

# **Ontario Foodborne Health Hazard and Illness Outbreak Investigations Memorandum of Understanding**

**Between:**

**Her Majesty the Queen in Right of Canada,  
as Represented by the Minister of Agriculture and Agri-Food  
and the Canadian Food Inspection Agency**

**and**

**Her Majesty the Queen in Right of Canada,  
as Represented by the Minister of Health**

**and**

**Her Majesty the Queen in Right of Ontario,  
as Represented by the Minister of Agriculture and Food**

**and**

**Her Majesty the Queen in Right of Ontario,  
as Represented by the Minister of Health and Long-Term Care**

**and**

**Her Majesty the Queen in Right of Ontario,  
as Represented by the Minister of Natural Resources**

(hereinafter referred to cumulatively as “the parties”)

***Pursuant to the Canada-Ontario Umbrella Agreement  
for a Comprehensive Food Safety System  
in Ontario (Annex 1)***

## PREAMBLE

**WHEREAS THE PARTIES** all believe that the paramount principle underlying food safety policy is the protection and promotion of the health of the people of Ontario;

**AND WHEREAS THE PARTIES'** roles and responsibilities regarding food safety are as outlined in Annex 2;

**AND WHEREAS** the respective mandates and roles of the parties in food illness investigations and outbreaks are complementary;

**AND WHEREAS THE PARTIES** each have important responsibilities in the investigation and management of foodborne health hazards and illness outbreaks that may cause illness in Ontario;

**AND WHEREAS THE PARTIES** agree that maximum efficiency and effectiveness in the investigation of foodborne health hazards and illness outbreaks in Ontario may be achieved through enhanced communication and cooperation between the parties;

**AND WHEREAS THE PARTIES** continue to strive towards enhanced public safety through effective and efficient risk mitigation programs;

**AND WHEREAS THE PARTIES** acknowledge that assistance of one or more of the parties may be necessary to mitigate the risk or monitor the effectiveness of measures taken, including a food recall, to protect the public health;

**AND WHEREAS THE PARTIES AGREE THAT**, subject to the Charter of Rights and Freedoms and any applicable laws, including applicable access and privacy laws, information required to investigate and resolve the food safety situation (which could include the sharing of personal information) may be exchanged in confidence between the parties when a foodborne illness outbreak or foodborne health hazard that could cause adverse health consequences is identified for the purpose of protecting the health of the people of Ontario;

**AND WHEREAS THE PARTIES** agree that the principles as laid out in the *Canada-Ontario Umbrella Agreement for a Comprehensive Food Safety System in Ontario* (Annex 1) and the *Canada Foodborne Illness Outbreak Response Protocol To Guide a Multi-Jurisdictional Response (2004)* (Annex 3) should be maintained;

**THIS MEMORANDUM OF UNDERSTANDING FOR ONTARIO FOODBORNE HEALTH HAZARD AND ILLNESS OUTBREAK INVESTIGATIONS** (the "Memorandum") sets out an understanding amongst the parties.

**NOW THEREFORE THE PARTIES**, as represented by the President of the Canadian Food Inspection Agency (“CFIA”) and the Deputy Minister of Health Canada (“HC”) and the Deputy Minister of the Ontario Ministry of Agriculture and Food (“OMAF”), the Ontario Ministry of Health and Long-Term Care (“MOHLTC”) and the Ontario Ministry of Natural Resources (“OMNR”) or their designates, respectively, without prejudice or waiver whatsoever to or of their respective jurisdictions, authorities or powers, hereby understand that:

## **1. NO LEGAL FORCE OR EFFECT**

This Memorandum is a voluntary arrangement to enhance public safety through effective and efficient risk mitigation programs respecting foodborne health hazards and illness outbreaks in Ontario. The parties understand and acknowledge that this Memorandum has no legal force or effect, and that, notwithstanding the definitions below, the terminology used herein shall generally be construed by its informal, colloquial meaning.

## **2. DEFINITIONS**

In this Memorandum,

“Class I food recall” means a situation in which there is a reasonable probability that the use of, or exposure to, a violative food will cause serious adverse health consequences or death;

“Class II food recall” means a situation in which the use of, or exposure to, a violative food may cause temporary adverse health consequences or where the probability of serious adverse health consequences is remote;

“enforcement action” means a measure taken to ensure that a food is effectively removed from the marketplace where the same may pose a risk to the health of the people of the Province of Ontario;

“food” is defined under section 2 of the *Food and Drugs Act*, R.S.C. 1985, c. F-27 and subsection 1 (1) of the *Health Protection and Promotion Act (HPPA)*, R.S.O. 1990, c. H. 7, and includes any article manufactured, sold or represented for use as food or drink for human beings, chewing gum, and any ingredient that may be mixed with food or drink or chewing gum for any purpose whatever;

“foodborne illness outbreak” means any outbreak of human illness, investigation of which provides evidence, including epidemiological or laboratory-derived evidence, indicating that food is a common source of exposure;

“foodborne health hazard” means a health hazard related to food;

“food safety investigation” means an inspection and related activities undertaken by regulatory authorities for the predominant purpose of verifying whether or not a foodborne health hazard exists and to determine the nature and extent of the problem. In the case of a foodborne illness outbreak, information gathered during the food safety investigation and epidemiological investigation provides the basis for risk assessment and for the development of appropriate risk management strategies to control affected foods;

“health hazard” means a condition of the premises, a substance, thing, plant or animal other than man, or a solid, liquid, gas or combination of any of them, that has or that is likely to have an adverse effect on the health of any person or an application of a process to food that is not permitted by law or the failure to apply a process to food that is required by law, where the application or failure to apply has or is likely to have an adverse effect on the health of any person;

“outbreak” means an incident in which two or more persons experience similar illness after common exposure. Investigations of foodborne illness are usually focused on outbreaks affecting members of more than one household;

“recall” means to remove a food from further sale, use or to correct a marketed food; and

“violative food” means the sale of food that violates legislation administered or enforced by any of the parties.

