

APPENDIX 6: CATERER CHECKLIST

School and school board representatives are encouraged to meet as required with their caterer(s) to ensure compliance with the School Food and Beverage Policy.

Collaboration with your caterer will facilitate positive changes in the cafeteria to comply with the policy.

The following sample checklist includes questions and considerations when selecting a food service provider.

Does your menu comply with the nutrition standards as set out in the School Food and Beverage Policy?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Has your menu been reviewed by a Registered Dietitian?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Will your menu identify food and beverages that are <i>Sell Most</i> and <i>Sell Less</i> ?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Will you provide training for your staff to ensure that they understand the nutrition standards and how to apply them to the food and beverages catered to the school?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
When feasible and in season, do you sell food that has been grown and/or produced in Ontario?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Do you use environmentally friendly practices (e.g., reduce food waste, reuse containers, recycle food scraps)?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Will you sign a letter to guarantee compliance with the School Food and Beverage Policy?	YES <input type="checkbox"/>	NO <input type="checkbox"/>