

Food Safety Training Requirements in Alberta

Alberta's Food Regulation (AR 31/2006) requires that food facilities where food is prepared for and served to the public employ staff holding a food safety course certificate approved by Alberta's Minister of Health. The trained staff must have authority to control how food is prepared and served.

Food facilities generally must have:

- At least one person with an approved food safety certificate. The trained person may be absent when 5 or fewer food handlers, including wait staff, are working on the premises.
- At least one person with an approved food safety certificate present when 6 or more food handlers, including wait staff, are working on the premises.

The following food facilities would have to meet the training requirements:

- Bakeries
- Bars and Lounges
- Butcher shops
- Cafeterias
- Caterers
- Convenience stores, except those stores selling only pre-packaged foods and coffee
- Delicatessens
- Mobile Food Trucks, except those trucks selling only pre-packaged foods and coffee
- Restaurants
- Social care facilities, like daycares and senior homes, serving food to 10 or more clients
- Work camps (staff holding an approved certificate must be onsite at all times)

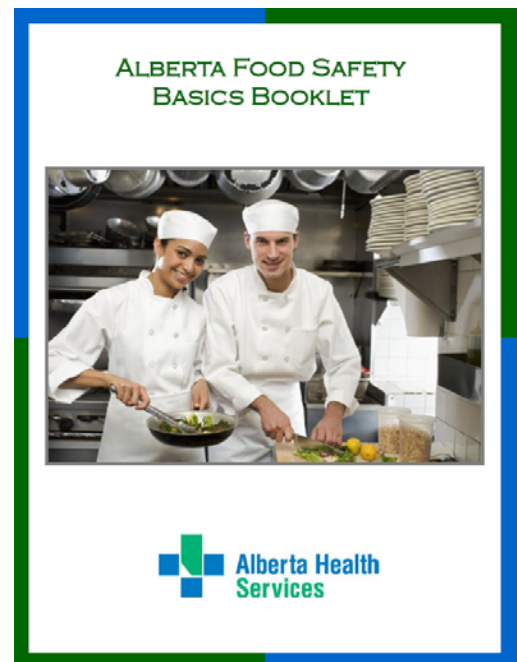


Alberta's Food Regulation **does not** require the food facilities below to employ staff with an approved food safety certificate:

- Bed and Breakfasts
- Convenience and grocery stores without any food preparation
- Farmers' Market stalls
- Food facilities that **only** handle pre-packaged foods in their original containers and/or unpackaged low-risk foods, like candies
- Special event temporary food booths
- Social care facilities, like daycares and senior homes, serving less than 10 clients

Food safety training is strongly recommended for anyone handling food. Your Environmental Health Officer/ Public Health Inspector (EHO/PHI) may recommend or require staff to complete food safety training even if Alberta's Food Regulation does not require it. Satisfactory training may include an approved food safety certificate or, in some cases, basic food safety training such as the AHS online courses.

Please note that your EHO/PHI may require training in addition to the requirements provided here. For more information about training requirements in your particular food facility, please contact your local Environmental Public Health office.



A list of approved certificates is available on the [Food Safety Course Certificates Approved in Alberta](http://www.albertahealthservices.ca/3151.asp) resource, available at www.albertahealthservices.ca/3151.asp.

Food safety training is offered by Alberta Health Services. Find out more at www.albertahealthservices.ca/3151.asp.

For more information, please contact your nearest Environmental Public Health office.

Edmonton Main Office
Calgary Main Office
Lethbridge Office

780-735-1800
403-943-2295
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