

Food Safety Recommendations for Group Child Care Facilities

Food safety and nutrition are crucial in creating a safe and healthy environment for children in child care settings. Vancouver Coastal Health is dedicated to helping licensees create an environment that will support a healthy food program while ensuring food safety.

Who requires a health permit?

- **Child care facilities that care for 8 or less children**
These do not require a health permit for their kitchen.
- **Child care facilities that care for 9 or more children**
Please contact your Licensing Officer as your kitchen may require a health permit.

It remains important to practice food safety measures to prevent individuals from getting foodborne illnesses. Prior to offering food service as part of your program, it is **highly recommended** for the licensee of a non-permitted kitchen to take **FoodSafe level 1**. For more information, please visit: <https://www.foodsafe.ca/courses/level-1.html>

If you plan to prepare food for the children, see the flow chart on page 2. Think about the level of food handling involved as the categories are based on risk. The following documents can help you determine which foods you would like to offer.

Category 1: Low Risk Food List (link)
Category 2: Increasing Risk Food List (link)
Category 3: Higher Risk Food List(link)

Food Flair is a helpful resource. It is available on our website at <https://www.vch.ca/en/media/29361>



A permitted kitchen is regulated under the Food Premises Regulation. Please refer to the **Licensed Child Care Kitchen Application Guide** (link) for more information. An operator of a permitted kitchen is required to have FoodSafe Level 1 training.

