

Direction générale de la santé animale et de l'inspection des aliments

May 31, 2011

Ms. Monira Kayhan
Territory and Development Manager
TrainCan inc.
23 Lesmill Road, suite 103
Toronto, Ontario M3B 3P9

Subject: Clarifications regarding enforcement of recognition of food safety programs for food establishments in Québec

Dear Ms. Kayhan:

Further to recognition of private training programs, certain ambiguities concerning operators' and inspectors' responsibilities remain. Pending regulatory amendment of mandatory food hygiene and safety training requirements, here are a few clarifications regarding the obligations of each party.

Operators must keep a record containing the information prescribed in the *Regulation respecting food*, namely, the number of employees in contact with food and the names of trained staff. Therefore the person who has received a hygiene and safety training must present a PNFSA or TrainCan inc. or the MAPAQ certification to the operator as proof of training. The inspectors will then only have to consult the operator's records. The validation of the attestation number by inspecting staff is never required.

Note that National Food Safety Training Program (NFSTP) certification issued by the Canadian Restaurant and Foodservices Association (CRFA) is recognized as being equivalent to that of the manager level delivered by MAPAQ-authorized trainers. BASICS.fst® and ADVANCED.fst® program certification issued by TrainCan inc. is recognized as being equivalent to the handler and manager levels respectively.

Given that their training is recognized as being equivalent to that delivered by MAPAQ-authorized trainers, the people certified under NFSTP, BASICS.fst® or ADVANCED.fst® can be entered in the records in the same capacity as those with MAPAQ attestation.

I hope that this is to your satisfaction.

Michelle Lavoie

Sincerely,

Michelle Lavoie

Director