This performance improvement plan is for one of the 21 core programs that comprise the provincial initiative to strengthen the public health infrastructure of all health authorities in-line with an evidence based core functions framework.

The assessment of Fraser Health Food Safety Program is described compared to the BC Food Safety Core Model Paper, and the improvement strategies to better match this evidence based program model.

"Food borne illness can affect large numbers of people with significant costs to society. Food borne illnesses and outbreaks are largely preventable with appropriate education and sound public policies and programs."[1] Within their defined mandate, Fraser Health is responsible for delivering a high-quality Food Safety Program that minimize and where possible, eliminate foodborne illnesses.

Fraser Health has a comprehensive Food Safety Program that includes:

- A food premises inspection program.
- A strategy to investigate foodborne illness complaints and manage foodborne outbreaks.
- A food safety education program.
- A process to review food safety program data.

Fraser Health's Food Safety performance improvement strategies are designed to systematically address all of the identified gaps within a three year period and are organized according to the core model paper's four main program components:

- Food premises inspection program.
- Foodborne illness investigations, food seizures and recalls.
- Food safety education.
- Surveillance and ongoing evaluation of food safety.

Each performance improvement strategy clearly outlines the goal of the strategy, the indicators, performance targets and the date of completion.

[1] BC MOH – Model Core Program Paper: Food Safety. 2006 p.2

Performance Improvement Targets—Food Premise Inspection Program

Goal/Outcome	Indicator	Targets	Time Period
Develop a guideline for progressive enforcement	Presence of the guideline	Approved guideline	Oct 1, 2007
	PHIs are trained	100% of PHIs trained	Dec 31, 2007
Develop a set of critical food safety hazards	Presence of the list of critical food safety hazards	Approved critical food safety hazard list	Oct 1, 2007
	PHIs are trained	100% of PHI trained	Dec 31, 2007

Performance Improvement Targets—Foodborne Illness Investigations, Food Seizures and Recalls

Goal/Outcome	Indicator	Targets	Time Period
Develop a guideline on food seizures	Presence of the guideline	Approved guideline	Oct 1, 2007
	PHIs are trained	100% of PHIs trained	Dec 31, 2007

Performance Improvement Targets—Food Safety Education

Goal/Outcome	Indicator	Targets	Time Period
Develop a comprehensive strategy targeted at improving food safety in private homes	Presence of a strategy	Comprehensive strategy for improving food safety in private homes	March 31, 2008

Performance Improvement Targets—Surveillance and Ongoing Evaluation of Food Safety

Goal/Outcome	Indicator	Targets	Time Period
Develop a procedure to actively monitor food safety trends	Identified a set of data elements appropriate for assessing food safety trends Developed a process and schedule in reviewing, analyzing and reporting these data elements Developed food safety trending reports	Data elements determined Monitoring process established Trending reports available	July 1, 2008 Dec 31, 2008 Sept 30, 2009
Foodborne illness and outbreak information data are collected in a single information management system	Presence of a single IM system	Single IM system	March 31, 2009
Effective evaluation of the performance of the main program components	Availability of the following indicator reports to measure the performances of the main program components: - % of food service establishments categorized by risk level meeting the targeted inspection frequency - Trending in the number of critical food safety hazards identified - % of total critical hazards corrected during follow-up inspections - % of investigations of foodborne illness complaints started within 24 hours of being notified - % of food service establishments meeting the Foodsafe training requirements set out	Indicator reports available 95% inspection frequency achieved To be determined once baseline information is analyzed 90% correction 95% 95%	July 1, 2008

Goal/Outcome	Indicator	Targets	Time Period
	in the Food Premises Regulation		
	- The number of routine inspection targets based on a risk categorization of food service establishments		
	- % of food service establishments meeting the Food Safety Plan requirements set out in the Food Premises Regulation	95%	
	- % of food service establishments meeting the Food Sanitation Plan requirements set out in the Food Premises Regulation	95%	
	- % of food service establishments using the Food Safety Plan	70%	
	- % of food service establishments using the Food Sanitation Plan	70%	