#### **THE PARTIES FURTHER UNDERSTAND THAT:**

### **3. FOOD SAFETY INVESTIGATIONS**

#### **A. NOTIFICATION OF A HUMAN ILLNESS OUTBREAK THAT IS POTENTIALLY OR CONFIRMED TO BE LINKED TO FOOD**

##### **(i) Identification Through Laboratory Surveillance Activities**

If the Central Public Health Laboratory (CPHL), a Regional Public Health Laboratory (RPHL), a private laboratory or hospital laboratory notifies the medical officer of health of a Local Board of Health (LBH) of confirmed enteric illnesses and a foodborne illness outbreak is suspected, the medical officer of health will notify the MOHLTC in accordance with the provisions of the HPPA.

##### **(ii) Identification Through Public Health Reporting**

Every medical officer of health of a LBH reports to the MOHLTC reportable diseases in accordance with the requirements of the HPPA (Annex 4).

If MOHLTC identifies a foodborne illness outbreak that involves more than one local board of health, MOHLTC will alert any or all of the following agencies, as appropriate: LBH's, The Public Health Agency of Canada (PHAC), the CFIA and OMAF. OMAF will alert the OMNR and OMOE, if appropriate.

If the PHAC is aware of confirmed cases of enteric disease in Ontario believed to be foodborne, the PHAC will notify the CFIA and MOHLTC. MOHLTC will notify OMAF, if appropriate. OMAF will notify OMNR and OMOE, if appropriate.

The MOHLTC reports data respecting enteric disease cases to HC on a weekly basis as part of a voluntary surveillance and data collection system.

## **B. NOTIFICATION OF A FOODBORNE HEALTH HAZARD WITH POTENTIAL TO CAUSE HUMAN ILLNESS**

Without limitation, the following list identifies some possible ways by which the parties may become aware of potential foodborne health hazards:

- Consumer complaints linking food with possible illness;
- Laboratory results for monitoring of foods;
- Process deviations of food manufacturers identified during inspection activities where final food may pose a health and safety risk to consumers;
- Notification from manufacturers or importers of suspected/known health and safety concerns;
- Emergency response activities involving major fires, natural disasters, industrial accidents or significant water treatment plant malfunctions that impact on food production or processing;
- Information from other countries that an exported food has the potential to cause illness; and
- Application of an unauthorized process or absence of a prescribed process.

At any time, should any one of the parties determine that a food has the potential to cause a foodborne illness outbreak, it will use its best efforts to immediately notify all other appropriate parties. As part of the determination process, the parties may make a request through the CFIA for a Health Risk Assessment to be carried out by HC.

## **C. OUTBREAK INVESTIGATION COORDINATION**

### **(i) Ontario Outbreak Investigation Coordination Committee (OOICC)**

An OOICC is a temporary, inter-party committee comprised of representatives assigned by each party involved in the investigation into and control of a foodborne illness outbreak. Participation on the OOICC is voluntary and members will be selected based on each situation and may change from outbreak to outbreak or situation to situation.

## **(ii) Activation of an OOICC**

An OOICC may be created at the discretion of any party involved in an epidemiological or food safety investigation where evidence exists to show a food is the cause or has the potential to be the cause of a foodborne illness outbreak or a situation exists which may cause a foodborne health hazard. Without limitation, the following factors may trigger the need to establish an OOICC:

- Complexity of investigations;
- Gaps in information;
- Severity of illnesses (existing or potential); or
- Extent of product distribution.

## **(iii) Activities of the OOICC**

The OOICC provides a forum for sharing and reviewing information and for coordinating investigation, control and mitigation activities. The OOICC will meet to provide and receive updates and develop a course of action based on each party's respective powers, authorities and responsibilities. The OOICC allows for the pooling of resources and expertise. Where necessary the OOICC will identify and acquire the appropriate analytical expertise for hazard and source identification.

The OOICC will develop and coordinate a strategy for internal and external communications.

The OOICC will recognize that each organization within the committee has a different mandate, which must be respected.

## **(iv) Chair of the OOICC**

The lead organization responsible for coordinating an OOICC is identified as follows:

- If a foodborne health hazard has been identified with the potential to cause a foodborne illness outbreak and no human illness has yet been identified, the party who has jurisdiction for the routine inspection of the food premises of production of the implicated food will chair the OOICC.
- If an outbreak has been identified that is potentially linked to food and the implicated food distribution is limited to Ontario, the MOHLTC may chair or appoint a LBH to chair, the OOICC. If the source of the outbreak is suspected to be a food item distributed throughout Ontario, one of the parties may lead the investigation, but the chair of the OOICC will remain with the MOHLTC.
- If it is determined that the illness outbreak involves more than one province or territory because of inter-provincial food distribution or has an international dimension, the chair will be transferred to the PHAC who will then initiate a national Outbreak Investigation Coordinating

Committee (OICC), in accordance with the *Canada Foodborne Illness Outbreak Response Protocol to Guide a Multi-Jurisdictional Response (2004)*. In accordance with this protocol, a food safety investigation will be led by the CFIA, but the chair of the OICC will remain with the PHAC, when the source of the illness outbreak is suspected to be a food, and the food has been imported or distributed interprovincially.

