

REGULATION: FOOD SAFETY

1. Provincial Legislation

All food service events are governed by the Food Premises Regulations of the Health Act of the Province of British Columbia and must comply with this legislation.

The Food Premises Regulations are included in the BC Health Act and can be found on the internet.

This legislation is enforced by the Environmental Health Officers of the Regional Health Authorities. For School District No.36 (Surrey), this is the Fraser Health Authority.

2. District Resources

2.1 The Food Services Manager is available to provide advice regarding appropriate food safety practices and steps required to meet the Provincial standards of the Food Premises Regulations.

2.2 Sample food safety and sanitation plans are available from Food Services.

3. Permits

3.1 Requirement for a Permit to Operate a Food Service Establishment

3.1.1 All school district locations offering food more than 14 calendar days per year to students, staff, and/or the general public must maintain a Permit to Operate a Food Service Establishment. This includes:

- District operated Teaching Kitchens
- Cafeterias operated by contractors
- Subsidized or free food provided through the School Meal program, breakfast program or other charitable programs,
- Caterers bringing food for a district event,
- School stores where food is prepared or cooked.

Services provided in these locations require that the person in charge and present has successfully completed FoodSafe I and understand and follow the food safety and sanitation plans established for the facility.

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3.1.2 Facilities committed by school district contract to food service operator(s) are not available for use by others.

3.1.3 District-operated facilities that hold a Permit to Operate a Food Service Establishment are not available for use by others, unless approved by the Manager of Food Services.

3.2 Temporary Health Permits

Temporary Health Permits are required for events that occur less than 14 calendar days per year and distribute foods that require refrigeration and/or food preparation (including cutting, peeling, and/or cooking).

This includes:

3.2.1 Events where the general public is invited such as Charity Dinners, Dinner Theatre events, Receptions or Sporting Events.

3.2.2 Events where community groups provide food at a school-sponsored event for the students' consumption such as a Pow-Wow or Hot Dog Lunch.

3.2.3 Events using permitted facilities, but not under the supervision of the officially designated operator as named on the permit, require a Temporary Health Permit.

3.3 Application forms for Temporary Health Permits are obtained from and submitted to Fraser Health Authority for approval and must be posted in full view at the event.

3.4 A copy of the completed application and permit will be submitted to the Food Services Manager upon request.

4. Food Service Events Not Requiring A Health Permit

4.1 No permit is required for foods prepared as part of the curriculum.

4.2 Events organized by the Parent Advisory Council for students, other parents, siblings and staff do not require a Temporary Health Permit. The person in charge of the food service event, must have successfully completed FoodSafe I and be present during

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preparation and service of the food. All aspects of the food service must comply with Food Safe principles.

- 4.3 Events organized by staff or private groups for their participation only do not require a Health Permit. The School District does not assume any liability for any unfavourable situation that might arise.
- 4.4 Food purchased from a vendor who holds a valid food permit when food is held at approved temperatures (under 4 degrees Celsius or over 60 degrees Celsius) or served within 2 hours of breaking the approved temperature do not require a Temporary Health Permit.
- 4.5 “Pot luck” events, multi-cultural meals, bake sales and other events where the food provided is not from sources approved by Fraser Health should be limited to foods listed on APPENDIX I: Non-Perishable Foods.

However, if donations of perishable foods are to be accepted, the following principles must be strictly followed:

- 4.5.1 All donors must follow Food Safe principles.
- 4.5.2 Food ingredients of donated foods should be clearly identified in order to avoid possible transmission of food borne illness by improper temperature control and/or allergic reaction.
- 4.5.3 Foods donated must be chilled to below 4 degrees Celsius for refrigerated holding or maintained at over 60 degrees Celsius for hot holding, immediately after preparation and until served.
- 4.5.4 Chilled foods to be reheated must be below 4 degrees Celsius and kept refrigerated until reheated. All portions of the food must be reheated to at least 74 degrees Celsius before serving.
- 4.5.5 All perishable foods must be discarded 2 hours after removal from cold or hot holding.
- 4.5.6 A food thermometer should be used to accurately measure food temperatures.

5. Purchase of Food and Supplies

- 5.1 All food and related supplies (such as paper products and cleaning supplies) must be purchased and received directly from sources approved by the Ministry of Health, such as grocery stores, food service distributors or other retail food outlets.

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- 5.2 Foods and related supplies that may have been exposed to vermin, pests or noxious substances or circumstances that might put the safety of the items in question will not be accepted on any school district site.
- 5.3 Perishable items must be transported from the place of purchase with due regard for time and safety and stored at appropriate temperatures.

6.0 Requirement to Report Potential Health Hazard

- 6.1 The Food Services Manager must be notified immediately of any concern regarding a potential food-related health hazard to students, staff and/or the general public, and will act to correct the situation.
- 6.2 The Food Services Manager will advise the Secretary Treasurer of potential food-related health hazards. If the hazard cannot be corrected, it will be reported to the Health Authority for advice and assistance as required under the Food Premises Regulations.

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APPENDIX I

NON-PERISHABLE FOODS

The following list contains examples of non-potentially hazardous food acceptable for home preparation and/or sale at bake sales, fairs and other events where food is served.

- Apple sauce
- Brownies
- Bread and buns (no dairy, cheese or cheese fillings)
- Butter tarts
- Cakes (icing sugar only; no dairy or synthetic whipped cream)
- Dry cereal products
- Cheese Slices, processed and individually wrapped
- Chocolate
- Cinnamon buns (sugar icing only)
- Cookies
- Chocolate Bars
- Crispy Rice Squares
- Dried fruits and 100% Fruit Leathers
- Fruit Cups (individually packaged and do not require refrigeration)
- Fresh fruits and vegetables (whole/uncut only)
- Fruit pies and pastry
- Fresh shell eggs (washed, graded, whole, uncracked, and refrigerated).
NOTE: graded eggs are a requirement of egg marketing regulations – violations should be reported to the Canadian Food Inspection Agency.
- Fudge
- Granola Bars
- Hard candy and Toffee
- Honey
- Jams and Jellies (pH 4.6 or less)
- Muffins (no dairy fillings)
- Popcorn
- Pudding (individually packaged and do not require refrigeration)
- Noodles (dry flour and water only: no egg base)
- Pickles (vinegar base: pH 4.6 or less)
- Relish (vinegar base: pH 4.6 or less)
- Wine and herb vinegars
- Syrup

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APPENDIX II

PERISHABLE FOODS

The following list contains examples of potentially hazardous foods not allowed for home preparation and/or sale at bake sales, fairs and other events where food is served:

- Antipasto
- Cakes/pastries with whipped cream, cheese, or synthetic cream fillings
- Processed beans, including baked, refried, and bean salad
- Cabbage rolls
- Canned cured meats
- Canned products containing meat, vegetables, soups, sauces, cheese
- Chop suey
- Creamed corn
- Dairy products (e.g. milk, cream, cheese, yogurt)
- Foods containing eggs as ingredients (e.g. custards, salads)
- Fish and shellfish
- Garlic spreads, oils, pesto
- Guacamole
- Herb and flavoured oils
- Juice (fruit and vegetable)
- Low acid canned vegetables (e.g. pH 4.6 beans, asparagus, beets, carrots, mushrooms, broccoli, peas)
- Tofu
- Pumpkin pie
- Perogies
- Fresh or processed meat, sausages
- Samosas
- Salsa
- Homous

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