

Canteen Charter

		<i>Source</i>																														
1	<p>An educational resource to the school on “healthy eating”</p> <p>Green foods: dominate the menu Amber foods: select carefully: <u>offer only certain days of the week</u> Red foods: occasional foods: <u>sell on no more than 2 occasions per term</u> <u>note: red drinks are banned at all times</u></p> <p>Healthy aim: ALL products (except tomato sauce) on the menu to be Green <i>Produce as many products as possible on-site to ensure only healthy ingredients and no additives are used</i></p>	<p><i>School manual NSW Dept Ed</i></p> <p><i>NSW Healthy School Canteen Strategy</i></p> <p><i>Canteen Committee 2008</i></p>																														
2	<p>Provide regular, consistent, quality service</p> <p>Including OHS, Food safety and Hygiene (to Council standards)</p>	<p><i>School manual NSW Dept Ed</i></p>																														
3	<p>A source of profit for the school</p> <p><i>Financial Aim: to raise \$5,000 in CASH to be donated to the school per annum</i></p>	<p><i>School manual NSW Dept Ed</i></p> <p><i>CCNPS P+C 2008</i></p>																														
4	<p>Environmentally Sustainable</p> <p><i>e.g. the replacement of disposable spoons & containers with reusable items</i></p>	<p><i>CCNPS P+C 2008</i></p> <p><i>Canteen Committee 2009</i></p>																														
5	<p>Build up quality facilities/equipment (Commercial where needed) to benefit the long term financial, operational and occupational viability of the canteen</p>	<p><i>Canteen Committee 2009</i></p>																														
6	<p>Remove foods with additives that are already banned in the USA and Japan:</p> <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Code</th> <th>Name</th> </tr> </thead> <tbody> <tr><td>102*</td><td>Tartrazine</td></tr> <tr><td>104*</td><td>Quinoline Yellow</td></tr> <tr><td>110*</td><td>Sunset Yellow</td></tr> <tr><td>122*</td><td>Azorubine, Carmoisine</td></tr> <tr><td>123</td><td>Amaranth</td></tr> <tr><td>124*</td><td>Ponceau, Brilliant Scarlet</td></tr> <tr><td>127</td><td>Erythrosine</td></tr> <tr><td>129*</td><td>Allura Red</td></tr> <tr><td>132</td><td>Indigotine</td></tr> <tr><td>133**</td><td>Brilliant Blue</td></tr> <tr><td>142</td><td>Green S</td></tr> <tr><td>143</td><td>Fast Green FCF</td></tr> <tr><td>151</td><td>Brilliant Black</td></tr> <tr><td>155</td><td>Brown HT</td></tr> </tbody> </table>	Code	Name	102*	Tartrazine	104*	Quinoline Yellow	110*	Sunset Yellow	122*	Azorubine, Carmoisine	123	Amaranth	124*	Ponceau, Brilliant Scarlet	127	Erythrosine	129*	Allura Red	132	Indigotine	133**	Brilliant Blue	142	Green S	143	Fast Green FCF	151	Brilliant Black	155	Brown HT	<p><i>Canteen Committee 2009</i></p>
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Sources referred to:

- School Manual NSW Dept Education and Training: Summary and Extracts from the School Manual on financial Management, part 9 canteens
<http://www.pandc.org.au/canteens.seo> [canteen_extract_schmanual_finmgmt.doc](#)
 see also: <http://www.health.nsw.gov.au/pubs/2004/pdf/introduction.pdf>
- NSW Healthy School Canteen Strategy; “Fresh tastes @ school”
http://www.health.nsw.gov.au/resources/publichealth/healthpromotion/obesity/pdf/can_menuplan.pdf