

CIPHI 78th Annual Educational Conference
NCCEH Workshop

Food Safety Interventions: Do we know what works?
September 17, 2012

Many health authorities implement food safety interventions in food service establishments in order to modify food preparation behaviour and service practices, with the ultimate objective of reducing food borne illness risks. This workshop will discuss what evidence exists on effectiveness of food safety interventions such as restaurant inspection and education, restaurant inspection disclosure, food handler training, and behaviour and engineering interventions. A review of the available literature will be presented, as well as case studies of various innovative practices across Canada.

- 1:00-1:20 Welcome
Christina Chociolko, NCCEH
- Introduction and overview
Ray Copes, Public Health Ontario
- 1:20-1:40 NCCEH evidence reviews
Brian Lee, NCCEH
- 1:40-2:00 Update on DineSafe
Ron de Burger, Toronto Public Health
- 2:00-2:20 Serving Safer Food Alberta
Michael Sidra, Alberta Health Services
- 2:20-2:40 Food Safety Calendar
Carolyn Pigeau, Simcoe Muskoka District Health Unit
- 2:45-3:00 Break
- 3:00-3:30 Sharing Challenges
All participants (see attached for instructions)
- 3:30-3:50 Sharing Successes
All participants (see below for instructions)
- 3:50-4:00 Wrap up and evaluation
Christina Chociolko, NCCEH

If you'd like to share your intervention success story, you'll have up to 2 minutes to speak. Please answer the following questions:

- Your name, title, and organization
- Describe what you did in a few sentences (Who, What, When, Where, Why, and How?)
- Why was this project/strategy significant? Or, What was the most significant change because of this project/strategy?
- Would you have changed anything?

NCCEH Review: Effectiveness of Food Safety Interventions

Summary of Findings

General

- Finding the right indicators to measure effectiveness of interventions; having universal indicators so that comparison across health authorities can be made
- Evaluation of interventions are frequently done but are not easily accessible
- The lack of resources to conduct evidence-based practice in food safety

Routine Inspection and Enforcement

- Stricter enforcement policies alone did not improve food safety
- Successes seen in programs where education was provided in conjunction with inspection
- Evidence on frequency of inspection was inconclusive

Public Disclosure of Inspection Results

- Improvements in inspection performance
- Inconclusive evidence on food borne illness rates
- Unintended effects on inspector, operator & consumer behavior

Food Handler Training

- Benefits for having certified kitchen/food manager
- Inconclusive evidence on mandatory food handler training
- On-site/demonstrative training showed positive benefits

Engineering and Managerial Controls

- Glove use was efficacious in lab setting but not in practice
- Hand washing engineering
 - o Water temperature did not improve food safety
 - o Paper towels are a better drying agent than hand dryers
- Food safety infosheets showed improvements
- Paid sick leave may yield food safety benefits

SHARING CHALLENGES - Instructions

TABLE # _____

<u>Table #</u>	<u>Intervention</u>
1, 6	General
2, 7	Routine Inspection and Enforcement
3, 8	Public Disclosure of Inspection Results
4, 9	Food Handler Training
5, 10	Engineering and Managerial Controls

Notetaker (name, email):

Questions for discussion:

- 1) What are some of the challenges in conducting food safety interventions?
- 2) What are some ways of addressing each challenge?
- 3) Who should be involved?

Please start with your assigned intervention. Fill out the table on the next page.

You'll be asked to report back on your top 3 challenges.

Reference: Summary of findings from the NCCEH review (attached)

CHALLENGE	WAYS OF ADDRESSING	WHO SHOULD BE INVOLVED