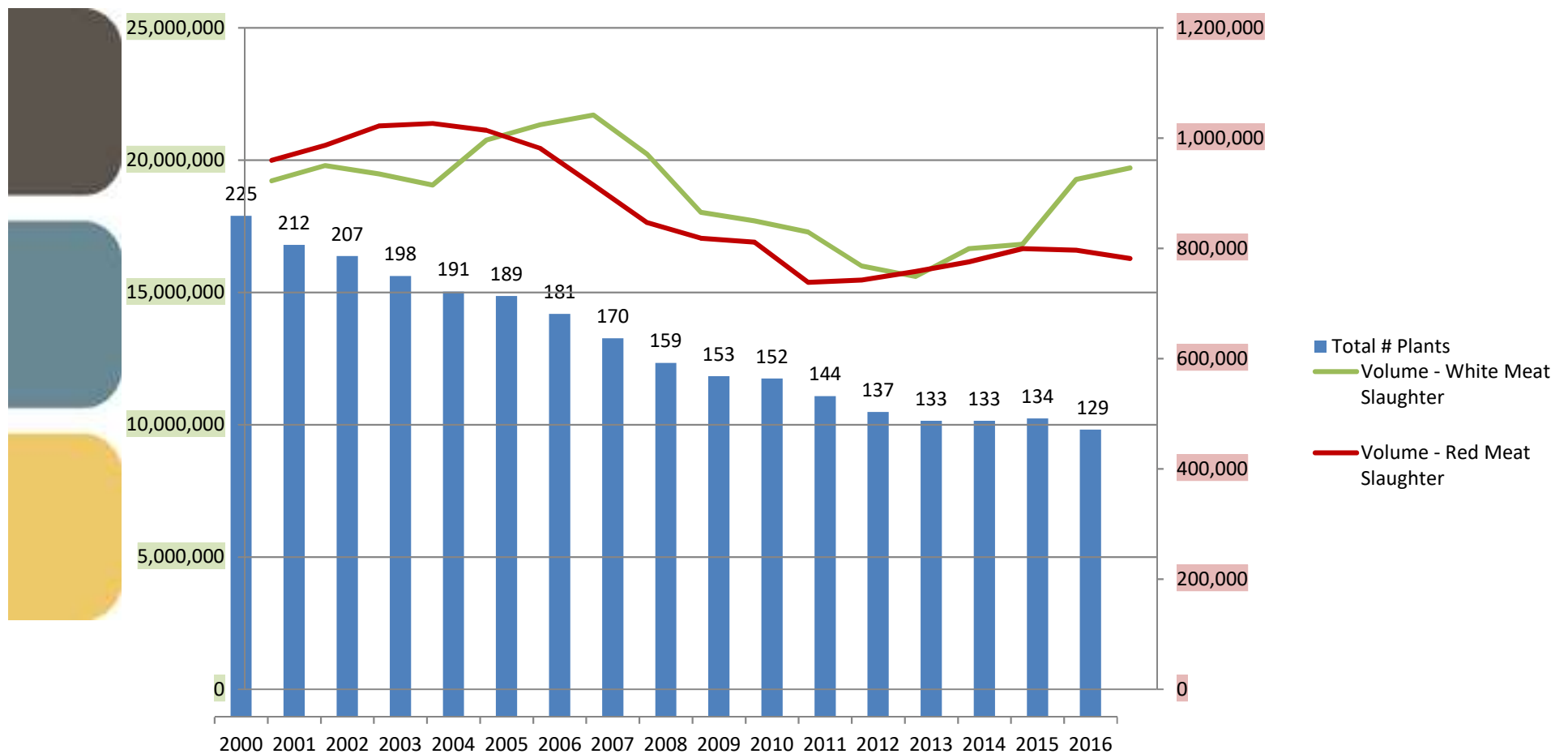
Freestanding Meat Plant (FSMP)

- Higher risk processing activities (e.g., fermenting, smoking, curing, canning, etc.), and the majority of the business is **not** food service.
- Low risk processing activities (e.g., aging, breaking a carcass, cutting, slicing, prepackaging, etc.) and distributes wholesale (i.e., other than directly to consumer):
 - If it processes "meat products" with more than 25 per cent meat;
 - If it sells more than 25 per cent of its meat product sales or more than 20,000 kg to other businesses annually; and
 - If it is not a restaurant, caterer or facility where the majority of business conducted is food service (preparing and serving meals)
(as of January 1, 2014)

