



GENERAL INFORMATION – FOOD INSPECTION (MAPAQ)

The following information is adapted from the MAPAQ website: www.mapaq.gouv.qc.ca

The Ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec (MAPAQ) influences and supports the sustainable development of the Quebec food industry:

- The ministry's work covers production, processing, commercialization, and consumption of agricultural, marine and food products.
- The ministry plays an important role with regards to research and development, teaching and training.

FOOD INSPECTION

MAPAQ's mandate is to ensure the safety of food for consumers. MAPAQ is responsible for inspection of stakeholders in the food industry, including:

- production facilities
- processing establishments
- distribution establishments
- retail and food establishments

All of these facilities are subject to the provisions of the *Food Products Act* and to the risk-based food inspection methods that apply under the law.

During inspections, the inspector makes observations on the following:

- food
- preparation operations or food processing
- storage
- staff hygiene
- equipment used
- the environment in which these operations are carried out

The inspector's findings determine the priority of any intervention, which is based on their assessment of the risk posed by the facility. Foodborne infections, product recalls and complaints related to health and safety are given priority. Feedback to the complainant is made in compliance with the provisions of the *Act Respecting Access to Documents Held by Public Bodies and the Protection of Personal Information*.

The list of condemned establishments, by region, is published on the MAPAQ website.