

School Food Activities

Many schools offer food programs to their students. Some of these programs require a food handling permit, while others do not. The information below describes which programs require a food handling permit and if food safety training is required.

School Food Programs that require a Food Handling Permit

School Food Program	Food Safety Education Information
Lunchrooms, serveries, or cafeterias where food is prepared and sold.	One person in care and control of the food program may need to complete a provincially approved food safety course.
Breakfast, snack and lunch programs where food is prepared and served to the students.	There are numerous options * to obtain this training and certificate in Alberta. Check out ahs.ca/ephed for more information about education courses.
Kiosks or stores only selling pre-packaged foods. No food preparation or food handling.	Permitted kiosks and stores do not require a person to hold a provincially approved food safety certificate.
<i>All food handlers should complete the free, online Alberta Food Safety Basics course available at ahs.ca/ephed. This short course is a good introduction for any food handler, but it is not equivalent to a provincially approved food safety course.</i> * www.albertahealthservices.ca/assets/wf/eph/wf-eh-food-safety-courses-approved-alberta.pdf	

School Food Programs that don't require a Food Handling Permit

- Food labs, where students learn to handle and cook food safely, and eat their own food.
- Bake sales, where low risk foods, such as cookies, cakes and muffins, are sold to raise money for charity. [Bake Sale information](#) is available at <https://www.albertahealthservices.ca/assets/wf/eph/wf-eh-bake-sale-guidelines.pdf>
- Barbeques and special lunch events, where pre-cooked hamburgers or hotdogs are prepared on special occasions. *See the next page for more food safety tips and information.*
- Prepared meals that are provided by permitted restaurants or caterers.
- Fundraisers, where foods like cookie dough, or frozen pizzas are sold to raise money.
- Milk programs, where milk from an approved source is stored at, or below 4°Celsius, and is provided to kids.

Food Safety Tips for School Food Programs that don't require a Food Handling Permit

- Complete the free, online Alberta Food Safety Basics course available at [ahs.ca/ephed](https://www.albertahealthservices.ca/ahs.ca/ephed)
- Purchase food from approved sources, like grocery stores and restaurants.
- Don't serve home-prepared foods.
- Wash your hands before handling food or clean dishes. Liquid soap and paper towel are essential for proper handwashing. Encourage students to wash their hands before eating.
- A [temporary handwashing station](#) can be set-up in the food handling/cooking area. To learn how to set-up a temporary handwashing station go to: <https://www.albertahealthservices.ca/assets/wf/eph/wf-eph-temp-handwashing.pdf>
- Store high-risk foods, like hot dogs and cheese, at 4°C or lower. Use a thermometer to monitor the fridge temperature.
- Choose pre-cooked burgers and hot dogs rather than raw meat or poultry.
- Hold any hot foods before serving at 60°C or above. Use a probe thermometer to monitor hot holding temperatures.
- Use disposable plates, cups, and eating utensils.
- Clean and sanitize counters and dining tables before use. Approved sanitizers include:
 - Chlorine solution at 100 parts per million (ppm). Mix 1/2 teaspoon of unscented bleach in one litre of warm water. Use a chlorine test strip to check the concentration.
 - Quaternary ammonium compound (QUATS) sanitizer at 200 ppm. Follow manufacturer's directions on the label for use on food contact surfaces. Use a QUATS test strip to check the concentration.
- Clean and sanitize dishes using at least a two-compartment sink. To learn how to wash and sanitize dishes in a 2-compartment sink, go to: <https://www.albertahealthservices.ca/assets/wf/eph/wf-eh-color-2-sink-dishwashing.pdf>

Other Helpful Links

- AHS Food Handling Permit Application: <https://www.albertahealthservices.ca/frm-03298.pdf>
- Food Safety Education courses: ahs.ca/ephed
- Nutrition Resources:
 - Alberta Nutrition Guidelines for Children and Youth (ANGCY): <https://open.alberta.ca/publications/5906406>
 - School Breakfast Program Toolkit: <https://www.albertahealthservices.ca/assets/info/nutrition/if-nfs-school-breakfast-program-toolkit.pdf>
 - Menu Checklist: <https://www.albertahealthservices.ca/assets/info/nutrition/if-nfs-sch-menu-checklist.pdf>

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

Edmonton Main Office
Calgary Main Office
Lethbridge Main Office

780-735-1800
403-943-2288
403-388-6689

Grande Prairie Main Office
Red Deer Main Office
www.ahs.ca/eph

780-513-7517
403-356-6366

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