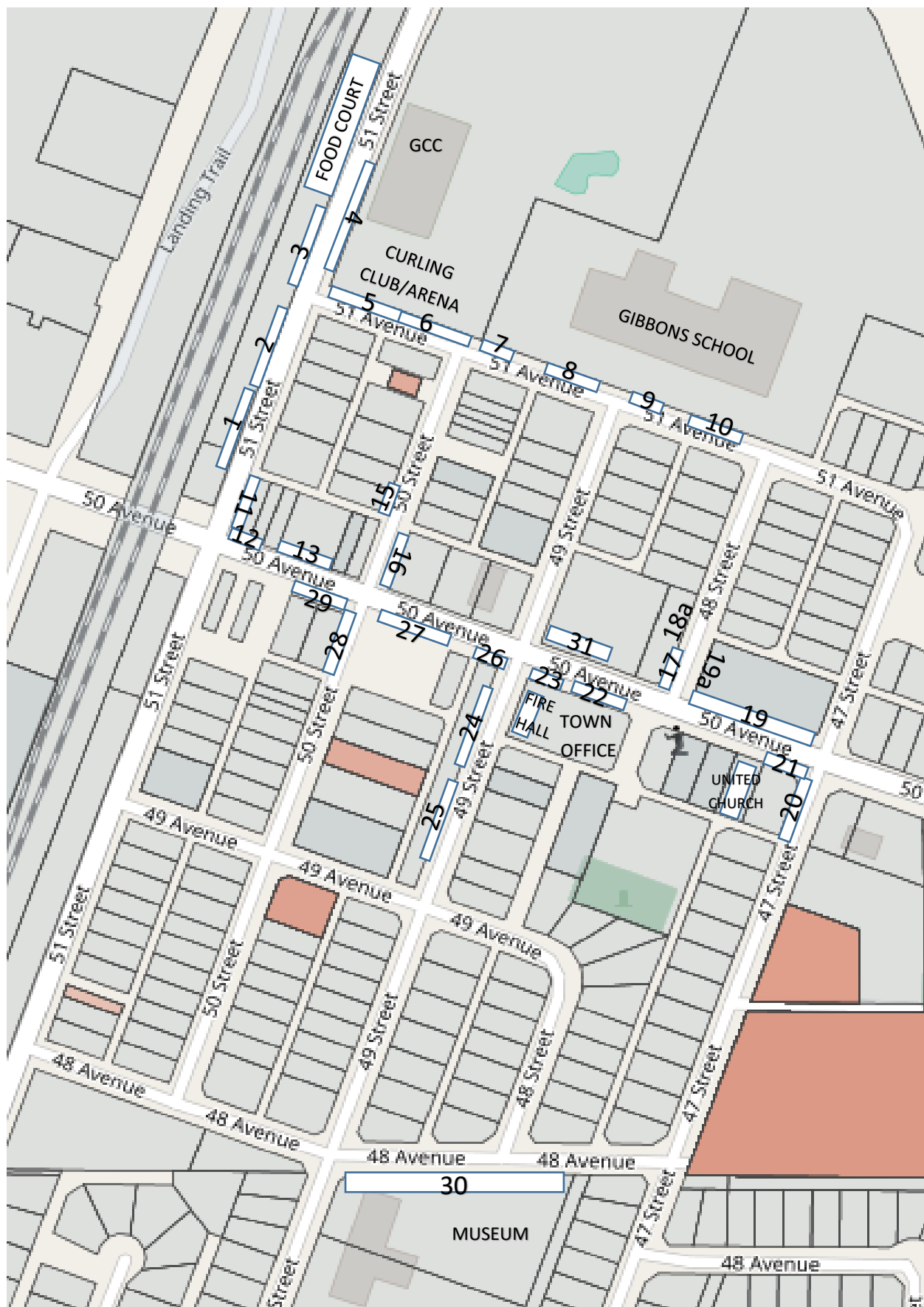


2022 GARAGE SALE AREA MAP





Health
Canada

Santé
Canada

Your health and
safety... our priority.

Votre santé et votre
sécurité... notre priorité.

Facts for Garage Sale Vendors



Everyone holding a garage sale is legally responsible for ensuring that products being sold, whether new or used, are safe and meet current regulatory requirements. It is important to only sell items that are in good condition. Damaged articles should be discarded.

