

Title: Food Related Demonstrations & Hands-On Activities	Category: Policy
Type: Education – School and Public Programs	Approved: February 2024 Revised:
Review Frequency: Annually	When: December 2027

The WDM must follow health and safety rules laid out in provincial health regulations. Our goal is to create a food safe culture within the organization, including in school and public programming. Safe food handling practices are important for all demonstrations, hands-on activities, and concessions that require preparing or serving food to other volunteers, staff, or members of the public.

Title: Food Safety Requirements	Category: Procedure
Type: Programs	Approved: February 2024 Revised:
Review Frequency: Every three years	When: December 2027

Requirements:

1. All WDM programs and volunteer engagement staff who work with food must successfully complete Saskatchewan Health Authority approved safe food handling training. If staff already holds certification within the last five years, they must submit a copy of this certification to their manager.
2. It is recommended that all volunteers who work with food are certified.
3. At least one staff member or volunteer with Saskatchewan Health Authority approved Safe Food Handling certification must be present at all demonstrations, hands-on activities, and concessions when food is being prepared or served.
4. Safe food handling practices will be included in demonstration or hands-on activity instructions. They must be followed. No modifications are allowed without prior approval from the staff person in charge of the demonstration or hands-on activity.
5. Appropriate supplies for hand-washing and clean-up must be available near demonstration or hands-on activity area.
6. Hairnets are required and long hair must be tied back. Hairnets will be provided by the WDM.
7. Signs alerting people to the potential for common allergies in served food (i.e. gluten, dairy, nuts) must be present. Signs must also inform people that our facilities are not food allergen free and that foods may have come into contact with other allergens. See Food Demonstration or Hands-On Activity Allergy Alert Template [WDM Food Demonstration or Hands-On Activity Allergy Alert Template - FINAL 2024.docx](#).
8. Full ingredient lists for all foods served must be available.
9. Samples served to the public must use single-use utensils and containers. Garbage cans must be placed nearby for disposal of these items.
10. Anytime the demonstration or hands-on activity is left unattended, all open or exposed food must be covered or put away.

The Saskatchewan Health Authority has a variety of online courses which they have approved for use in SK on their website: <https://www.saskatchewan.ca/residents/environment-public-health-and-safety/food-safety>

One option the WDM has used is FoodSafetyTraining.ca. This training is flexible and you can receive your proof of certification immediately upon successful completion. (2023 Cost: \$29.95+ tax)
https://www.foodsafetytraining.ca/?gclid=Cj0KCQjw4PKTBhD8ARIsAHChzRLdqVd39eI2ZtGhdGJxaHAzyaX1QgIP8MBxWMrHyl38u6Ef_F5AjJMaAnWfEALw_wcB#1546845686789-ea0135ca-c090