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| Cutting red tape for B&Bs and food banks January 23, 2020 [Media inquiries](#media-contacts)  Government is updating food regulations to create new business opportunities for bed-and-breakfasts and help food banks serve Albertans more effectively.  Under the Alberta Food Regulation, bed-and-breakfast operators were only allowed to serve breakfast, while other small lodging businesses were required to invest in a commercial kitchen if they wanted to serve lunch or supper.  Effective Feb.1, bed-and-breakfasts will now be able serve their guests meals at any time of day. Guest ranches and other similar small businesses will be able to serve meals under the bed-and-breakfast requirements, which are designed to be practical for home-based businesses.  “This is good for businesses, good for visitors to our province and good for Albertans. These changes will create additional revenue streams for small businesses and provide more dining options for visitors enjoying this province’s amazing bed-and-breakfasts.”  Grant Hunter, Associate Minister of Red Tape Reduction  “The modernization of Alberta’s policy and regulatory framework is key to supporting the growth of Alberta’s visitor economy and to helping tourism businesses be more responsive to the needs of their clients.”  Darren Reeder, executive director, Banff and Lake Louise Hospitality Association  “Allowing bed-and-breakfasts greater flexibility when it comes to serving meals offers our customers a better experience while increasing our revenue. I’m very encouraged that the Alberta government is cutting this red tape and making these common-sense changes.”  Caroline, owner, Cozy Corner Guest House  Food banks will also be able to legally prepare, cook and serve food on site, provided they have the necessary facilities and equipment. The regulation previously prevented food banks from processing and serving food, meaning they could not easily run a soup kitchen.  “This is a common-sense change that I’m proud to make. Food safety regulations should not prevent food banks from helping those in need. We will continue looking for ways to cut unnecessary rules and regulations while always protecting the health and safety of Albertans.”  Tyler Shandro, Minister of Health  “With this amendment, food banks will now be allowed to process and serve food on site. This change will give food banks the ability to add more services to help support people facing food insecurity.”  Stephanie Walsh-Rigby, CEO, Food Banks Alberta Red Tape Reduction Awareness Week Alberta has [declared Jan. 20-24 Red Tape Reduction Awareness Week](https://www.alberta.ca/release.cfm?xID=67448A73329AB-B74C-0527-5C70E0337660F045). This coincides with the Canadian Federation of Independent Business’s own Red Tape Awareness Week, which aims to raise awareness of the costs of regulatory burdens to businesses across Canada. This year, the CFIB gave Alberta B-minus for its efforts to cut red tape, the highest grade the province has ever achieved. Quick facts  * To date, [CutRedTape.Alberta.ca](http://cutredtape.alberta.ca/) has received more than 4,500 submissions. * Ministries are currently taking inventory and analyzing the regulatory burden imposed on Albertans and businesses, modernizing regulation requirements, processes, forms and policies, and eliminating those that are unnecessary. * The Canadian Federation of Independent Business estimates that in 2017, the cost for businesses in Alberta to comply with regulations was about $4.4 billion.    Media inquiries[Steve Buick](mailto:Steve.Buick@gov.ab.ca)  780-288-1735 Press Secretary, Health [Charlotte Taillon](mailto:Charlotte.Taillon@gov.ab.ca)  587-985-6176 Press Secretary, Red Tape Reduction |
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