



# 100 Years of Scouting



**Scouts Canada**  
**Southwestern Ontario Administrative Centre**  
**Serving the Battlefields & Tri-Shores Councils**  
531 Windermere Road, London, Ontario, N5X 2T1  
Tel.: (519) 432-2928 Fax: (519) 432-1677

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## Catering & Fundraising

### UPDATE: March 2008

Scouts Canada members/groups may prepare food for consumption by the general public but must adhere to the following:

- That all food products are **purchased** from a food retailer (**no home-made goods**), that the food remain in the manufacturer's packaging up until cooking time, that proper storage equipment be used and that the "best before" dates be verified and respected, particularly when dealing with rain/alternate dates.
- That **municipal by-laws** or regulations be verified to ensure compliance. Many municipalities are introducing guidelines relating to the use of protective gloves, minimum temperature levels, etc.
- That the **Canadian Food Inspection Agency guidelines** be followed. These can be found on the CFIA website under Consumer Centre, Food Safety Tips and Facts, Food Handling, and specifically "Food Safety Tips for Barbecuing".

If the host facility/business requires a Hold Harmless/Indemnity Agreement, please ensure that the Operations Manager is provided ample time to review and sign it prior to the event. Scout Groups may not sign such agreements.

Questions may be addressed to John Galloway, Southwestern Ontario's Operations Manager.