

Yukon Education

Policy Subject: School Sale of Home Prepared Foods to the Public

Date Passed: November 15, 2005

Policy No. 1023

Legislation:

Education Act

Purpose and Principles

The Department of Education supports:

- a) Food safe measures that observe hygienic practices in the preparation of foods for sale in schools.
- b) First Nations commitment to promoting culturally relevant foods such as country foods, wild game and dried fish.

Guidelines and Procedures

In recognition of the Canadian Food Inspection Agency(CFIA) guidelines regarding the preparation of non-potentially and potentially hazardous foods for sale in schools, Yukon schools are required to comply with the following Guidelines and Procedures.

1. Where home preparation of non-potentially hazardous food is proposed for sale at a school temporary market, a school administrator shall designate a staff person in charge who will ensure that once food is delivered to a school for a sale or event that:
 - a. The food is in good condition and free from spoilage and visible or apparent contamination when it arrives;
 - b. Foods are stored in clean, well equipped kitchens;
 - c. Good personal hygiene is observed when handling the food;
 - d. Only proper sealing jars(Mason type or equivalent)

- are used for acceptable canned products;
- e. Ensure that all foods displayed or offered for sale is protected from contamination at all times;
 - f. Non-potentially hazardous foods should be pre-packaged.
2. Canned or pickled meat and fish/shellfish which are considered potentially hazardous home prepared foods by the CFIA shall not be sold or served in schools:
 3. At the discretion of the staff person in charge, non-potentially hazardous foods may require a label with the list of ingredients.
 4. Administrators may at any time notify parents that certain foods (e.g. peanuts) and food products may not be brought into a school in light of food allergies.