

The Food Safety Amendment Regulations, July 12, 2022

EXISTING STATE	PROPOSED STATE	EXPLANATION	Type of Red Tape (if applicable)
<p>The Food Safety Regulations</p>	<p>The Food Safety Regulations</p>		
<p>Buildings 13 An operator of a food facility must ensure that any building used as premises for a food facility:</p> <ul style="list-style-type: none"> (a) is designed: <ul style="list-style-type: none"> (i) to facilitate cleaning; and (ii) to prevent the entry and harbourage of pests; and (b) unless otherwise exempted in writing by the local authority: <ul style="list-style-type: none"> (i) is supplied with hot and cold water that is safe for human consumption and is available in sufficient quantities and under sufficient pressure to meet the needs of the food facility; (ii) is connected to a lawful and properly operating sewage containment or disposal system; (iii) is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the slaughter and food areas; and (iv) is equipped with a properly operating means of providing ventilation 	<p>New Section 13(v) – Addition</p> <p>Inclusion of hand wash station requirement</p> <p>(v) is equipped with hand wash stations that are adequate in number and location to enable the sanitary operation of the facility</p>	<p>The proposed wording is similar to that used in other jurisdictions with the same requirement. Provides clarity for operators on operating requirements by having this requirement with other building requirements in the regulations.</p>	<p>N/A</p>

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to the slaughter and food areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke or excessive heat.			
	<p>New Section 22(4)</p> <p>Prohibition of the service of previously served food</p> <p>(4)</p>	<p>Improved food safety and the proposed wording is similar to that used in other jurisdictions with the same requirement. Clarifies and simplifies requirement for operators.</p>	N/A
<p>Food sources</p> <p>22 (1) Unless exempted in writing by the local authority, an operator of a food facility must ensure that foods that are intended to be sold to the public, and ingredients that will be used in the preparation or processing of foods that are intended to be sold to the public, are:</p> <p>(a) liable under law to inspection by:</p> <p>(i) the Government of Saskatchewan or an agency of that Government;</p> <p>(ii) the Government of Canada or an agency of that Government;</p> <p>(iii) the governments of other provinces or territories of Canada or an agency of any of those governments; or</p> <p>(iv) a local authority; or</p> <p>(b) obtained from sources that are subject to inspection by:</p> <p>(i) the Government of Saskatchewan or an agency</p>	<p>New Section 22(5) – Addition</p> <p>Addition of specific provisions for handling of wildlife carcasses intended for public consumption into <i>The Food Safety Regulations</i>.</p> <p>(4) An operator of a food facility handling wildlife and with an exemption in writing from the local authority under subsection (1) must ensure all of the following conditions are met:</p> <p>(a) the wildlife carcass is clean, edible and will not contaminate other food, equipment or facilities;</p> <p>(b) the wildlife carcass, or any part of it, is</p> <p>i. stored and processed so that the it does not come into direct contact with other food; and</p>	<p>Improved food safety, clarity of requirements, and the proposed wording is similar to that used in other jurisdictions with the same requirement. Simplifies wild food handling processes and provides operators with clarity on requirements.</p> <p>Provides level expectations with those supplying domestic meat (not equivalent expectations but lessens inequality in requirements by providing clear expectations for both industries)</p>	N/A

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<p>of that Government; (ii) the Government of Canada or an agency of that Government; (iii) the governments of other provinces or territories of Canada or an agency of any of those governments; or (iv) a local authority.</p> <p>(2) Subject to subsection (3), an operator of a food facility must maintain an up-to-date record of the names and addresses of all sources of foods and ingredients to which subsection (1) applies, and make the record available to the local authority on request.</p> <p>(3) An operator of a food facility must maintain the record mentioned in subsection (2) for a period of two years after the foods to which subsection (1) applies are sold to the public.</p>	<ul style="list-style-type: none"> ii. not processed in the same room of the facility at the same time as food that has been inspected or processed in accordance with these regulations; (c) after the wildlife carcass is processed, all equipment is cleaned and sanitized before being used for processing inspected meat or other foods; (d) the meat from the wild game is clearly identified to staff and patrons as uninspected; (e) the operator must retain a record for 2 years of every wildlife carcass, species and source received by the food facility, and make the record available to the local authority on request. 		
<p>Prohibited use of food areas 15 An operator of a food facility must ensure that rooms in the food facility that are used for storing, preparing, processing or consuming food intended for sale are not used as sleeping quarters.</p>	<p>Amendment Section 15 – New Wording</p> <p>Broadening prohibition on use of space incompatible with food</p> <p>15 An operator of a food facility must ensure that rooms in the food facility that are used for storing, preparing, processing or consuming food intended for sale are not used as sleeping quarters, living quarters, or for any other purpose where activities are</p>	<p>Improved food safety and the proposed wording is similar to that used in other jurisdictions with the same requirement. Provides clarity for operators on operating requirements by having this requirement with other building requirements in the regulations.</p>	<p>N/A</p>