Before selling a product at a garage sale, check with the manufacturer and Health Canada to see if it has been recalled and if the problem has been corrected. If it has been recalled and the problem has not been or cannot be corrected, do not sell the product. Destroy it so it cannot be used by anyone else, and throw it away.

To check for consumer product recalls posted by Health Canada: www.healthcanada.gc.ca/cps-recalls

The *Canada Consumer Product Safety Act* (CCPSA) is administered by Health Canada. Its purpose is to protect the public by addressing and preventing dangers to human health or safety that are posed by consumer products in Canada.

The CCPSA and its regulations do not distinguish between new and used products. Any person who sells, distributes, or gives away consumer products that do not comply with the current regulatory requirements is breaking the law in Canada.

All cosmetics sold in Canada must meet the requirements of the *Food and Drugs Act*, the *Cosmetic Regulations*, and all other applicable legislation.

The *Radiation Emitting Devices Act* covers such items as microwave ovens, personal stereo systems, and personal tanning equipment. For second-hand radiation emitting devices to be sold, they must also meet current standards.

The next time you are planning
to hold a garage sale,

THINK SAFETY!

Canada 

The following is a partial list of products that are banned in Canada. It is illegal to sell or give them away. If you have any of these products in your possession, destroy and discard them so that they cannot be used.

- Baby Walkers
- Jequirity beans or anything that is made with jequirity beans
- Lawn Darts with elongated tips
- Infant Self-feeding Devices
- Polycarbonate Baby Bottles containing BPA

The following is a partial list of products that must meet regulatory requirements under the *Canada Consumer Product Safety Act* or the *Food and Drugs Act* and its *Cosmetic Regulations*:

Baby Gates – Baby gates that have diamond-shaped openings or “V” openings at the top larger than 38 mm (1½ in.) are illegal to sell in Canada. A child’s head can get caught in these openings and the child could strangle. Baby gates must come with information that identifies the manufacturer, model name or number, and the date of manufacture and information regarding instructions for use and installation.

Car Seats – Car seats must have a National Safety Mark and meet current regulatory requirements. Remember that it is illegal to sell car seats that do not meet the current regulatory requirements. You should always check with the manufacturer before selling a car seat. Car seats must come with warnings, guidelines for use, installation instructions, and date of manufacture. Do not sell a car seat that is past the lifespan recommended by the manufacturer or that has been in a vehicle during a collision. Before selling a used car seat, check with Transport Canada (**1-800-333-0371** or **www.tc.gc.ca/roadsafety**) for more information and to find out if the car seat has been recalled. Also, be sure that it is in good condition with no missing parts and with functioning anchoring systems.

Children’s Jewellery – Lead is a soft, heavy metal that is often used to make inexpensive jewellery. Lead is very toxic. A child can suffer from lead poisoning if they suck, chew, or swallow jewellery containing lead. Jewellery containing lead, which has a protective or decorative coating, is not safe since children can easily chew off the coating. It is illegal in Canada to sell children’s jewellery that contains lead above the allowable limit, so if you are not sure whether a children’s jewellery item contains lead, do not offer it for sale.

Children’s Sleepwear – Do not sell loose-fitting children’s sleepwear made of cotton, cotton blends or rayon as they burn more easily. Loose-fitting children’s sleepwear includes

nightgowns, bathrobes, and loose pyjamas. They should be made of polyester, nylon or polyester/nylon blends.

Tight-fitting children’s sleepwear includes polo pyjamas and sleepers (with tight cuffs at the end of sleeves and pants legs, close fit to the body). They are less likely to make contact with a fire source and are likely to burn more slowly. They can be made from cotton, cotton blends or rayon.

Corded Window Coverings – Children can strangle on cords and bead chains of blinds and curtains. Looped cords and long pull cords can wrap around a child’s neck and act like a noose. Reselling these products is NOT recommended because safety devices, warning labels, and instructions to keep pull cords out of the reach of children may be missing.

Cosmetics – Used, old, or damaged cosmetics should never be sold. These products may contain harmful bacteria that could cause skin rashes or lead to infections. Additionally, second-hand cosmetics may be missing required labelling information, such as ingredients, warnings, and directions for safe use. A cosmetic is defined as any substance or mixture of substances manufactured, sold or represented for use in cleansing, improving or altering the complexion, skin, hair or teeth, including deodorants and perfumes.

