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Key proposed changes to *The Food Safety Regulations*

The Food Safety Regulations underwent a review on specific topics as flagged through conversations with partners and internal research. The following is a list of proposed changes that can be found in the draft regulations.

1. Changes to Existing Potentially Hazardous Food Section of *The Food Safety Regulations*.

1.1 Inclusion of provision that will permit an exemption to allow for the holding of potentially hazardous foods in a public eating establishment between 4 – 60 C so long as specific criteria (to mitigate the food safety risk) are met.

Criteria as follows:

- 1.1.1 Limited to foods that are ready to eat
- 1.1.2 Have Saskatchewan Health Authority approval
- 1.1.3 Have a written food safety plan
- 1.1.4 Food held between 4C – 60C have a maximum limit of 2 hours, then food is discarded
- 1.1.5 Ambient temperature must be <24C
- 1.1.6 Initial food temperature must be below 4C or above 60C
- 1.1.7 Marked with time removed from temperature control
- 1.1.8 Have a good history of food safety compliance

1.2 No amendments proposed for the holding temperatures in other food facility types or with respect to the transportation of food.

2. Changes to Home Food Processors – Prohibited Sales Sections of *The Food Safety Regulations*.

2.1 Home Based Food Processing sales to remain prohibited to milk plants, slaughter plants, and food processors, but be permitted by exemption with criteria for home based food processors and public eating establishments.

Criteria as follows:

- 2.1.1 Foods are low risk
- 2.1.2 Each recipe/item type requires local authority approval
- 2.1.3 Product testing is required to demonstrate product is not potentially hazardous
- 2.1.4 Home based food items are stored separately from other products
- 2.1.5 Home based food products cannot be used as an ingredient by the Public Eating Establishment but may be served alongside in an unaltered form with foods from approved sources

- 2.1.6 Public eating establishment must disclose, in both written and verbal form, to customers to identify the home-based food items made without routine public health oversight
- 2.1.7 Both home-based food processors and public eating establishments are responsible for tracing information and sourcing
- 2.1.8 Production would be limited in quantity
- 2.1.9 Any records or other related information must be made available upon request

3. Changes to Existing Food Safety Training Sections of *The Food Safety Regulations*.

3.1 Inclusion of provision that will require the operator of a food facility to ensure all persons working in the food facility who are ever in areas where food is prepared or served have successfully completed a food safety course approved in Saskatchewan.

- 3.1.1 Special consideration for non-profit food facilities and temporary event food facilities being required to have a person working at all times that has completed an approved course and one manager who has completed an approved course.

3.2 Modification of approval body for provincial food safety courses to align with current practices and Ministerial delegation.

4. Changes to PART IV Public Access to Restaurant and Slaughter Plant Information of *The Food Safety Regulations*

4.1 Updating PART IV Public Access to Restaurant and Slaughter Plant Information to include all licensed Food facility types

5. Inclusion of provision to clarify food sources for Food Distribution Facilities

5.1 Addition of a definition of “Food Distributor” as it pertains to the food sources Section 22 to require foods to come from approved sources per Section 22 (with the exception of low-risk home-prepared foods permitted under 28.5).

6. General Changes to *The Food Safety Regulations*

6.1 Updating general language throughout regulation to align with modern terms.

To modernize terminology and streamline food safety legislation in Saskatchewan.