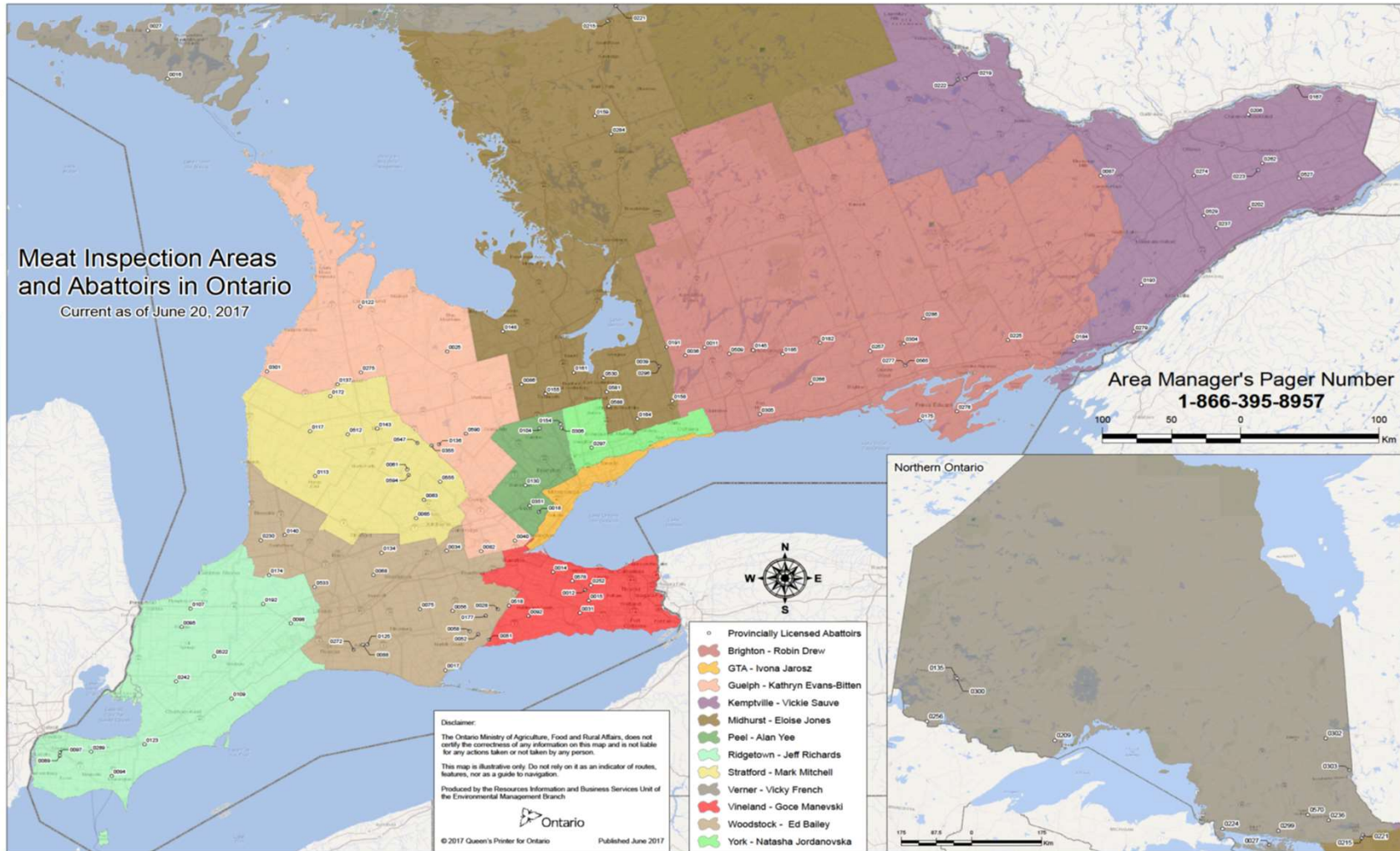
If a facility does not meet the licensing criteria above, it is under **local Public Health Unit** inspection and must comply with the *Health Protection and Promotion Act*.

