

District Health Authorities + IWK
Position Statement “Buy Local – Select Nova Scotia”
Prepared by the Provincial Directors of Food & Nutrition Services

The provincial Food & Nutrition Services (FNS) Directors support the *Buy Local – Select Nova Scotia* initiative as launched by the Department of Agriculture, Nova Scotia Government. This support is evidenced via the following province-wide practices, where possible:

- inclusion on food contracts language that preference will be given to local suppliers when possible
- endorsement of, and support to, local Farmers Markets when onsite
- work with local producers and identify to them what our needs are and how they could meet them, such as identifying product used and annual quantity needed

In offering this support, the directors also note that there are limitations that must be noted, including:

- demand for products not produced locally, such as citrus fruit
- demand for products beyond their seasonal growing period in Nova Scotia, such as strawberries, tomatoes, lettuce
- federal and provincial government legislation that regulates who we can purchase product from, such as:

Health Protection Act, S.N.S 2004, c.4, effective November 1, 2005

Food Safety Regulations, section 105 includes:

Application of regulations

- 3** (1) These regulations apply to all food establishments except for all of the following:
- (b) a premise[s] that offers only fresh, whole, unprocessed fruit and vegetables;
- 30** An operator must ensure that all food in their food establishment is obtained from a source that is subject to inspection or is food that is exempted by these regulations.
- 31** Uninspected meats and meat products are not permitted in a food establishment.

Food Retail and Food Services Code, amended September 2004

3.2 Incoming Material

3.2.1.1 Approved Sources

- a) food and food ingredients received at a food premises must be obtained from sources that are approved by the regulatory authority having jurisdiction
- b) Section a) above applies to:
- i) potentially hazardous food and food ingredients such as meat, poultry, fish, egg and milk, and others capable of supporting the growth of pathogenic microorganisms or the production of toxins;
 - ii) food in hermetically sealed containers; and
 - iii) game animals from commercial game farms that raise, slaughter and process the animals as per the regulatory authority having jurisdiction.