- The PHAC may defer to a provincial or territorial OICC lead or to the lead of another country upon agreement by all OICC representatives, should an outbreak be occurring primarily within that province, territory or country, and a formal outbreak investigation team has already been established.

It is the responsibility of the lead organization to chair and organize meetings or conference calls and to record, track and circulate to the agencies involved summaries of discussions, decisions taken and next steps, in a timely fashion.

The chair of the OOICC will also be the lead for all communication with the media, public and industry (including companies involved). In consultation with the OOICC, the chair will be responsible for the development and coordination of a strategy for internal and external communication, subject to the relevant departmental communication policies of each party.

#### **(v) Outbreak Resolution**

After reviewing the status of containment of a foodborne illness outbreak, the lead organization will be responsible to declare the resolution of the outbreak.

If an OOICC was formed, the OOICC will be dismantled once the outbreak is declared to be resolved. It is the responsibility of the lead party to advise other representatives that the OOICC has been dismantled.

A debriefing of the investigation to determine the lessons learned may be conducted at the discretion of any of the participating agencies and all agencies will consider incorporating lessons learned into their respective response protocols where possible.

#### **4. RESPONSE WHEN A FOOD SAFETY INVESTIGATION INDICATES THAT THE UNDERLYING CAUSE MAY BE ASSOCIATED WITH TAMPERING, SABOTAGE OR TERRORISM**

The party that is first aware of real or suspected deliberate contamination of food (tampering, sabotage and or terrorism) will make the appropriate contacts, as follows:

- Incidents involving suspected tampering/sabotage will be referred to the police of local jurisdiction or the Ontario Provincial Police;
- Incidents involving suspected terrorism activity involving food fall under the guidelines of the National Counter Terrorism Plan (Annex 5). The party that first identifies the

suspicion should first contact the police of local jurisdiction, then the RCMP's National Operations Center and then the OPP's Provincial Anti-terrorism Unit (see Annex 5 for contact numbers);

- CFIA must contact OMAF for situations involving terrorism or suspect terrorism. OMAF will then contact Emergency Management Ontario (EMO) which will in turn contact all appropriate Ministries, laboratories and municipalities which are required to be informed and involved in the situation, in accordance with established EMO protocols. The Ontario Ministry that becomes aware of the situation should contact EMO directly. EMO will contact the other ministries.

EMO will determine whether the Provincial Consequence Management Plan (Annex 5) is to be activated to deal with the terrorist (as defined in the Plan) threat, and whether the Provincial Operations Center will be activated to coordinate the Provincial government response. EMO, the CFIA and/or HC will contact Public Safety and Emergency Preparedness Canada (PSEPC) which will then inform the appropriate federal governments and laboratories. Based on discussions with the RCMP, PSEPC may then decide to activate the National Consequence Management Plan (Annex 5).

Information may be received indicating that tampering, sabotage or terrorism has/will take place or it may be determined after a period of time and investigation work that tampering, sabotage or terrorism was the cause of a foodborne illness outbreak or a foodborne health hazard. In all cases, the police and/or RCMP authorities must be contacted as soon as it has been determined that illnesses or hazards were not a result of a break down of normal food processing or naturally occurring. However, the parties will continue to follow this memorandum for their response to the situation while staying in contact with the police and/or RCMP. Preservation of evidence will be required and should be discussed with the police and/or RCMP. Parties in a position to collect evidence will make best efforts to ensure that an adequate chain of custody procedure and documentation is provided.

## **5. FOOD RECALLS**

### **(i) CFIA Notification of the MOHLTC**

The CFIA will immediately notify the MOHLTC and OMAF through the CFIA's "Food Recalls/Allergy Alerts" notification system when a Class I or Class II food recall has commenced and a public announcement has been issued.

The CFIA Area Recall Coordinator (ARC) may request assistance from the MOHLTC. The MOHLTC will advise the medical officers of health and other affected branches of the MOHLTC of the recall and the assistance requested. Should the MOHLTC wish to amend the CFIA request for assistance, the MOHLTC will consult with the CFIA ARC prior to doing so and will provide the CFIA ARC with a copy of the amended request before forwarding to the LBH. The MOHLTC may recommend additional enforcement action to the LBHs to protect the health of the people of Ontario. Should the additional enforcement action be beyond the CFIA's

legal mandate or not deemed required by the CFIA, MOHLTC will act based on their legislative powers and identify the request as such.

Where action is not requested in a recall, MOHLTC will ensure the LBHs have been informed of the recall.

## **(ii) MOHLTC Notification of the Parties**

In the case of a provincially initiated food recall, the MOHLTC will notify the parties when a food recall has been commenced.

The MOHLTC may request the assistance of the parties. The MOHLTC may send the request to the parties. If in agreement, communication of the request and the press release will be provided by the parties to their operational staff.

Where a request for assistance is not made in a recall, the MOHLTC will provide a copy of the press release(s) to the parties.

## **6. CONTACT UPDATES**

The MOHLTC, OMAF, OMNR, OMOE, the CFIA and HC will, on an annual basis or as necessary, provide updated copies of contact names and telephone numbers to the CFIA. (Annex 6). The CFIA will update and distribute the listing as required.

