

FOOD SAFETY

Andrea Barnes, R.S.
Director of Environmental Health

About the Program

- The GCHD is authorized to license and inspect food service operations, retail food establishments, mobiles, temporaries, and food vending machines/ micromarkets within its jurisdiction. We are guided and surveyed by the Ohio Department of Health and the Ohio Department of Agriculture to enforce the Ohio Food Code. The purpose of the Ohio Food Code is to keep food that is sold to consumers as safe as possible by implementing active controls through a facility's management. A registered sanitarian performs inspections to help prevent foodborne illness. I am Andrea Barnes, R.S., Director of Environmental Health in Galion. It is my job to keep you educated on important changes in the Ohio Food Code and to help make all of you aware of the changes so that you may achieve compliance with the Ohio Food Code. After all, no one and no one's business wants to suffer the costly price of foodborne illness (in dollars or lives).
- It is the licensee of a food facility who is responsible for compliance with the Ohio Food Code, and it is my job to be a resource for you to help you achieve compliance as well as to ensure the public that unannounced inspections are completed to measure a facility's performance. The food safety program ultimately has the goal of protecting the community it serves.

Requirements for the Program

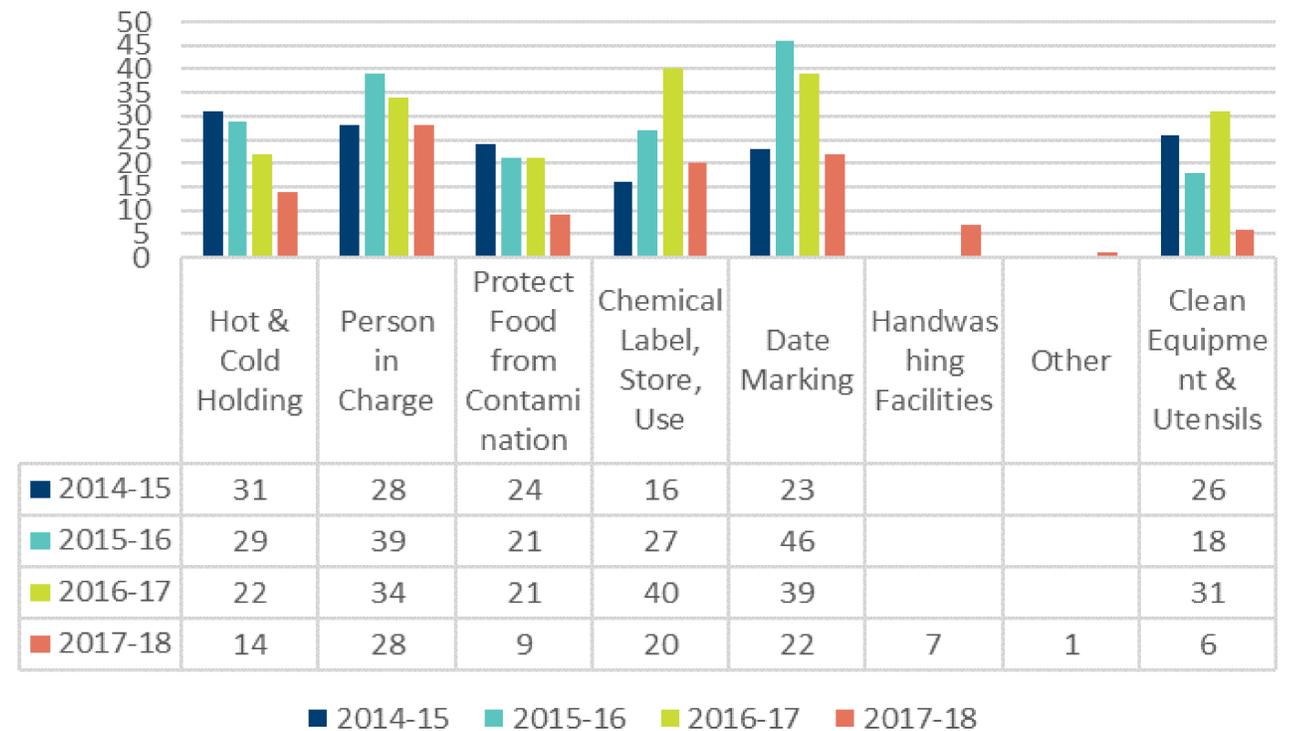
- The Ohio Uniform Food Safety Code defines a food service operation as a place, location, site, or separate area where food intended to be served in individual portions is prepared or served for a charge or required donation. As used in this definition, *served* means a response made to an order for one or more individual portions of food in a form that is edible without washing, cooking, or additional preparation and *prepared* means any action that affects a food other than receiving or maintaining it at the temperature at which it was received. FSO includes catering, food delivery, mobile, seasonal, temporary, and vending food service operations.
- The Ohio Uniform Food Safety Code defines a retail food establishment as a premises or part of a premises where food is stored, processed, prepared, manufactured, or otherwise held or handled for retail sale. Except when expressly provided otherwise, retail food establishment includes mobile, seasonal, and temporary retail food establishments.
- There are exemptions to both of these definitions in the Ohio Revised Code. Licenses are granted based on risk classification, determined by size and menu. Risk classification determines the minimum time(s) per year each licensed facility is inspected by the health department.
- The Galion City Health Department is surveyed by both the Ohio Department of Health and the Ohio Department of Agriculture to help monitor and ensure the proper application of the Ohio Uniform Food Safety Code.

Program Funding & Online Reports

- 3717.07 of the Ohio Revised Code defines uniform methodologies for calculating costs of licensing both retail food establishments and food service operations. Costs shall not exceed all reasonable and necessary direct costs and indirect costs (support staff plus overhead). Each licensor must use a form approved by the ODA and ODH that includes detailed data. Cost analysis of the food program is completed each year for local costs. The total license fee includes a state fee that is remitted to either the ODH or ODA.
- Galion City Health Department posts food safety inspection reports online to share information that may assist the public in being well-informed consumers. Galion City Health Department began posting food safety inspection reports online on July 1, 2012. Each inspection report is a "snapshot" of restaurant conditions on the day and time of that inspection. On any given day, an establishment may have more or fewer violations than posted here. Any individual inspection may not be representative of the overall, long-term performance of an establishment.
- Online inspection reports are available on the Galion City Health Department website:
- <https://healthspace.com/Clients/Ohio/Galion/web.nsf>

Inspection Results

Most Common Critical Food Safety Violations



Conclusions

- The Galion City Health Department works hard to educate and inspect its license holders' facilities regularly. Food Safety is the largest program responsibility for environmental health.
- As you can see in the above chart, critical violations have significantly reduced in number over the past 4 years. Through new requirements in food safety training for license holders and inspection/education onsite, the Ohio Department of Health, the Ohio Department of Agriculture and GCHD is trying to provide surveillance and make a difference.

2018 Food Licenses Issued