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	incompatible with food safety.		
<p>Prohibited use of food areas 15 An operator of a food facility must ensure that rooms in the food facility that are used for storing, preparing, processing or consuming food intended for sale are not used as sleeping quarters.</p>	<p>New Section 15.1</p> <p>Prohibition of storage of unused or unnecessary equipment adequate in food storage, preparation, or service area</p> <p>15.1 An operator of a food facility must ensure that that rooms in the food facility that are used for preparing, processing or consuming food intended for sale are not used for storage of unused or unnecessary equipment or utensils.</p>	<p>Improved food safety and the proposed wording is similar to that used in other jurisdictions with the same requirement. Provides clarity for operators on operating requirements by having this requirement with other building requirements in the regulations.</p>	N/A
<p>Part II New Section</p>	<p>New 12.1</p> <p>Inclusion of provision that will permit the exploration of a licensing fee structure</p> <p>12.1 The Local Health Authority or the minister may administer annual fees for licences, as per a schedule developed by the local health authority. The local authority or the minister would determine the frequency, scope, application, and exceptions of any fee schedule.</p>	<p>In line with several other provinces and license types. Permits the health authority to explore the option of developing and implementing a fee schedule for licenses to streamline license structure. Would permit exploration of licensing fee structure to provide equity with other fee-for-service programs.</p>	N/A
<p>Licence not transferable</p>	<p>New</p>	<p>Aligns with another Western province. Reduces demand license</p>	N/A

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<p>9 A licence is not transferable. New subsection</p>	<p>Section 9(a) – new subsection</p> <p>Addition of an exception to the non-transferability of licenses by permitting, in the event of licensee's death, the licensee's estate to operate under that license until its expiry</p> <p>9(a) subject to Section 11, if licence holder dies, legal estate can operate on same license until the licence expires.</p>	<p>application needed on short notice following a death for continued operation of a facility.</p>	
<p>4 Construction, alteration, etc. - approval required</p> <p>4(1) No person shall construct, extend, renovate or alter a public eating establishment, a milk plant or a slaughter plant unless the person has received approval from the local authority to do so.</p>	<p>4 Construction, alteration, etc. - approval required</p> <p>4(1) No person shall construct, extend, renovate or alter a food facility unless the person has received approval from the local authority to do so.</p>	<p>Inclusion of processing facilities by amending wording for facilities requiring approval to "food facility." No change to current regulatory definition of "food facility" means a public eating establishment, a milk plant, a processing facility or a slaughter plant;</p>	N/A
<p>5 Licence required</p> <p>5(1) Subject to subsection (2), no person shall operate a public eating establishment, a milk plant or a slaughter plant unless the person holds a valid licence for the public eating establishment, milk plant or slaughter plant.</p>	<p>5 Licence required</p> <p>5(1) Subject to subsection (2), no person shall operate a food facility unless the person holds a valid licence for the public eating establishment, milk plant or slaughter plant.</p>	<p>Inclusion of processing facilities by amending wording for facilities requiring approval to "food facility." No change to current regulatory definition of "food facility" means a public eating establishment, a milk plant, a processing facility or a slaughter plant.</p>	N/A
<p>5 Licence required</p> <p>(3) A local authority may exempt a public eating</p>	<p>5 Licence required</p> <p>(3) A local authority may exempt a public</p>		N/A

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<p>establishment or class of public eating establishments from the application of subsection (1) if the local authority is of the opinion that:</p> <p>(a) licensing of the public eating establishment or class of public eating establishments is not necessary because of:</p> <p>(i) the limited quantities of food or drink being prepared, served or sold;</p> <p>(ii) the types of food or drink being prepared, served or sold; or</p> <p>(iii) the manner in which food or drink is being prepared, served or sold; or</p> <p>(b) it is in the public interest to do so. (4) An exemption granted pursuant to subsection (3) must be in writing.</p>	<p>eating establishment or class of public eating establishments, or a processing facility or class of processing facilities from the application of subsection (1) if the local authority is of the opinion that:</p> <p>(a) licensing of the public eating establishment or class of public eating establishments, or a processing facility or class of processing facilities is not necessary because of:</p> <p>(i) the limited quantities of food or drink being prepared, served or sold;</p> <p>(ii) the types of food or drink being prepared, served or sold; or</p> <p>(iii) the manner in which food or drink is being prepared, served or sold; or</p> <p>(b) it is in the public interest to do so. (4) An exemption granted pursuant to subsection (3) must be in writing.</p>		