## **7. EFFECTIVE DATE**

This Memorandum will be effective on the date of the last signature of the parties and will remain in effect for a party unless it is terminated earlier by that party, upon thirty (30) days written notice to the other parties.

## **8. AMENDMENT AND REVIEW**

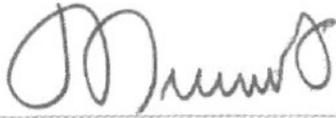
This Memorandum may only be amended upon the written agreement of all of the parties. This Memorandum will be reviewed annually by the parties on the anniversary of the effective date or at such other time as is determined in writing by the parties.

## **9. REGULATORY POWERS**

The parties understand and acknowledge that nothing in this Memorandum constitutes a regulatory power or otherwise results in any expansion or diminution of their respective powers, authorities and responsibilities pertaining to the administration and enforcement of their respective legislation.

10. SIGNATURES

Canadian Food Inspection Agency

  
\_\_\_\_\_  
President Date Feb. 8, 2006

Health Canada

\_\_\_\_\_  
Deputy Minister Date  
Or Designate

Ministry of Agriculture and Food

\_\_\_\_\_  
Deputy Minister Date  
Or Designate

Ministry of Health  
and Long-Term Care

\_\_\_\_\_  
Assistant Deputy Minister Date  
Or Designate

Ministry of Natural Resources

  
\_\_\_\_\_  
Deputy Minister Date January 12/06  
Or Designate

## 10. SIGNATURES

Canadian Food Inspection Agency

\_\_\_\_\_  
President

\_\_\_\_\_  
Date

Health Canada

  
\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

*Nov 17/2005*  
*Regional Director General*

Ministry of Agriculture and Food

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

Ministry of Health  
and Long-Term Care

\_\_\_\_\_  
Assistant Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

Ministry of Natural Resources

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

## 10. SIGNATURES

Canadian Food Inspection Agency

\_\_\_\_\_  
President

\_\_\_\_\_  
Date

Health Canada

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

Ministry of Agriculture and Food

  
\_\_\_\_\_  
Deputy Minister  
Or Designate

*April 25/05*  
\_\_\_\_\_  
Date

Ministry of Health  
and Long-Term Care

\_\_\_\_\_  
Assistant Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

Ministry of Natural Resources

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

## 10. SIGNATURES

Canadian Food Inspection Agency

\_\_\_\_\_  
President

\_\_\_\_\_  
Date

Health Canada

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

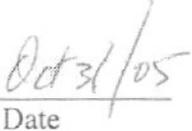
Ministry of Agriculture and Food

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

Ministry of Health  
and Long-Term Care

  
\_\_\_\_\_  
Assistant Deputy Minister  
Or Designate

  
\_\_\_\_\_  
Date

Ministry of Natural Resources

\_\_\_\_\_  
Deputy Minister  
Or Designate

\_\_\_\_\_  
Date

**CANADA-ONTARIO UMBRELLA AGREEMENT FOR A  
COMPREHENSIVE FOOD SAFETY SYSTEM IN ONTARIO**

**Between:**

**Her Majesty the Queen in Right of Canada,  
as represented by the Canadian Food Inspection Agency**

**and**

**Her Majesty the Queen in Right of Canada,  
as represented by Health Canada**

**and**

**Her Majesty the Queen in Right of Ontario,  
as represented by the Ministry of Agriculture, Food and Rural Affairs**

**and**

**Her Majesty the Queen in Right of Ontario,  
as represented by the Ministry of Health and Long-Term Care**

**and**

**Her Majesty the Queen in Right of Ontario,  
as represented by the Ministry of Natural Resources**

**HEREINAFTER** referred to as the parties

**WHEREAS CANADA AND ONTARIO** agree that the paramount principle respecting food safety is the protection and promotion of the health of the people of Ontario,

**WHEREAS** the parties wish to develop and implement a comprehensive approach to food safety from primary production to consumption through the further coordination of federal, provincial and municipal inspection activities in the Province of Ontario,

**AND WHEREAS** the parties desire to continue to enhance public safety through effective and efficient risk mitigation programs,

**NOW THEREFORE CANADA and ONTARIO**, as represented by the President of the Canadian Food Inspection Agency and the Deputy Minister of Health Canada and the Deputy Ministers of the Ontario Ministry of Agriculture, Food and Rural Affairs and the Ontario Ministry of Natural Resources and the Ontario Ministry of Health and Long-Term Care agree:

April 19, 2005

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Where deemed necessary to:

- (a) Enter into such agreements, contracts or memoranda of understanding as the parties may consider necessary and appropriate in order to coordinate food safety inspection activities;
- (b) Coordinate program elements including but not limited to policy and procedures, surveillance and monitoring, inspection and compliance and laboratory activities;
- (c) Advance training, education and promotion activities in areas including but not limited to process control systems, such as Hazard Analysis Critical Control Point (HACCP), and safe food handling;
- (d) Promote the development of an enhanced disease surveillance system for Ontario;
- (e) Develop and maintain an effective inter-agency emergency response plan; and
- (f) Facilitate the designation or appointment of the personnel of the parties as inspectors, analysts, graders, veterinary inspectors or other officers as may be appropriate, pursuant to the relevant federal or provincial legislation.

2. The parties agree that nothing in this Agreement constitutes a regulating power or otherwise results in any diminution of the responsibilities and powers pertaining to the administration and enforcement of their respective legislation.

