

FOOD SAFETY RESOURCES FOR SCHOOLS

Food Safety

It is estimated that one in eight Canadians (or four million people) get sick from food-borne illness acquired in Canada every year. According to research by Public Health Ontario, most people get food-poisoning from food served at private homes (42.3%) and restaurants (37.1%). The risk of getting sick from food prepared unsafely at home is greater than most people think. Follow the four simple steps of *Clean, Separate, Cook* and *Chill* when preparing food to help prevent the risk of food poisoning.

FOOD HANDLER CERTIFICATION

The Food Handler Certification course is an educational program which teaches the basics of safe food handling. Attendees acquire knowledge and life skills training in food safety to prevent food-borne illnesses. A Food Handler Certification demonstrates that a person has the fundamental knowledge and skills required to handle food safely in a food business.

The program includes information on:

- Inspection and legislation
- Basic microbiology
- Safe food sources and storage
- Personal hygiene
- Cross-contamination and time/temperature abuse

A copy of the Food Handler Certification training manual can be downloaded free of charge using the links below:

- [Food Handler Certification manual - English](#)
- [Food Handler Certification manual - Chinese](#)
- [Food Handler Certification manual - Tamil](#)
- [Food Safety - A Guide for Ontario's Food Handlers - French](#)

To receive a certificate, students must complete a Food Handler Certification training course and pass an exam with a mark of 70% or higher. Food Handler Certificates are recognized across Ontario and are valid for five years. Expired certificates must be renewed. This certificate can assist individuals in obtaining gainful employment in the food industry.

For more information on Food Handler Certification training courses and exam sessions hosted by York Region Public Health, please call Health Connection at 1-800361-5653 or email health.inspectors@york.ca

FOOD SAFETY

1-877-464-9675
TTY 1-866-512-6228
york.ca



SPECIAL EVENTS

Special events are a great way for the community to get together and see what's happening at your school. Special events are events that are open to the public such as fairs, festivals, and carnivals.

If you are inviting the public to a special event and are using the services of food vendors and/or personal service settings operators, such as tattoo artists or a petting zoo, you are required to inform York Region Public Health and comply with regulations and guidelines of the [Health Protection and Promotion Act](#) (HPPA). York Region has developed [Food Safety Event Guidelines](#) to assist event coordinators to prevent the risk of food-borne illness.

Before planning an event, please ensure that the [Organizer Application Event Form](#) and [Vendor Application Event Form](#) are submitted to York Region Community and Health Services.

The following required safe food-handling practices will help you plan a food-safe event.

- Getting Food from an Inspected Source
- Ensuring Correct Food Temperatures
- Protecting Food from Contamination
- Proper Handwashing
- Dishwashing Equipment and Utensils
- Cleaning and Sanitizing

For more information, visit [Special Events, Farmers' Markets and Wild Game Dinners | York Region](#)

PRESENTATIONS

Public Health Inspectors offer consultations and presentations on hosting special events at your school and also on food safety at home.

These presentations review the four simple steps of *Clean, Separate, Cook and Chill*.

- **Clean** focuses on washing hands and surfaces often, as bacteria can easily spread throughout the kitchen
- **Separate** focuses keeping raw meat, poultry, seafood and their juices separate from foods that are cooked or ready-to-eat, preventing harmful bacteria from cross-contaminating
- **Cook** focuses on cooking food to a safe internal temperature, making sure that food is cooked to a high enough internal temperature to kill the harmful bacteria
- **Chill** focuses on refrigerating food promptly and cooling food quickly, as this is one of the most effective ways to reduce the risk of illness

For more information on how to arrange for a presentation, contact York Region Health Connection at 1-800-361-5653 ext. 4.

FOOD SAFETY RESOURCES

Food Safety at Home Guide - A food safety guide that explains safe food handling practices that can reduce the risk of food-borne illness

Barbecue Safety - Information about food safety for food cooked on the barbeque

Food Donation - This document provides best practices for the food donation process

Reference Document for Safe Food Donation - This reference document provides support to food donors, food rescue, community meal programs and volunteers with general principles and guidance for donating and distributing food safely

Storing Food Safely - Information about storing food in refrigerators safely to avoid cross contamination

Food Safety Inspections – Information about what Public Health Inspectors look for while inspecting food premises

Safe Home Canning 101 Video – For an instructional video on the basics of home canning, visit [York Region's YouTube page](#) and search “Safe Home Canning 101”

Food Recall Alerts – For information on food recalls and to sign up for Food Recall and Allergen Alerts, visit the Canadian Food Inspection Agency (CFIA) website at www.inspection.gc.ca. Note: York Region Public Health monitors the CFIA's web-based alerts and notifies the schools boards of recall food product(s)

Food Labelling, Food Safety, and Healthy Eating – Visit Health Canada's web site at www.hc-sc.gc.ca

For more [food safety resources](#), visit york.ca/foodsafety.