

FOOD SAFETY FIRST

Food safety is your responsibility.

If you are concerned that a student has become sick as a result of food served, contact your Public Health Inspector (PHI) immediately. Your PHI can also be contacted for food safety information and training opportunities.

London-Middlesex PHI:

**Environmental Health
General Inspection**
inspections@mlhu.on.ca
(519) 663-5317

London-Middlesex CDCs:

Jody Winegarden
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(519) 521-5976

Katherine Hogendoorn
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(519) 671-6258

PLEASE NOTE:

Fresh vegetables and fruits do not naturally contain microorganisms (i.e. bacteria, viruses and parasites) that can cause food poisoning. However, fresh produce can become contaminated in the field through contact with soil, contaminated water, wild or domestic animals, or improperly composted manure. It can also come into contact with harmful microorganisms during and after harvest if it is not properly handled, stored, and transported. In addition, vegetables and fruits can become contaminated through contact with raw food items such as meat, poultry, seafood, and their juices. This can happen at the grocery store, in the shopping cart, in the refrigerator, or on counters and cutting boards in the kitchen.

Staff and volunteers responsible for food handling and service should have basic food safety knowledge.

We encourage staff and volunteers to pursue a Food Handler's Certificate Course. For further information on course availability and questions on food safety, contact your local Public Health Inspector.