

2005 aPHa Resolution A05-15

TITLE **Pasteurization of Fruit Juices and Cider**

SPONSOR: Association of Supervisors of Public Health Inspectors of Ontario

WHEREAS Unpasteurized fruit juices and cider can be contaminated with harmful bacteria, such as *Salmonella* and *Escherichia coli* O157:H7, which can cause severe disease and death, particularly among children under the age of six¹; and

WHEREAS Many outbreaks of serious food-borne illness have been traced to unpasteurized ciders and fruit juices, caused by *E. Coli*, *Cryptosporidium* and *Salmonella*, including four confirmed cases of *E. coli* O157:H:7 in Durham region in September/October 2005; and

WHEREAS The *Health Protection and Promotion Act* clearly states, “No person shall sell or offer for sale any food that is unfit for human consumption by reason of disease, adulteration, impurity or other cause” R.S.O. 1990, c. H.7, s. 17; and

WHEREAS Ontario Regulation 562/93 defines “hazardous food” as any food that is capable of supporting the growth of pathogenic organisms or the production of the toxins of such organisms (R.R.O. 1990, Reg. 562 s. 1) and as such is subject to strict regulations for processing, handling and distribution; and

WHEREAS The Health Protection and Promotion Act has the authority to require pasteurization for saleable goods as demonstrated by the prohibition on the sale, offer or distribution of unpasteurized milk (R.S.O. 1990, c. H.7, s. 18); and

WHEREAS Pasteurization of raw milk is performed to reduce pathogenic organisms including *E. coli*, *Cryptosporidium* and *Salmonella* to safe levels for human consumption; and

WHEREAS Pasteurization is the only practical, commercial method of destroying disease organisms in fluid foods and has been conclusively shown to prevent diseases which may be transmitted through them²; and

WHEREAS Assumptions for the original exemption for ciders and fruit juices from pasteurization requirements (i.e. that the acidic environment would not support the sufficient growth of pathogenic organisms to cause disease) have proven to be incorrect³; and

WHEREAS Consumer awareness and voluntary compliance strategies for producers have proven to be ineffective in reducing the incidence of outbreaks associated with unpasteurized fruit juices and cider,

NOW THEREFORE BE IT RESOLVED THAT The Association of Local Public Health Agencies strongly urge the Ministry of Health and Long-Term Care to amend the Food Premises Regulation to prohibit the sale and distribution of unpasteurized fruit juice and cider products that have been historically linked to outbreaks of food-borne illness.

AND FURTHER THAT Health Canada, the Public Health Agency of Canada, the Canadian Food Inspection Agency and the Ontario Ministry of Agriculture, Food and Rural Affairs are so advised.

¹ Canadian Food Inspection Agency Fact Sheet, *Unpasteurized Fruit Juice/Cider*

<http://www.inspection.gc.ca/english/corpaffr/foodfacts/juicee.shtml> Updated 2005-10-13; Accessed 2005-10-18

² Canadian Food Inspection System Implementation Group: *National Dairy Regulation and Code Processing Sector Interpretive Guidelines* S. 4.1. http://www.cfis.agr.ca/english/regcode/ndrc/ndrc_p2e.shtml Updated 2002-06-15; Accessed 005-10-19

³ Canadian Food Inspection Agency, *Code of Practice for the Production and Distribution of Unpasteurized Apple and Other Fruit Juice/Cider in Canada* S. 1.2. <http://www.inspection.gc.ca/english/plaveg/protra/codee.shtml#1-1> Updated 2001-09-15; Accessed 2005-10-19