

Canteen Checklist

Canteens play an important role in creating healthy food environments within schools. Follow this checklist to ensure your canteen and menu complies with the Student Health in Public Schools procedures, Appendix B. Healthy Food and Drink.

This promotes a whole school approach to healthy eating supporting the health and wellbeing of students and staff. It also aims to create supportive environments, including canteens, that value and promote healthy food and drink choices.

Complete the following:

- Contribute to a written policy (sample template available)
- Ensure a Food Handler Training Program is completed. Free training is available through [Do Food Safely](#). Alternatively, [Environmental Health Australia](#) offers food safety training for a small fee.
- Ensure the canteen menu includes >60% **GREEN** food and drinks, <40% **AMBER** food and drinks and no **RED** food and drinks
- Ensure **AMBER** savoury food items are limited to two days or less per week

In addition:

- Complete Traffic Light Training (available [here](#)).
- Develop menus based on seasonal produce and Australia's multicultural society
- Promote healthy eating to the school community e.g. newsletter inserts, colour coded menus, theme days, 'green' meal deals/specials
- Provide healthy catering options for school events and staff meetings
- Actively participate in a canteen committee and encourage regular communication between canteen staff, school staff and parents

