School Food Sales – legislation (updated February 2014)

Healthy Eating Guidelines – Food Safe Legislation – Competitive Food Sales

Food Safe Legislation

School facilities (School Stores & Kitchens) must have a valid VCH Operating Permit and License to sell prepared food (eg. Smoothies, Hot Dogs, Yogurt Parfaits) in public schools.

http://www.vch.ca/your_environmen
t/food_safety/permits/

VCH Food Safe Certificates valid maximum 5 years. All current qualified staff to be re-certified by 2018. http://www.foodsafe.ca/

Food suppliers (eg. sushi and pizza) providing prepared food to re-sell at school must comply with VCH Food Safe Standards for the sale of food to the public

Competitive noon-hour Food Sales @ Secondary Schools

- Food sales for fundraising should not be in competition with noon hour cafeteria sales at contracted (Canuel) or VBE operated cafeterias
- To remain viable, school cafeterias have priority for food sales at noon hour
- Food fundraising before & after school, at sports and community events is welcomed

<u>District Contact</u> Jennifer Cook, B.H.Ec. Supervisor, Food Services <u>jcook@vsb.bc.ca</u> 604 713 5050 Consult cafeteria staff for opportunities to coordinate safe & healthy food fundraising at school

Tips for Food Fundraising

Secondary Schools

- Use the licensed Cafeteria (VBE Operated or Canuel) to provide food for sale within the school
- Market special items prepared and sold in the Cafeteria as "feature items" with proceeds to profit school club/team

Elementary Schools

 Coordinate food sales with preferred vendors approved by VBE Purchasing

Healthy Eating Guidelines (2013) www.healthlinkbc.ca/foodguidelines

Food Fundraising Checklist (2014) Foodservices@vsb.bc.ca

Vancouver Coastal Health http://www.vch.ca