

What to Expect During a Manitoba Agriculture Food Safety Inspection



Manitoba Agriculture does food safety inspections at food processing facilities to ensure food products are handled and processed in a safe and sanitary environment. This fact sheet outlines how we do inspections, the key areas of focus, and tips to help you stay inspection ready.

Inspection Criteria

Health officers (inspectors) inspect your food processing establishments to ensure the requirements of the [Food and Food Handling Establishments Regulation](#) are met.

Inspections are usually unannounced and, preferably, occur during sanitation or production activities. This allows your inspector to observe employees, food processing and cleaning practices. The frequency of inspections depends on the food safety risk of the product and the establishment. For example, a meat processing facility will be inspected more often than a coffee roaster. To learn more about risk-based inspection, visit: [Province of Manitoba | agriculture - Risk-Based Inspection](#).

Types of Inspections Completed

Routine Inspection

Verify compliance with the provincial regulations

Re-Inspection

A follow-up to confirm that violations identified from a previous inspection are corrected

Building Assessment

New or renovated establishment to ensure the building design and construction meet the provincial regulations

Complaint

Investigate a public complaint about an establishment

During an inspection, inspectors may:

- observe and speak to employees
- watch production and cleaning practices
- inspect equipment
- inspect building conditions (inside and outside)

It is not required, but it is recommended that you or an employee accompany the inspector for the inspection. This allows inspection findings to be discussed as they are observed. It also gives you an opportunity to ask questions and ensure you understand the inspection findings.

All inspection findings will be shared with you at the end of the inspection. It is important that if you do not understand a violation, then you should discuss it with the inspector for clarification.

A timeline will be set for when an issue must be corrected. Depending on risk, this can be immediately or at some time in the future. The timelines for correction are pre-determined. However, if you do not believe it is possible to meet the date, please discuss with your inspector.

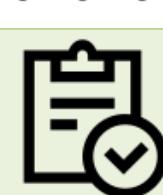
The inspector will not tell you how to fix an issue, but you can discuss potential corrective actions with them. After the inspection, you will receive a written inspection report by email, generally within two business days.

To learn more about the top food safety violations found during an inspection, visit: [Top Five Food Safety Violations | Manitoba Agriculture Food Safety and Inspection Data](#).

What the Inspector is Looking for During the Inspection

Inspectors assess all areas of a food processing establishment using a checklist that is based on the regulations.

Examples of Areas and Practices Reviewed During the Inspection

	<p>Changes to the Establishment or Process</p> <ul style="list-style-type: none"> changes since last inspection; planned updates, renovations, new products, or changes in product recipes or processes
	<p>Personnel Practices</p> <ul style="list-style-type: none"> staff wash hands, wear hair restraints, clean clothing, and shoes staff eat/drink only in designated areas away from food prep staff do not work when showing signs of illness
	<p>Cross Contamination</p> <ul style="list-style-type: none"> allergen products labelled, stored separately, and processed at different times surfaces cleaned before switching to non-allergen products raw and ready-to-eat food handled separately facility layout prevents cross-contamination staff wash hands after handling raw products before touching ready-to-eat foods
	<p>Storage and Transportation</p> <ul style="list-style-type: none"> food stored off the floor in sealed/covered containers coolers kept at safe temperatures (5°C/41°F) food sourced only from approved establishments (not home-prepared, uninspected meat, ungraded eggs) transport vehicles clean, in good condition, and temperature controlled when required
	<p>Sanitation & Organization</p> <ul style="list-style-type: none"> processing area (including non-food contact surfaces) is clean proper wash-rinse-sanitize procedures followed sanitizer concentration tested/verified. Chemicals handled and stored properly facility kept tidy, organized and clutter-free
	<p>Equipment Condition</p> <ul style="list-style-type: none"> food-contact equipment and utensils kept in good condition and suitable for food use
	<p>Pest Control</p> <ul style="list-style-type: none"> no pest activity (droppings, nests, damaged packaging) no pest entry points in building structure (gaps, cracks, holes) pest traps in correct positions, free of pests
	<p>Internal Structures & Lights</p> <ul style="list-style-type: none"> walls, floors, ceilings built from durable, impervious materials and in good condition lights covered/shatterproof and provide adequate illumination
	<p>Production Handling & Process Steps</p> <ul style="list-style-type: none"> control measures in processes mitigate food safety risks (e.g., cooking chicken to 74°C/165°F to eliminate harmful bacteria)

Industry Best Practices

Regular staff training, maintaining cleanliness, and adhering to [good manufacturing practices](#) can help create a [culture of food safety](#) in your establishment.

Keeping yourself and your staff informed about food safety regulations and best practices will not only help during inspections, but will also contribute to the overall safety and success of your establishment.

For more information, email the [Food Safety and Inspection Branch](#) at foodsafety@gov.mb.ca.