

## Document 2 - Ottawa Public Health – Types of Food Safety Inspection Deficiencies

**Table 1: Types of Food Safety Inspection Deficiencies**

<b>Deficiency Type</b>	<b>Examples (not an exhaustive list)</b>
<p>Health Hazard Deficiency</p> <ul style="list-style-type: none"> <li>• A deficiency that presents an immediate or potential health risk with considerable negative impact on health.</li> <li>• These items must be corrected immediately or an Order to Close the premises will be issued.</li> </ul>	<ul style="list-style-type: none"> <li>• No hot and cold running water under pressure in food preparation area or where utensils are washed</li> <li>• Rodent or insect infestation without effective method of pest control</li> <li>• Sewage back-up</li> <li>• No potable water</li> <li>• Food contaminated or adulterated</li> <li>• Foods that are uninspected, ungraded, or unpasteurized</li> <li>• Presence of positive pathogenic bacteria</li> </ul>
<p>Critical Deficiency</p> <ul style="list-style-type: none"> <li>• A deficiency that presents an immediate or potential health risk.</li> <li>• These items directly involve food, such as contamination, time-temperature abuse or any other condition that could be a potential health hazard.</li> <li>• These items must be corrected immediately.</li> </ul>	<ul style="list-style-type: none"> <li>• Food handlers are not observed washing their hands with soap and warm water prior to food preparation</li> <li>• Hand wash basin is not equipped with the necessary supplies</li> <li>• Potential contamination of ready-to-eat foods by raw foods or chemicals during preparation or storage</li> <li>• Hazardous foods are not cooked to the minimum internal temperature required to destroy potentially harmful bacteria</li> <li>• Hazardous foods are not maintained at an internal temperature that will prevent the growth of potentially</li> </ul>

Deficiency Type	Examples (not an exhaustive list)
	harmful bacteria
<p>Semi-Critical Deficiency</p> <ul style="list-style-type: none"> <li>• A deficiency that presents an immediate or potential health risk with moderate impact on health.</li> <li>• These items indirectly involve food, through handling, preparation, storage and/or service.</li> <li>• These items must be corrected within 3 business days.</li> </ul> <p>*In the event that the operator requires more time to correct a deficiency, a Work Action Plan may be initiated and the timeframe for compliance will be at the discretion of the PHI.</p>	<ul style="list-style-type: none"> <li>• Food contact surfaces or equipment require cleaning or repair</li> <li>• Repair of refrigeration and mechanical dish washing equipment required</li> <li>• Accurate indicating thermometers not provided</li> <li>• Garbage not stored in a sanitary manner</li> <li>• Improper cleaning and sanitizing of equipment and utensils</li> <li>• Washroom cleanliness not maintained, supplies not provided</li> </ul>
<p>Non-Critical Deficiency</p> <ul style="list-style-type: none"> <li>• A deficiency that presents a minimal health risk.</li> <li>• Remedial action required by the next scheduled inspection.</li> </ul> <p>*In the event that the operator requires more time to correct a deficiency, a Work Action Plan may be initiated and the timeframe for compliance will be at the discretion of the PHI.</p>	<ul style="list-style-type: none"> <li>• Walls, floors or other non-food contact surfaces or equipment need cleaning or repair (e.g., cracked or missing floor tiles, cracked or peeling paint not directly over food preparation area)</li> <li>• Inadequate ventilation and lighting systems</li> <li>• Hair constraints not worn</li> </ul>