Cribs, Cradles and Bassinets – It is illegal to sell cribs that do not meet the current regulatory requirements. Cribs manufactured before September 1986 likely do not meet these requirements and should therefore not be sold. Health Canada does not recommend using cribs older than 10 years as they are more likely to have broken, worn, loose or missing parts, and be missing warnings or instructions. Cribs, cradles and bassinets must come with information that identifies the manufacturer or importer, model name or number, date of manufacture, and assembly instructions. They must be in good

condition, with no missing parts. It is also important that the mattress used fits snugly with a gap of no more than 3 cm (1³/₁₆ in.) between the mattress and the crib, cradle or bassinet. The spacing between the bars should be no more than 6 cm (2³/₈ in.). Cribs, cradles or bassinets with visible signs of damage, missing parts, or missing information should be destroyed. The side height of cradles and bassinets should be at least 23 cm (9 in.). Cribs must have a side height of at least 66 cm (26 in.) when the mattress support is in the lowest position. Crib corner posts must be no more than 3 mm (1/8 in.) high. The mattress support must be firmly fixed to the end panels. Cribs that have a floating mattress support system with S or Z-shaped hooks are not safe and must not be sold.

Garden Torches – Garden torches (i.e. Tiki torches) are composed of two parts: a shaft that is placed in the ground or mounted on the side of a deck which is usually made of wood (bamboo) or metal; and a metal fuel reservoir with a wick. The wick and the reservoir, containing kerosene, citronella or another liquid fuel, usually sit on top of the wood/metal shaft. Ingestion of these fuels can cause serious adverse health effects in children including death. Many of these products sold prior to 2008 did not meet Health Canada's regulatory requirements which set out specific labelling and packaging. It is illegal to sell garden torches missing the required labelling or packaging.

Ice Hockey Helmets and Face Protectors – Ice hockey helmets and face protectors sold in Canada must carry a sticker indicating they meet safety standards set by the Canadian Standard Association (CSA) and clearly showing the standard number. If the standard number is not present, discard the product. Ice hockey helmets must also have a chin strap and a label with the date of manufacture. These items must not be sold if previously subjected to major impact, if older than five years, if showing signs of damage, or if parts are missing. Be careful as damage done to helmets is not always visible. If you are unsure of a helmet condition, it is better not to sell it.

Playpens – Do not sell playpens that have protruding bolts or torn vinyl or mesh. Playpen mesh must be small mesh, such as mosquito-type netting. Playpens must not have more than two wheels or casters or the ability to attach additional wheels. When selling a folding playpen, ensure that all locking mechanisms work and set-up instructions are included. Playpens must be accompanied by information that identifies the manufacturer or importer, model name or number, and the date of manufacture.

Strollers and Carriages – Strollers and carriages made before 1985 should not be sold as they may not meet current regulatory requirements. Strollers must come with a lap belt and crotch strap that is solidly attached to the seat or frame. Ensure that the brakes, as well as the locking mechanisms on folding models, are in working order. Make sure that the wheels are securely attached. Strollers must be accompanied by information that identifies the manufacturer or importer, model name or number, and the date of manufacture.

Toys – Toys that are in poor repair, broken, have sharp edges or points, or plush toys with loose eyes or noses are not safe and should not be sold. Recently, there has been an increased number of recalls on toys with paint containing lead; check that toys have not been recalled before selling them.

Toys with Magnets – Check toys for loose magnets before selling them. Products with loose small powerful magnets should be kept safely out of the reach of children. Unlike traditional magnets, small powerful magnets, such as rare-earth magnets, have a very strong magnetic pull creating a unique safety concern. They are used in a wide range of items, from building toys to science kits or board games. Small powerful magnets that are loose or contained in a very small item are dangerous because they are easily swallowed. If more than one magnet is swallowed over a short period of time, they can attract one another through the intestines and create a blockage or slowly tear through the intestinal walls. The results can be fatal. Older children are known to play with these small powerful magnets in their mouths: using them for fake tongue or cheek piercings, attaching them to braces, etc. Teach children to keep powerful magnets away from their mouths.

Common second-hand products that must meet safety requirements under the *Radiation Emitting Devices Act*:

Microwave Ovens – Ensure that the microwave oven is in good working order and is accompanied with instructions for use. It is recommended not to sell a microwave oven with noticeable damage to the door or door hinges, as there may be excessive microwave leakage.

Personal Stereo Systems (for example MP3 Players, Portable Media Players) – Instructions for safe use should accompany the device and there should be a functioning volume control enabling sound levels to be listened to safely without risk of hearing damage.

