

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

Table 1: Types of Food Safety Inspection Deficiencies

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

Deficiency Type	Examples (not an exhaustive list)
	harmful bacteria
<p>Semi-Critical Deficiency</p> <ul style="list-style-type: none"> • A deficiency that presents an immediate or potential health risk with moderate impact on health. • These items indirectly involve food, through handling, preparation, storage and/or service. • These items must be corrected within 3 business days. <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"> • Food contact surfaces or equipment require cleaning or repair • Repair of refrigeration and mechanical dish washing equipment required • Accurate indicating thermometers not provided • Garbage not stored in a sanitary manner • Improper cleaning and sanitizing of equipment and utensils • Washroom cleanliness not maintained, supplies not provided
<p>Non-Critical Deficiency</p> <ul style="list-style-type: none"> • A deficiency that presents a minimal health risk. • Remedial action required by the next scheduled inspection. <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"> • 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) • Inadequate ventilation and lighting systems • Hair constraints not worn