



BACKGROUND

To ensure the health and safety of students and staff the following expectations and procedures are in place for commercial food service providers.

PROCEDURES

Commercial food service providers:

1. Will possess a food handling permit and any other requirements determined by the Province of Manitoba.

Please refer here for additional information:

<http://www.gov.mb.ca/health/publichealth/environmentalhealth/protection/food.html>

2. Will possess a current catering or equivalent license.
3. Will meet the Provincial Guidelines (#HPL03) for the Transportation of Potentially Hazardous Foods
4. May be charged a fee in accordance with APO7 Community Use of Schools Facilities Fee Schedule.
5. Will provide food which meets or exceeds the standards defined in AP 2180 Food and Nutrition, and AP 2-181 Food and Nutrition Guidelines.
6. Will submit to Criminal and Child Abuse Records Checks
7. Will respond to a RFP (request for proposals) for such services.
8. Other items not yet determined.