



calgary health region

Southeast Community Portfolio
Centre 15
Environmental Health
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SCHOOL FOOD PROGRAMS

Food Source

All foods handled in a school facility and for external activities (eg. field trips) related to the facility shall be from approved sources.

Notwithstanding the above statement:

- a. a parent/guardian may provide home prepared food (ie a bag lunch) specifically for that child.
- b. parents/guardians of children attending a school facility, and others approved by the school, may provide non-perishable foods prepared in their home to the school. (Non-perishables do not contain meat, poultry, fish products, cream products, or meringues.)

All perishable foods shall be:

- a. kept below 4°C (40°F) or above 60°C (140°F),
- b. provided to the school facility in their original container.

Field Trips

Foods may be taken on school facility field trips provided that they:

- a. are from an approved source, as previously stated,
- b. are kept packaged until consumed, to prevent contamination,
- c. are in a ready-to-eat state requiring no further cooking or preparation,
- d. if perishable, are kept below 4°C (40°F) or above 60°C (140°F).

Foods may be brought into schools provided that they:

- a. are from an approved source, as previously stated,
- b. are kept packaged until consumed, to prevent contamination,
- c. are in a ready-to-eat state requiring no further cooking or preparation,
- d. if perishable, are kept below 4°C (40°F) or above 60°C (140°F).
- e. are transported in a manner which prevents contamination and temperature abuse.

If foods are to be prepared at the school facility (ie Hot Dog Day), preparation must be done inside a part of the school that has been approved by Calgary Health Region (ie cafeteria).

Outdoor handling of unpackaged foods and cooking of foods (ie BBQs), may be allowed providing the Special Event Requirements are met. Contact Calgary Health Region, Environmental Health, at 943-8060 for information regarding requirements such as the provision of temporary handwash basins and handwash supplies (refer to the description on the last page).

Charity Bake Sales (Fund Raisers)

Only non-perishable foods can be baked at home for sale. This would exclude meat, poultry, fish products, cream filled pastries and meringues.

All baked goods must be individually wrapped.

The distribution or sale of perishable foods from a Charity Bake Sale is prohibited unless the food is prepared in an approved food establishment that has been issued a Food Establishment Permit. All perishable foods shall be kept below 4°C (40°F) or above 60°C (140°F), at all times.

Permanently Located Food Establishments within Schools

Permanently located food establishments (ie tuck shops, cafeterias) shall be approved by Calgary Health Region and be issued a Food Establishment Permit.