

SU Clubs Food Handling Requirements

For all events where clubs will be cooking, handling and/or serving food, the Calgary Health Region “Serve Safe” guidelines and Community Organization Function guidelines must be adhered to. They include:

Hand Washing and Gloves

- Wash hands with hot, soapy water for at least 20 seconds before handling food.
- Do not work with utensils before washing hands.
- Prevent touching food contact surfaces with hands.
- Do not sneeze or cough without covering and then return to work without washing hands.
- Do not wipe hands and use the same cloth for wiping surfaces.
- Band-Aids should always be covered with gloves.
- Change gloves when soiled or after 2 hours of general use.
- Gloves are never a substitute for proper hand washing procedures.

Food Safety

- Always wash fruits and vegetables in clean water.
- Perishable foods must be kept in an insulated cooler with freeze packs or blocks of ice to keep the temperature to 4°C (40°F) or below.
- No nut products are to be used in baked goods.
- Ingredient lists must be available for all homemade food sold.
- Only pre-cooked meats (hamburger patties, hotdogs, sausages, etc.) are to be used in all functions. These products can be purchased from grocery stores and food service supply companies.
- Cooked meat is safe to eat when internal temperatures are
 - 71°C (160°F) for ground beef
 - 74°C (165°F) for leftover food
 - 85°C (185°F) for poultry

- Do not eat while preparing food.
- Assign specific equipment to each type of food—separate cutting boards should be used for raw and cooked foods.

Other Requirements

- Clean and sanitize tools, equipment and utensils after each task.
- Events involving cooking with a pan or deep-frying must have a 10 lb.ABC rated fire extinguisher on hand. No liquid propane gas cooking is allowed.