

## **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.