Slaughter Volume and Number of Plants

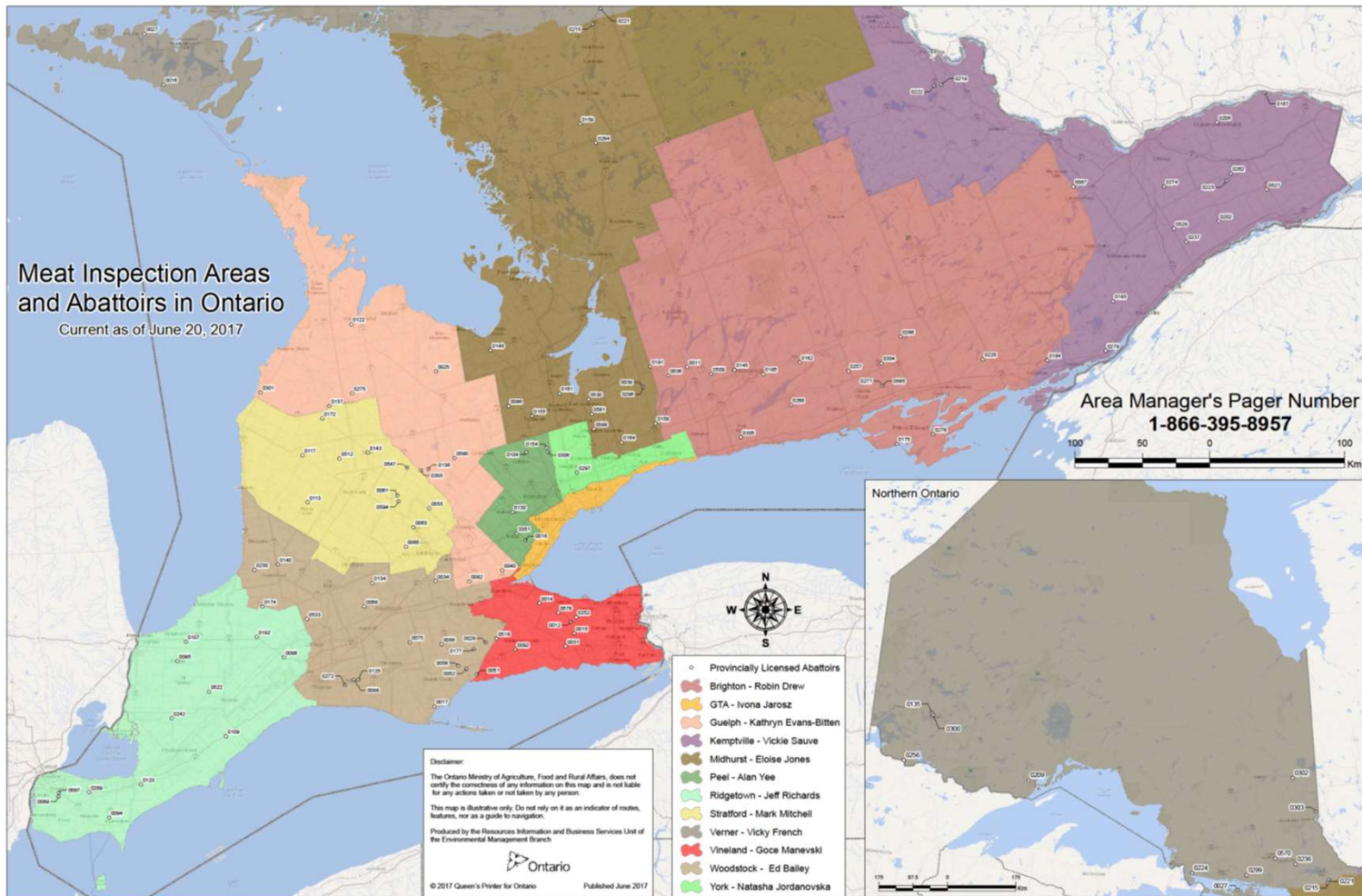
There has been a decline in the number of provincial meat plants in Ontario, however; there has been an increase in slaughter activity over the past several years.



Meat Inspection Area Map - Abattoirs



Meat Inspection Area Map- FSMPs



Eggs

Food Safety and Quality Act, 2001, Regulation 171/10, eggs and processed eggs

- Sale, distribution, shipping, transportation, advertising

Canada Agricultural Product Act, Eggs and Processed Eggs Regulation

- Eggs grading
- Eggs processing
- Must be done in a Federal establishment

Ontario Exemption

- Sale of ungraded eggs by a producer from their own premises direct to consumer
- Ungraded eggs can be sold to an egg grader or grading station.

Foods of Plant Origin

O. Reg. 119/11 - Produce, Honey and Maple under the *Food Safety and Quality Act, 2001*

Produce, Honey, and maple products

Packaging and labelling for sale

Advertising for sale

Produce includes: Fruit & Vegetables, sprouts, Culinary herbs, Nuts, Edible fungi. Does not include minimally processed (peeled, cut, sliced or shredded) or processed (canned or preserved)

- Food safety is monitored through sampling and testing for :
- Microbial contamination
 - Agricultural chemical residues
 - Heavy metals

Foods of Plant Origin

Exemptions

The regulation also does not apply to honey sold by a producer if **all** of the following conditions are met:

1. The honey was produced in the producer's apiary.
2. The honey is sold,
 - At the producer's place of residence,
 - Directly to the consumer, and
 - In a container that has markings setting out the name and full address of the producer, and either the words "honey/miel" or "comb honey/miel en rayon", as the case may be, as per O. Reg. 127/12, s. 2 (4).



Foods of Plant Origin



Retail display requirements

Where is a retail display sign required?

