

Serving Food, Catering and Health Permits

When you prepare and serve food to the public, you will need a Health Permit. Someone with Foodsafe Training simply goes to the SFSS General Office and fills in the form, and the General Office will fax it off to the Fraser Health Authority *(Health permit processing time would range from 3 to 5 business days).

When Do I Need A Health Permit?

The SFSS Pub is providing the food for the event:	NO
Chartwells' Catering is providing the food for the event:	NO
Cutting up pizza and serving it to the public:	YES
Food at public events like BBQs, cultural fairs, open houses, etc. that all students can attend :	YES
Fundraising Bake Sales:	YES
Potluck or food at meetings for the DSU:	NO
Private party for only the DSU:	NO
Giving away prepackaged snacks, etc:	NO

If Health Permits sound like a lot of work, consider SFSS catering. Set up and clean up is taken care of for you! If your event is in an SFSS conference room, please order from SFSS catering. Harbour Centre events require Harbour Centre Catering, and no outside food is permitted.



How do I get Foodsafe Training?

The Organiser Office runs Foodsafe Training workshops every fall and spring semester for a minimal cost of \$20. The workshops are given by the Fraser Health Authority, are 8 hours long. A certificate is given upon completion. Foodsafe is a permanent certification.

You can also register for Foodsafe through the Vancouver Continuing Education programs at www.continuinged.ca. The cost is roughly \$80 for a two day program.

