



## **Enhancement of the Food Safety Message during the Permitting Process**

About 9% of initial grading inspections following release of the permit result in a downgrade or a closure. These operators are potentially putting the public at risk between the time their permit is released and the initial grading inspection.

SNHD is making changes to enhance the food safety message throughout the permitting process.

- **Standardization of facility design/permitting assessments:**
  - Someone knowledgeable about the food operations is required to attend the initial design assessment meeting.
  - The minimum sanitary design requirements are assessed in the context of the operator's menu.
  - The meeting includes a discussion of food handling operations to assess the operator's food safety knowledge.
  
- **The Food Safety Assessment Meeting:**
  - Operators lacking the prerequisite knowledge to operate a food establishment safely must schedule a Food Safety Assessment Meeting (FSAM).
  - The meeting is conducted in an informal, non-threatening manner to encourage the operator to explain their operation and the controls they have put in place to prevent foodborne illness in their facility.
  - EH staff will assist operators in developing risk control methods when necessary.
  
- **Collaborative final permitting inspection:**
  - The final permitting inspection is conducted by both the permitting inspector and the assigned Food Operations inspector. This and ensures that the operations inspector is aware of any outstanding construction deficiencies requiring correction, and allows for further development of the relationship between the operator and their assigned inspector.