



TrainCan Talk

Food Safety information for your Business

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Toronto Public Health Officials Shut Down 6-Unit Food Court in Chinatown

In an unprecedented move, **Toronto Public Health** officials forced the closure of all six units in a food court in Toronto's **Chinatown** district last week, after officials discovered an infestation of rats and cockroaches. As reported by the *Toronto Star*, the food court eateries, located at 222 Spadina Ave., near Dundas St. W., have been repeatedly cited for a range of violations, including sanitation problems, rodent droppings, rat and cockroach infestations and food safety issues. The restaurants are **Dragonball Deli, Dragon Pearl Restaurant, Golden Bull, Cantonese Seafood Stir Fry, Chu Kwong Restaurant** and **Jan Bao Delight**. Inspectors destroyed approximately 500 lbs. of food deemed a health hazard due to improper temperatures, cross-contamination and unsanitary conditions, **Jim Chan**, food safety manager with Toronto Public Health told *The Star*. The food court will not re-open until all infractions are corrected, Chan said. Subsequently the chair of the Board of Health, **Councillor John Filion** said that he will pursue licence suspensions or revocations against the six restaurants. "I think we need to look at permanently shutting places like this down," Filion said. "We need to send a message to people ... who are obviously not at all concerned about people's health or welfare or cleanliness or health safety of their operation, that we can pull their licence and they'll be out of business."

TV Chefs Commit Food Safety Errors – University of Guelph Study

Chefs on popular TV cooking shows commit 13 food safety errors in a typical 30-minute show, with an average of seven mistakes found in a total of 116 30-minute segments. A total of 916 poor food-handling incidents were observed on the programs. The shows were shown in Canada but originated 30% from Canada, the balance from the U.S. and U.K. The **University of Guelph** study is published in the June issue of *Food Protection Trends*, published by the **International Association for Food Protection**, Des Moines, IA. Researchers analysed two one-week periods, in June 2002 and June 2003, primarily from **Food Network Canada**. The June 2002 results were initially released at a **Cuisine Canada** conference at the university. (See **Culinary Tourism, Food Safety, Industry Trends, Dominated Northern Bounty V Conference of Cuisine Canada**, *the What's On Report*, October 14, 2002.) The October 14 report commented: "**Spot the mistake**" in food safety was the fun, but alarming, theme of a panel chaired by **Dr. Mansel Griffiths**, **Canadian Research Institute for Food Safety**, University of Guelph. The panel highlighted an ongoing research project measuring safe food handling practice violations in television food shows, both Canadian and U.S. Directed by **Bonnie Lacroix**, the audience were shown TV clips from the pilot phase of this study, representing one week, 28.5 hours, of broadcasts received in Guelph. In the 28.5 hours researchers recorded 348 incidents of unsafe practices including many incidents of improper or no hand washing and cross contamination of food.

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