3. This Agreement may be amended by the written agreement of all of the parties to this Agreement.

4. Any of the parties to this Agreement may withdraw from this Agreement by providing thirty (30) days notice in writing to the other parties.

**IN WITNESS WHEREOF** the parties have this agreement:

For the Canadian Food Inspection

Original signed \_\_\_\_\_  
Witness Date

Original signed \_\_\_\_\_  
President Date

For Health Canada

Original signed \_\_\_\_\_

Original signed \_\_\_\_\_

Witness

Date

Deputy Minister

Date

For the Ontario Ministry of Agriculture Food and Rural Affairs

Original signed

Witness

\_\_\_\_\_

Date

Original signed

Deputy Minister

\_\_\_\_\_

Date

For the Ontario Ministry of Health and Long-Term Care

Original signed

Witness

\_\_\_\_\_

Date

Original signed

Deputy Minister

\_\_\_\_\_

Date

For the Ontario Ministry of Natural Resources

Original signed

Witness

\_\_\_\_\_

Date

Original signed

Deputy Minister

\_\_\_\_\_

Date

THE PARTIES' ROLES AND RESPONSIBILITIES FOR FOOD SAFETY IN  
ONTARIO

**Canadian Food Inspection Agency (CFIA)**

As a key science-based federal regulator of food, animals and plants, the CFIA is committed to enhancing the safety of food produced, sold or imported into Canada, contributing to the health of animals, and protecting the plant resource base. To meet these commitments, the Agency administers and/or enforces 13 federal acts and their respective regulations, of which 5 acts and 13 regulations are specific to food safety. The five acts include the *Meat Inspection Act* for meat and poultry, the *Fish Inspection Act* for fish and seafood, and the *Canada Agricultural Products Act* for eggs, dairy products, honey, fresh fruit and vegetables, and processed products. The *Food and Drugs Act* and the *Consumer Protection and Labeling Act* are overarching Acts that apply to all food and also provides the legislative authority for the CFIA to protect Canadians from unfair market practices by the enforcement of the fraud and labeling provisions.

The CFIA is the Government of Canada's regulator for food safety. Reporting to Parliament through the Minister of Agriculture and Agri-Food, the CFIA delivers all federal inspection and enforcement services related to food. Primarily, this entails verifying that manufacturers, importers, distributors, and producers meet Government of Canada regulations and standards for safety, quality, quantity, composition, handling, identity, processing, packaging, and labeling. The CFIA also strives to meet foreign country requirements where inspection/certification agreements are in place.

The food industry is encouraged to adopt science-based, risk-management practices. However, when necessary, the CFIA will continue to take enforcement actions which include seizing, removing and recalling products, and /or resorting to legal action such as prosecution to achieve compliance. The Agency will remain prepared to respond to food emergencies, advise the public of food recalls and monitor the effectiveness of the food industry's recall procedures. The CFIA will also continue to investigate complaints and respond to incidents such as tampering.

In carrying out its mandate to administer statutes and regulations related to food, the CFIA works closely with Health Canada, the department responsible for food-safety policy, standards and regulations. The CFIA works closely with provincial and territorial governments to share expertise and co-ordinate activities to facilitate the food industry's compliance with both federal and provincial regulations and the delivery of emergency response services. The Agency works with industry and consumer associations as well as individual processors to identify and address emerging food safety and labeling concerns. On the international level, the Agency negotiates and manages product-specific technical arrangements with other countries with a view to seeing that food safety standards are science-based and effectively adhered to in a manner that leads to safe food and avoids unnecessarily disrupting trade. The negotiation of these technical arrangements is done in partnership with our federal partners.

The CFIA's Office of Food Safety and Recall is responsible and accountable for the coordination and consistency of decision making on food safety issues and recalls. They work closely with Health Canada on the assessment of health risks.

### **Health Canada (HC)**

Pursuant to the Canadian Food Inspection Agency Act and the Food and Drugs Act, HC has a mandate to establish policies and standards relating to the safety and nutritional quality of food sold in Canada, to assess the effectiveness of the CFIA's activities related to food safety, and to contribute to the investigation and control of foodborne illness outbreaks.

Four organizations within Health Canada may be involved or assist with investigations of foodborne illness:

- Within the Health Products and Food Branch, the Food Directorate and the Veterinary Drugs Directorate are responsible for providing, upon request, health risk assessments to the CFIA.
- The Healthy Environments and Consumer Safety Branch (HECSB), through its Workplace Health and Public Safety Program (WHPSP), is responsible for the prevention and control of foodborne illness on common carriers (e.g. cruise ships, airlines, passenger ferries and passenger trains) and their ancillary services (e.g. flight kitchens). It is the first point of contact for these issues. WHPSP also has an advisory and consultative role with regard to food and water safety and the investigation of foodborne illness outbreaks to other federal departments. Programs and services are implemented based on voluntary Memoranda of Understanding (MOUs) agreements with these parties.
- The First Nations and Inuit Health Branch (FNIHB) delivers public health services (including investigation and control for foodborne illness outbreaks) to the First Nations who live on non-transferred federal reserves. In communities where these services are transferred, FNIHB provides the funding for these services but First Nation communities are responsible for providing these services. In these transferred communities, there are a variety of public health service delivery models. For instance, First Nations can hire their own public health staff, make arrangements with provincial public health to get service, or choose to purchase back some of the public health services from FNIHB. Provision of health services including public health services to Inuit populations in settlements is primarily the responsibility of the territorial governments.
- The Pest Management Regulatory Agency (PMRA) is responsible for providing, upon request, health risk assessments to the CFIA and assisting the CFIA, upon request, with investigations involving pesticides.