Examples of other items that could pose a safety hazard:

Drawstrings on Children's Clothing – Drawstrings on children's clothing should be removed prior to sale. Drawstrings, especially on snowsuits, jackets and hooded sweatshirts, can become caught on playground equipment, fences or other objects.

Helmets (Other Than Hockey Helmets) – Helmets, such as bicycle, in-line skating helmets and equestrian riding helmets, are designed to protect the head against a single impact. It is not recommended to resell these products.

High Chairs – Before selling a used high chair, make sure it is in good condition and that there is a restraint system that consists of a crotch strap and a waist belt that is easy to fasten. All latching and locking mechanisms should be in good working order.

Infant Bath Seats and Bath Rings – These products are not safety devices. Many babies have died when they were left alone in a bath seat or bath ring, even for a short time. Reselling these products is not recommended because the suction cups or other means to attach the product to a tub can be ineffective. Reselling infant bath seats or bath rings can be especially dangerous because any warnings and/or instructions that could have alerted a caregiver of the serious drowning hazard related to these products may be out of date or missing entirely.

**For more information,
contact Consumer Product Safety, Health Canada:**

Telephone number: 1-866-662-0666,

Email: cps-spc@hc-sc.gc.ca

Websites: www.healthycanadians.gc.ca and
www.healthcanada.gc.ca/cps

To check for consumer product recalls posted by Health Canada:
www.healthcanada.gc.ca/cps-recalls

Low-risk home-prepared food: fact sheet for operators

Home-prepared foods

As of June 1, 2020, a new section of Alberta's [Food Regulation](#) enables Albertans to sell low-risk home-prepared foods from their home or at special events, such as craft fairs and festivals. Operators will not require a permit, commercial kitchen or routine inspection to sell low-risk home-prepared foods.

Home-prepared foods, including those sold at farmers' markets, will need to be clearly and appropriately labelled so consumers can make informed choices. Vendors at farmers' markets selling home-prepared foods will be asked to comply with the new labelling requirements, in addition to existing farmers' markets guidelines.

Rules to support a new industry

As of June 1, 2020, the Food Regulation includes a new section that establishes rules for operators selling low-risk home-prepared foods, including:

- Food must be low risk (see page 3 for examples).
- Food and ingredients must be obtained from sources that are subject to inspection, if applicable. This means that you can get fresh fruits and vegetables from the grower, as these do not require inspection, but you cannot use other people's home-prepared foods, such as jam, as ingredients in your home-prepared food.
- Water used to prepare food must be safe to drink. If your home is on a municipal water system, you can use your tap water. If you are on a private water system, visit [Alberta](#)

Health Services

for information on having your water tested.

- Food must be protected from contamination. Safe food handling tips and links to educational resources are included below.
 - Home-prepared foods must be labelled with:
 - A statement similar to 'prepared in a home kitchen that is not subject to inspection'
 - A statement similar to 'not for resale'
 - Your name, your business name, your email and/or phone number
 - The name of the food and the date it was made or prepared
- Note: Labels must be legible and can be a tag, sticker or card provided with the product. Whole fresh fruits and vegetables do not need to be labelled.
- Low-risk home-prepared food can only be prepared by the operator and/or members of the operator's household. Individuals who are not members of the operator's household may sell the food on behalf of the operator at special events to allow operators

What is low-risk?

Low-risk foods present a low risk of foodborne illness and do not require refrigeration. (see page 3 for examples). Meat, poultry, seafood, raw milk and home-bottled water are not allowed.

to participate in multiple events taking place at the same time.

- No onsite dining is allowed at the operator's home, but free samples can be provided for immediate consumption.
- Foods sold at special events must be packaged at home and sold in that same packaging. However, free samples can be provided.
- At a special event, the operator and/or any assistants are not allowed to sell foods other than the operator's low-risk home-prepared foods.
- Do not prepare or sell food if prohibited under the [Communicable diseases Regulation](#).

Safe food handling

Any food made available to the public must be safe to eat. Operators are required follow the steps below to ensure home-prepared foods are prepared properly and kept safe until sold.

Protecting food from contamination

- Use quality ingredients (not spoiled) and keep ingredients that require refrigeration cold.
- Keep food and ingredients covered while stored, displayed or transported and do not let customers handle unpackaged/bulk food.
- Keep raw ingredients and prepared food separate and keep food for your business separate from your personal food to avoid cross-contamination with high-risk foods and allergens.
- Package and label food in your kitchen to protect the food and keep track of when it was made. If it becomes spoiled or contaminated, do not sell it.
- Use only containers, utensils and equipment that are designed to be used with food.