- At all retail locations, including:
 - Farmers' Markets
 - Roadside Stands
 - Grocery Stores
 - Farm Gate
- Any produce that can be commercially grown or harvested in Canada, must comply with retail display sign requirements.
- Required for both domestic and imported produce.
- On or immediately over a display of produce being offered for sale.



Regulatory Requirement

- The country or province of origin

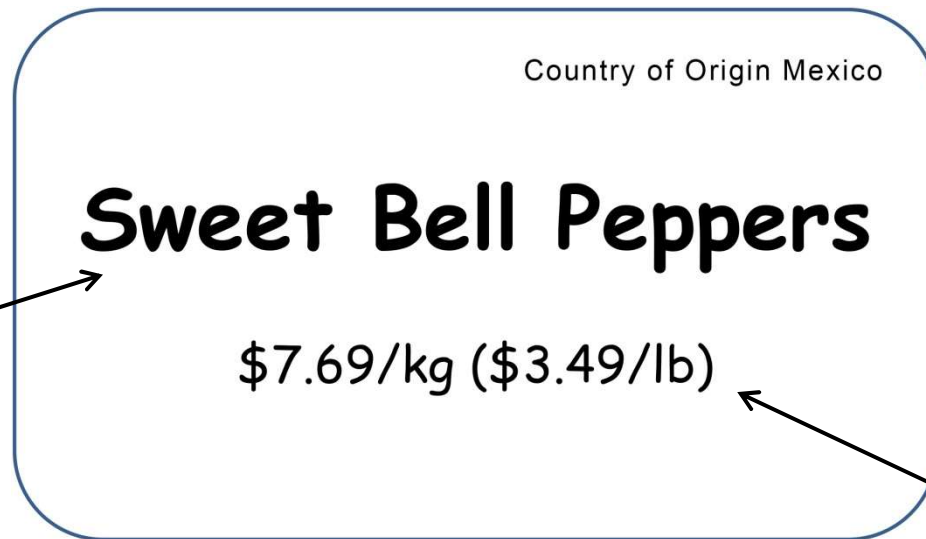


Regulatory Requirement

- **Peppers** must be identified as either “**sweet**” or “**hot**”
- If the product is sold by weight, the **price per unit of weight**
 - Metric format (i.e., grams or kilograms)



Identified as
sweet peppers



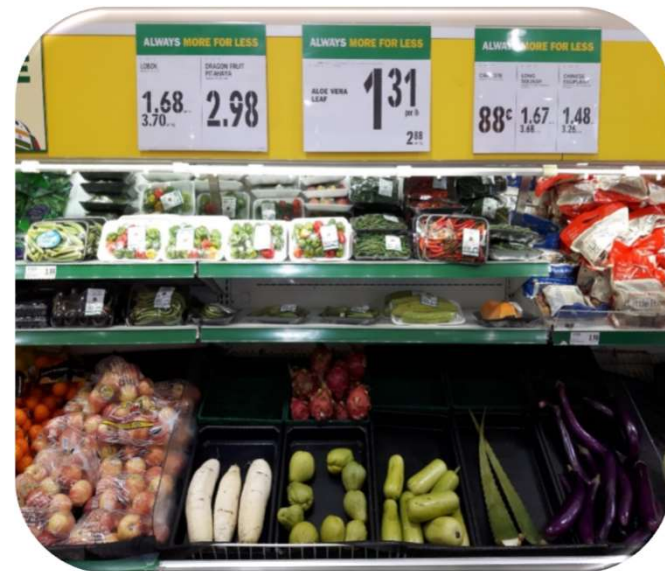
Sold by weight in metric
Imperial optional, but in addition to
metric.

Regulatory Requirement

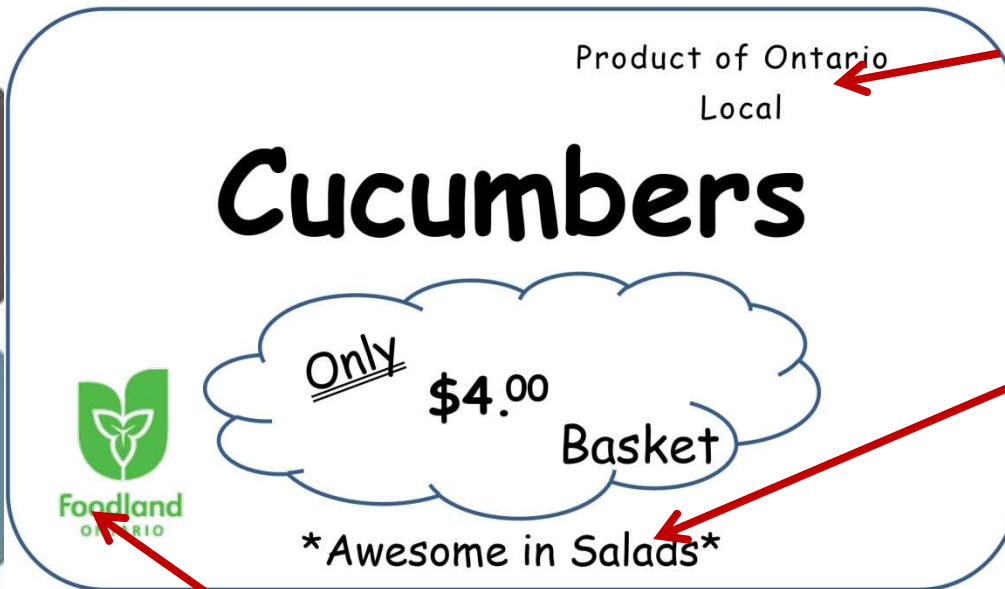
- Retail display signs must be **on or immediately over** the display of produce
- Print must be **easy to read** and in proportion to the size of the sign



