

**Appendix B: Total Food Premises Inspections Required Annually by Risk Rating**

Food Premise Type	Food Premises Currently Open*	Total Inspections Required Annually
High-risk Premises	576	1728
Moderate-risk Premises	1580	3160
Low-risk Premises	1143	1143
Total	3329	6031

\*As of October 15, 2022

**Routine Food Premise Inspections and Enforcement**

Public Health Inspectors conduct inspections of food premises to determine compliance with the Provincial regulation and safe food handling practices. Since not all food premises present the same level of risk to consumers, they are risk assessed annually and categorized into high, moderate, or low risk categories, as per the Provincial Protocols. As noted below, the frequency of required inspections depends on the assigned risk level of the food premises.

- High-risk premises (e.g., complex/ multiple steps of food handling of high risk foods, full service restaurants or institutions serving high risk populations) require inspection no less than once every four months.
- Moderate-risk premises (e.g., premises involving less preparation or complexity in food handling, fast food take-out) require inspection no less than once every six months.
- Low-risk premises (e.g., convenience stores, pre-packaged foods) require an inspection no less than once every twelve months.