Setting up your kitchen for safe food handling

- Keep your kitchen, storage areas and the vehicle you will use to transport food clean and in good repair.
- Surfaces that will be in contact with food, such as counters, cutting boards and



utensils, should be smooth and non-absorbent for easy cleaning and sanitizing.

- Wash, rinse and sanitize surfaces and utensils before and after each use.
- Put garbage in covered containers and empty them regularly.
- Cover all containers, including any openings to the outside to prevent entry of pests.

Food handler hygiene

- Keep small children, ill family members and pets out of the kitchen while preparing food.
- Don't prepare food if you are ill.
- Wash your hands with soap and hot water and lather for 20 seconds before handling food and after any activity that may make them dirty (e.g. taking a break, snacking, smoking, handling raw ingredients or other food, using the washroom).
- Wear clean clothing, cover your hair and don't smoke or eat while preparing food.



Providing samples safely

- Prepare individual portions at home and keep them in a covered container.
- All food samples must be protected from contamination and improper handling by customers. Serve only pre-wrapped samples or use tongs to serve them.
- Bring extra tongs so you can change them regularly.
- If you do not have access to soap and hot water for hand washing at the special event or approved market, use alcohol-based hand sanitizer.

Education

Operators are strongly encouraged to take food safety training to learn about safe food handling practices. Available resources include:

- [Alberta Health Services](#) offers free online courses and printable home study booklets. The home study and online farmers' market courses include information on home-canning
- [Recognized food safety courses](#) that issue certificates approved under the Food Regulation

Keep in mind

Although low-risk home-prepared food businesses will not require a permit or be subject to routine inspection by Alberta Health Services, inspections may take place as a follow-up to a food safety concern such as an outbreak or complaints of unsafe practices.

This document describes the rules for operators established at the provincial level. Operators are also required to comply with all applicable federal and municipal rules and guidelines. For federal rules, visit the [Canadian Food Inspection Agency](#). For business licensing and zoning guidelines at the local level, contact your municipality.

Contact

If you have any questions about the rules for starting a low-risk home-prepared food business or about food safety, please contact Alberta Health Services:

Phone: 780-342-2000

Toll free: 1-888-342-2471

Online:

<https://ephisahs.albertahealthservices.ca/create-case/>

Low-Risk Foods

The table below provides the types of foods that are low risk with examples. Foods that require refrigeration are not low-risk. In addition, **low-risk home-prepared foods cannot contain meat, poultry, seafood, uninspected eggs or raw milk**; they may contain eggs or dairy that are fully cooked in the final product (e.g. baked in a cake).

Types of low-risk foods	Examples
Baked Goods*	<ul style="list-style-type: none"> • bread and buns • brownies, pastries • cakes and cookies • muffins, biscuits, tortillas • fruit pies, pastries • waffle cones and pizzelles • fried or baked donuts and waffles, churros
Sweets/snacks	<ul style="list-style-type: none"> • chocolate, hard candy • fudge, toffee • popcorn, vegetable and potato chips • carob • brittle • chocolate covered non-perishable foods (nuts, dried fruit) • cotton candy • candied apples
Dry foods	<ul style="list-style-type: none"> • dried fruits and vegetables • dry cereal products and grain mixes • noodles (no egg based) • coffee beans and tea leaves • spices and seasoning salt • dried herbs • granola, trail mix, nuts & seeds • dry baking mixes and soup mixes
Condiments/ingredients	<ul style="list-style-type: none"> • honey • syrup • wine and herb vinegar • nut butter
Fresh produce	<ul style="list-style-type: none"> • whole fresh fruit and vegetables • microgreens†
Foods with controlled properties	<ul style="list-style-type: none"> • jam and jelly (pH 4.6 or lower or water activity of 0.85 or lower) • pickled vegetables (vinegar base, pH 4.6 or lower) • relish (vinegar base, pH 4.6 or lower) • salsa (if pH or water activity within acceptable ranges. If whole or cut tomatoes are used as an ingredient, then the pH of the final product must be lower than 4.2) • fruit butter (pH 4.6 or lower)

*baked goods must not contain any meat, dairy, cheese or meringue fillings; only sugar icing and buttercream that does not contain eggs, cream or cream cheese are permitted.

†harvested at the first true leaf stage and sold with the stem, cotyledons [seed leaves], and first true leaves attached