

Fermented Dairy Products in Food Service Establishments

➤ What is the issue?

It has come to our attention that fermented dairy products, such as yogurts, are being processed inside some food service establishments (restaurants and community kitchens) within Fraser Health which do not have a license issued under *Section 13 of the Milk Industry Act, RS Chapter 289*. The Licenses under the *Milk Industry Act* to produce fermented dairy products are issued by the British Columbia Centre for Disease Control (BCCDC).

➤ Why is it illegal?

Any dairy product manufactured in an unlicensed facility is considered to be coming from an unapproved source, which is in contravention of *Section 11 of the Food Premises Regulations*. which states:

"Every operator of food premises must ensure that all food on the premises is obtained from:

1. *food premises for which plans and specifications have been approved under section 2,*
or
2. *a source that is approved by the government of Canada, the government of another province or territory, or an official or agency of any of those governments under who authority food safety standards are established and enforced."*

As such, all food service establishments currently producing fermented dairy products without a license issued by BCCDC must stop this practice immediately.

➤ What can you do?

If you are interested in obtaining a license to prepare fermented dairy products, please contact Food Protection Programs (BCCDC) at 604-707-2440.

If you have any questions regarding approved food sources, please contact an Environmental Health Officer that inspects your food services establishment.

For a list of Health Protection offices visit the Fraser Health
website at: www.fraserhealth.ca/foodsafety