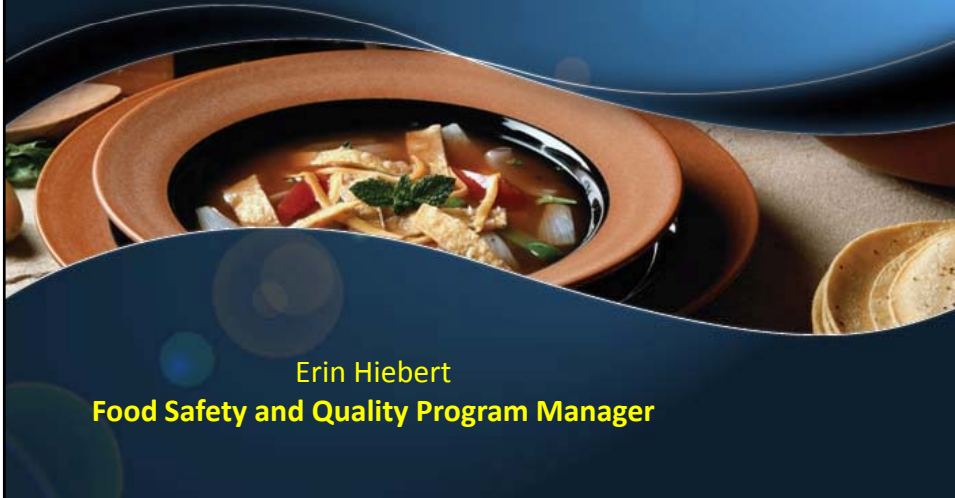


Importance of Food Safety in Saskatchewan



Erin Hiebert
Food Safety and Quality Program Manager

Why Are We Concerned?



Food Safety is everyone's responsibility!

We are all consumers



Food Industry in Saskatchewan



What comes to mind?

- Cereal grains, oilseeds and pulses
- Livestock



Food Industry in Saskatchewan



Our food processing industry is expanding!

- Food and beverage processing accounts for over 20% of our manufacturing industry
- 250+ food processors in SK (2007)

Where Does It Go?



- Farmers' Market
- Farmgate
- Large Retailers
- Canada
- International (19%)



Food Safety



The regulations we must follow are as diverse as the markets we sell to and the commodities we produce.



Regulations / Guidelines



- Commodity Specific and Market Specific
- High Risk vs. Low Risk
- Farmers' Market
- Public Health



What We Do



- Assist companies and individuals with any food safety concern
- HACCP
- ISO 2200
- Vendor Recognition
- BRC
- Organic
- Natural Health Products

How We Do It



- One on one meetings
- Training – onsite and plant specific
- Writing food safety systems
- On-going assistance
- Audit preparation
- Liaison



On-line Programs



- GMPS online – FREE for all Sask users.
 - www.gmpsonline.ca
- HACCP on-line
 - www.HACCPonline.ca

Food Industry Training (F.I.T.) Centre

Do you want to gain your staff in proper food plant sanitation? Check out our Sanitation & Safety Program. Do you need to gain your staff in proper food plant sanitation? Check out our Sanitation & Safety Program. Do you need to gain your staff in proper food plant sanitation? Check out our Sanitation & Safety Program.

The F.I.T. Centre has the expertise and resources to help your company's training program get off the ground.

The F.I.T. Centre also helps a variety of farmers and workshops related to the food industry are able to be added to our training list for future training announcements. www.ficit.ca

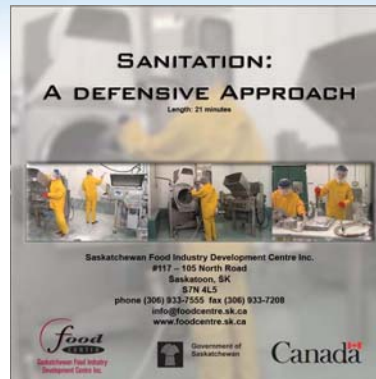
<p>Good Manufacturing Practices</p> <ul style="list-style-type: none"> • Online training • Basic principles of food manufacturing • Train employees in your facility anytime • 6-14 minutes per module 	<p>HACCP & Food Safety</p> <ul style="list-style-type: none"> • Online training • Excellent course opportunity • Develop and maintain HACCP-based food safety programs • For processors and distributors 	<p>2010 HACCP</p> <ul style="list-style-type: none"> • Right at the food • Centre in your facility • Introduction to HACCP • Learn about the HACCP program and writing HACCP Plans 	<p>Sanitation & Safety Program</p> <ul style="list-style-type: none"> • 21 modules on GMP and HVD • 60+ modules on HACCP and HACCP-based food manufacturing • 8-hour self-quality tools
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Contact the Food Centre: E-mail: training@foodcentre.ca
 1001 Centre Avenue | Unit 1000, Saskatoon | Saskatchewan, Canada S7N 3A5

Loan programs



- Food Safety Videos – Food Centre Sanitation video
- Light metre
- Other scientific resources or training materials



Food safety is EVERYONE'S responsibility.



The food you produce today may be the food you consume tomorrow!



Contact



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THANK YOU!