

second harvest

health inspections

HEALTH INSPECTIONS: ARE THEY RIGHT FOR MY NON-PROFIT?

At Second Harvest we believe that serving people safe food is a key component to serving people with dignity. And for the food businesses who are donating food, robust food safety standards at the non-profit are also imperative.

As a non-profit, you are providing food to some of the most vulnerable in our communities. These are people who may be more likely to get sick if they eat something that has not been handled properly. At Second Harvest, we believe that this is all the more reason to have your non-profit inspected by public health.

WATCH OUT FOR THE HEALTH INSPECTION MYTH

MYTH It's a common misconception that non-profits don't have to be inspected by public health.

FACT While every province and territory has different rules about how non-profit food safety is governed, the general rule is, if you serve food to the public with the exception of locations that just serve room-temperature pre-packaged foods, you are required to comply with some food safety regulations and therefore be inspected by public health.

WHAT IS A HEALTH INSPECTION?

Health inspections are visits from health inspectors at your local public health unit. They conduct a walk-through of your food handling area to review any safety considerations. The goal of public health inspections is to ensure our communities are being served safely. They provide feedback on food handling practices and identify areas where there is real concern for someone's safety.

We encourage all non-profits to review their provincial or territorial food safety guidelines to learn more about the requirements in their region. You can always [reach out to our team](#) who can provide you with the details of food safety inspections for your province or territory.

GETTING A HEALTH INSPECTION

Here's how you can get an inspection:



1

CALL YOUR LOCAL PUBLIC HEALTH UNIT.

You can find the number online or by calling your city or town.



2

ASK TO SPEAK WITH A HEALTH INSPECTOR.

The public health unit has different branches of work. To find the right person, the easiest option is usually to ask to speak with a public health inspector.



3

TELL THE INSPECTOR WHO YOU ARE.

Let them know about your non-profit and how you handle food.



4

ASK THEM FOR AN INSPECTION.



1

DO NOT OFFER THE INSPECTOR REFRESHMENTS.

While it's natural to offer the inspector a beverage as an act of hospitality, this is not allowed during an inspection.



2

PROVIDE DOCUMENTATION.

Show them your temperature logs and documentation of your safe food handler certification.



3

ASK QUESTIONS.

Public health exists as a resource for you. Ask any questions you might have about food safety.



4

DON'T STRESS.

Remember, public health is here to keep our communities safe and healthy. They want you to succeed on your inspection so that you can keep working to serve your community.



5

IMPLEMENT THEIR FEEDBACK.

Take their feedback seriously and implement it right away.