### **Public Health Agency of Canada (PHAC)**

The Public Health Agency of Canada has been created to deliver on the Government of Canada's commitment to help protect the health and safety of all Canadians. Its activities focus on

preventing chronic diseases, preventing injuries and responding to public health emergencies and infectious disease outbreaks.

Within the Government of Canada, the usual first point of contact for issues related to actual or potential foodborne illness outbreaks is the Centre for Infectious Disease Prevention and Control (CIDPC), within PHAC. It is responsible for public health surveillance and applied epidemiological studies, and manages the Canadian Integrated Outbreak Surveillance Centre (CIOSC).

The Canadian Field Epidemiology Program (CFEP), in the Centre for Surveillance Coordination, provides specialized training for health professionals in the practice of applied epidemiology. Field Epidemiologists may be deployed to assist in field investigations of foodborne disease outbreaks within the jurisdiction of their placement or as an Epidemiology Aid to local/provincial/territorial public health authorities. Field Epidemiologists may also assist international outbreak investigations.

The National Microbiology Laboratory (NML) provides reference services for strain differentiation, national laboratory based surveillance, dissemination of information through PulseNet Canada and the National Enteric Surveillance Program (NESP).

### **Ministry of Health and Long-Term Care (MOHLTC)**

The MOHLTC administers legislation dealing with food safety for the delivery of public health programs and services by boards of health, the prevention of the spread of enteric disease and the promotion and the protection of the health of the people of Ontario. The statutory authority is the *Health Protection and Promotion Act*, 1983 and Ontario Regulation 562/90 under that Act: Food Premises. Many food standards will impact on health and safety issues. Therefore, the MOHLTC has a vested interest in their development and implementation.

The MOHLTC also monitors Reportable Diseases in Ontario and investigates clusters, outbreaks, and unusual occurrences of enteric diseases and other diseases. The Public Health Branch and Laboratory Services Branch work together in this regard.

### **Ministry of Agriculture and Food (OMAF)**

The OMAF contributes to the prevention, investigation and control of foodborne illness outbreaks through their regulatory administration, compliance and enforcement activities. OMAF is responsible for legislation dealing with a variety of matters, but its role is limited to conducting inspection and compliance activities, while enforcement activities are carried out by OMNR on OMAF's behalf. The OMAF oversees the review, development and implementation of a field-to-fork, science-based, systems approach for food safety in Ontario. Ministry staff analyse food safety developments, develop and coordinate food safety policy, participate on national policy and regulatory committees and work closely within the ministry as well as with other ministries and the public health units to implement a modernised food safety system.

The meat inspection program provides for inspection of animals, meat and facilities at all provincially licensed abattoirs and free standing meat processors, under the authority of the Food Safety and Quality Act. The OMAF conducts a variety of surveillance, monitoring and baseline

studies and collects detailed statistics on licensed facilities and their production. OMAF staff work with Ontario's livestock sectors to develop and implement pre-harvest food safety initiatives including HACCP, National On-Farm Food Safety Programs, Livestock Medicines Education, Swine Medicines Training, Cattle Identification Program, Beef Feeding Practices and Alternate Growth Promotant Research.

Under Regulation 378 of the *Farm Products Grades and Sales Act* samples of Ontario fruit and vegetables are continually collected from different levels of trade in the industry for testing of pesticide residues, foodborne pathogens and other contaminants.

The eggs regulations (Ontario Regulations 724 and 726) under the *Livestock and Livestock Products Act* set standards for sales, grading, monitoring, packaging and disposition of fresh and processed eggs for human consumption.

The safe production, handling and transportation of raw milk are ensured through the use of a comprehensive legislative framework, the *Milk Act* (Ontario) and Regulations, laboratory testing, inspection (through an administrative agreement with the Dairy Farmers of Ontario) and audit activities. Dairy processing plants across the province are licensed and inspected to ensure compliance with the *Milk Act* (Ontario) and Regulations.

Through an agreement with the University of Guelph, the Laboratory Services Division provides testing support for the chemical and biological surveillance and monitor programs of the Food Inspection Branch and the diagnostic testing support for the animal health surveillance program of the Livestock Technology Branch. The Laboratory Services Division also provides the testing support for the above mentioned Milk Act. The laboratory has expertise in the areas of testing for low levels of chemical contaminants (pesticides, herbicides, drug residues, agricultural chemicals) in most food matrices including fish, the detection and enumeration of pathogens and parasites in food and water matrices and diagnostic testing of animals. In addition to the work performed for OMAF under the agreement with the University of Guelph, the Laboratory Services Division provides a wide scope of services to clients in the public and private sector. The main animal health laboratory provides full diagnostic services to veterinarians across the province.

### **Ministry of Environment (OMOE)**

The OMOE administers as a lead, or jointly, several provincial acts that touch on the production of safe food. OMOE administers the *Safe Drinking Water Act, 2002* and regulations that ensure the safety of drinking water in the province through the regulation of both drinking water systems and drinking water testing laboratories and the establishment of drinking water standards. OMOE jointly administers the *Nutrient Management Act, 2002* with OMAF and has designated responsibilities for inspection and enforcement.