Vs.



Good Signage Example



Country or Province of Origin

Additional information

Foodland Ontario Logo - does not replace country of origin

Good Signage Example



Country of Origin Mexico

Hot Chili Peppers

\$4.38/kg (\$1.99/lb)

Country or Province of Origin

Peppers indicate whether they are “sweet” or “hot”

Product is sold by weight, therefore include price per unit of weight

Misrepresentation

- O. Reg. 119/11 prohibits any false or misleading information (e.g., country/province of origin).
 - On any label, package, container, advertisement, or produce retail display sign.
- Additional information is allowed on the sign, but must be true and not misleading.
 - e.g., Grown close to home, locally grown, freshly picked in Ontario
- Foodland Ontario logo does not replace the place of origin labelling

Seedless Cucumbers
Product of Ontario



Resources

- A Tool Kit has been designed to assist vendors/retailers in making retail display signs for produce that is grown and marketed in Ontario.
- OMAFRA's website
<http://www.omafra.gov.on.ca/english/food/inspection/fruitveg/retailsign.htm>
- Tips, downloadable templates and instructions

Retail Sign Tips
for Ontario vendors of produce

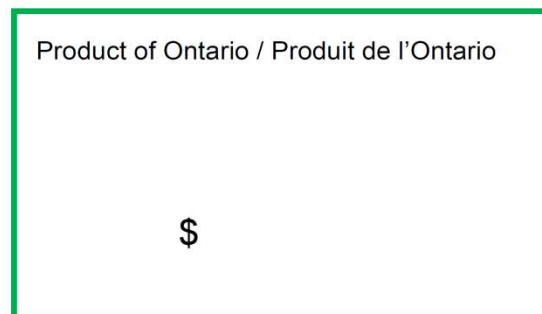
If you sell produce in Ontario that can be commercially grown in Canada, your retail display signs need to comply with Ontario Regulation 119/11, Produce, Honey and Maple Products.

Include these details to meet the regulation's requirements:

- 1 Include the province or country of origin, written as either:
 - "Product of"
 - "Produce of"
 - "Grown In"
 - "Province of," or
 - "Country of"
- 2 Ensure your retail display signs are legible with word size in proportion to the sign's dimensions.
- 3 If produce is sold by weight, include the price/metric unit, (imperial optional)
- 4 For peppers, include the words "hot" or "sweet" so your customers know the difference.

To download easy-to-use retail sign templates and find helpful resources visit: ontario.ca/produceretail

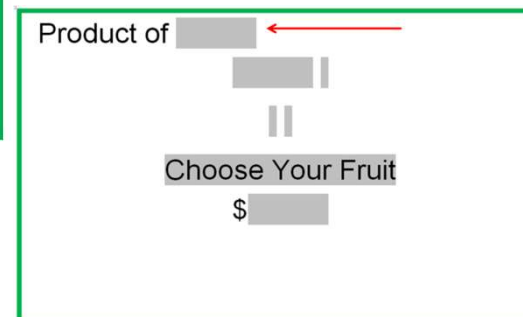
Ministry of Agriculture, Food and Rural Affairs 



Laminated dry/erase display sign

Use one of the following templates, appropriate to your produce, for your retail display sign.

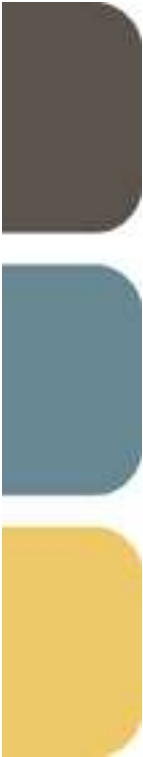
- Fruit Retail Display Sign
- Fruit Retail Display Sign (without Foodland logo)
- Vegetable Retail Display Sign
- Vegetable Retail Display Sign (without Foodland logo)



