



Health Protection

- Public Health Inspectors appointed under the Public Health Act.
- Responsible to enforce the Food Premises Regulation.
- Inspection of food premises, complaint investigation, illness investigation, food recalls, process review, part of the licencing process.





Food Premises Classes

- **Class 3** – a food premises where potentially hazardous food is stored, handled, displayed, distributed, sold or offered for sale of food without any processing or preparing on the premises.
 - **Class 4** – a food premises where food is prepared or processed without killing or pasteurizing or, if meat or fish is being prepared or processed, without thermal processing, and is for sale and is consumed on or off the premises but is not distributed wholesale.
 - **Class 5** – a food premises where food is processed for direct sale or wholesale or where food is prepared for wholesale distribution.
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- Minimum Requirements fixed premises, public markets and temporary events.
 - Food Premises Regulation
 - Public Market Guidelines
 - Temporary Event Guidelines



Some Activities Exempt From Regulation

- a kitchen in a private home where meals or foods are prepared for sale at a public market
- a produce stand that offers only whole, uncut fresh fruits or vegetables
- a premises where only non-potentially hazardous food is stored, displayed, distributed, transported, sold or offered for sale, without any preparation, manufacturing or processing of food on the premises
- a premises that is registered with and subject to inspection by the Canadian Food Inspection Agency
- a premises that is a farm in respect of the slaughter of animals on the farm for the farmer's personal use exclusively