OMOE administers Ontario's *Pesticides Act* and is responsible for regulating the storage, sale, use and disposal of pesticides. A federally registered pesticide cannot be sold or used in Ontario unless it has been classified in a schedule under the Act. The OMOE is also responsible for setting standards and guidelines for environmental contaminants in air, soil and water.

Contaminant means any solid, liquid, gas, odour, heat, sound, vibration, radiation or combination of any of them resulting directly or indirectly from human activities that may cause an adverse

effect such as impairment of the quality of the natural environment for any use that can be made of it, injury or damage to property or to plant or animal life, harm or material discomfort to any person, an adverse effect on the health of any person, impairment of the safety of any person, rendering any property or plant or animal life unfit for human use, loss of enjoyment of normal use of property and interference with the normal conduct of business. Since food is one potential source of exposure to persistent contaminants, the OMOE also assesses contaminant levels in food during the development of multi-media standards and guidelines. The OMOE also has an extensive monitoring program for contaminant levels in sport fish. Additionally, the OMOE administers the *Environmental Protection Act* and the *Ontario Water Resources Act* which have more general impacts and linkages to food production.

The OMOE operates the Environmental Registry through which the public can provide input on proposed legislative and regulatory changes that impact the environment and frequently relate to food production as well. It also operates the Spills Action Centre, a central provincial response coordination centre for potentially hazardous spills or other environmental emergencies, including fires and adverse water quality incidents.

Laboratory Services Branch (LSB) provides analytical support to OMOE programs and limited services to other Ministries and the public. A variety of samples from air, water, waste, fish, other biota, soil, sediments and vegetation are analyzed by LSB. The OMOE LSB provides complementary support as requested to other agencies within available resources in areas where they have unique expertise such as analysis of dioxins and other toxic organic compounds or aquatic toxicology, which regularly involves assessment of food samples. The environmental Monitoring and Reporting Branch also provides local assessment of potential environmental contaminants in real time during emergencies through the mobile TAGA units for road travel, or vessels capable of transit on the major waterways.

Field staff in the Operations Division and Drinking Water Management Division carry out inspections, abatement activities and investigations of potential and confirmed environmental hazards, such as major fires, industrial accidents, or water treatment facility malfunctions which could put safe food production or processing at risk.

### **Ministry of Natural Resources (OMNR)**

OMNR administers Ontario's *Fish Inspection Act* which prohibits the sale, or possession for sale, of fish intended for human consumption that is tainted, decomposed or unwholesome. The Act applies to fish and fish products that are processed and/or marketed in Ontario. Ontario Regulation 456, under the *Fish Inspection Act*, sets out quality control standards for labelling, processing (including facility construction and operating requirements) and transportation of fish and fish products. OMNR and OMAF are implementing an interim food fish safety program to monitor compliance of non-federally registered fish processors in relation to requirements of the *Fish Inspection Act* and Regulations. OMNR is a co-sponsor of the OMAF led Ontario Food Safety Strategy (OFSS) and through the OFSS, OMNR is assisting OMAF in the development of a provincial food fish safety program.

The Ministry also supports OMOE's sport fish contaminant monitoring program by providing fish samples for analysis. The results are reported bi-annually in the Guide to Eating Ontario Sport Fish.

In 2000, OMAF entered into a cooperative agreement with OMNR for delivery of agricultural investigation services on behalf of OMAF. Complaints received by OMAF are analyzed to determine whether OMAF will deal with the issue or whether it will be sent to OMNR for investigation and possible prosecution.

### **ANNEX 3**

## **CANADA FOODBORNE ILLNESS OUTBREAK RESPONSE PROTOCOL TO GUIDE A MULTI-JURISDICTIONAL RESPONSE (2004)**

This national document outlines the general principles and operating procedures agreed to by federal, provincial and territorial agencies in order to help coordinate the investigation and control of foodborne illness outbreaks in Canada. The document lists guiding principles, describes roles and responsibilities, provides general operating procedures, establishes clear lines of communication and provides a process for post outbreak reviews.

To obtain a copy of the Foodborne Illness Outbreak Response Protocol contact:

Associate Director  
Interagency Program  
Bureau of Food Regulatory, International and Interagency Affairs  
Food Directorate, Health Products and Food Branch  
Health Canada  
Building No. 7, Tunney's Pasture  
Ottawa, Ontario  
K1A 0L2  
Tel: (613) 957-1829  
Fax: (613) 941-3537

## ANNEX 4

### SUSPECT FOODBORNE CASE REPORTING OBLIGATIONS

Physicians, certain other regulated health professionals, hospital administrators, superintendents of institutions, school principals and laboratory operators are required to report cases of reportable and communicable diseases to the local medical officer of health in accordance with the requirements of the HPPA. Reportable and communicable diseases include the following;

- Amoebiasis
- Cholera
- Cryptosporidiosis
- Giardia
- Legionella
- Food poisoning, all causes
- Gastroenteritis, institutional outbreaks

- Botulism
- Campylobacter enteritis
- Cyclosporiasis
- Hepatitis A
- Listeriosis
- Paratyphoid Fever
- Salmonellosis
- Shigellosis
- Trichinosis
- Typhoid Fever
- Verotoxin-producing E. Coli infection indicator conditions, including Haemolytic Uraemic Syndrome (HUS)
- Yersiniosis

The HPPA requires every medical officer of health to report to the MOHLTC in respect of reportable diseases and in respect of deaths from such diseases that occur in the LBH served by the medical officer of health.