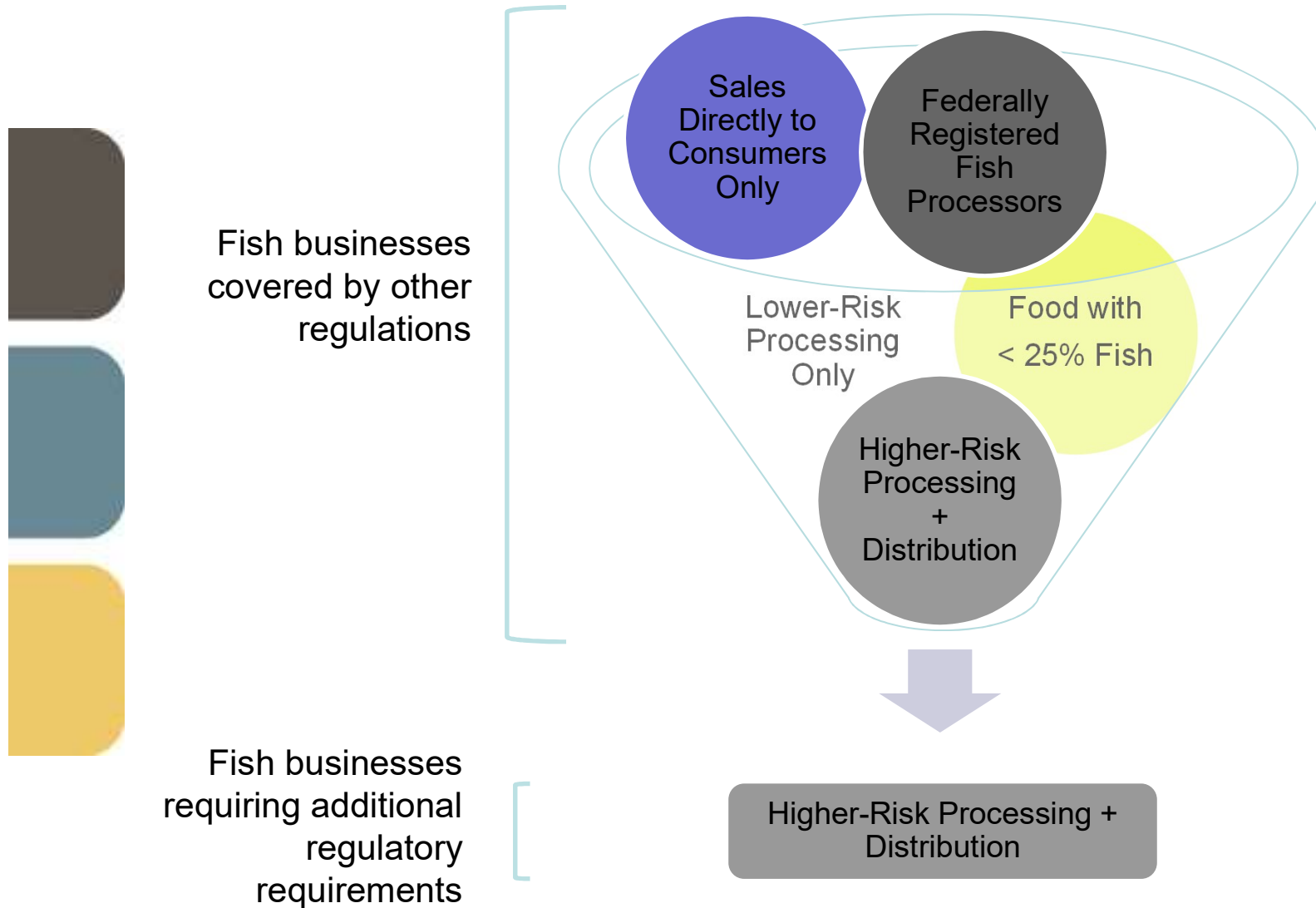
Infosheets



Fish Food Safety - Current System

- 
- OMAFRA enforces the *Fish Inspection Act* (FIA) and administers the Fish Interim Audit Program (FIAP).
 - The FIAP applies to anyone who produces, processes or distributes fish for human consumption in Ontario.
 - Non-federally registered fish processors process about 7,000 tonnes of domestic and imported fish products annually for marketing within Ontario.
 - Under the FIAP, every non-federally registered fish processor is audited to verify compliance with the *Fish Inspection Act*. Operators are provided food safety education and best practices.
 - At each establishment producing ready-to-eat (RTE) fish products, 10 environmental (swab) samples are taken for *Listeria* spp. testing.
 - There are currently 104 active non-federally registered fish processors being audited under FIAP.

