



Agriculture

Food Protection and Enforcement Division  
*Food Safety Section*

## **Reference Information for Food Establishments Regarding Exemptions to Section 28 of The *Nova Scotia Food Safety Regulations***

Food hygiene training

28 (1) An operator must successfully complete a food hygiene training program recognized by the Administrator and provide proof of this to the Administrator upon request.

(2) If an operator is absent from a food establishment, the operator must ensure that a member of the personnel who has successfully completed a food hygiene training program recognized by the Administrator is present.

3) A person in a food establishment who comes into contact with food must

(a) be trained or instructed in food hygiene to a level appropriate to the activity that the person performs; and

(b) provide confirmation of their training to an inspector on request.

### **Exemption Sections 1 and 2:**

**(A) Foodshop, prepackaged foods only**

**(B) Frozen Prepacked Food Retailers**

**(C) Class 3 Mobiles, Fish Trucks**

A Food Safety Plan will be required (in most cases food safety plan will be temperature logs, maintenance schedule, and suitable food storage areas for potentially hazardous foods not in use or on display as well as the requirements of Section 3 of the Regulation; template temperature logs, maintenance schedules to be produced).

### **Exemption Sections 2 only:**

**(E) Foodshops with Soft Ice Cream Machines, Slushie Machines, otherwise prepackaged food only**

**(F) Hard Ice Cream (only) Dipping Operations**

**(G) Small establishments with hot dogs, and or commercially prepacked frozen soups for reheating, coffee, tea only (small rink canteens etc, discretion FSS)**

**Operators are required to maintain certification** and create a Food Safety Plan ( particular to that operation, i.e. soft ice cream machine cleaning and sanitizing procedure and schedule, hot hold temperature log for soup etc. as well as the requirements of Section 3 of the Regulation).