## **ANNEX 5**

# **NATIONAL COUNTER TERRORISM PLAN, NATIONAL CONSEQUENCE MANAGEMENT PLAN AND THE PROVINCIAL CONSEQUENCE MANAGEMENT PLAN**

To obtain a copy of the National Counter Terrorism Plan (unclassified) or to obtain a copy of the National Consequence Management Plan, contact:

### Provincial Contact

Emergency Management Ontario  
Provincial Plans Officer  
1 St. Clair Street West, 7<sup>th</sup> floor,  
Toronto, Ontario  
M4V 1K6  
Tel: (416) 212-3477

### Federal Contact

PSEPC Ontario Region Office  
4900 Yonge Street, Suite 240  
Toronto, Ontario  
M2N 6A4  
Tel: (416) 973-6343  
E-mail: [onbox@psepc.gc.ca](mailto:onbox@psepc.gc.ca)

To obtain a copy of the Provincial Consequence Management Plan, contact:

Emergency Management Ontario  
Provincial Plans Officer  
1 St. Clair Street West, 7<sup>th</sup> floor,  
Toronto, Ontario  
M4V 1K6  
Tel: (416) 212-3477

## CONTACT LIST (Updated April 7, 2005)

Name	Party	Telephone	Fax	E-mail
Area Recall Coordinator <b>1<sup>st</sup> Contact</b>	CFIA	Emergency (416) 973-8724 8am-11pm (7 days/wk) Health Hazard Line (800) 701-2737 Ont. only (8am-4:30pm weekdays only)	(416) 665-5048	<a href="mailto:OntARC@inspection.gc.ca">OntARC@inspection.gc.ca</a>
Louise Sharpe <b>2<sup>nd</sup> Contact</b>	CFIA	Office (519) 826-2912 Cell (519) 546-4434	(519) 837-9783	<a href="mailto:sharpe@inspection.gc.ca">sharpe@inspection.gc.ca</a>
Normand Genest <b>3<sup>rd</sup> Contact</b>	CFIA	Office (519) 837-5864 Cell (519) 823-3400	(519) 837-9766	<a href="mailto:genestn@inspection.gc.ca">genestn@inspection.gc.ca</a>
Mark Samadhin Regional Liaison Officer – Food Directorate	Health Canada	Office (416) 952-0644	(416) 973-1559	<a href="mailto:mark_samadhin@hc-sc.gc.ca">mark_samadhin@hc-sc.gc.ca</a>
Andrea Ellis Section Head, Outbreak Response, FWZID, CIDPC	PHAC	Office (519) 826-2373 Cell (519) 820-6977	(519) 826-2244	<a href="mailto:andrea_ellis@phac-aspc.gc.ca">andrea_ellis@phac-aspc.gc.ca</a>
Dean Middleton <b>1<sup>st</sup> Contact</b>	MOHLTC ----- OMOE Spills Action Centre	Office (416) 327-7422 Pager (416) 719-5318 ----- <b>After Hours Weekend and Stats:</b> (416) 325-3000	(416) 327-7439	<a href="mailto:Dean.Middleton@moh.gov.on.ca">Dean.Middleton@moh.gov.on.ca</a>
Linda Vrbova <b>2<sup>nd</sup> Contact</b>	MOHLTC ----- OMOE Spills Action Centre	Office (416) 327-7421 ----- <b>After Hours Weekend and Stats:</b> (416) 325-3000	(416) 327-7439	<a href="mailto:Linda.Vrbova@moh.gov.on.ca">Linda.Vrbova@moh.gov.on.ca</a>
Akbar Ali <b>3<sup>rd</sup> Contact</b>	MOHLTC ----- OMOE Spills Action Centre	Office (416) 327-7420 Pager (416) 715-8519 ----- <b>After Hours Weekend and Stats:</b> (416) 325-3000	(416) 327-7439	<a href="mailto:Akbar.Ali@moh.gov.on.ca">Akbar.Ali@moh.gov.on.ca</a>
Lou D'Onofrio <b>1<sup>st</sup> Contact</b>	OMAF OMAF Situation Response Team	Office (519) 826-4175 Cell (647) 282-4417 After hours (519) 763-6778	(519) 767-6300	<a href="mailto:lou.donofrio@omaf.gov.on.ca">lou.donofrio@omaf.gov.on.ca</a>
Tom Baker <b>2<sup>nd</sup> Contact</b>	OMAF	Office (519) 826-4366 Cell (519) 546-5144	(519) 826-4375	<a href="mailto:tom.baker@omaf.gov.on.ca">tom.baker@omaf.gov.on.ca</a>
Rodger Dunlop <b>1<sup>st</sup> Contact</b>	OMNR	Pager 1-800-263-1420 Office (519) 826-3812 Cell (519) 827-6726	(519) 986-3014	<a href="mailto:rodger.dunlop@mnr.gov.on.ca">rodger.dunlop@mnr.gov.on.ca</a>

Mike Kindree <b>2<sup>nd</sup> Contact</b>	OMNR	Pager (705) 750-9633 Office (705) 755-1758	(705) 755-3290	<a href="mailto:Mike.kindree@mnr.gov.on.ca">Mike.kindree@mnr.gov.on.ca</a>
Duty Officer	OPP	(705) 329-6950		
	RCMP	(613) 993-4460		
Tim Trombley	Provincial Anti- terrorism Unit	(905) 354-2033		