

Food Handler Training and Certification Requirements

New Brunswick's legislation

The *Public Health Act* came into effect on Nov. 20, 2009, replacing the *Health Act*. The *Food Premises Regulation 2009-138* under the *Public Health Act* provides requirements for premises where food is processed, prepared, stored, handled, displayed, transported, sold and/or offered for sale. It is also outcome-focused, emphasizing food safety. The transitional process has allowed for many aspects of the new legislation to be phased in.

The purpose of the new food premises legislation is three-fold:

- 1) to protect the health and safety of the public;
- 2) to give roles and responsibilities to industry in controlling the safety and quality of food products; and
- 3) to give responsibilities to operators to meet outcomes for food safety.

Training and certification requirements

The *Food Premises Regulation* prescribes new food handler training and certification requirements.

- 1) Beginning July 1st, 2012, a licensee who operates a Class 4 food premises shall ensure that there is at least one person present at all times in the area of a food premises where food is being prepared who holds a certificate confirming his or her successful completion of a food handling program offered by a community college or industry association or that has been determined by the Minister to be equivalent in content to that set out in the *National Guidelines for Food Safety Programs in the Food Retail and Food Service Sectors* as endorsed by the Federal/Provincial/Territorial Committee on Food Safety Policy, dated May 9, 2006.
- 2) Beginning July 1st, 2012, a licensee who operates a Class 4 food premises shall ensure that the manager of the food premises holds a certificate confirming his or her successful completion of a food handling program offered by a community college or industry association or that has been determined by the Minister to be equivalent in content to that set out in the *National Guidelines for Food Safety Programs in the Food Retail and Food Service Sectors* as endorsed by the Federal/Provincial/Territorial Committee on Food Safety Policy, dated May 9, 2006.

"Class 4" food premises is defined by the *Food Premises Regulation* Section 4(d) as premises where food (i) is prepared or processed without killing or pasteurizing or, if meat or fish is being prepared or processed, without thermal processing, and (ii) is for sale and is consumed on or off the premises but is not distributed wholesale.

The New Brunswick Department of Health recognizes certain courses as equivalent to the *National Guidelines for Food Safety Programs in the Food Retail and Food Service Sectors*. To see a list of courses, please visit the following link:

<http://www2.gnb.ca/content/dam/gnb/Departments/h-s/pdf/en/HealthyEnvironments/Food/FoodHandlerRecognizedCourses.pdf>

More information

For more information about the *Public Health Act* and *Food Premises Regulation 2009-138*, please visit <http://laws.gnb.ca/en/BROWSECHAPTER?listregulations=P-22.4&letter=P#P-22.4>.

For more information about general training requirements, please contact the nearest regional Health Protection Branch office: http://www2.gnb.ca/content/gnb/en/departments/ocmoh/healthy_environments/content/regional_branch_offices.html.