

TITLE TRANS FATS	POLICY # TBA
	SUBCLASSIFICATION N/A
PARENT BOARD PRINCIPLE / POLICY SUITE Community Health and Wellness	APPROVED 28 May 2009
APPROVING AUTHORITY Alberta Health Services Board	LAST UPDATE TBA
POLICY SPONSOR Clinical Support Services (Nutrition and Food Services)	NEXT REVIEW 28 May 2012

PURPOSE

- To set out Alberta Health Services' ("AHS") commitment to reduce the levels of Trans Fats contained in food products offered to AHS staff, patients/clients, and visitors at AHS-operated Food Service facilities.

POLICY STATEMENT

AHS is committed to creating healthy food environments at AHS Facilities to promote health and chronic disease prevention. AHS shall reduce the levels of Trans Fats contained in food offered at AHS Facilities in accordance with the recommendations of the Health Canada Trans Fat Task Force.

APPLICABILITY

This policy applies to the AHS Board, all AHS employees, members of the medical, dental, podiatry, and midwifery staffs, students, volunteers, and other persons acting on behalf of AHS.

POLICY ELEMENTS

1. Trans Fats Requirements

- 1.1 AHS-Operated Food Service Facilities shall ensure that all cooking oils and soft spreadable margarines used have an industrially-produced Trans Fat content of two percent or less.
- 1.2 All food products newly introduced by AHS to be offered at AHS Facilities shall contain five percent or less industrially-produced Trans Fat content as a proportion of total fat.

2. Suppliers

AHS shall work proactively with suppliers to comply with the Trans Fats requirements set out in this policy for all food products currently offered at AHS Facilities.



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3. New Contracts

New contracts entered into for the provision of food products at AHS Facilities shall be subject to the Trans Fats requirements set out in this policy.

DEFINITIONS

AHS Facility means any AHS-owned or operated site.

AHS Operated Food Service Facilities means patient and retail food services directly controlled and operated by AHS.

Trans Fat means a type of fat predominantly formed during a process used by the food industry to harden and stabilize liquid vegetable oil and which is found in foods made with partially hydrogenated oil. These foods include, but are not limited to vegetable oil shortenings, "stick" margarines and some soft (tub) margarines, bakery products, snack foods, and many ready-to-serve foods. Trans fats also occur naturally at low levels in ruminant-based foods such as dairy products and beef.

CROSS-REFERENCES

- AHS Healthy Public Policy Initiatives
- Health Canada Trans Fat Task Force Report - "*TRANSforming the Food Supply*":

REVISIONS

None