Fish Food Safety- Proposed changes



Results of Narrowing the Scope

Plant Type	Number Currently Regulated	Number Regulated with Proposed Changes
Only preparing <25% fish products	<i>data not currently captured</i>	0
Only lower risk processing	48	0
Only direct to consumer	20	0
Higher risk processing + distribution	41	41
	104*	41

*numbers do not total 104 as some businesses qualify for more than one plant type

OMAFRA Fish Food Safety Program

Currently **104** fish processors are under the program:

82 are fish only plants

19 are dual fish/meat plants

3 are plants in Indigenous communities

57 are producing higher-risk (e.g. ready-to-eat) fish products

4 are aquaculture facilities

- **Process over 6,200 tons annually**
- **Mostly process fish that is imported**
- **26 plants process 85% of the total volume**

Clustered in regions:

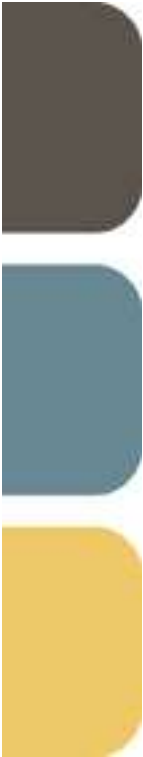
- Over **50%** in GTA
- About **15%** north of Parry Sound

Food Safety in Ontario

- In Ontario, food safety is a shared responsibility, with all three levels of government (federal, provincial and municipal) having distinct but interconnecting roles.
- Oversight of food produced and sold exclusively within the province is the responsibility of the provincial government.
- OMAFRA administers and enforces a number of statutes to minimize food safety risks for various commodities produced, manufactured and marketed in Ontario, including:
 - Slaughter and processing at provincially licensed meat plants (*Food Safety and Quality Act, 2001*);
 - Meat and Meat Products (*Food Safety and Quality Act, 2001*)
 - Milk and milk products (*Milk Act*);
 - Eggs and processed eggs (*Food Safety and Quality Act, 2001*);
 - Horticulture products including fruits, vegetables, honey and maple syrup (*Food Safety and Quality Act, 2001*);
 - Fish and fish products (*Fish Inspection Act*).
- **A full list of food safety acts and regulations is included in Appendix E.**



Appendices



Appendix A – Roles and Responsibilities

Appendix B – Do you operate a Freestanding Meat Plant (handout)

Appendix C – Meat Inspection Maps (handouts)

Appendix D – Regulatory Compliance

Appendix E – Food Safety Acts and Regulations at OMAFRA

Provincial (Ontario)

- Oversight of food produced and sold within the province is the responsibility of the provincial government. Generally, in Ontario:
 - OMAFRA has legislative authority for a wide variety of foods, including dairy, eggs, fruit, vegetables, fish and meat products that are produced and processed in Ontario.
 - The Ontario Ministry of Health and Long-Term Care (MOHLTC) has legislative authority for food safety in retail and food service establishments. Where no specific jurisdiction is provided for a food, local Medical Officers of Health can use their broad powers under the *Ontario Health Protection and Promotion Act* to address health hazards.
 - Public Health Ontario (PHO) provides scientific and technical advice for those working to protect and promote the health of Ontarians by supporting health care providers, the public health system and partner ministries.

Federal

- The Canadian Food Inspection Agency (CFIA) administers and enforces all federal legislation related to food inspection, agricultural inputs and animal and plant health.
- The CFIA is responsible for inspecting and regulating federally registered establishments, which are generally those that move products across provincial or national boundaries.
- Health Canada is responsible for the establishment of policy, regulations and standards for the safety and nutritional quality of all food sold in Canada. Health Canada is also responsible for conducting health risk assessments.
- The Public Health Agency of Canada is responsible for the protection and promotion of the health of Canadians and is the lead agency for multi-jurisdictional disease/illness outbreaks.

