

# What Food Operators need to know about the New Provincial Food Regulations

On July 1st, 2018, Ontario Regulation 493/17, Food Premises (O. Reg. 493/17) came into effect. The new regulation replaces Ontario Regulation 562 and introduces new minimum requirements for food premises. The regulation has been strengthened to enhance food safety and further protect the public from foodborne illness. Peel Public Health took time to carefully review the legislation and allow for a transition period for food premises to comply with the new requirements. Anyone who operates a food premise is obligated to maintain and operate the food premise in accordance with this regulation.

Below is a summary chart about the important changes in the food premises regulation.

Topic	What has been updated
Operation	<ul style="list-style-type: none"> <li>When opening a new food premises, operators must notify the local health department prior to commencing operation. See the following link: <a href="http://bit.ly/openingfoodpremises">bit.ly/openingfoodpremises</a></li> </ul>
Food Handler Training	<ul style="list-style-type: none"> <li>During every hour of operation, there must be at least one certified food handler on-site</li> <li>Need to register for a food handler training course in the Region of Peel? See the link for more information: <a href="http://bit.ly/foodhandlercertification">bit.ly/foodhandlercertification</a></li> <li>Want a third-party company to train you and your employees? The following link has a list of approved trainers: <a href="http://health.gov.on.ca/en/pro/programs/publichealth/enviro/">health.gov.on.ca/en/pro/programs/publichealth/enviro/</a></li> </ul>
Temperature Control	<ul style="list-style-type: none"> <li>Hazardous food items must be cooked to a safe internal temperature for human consumption</li> <li>Hazardous food products (meat, eggs, dairy) cannot be in the temperature danger zone (4°- 60°C) for more than 2 hours. Hazardous food must be stored:               <ul style="list-style-type: none"> <li>4°C or below</li> <li>60°C or above</li> </ul> </li> <li>Hot holding units and fridges must have working thermometers</li> </ul>
Food Protection	<ul style="list-style-type: none"> <li>Food must be protected from contamination and pests</li> <li>Food that was already served to customers cannot be re-served</li> </ul>
Cleaning and Sanitizing	<ul style="list-style-type: none"> <li>Sanitizing chemicals other than chlorine, iodine, and quaternary ammonium can be used if the following requirements are met:               <ul style="list-style-type: none"> <li>Approved by Health Canada or the Canadian Food Inspection Agency</li> <li>Staff must follow the manufacturer's instructions for use</li> <li>Test reagent must be available to determine concentration</li> </ul> </li> </ul>
Food Source	<ul style="list-style-type: none"> <li>Records for all food purchases from suppliers must be kept on-site for at least 1 year</li> <li>All food products must be from an approved source</li> </ul>
Commodities (eggs, meats, milk)	<ul style="list-style-type: none"> <li>Grade C or ungraded hen eggs are not allowed</li> <li>Non-hen eggs are allowed as long as the eggs are clean and stored at 4°C or below</li> <li>Written food safety procedures must be created for "manufactured meats" (meat products that are made on-site)</li> </ul>
Pest Control	<ul style="list-style-type: none"> <li>Restaurants must be protected against pest entry and free from conditions which can harbor pests</li> <li>Pest control records must be kept on-site for at least 1 year</li> </ul>
Alignment with the Ontario Building Code	<ul style="list-style-type: none"> <li>Removed requirements for sanitary facilities (now found in the Ontario Building Code)</li> <li>Restaurants must have an adequate number of hand washing stations</li> <li>Restaurants must have appropriate waste management for liquids and garbage</li> </ul>
Public Disclosure	<ul style="list-style-type: none"> <li>A Peel Health Inspection sign must be posted in accordance with O. Reg. 493/17 and Regional By-law 59-2005</li> </ul>

## Next Steps

Peel Public Health is committed to work with you and other operators while the new requirements of this regulation are implemented.

In the fall of 2019, we will be updating our inspection reports to reflect the changes made to the regulation. Inspections results will continue to be posted on the Peel Health Inspections website: [peelregion.ca/health/inspections/](http://peelregion.ca/health/inspections/)

## Resources

For more information, you can access Ontario Regulation 493/17 at: [ontario.ca/laws/regulation/R17493](http://ontario.ca/laws/regulation/R17493)

To help you operate your food premises, check out the Ontario Ministry of Health and Long-Term Care's Food Safety: A Guide for Ontario's Food Handlers:

[health.gov.on.ca/en/pro/programs/publichealth/enviro/docs/training\\_manual.pdf](http://health.gov.on.ca/en/pro/programs/publichealth/enviro/docs/training_manual.pdf)

If you have any additional questions about the changes and what is required of you, please contact the Region of Peel – Public Health at: **905-799-7700** or by email at: [peelhealth@peelregion.ca](mailto:peelhealth@peelregion.ca).