Municipal

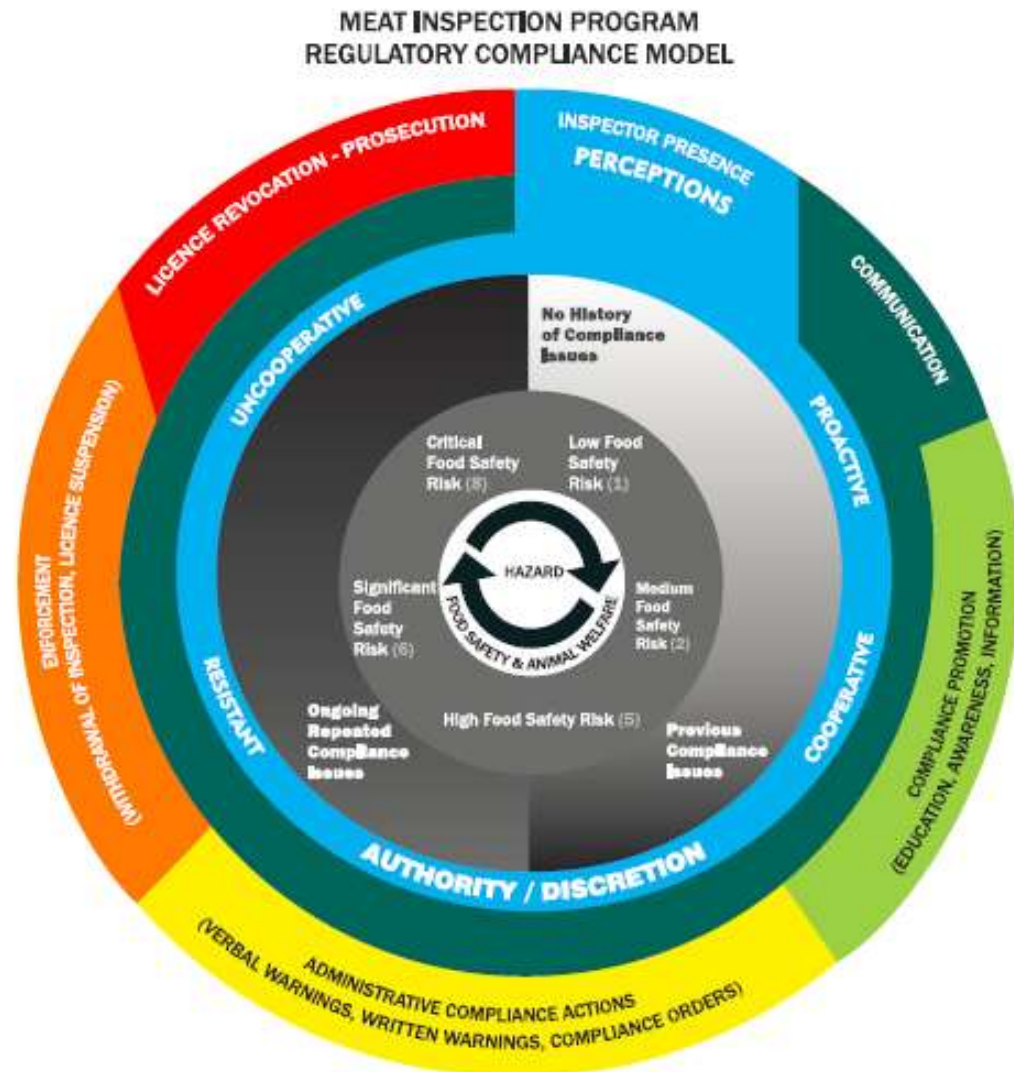
- There are 35 public health units in Ontario. Local public health units conduct food premises inspections and conduct enforcement activities in retail and food service establishments.
- Public health inspectors and local medical officers of health have broad powers to investigate and take any steps which are necessary to eliminate, or minimize, the effects of hazards to public health.

MIP Regulatory Compliance Model

Decision-making for a regulatory compliance officer is **dynamic**.

Many factors are involved in deciding the **appropriate approach** to take in managing non-compliance:

- Risk to food safety
- Compliance history
- Choose an appropriate compliance response to address the food safety risk.



Appendix E – Food Safety Acts and Regulations at OMAFRA

<i>Food Safety and Quality Act</i>		
	O. Reg. 119/11	Produce, Honey and Maple Products
	O. Reg. 171/10	Eggs and processed Egg
	O. Reg. 266/09	Livestock and Poultry Carcasses-Grades and Sales
	O. Reg. 105/09	Disposal of Deadstock
	O. Reg. 223/05	Fees
	O. Reg. 222/05	General
	O. Reg. 31/05	Meat
<i>Fish Inspection Act</i>	O. Reg. 456	Quality Control
<i>Ontario Food Terminal Act</i>		
	O. Reg. 65/09	Rental of Warehouse Units
	R.R.O. 1990, Reg. 872	Conduct of Business
	R.R.O. 1990, Reg. 871	Composition and procedure of the Board
<i>Farm Products, Grades and Sales Act</i>		All regulations have been revoked

Appendix E – Food Safety Acts and Regulations at OMAFRA

Milk Act		
	O. Reg. 209/99	By-Laws for Marketing Boards
	O. Reg. 143/98	Fees – Administration and Enforcement of Delegated Legislation
	O. Reg. 121/98	Administration and Enforcement of Regulations in Respect of the Raw Milk and Cream Quality Program
	O. Reg. 354/95	Milk and Farm-Separated Cream – Marketing
	R.R.O. 1990, Reg. 763	Milk Products – Extension of Powers
	R.R.O. 1990, Reg. 761	Milk and Milk Products
	R.R.O. 1990, Reg. 760	Milk and Farm-Separated Cream – Plan
	R.R.O. 1990, Reg. 756	Marketing Boards
	R.R.O. 1990, Reg. 753	Grades, Standards, Designations, Classes, Packing and Marking