

FOODSAFE *News*

From the British Columbia FOODSAFE Secretariat



The EatSmartBC project was funded by the BC FOODSAFE Secretariat, the BC Ministry of Healthy Living and Sport, the BC Ministry of Agriculture and the BC Centre for Disease Control. The purpose of the project was to provide easy access to information about food safety and healthy eating to the general public. The EatSmartBC website is now up at: www.eatsmartbc.ca An official launch of the site is planned for the fall.

FOODSAFE LEVEL 1 DELIVERY REMINDER!

The **WorkSafeBC** content in FOODSAFE Level 1 is integral to the program. In the past five years close to 10,000 workers in the BC hospitality industry have suffered on-the-job injuries severe enough to keep them from working. The cost to the industry is staggering—almost \$20 million and 170,000 work days lost. FOODSAFE is an excellent vehicle for getting vital work safety information to food service industry workers and FOODSAFE instructors play a crucial role in ensuring that the work safety content is given equal emphasis in the classroom.

NEW AND IMPROVED FOODSAFE LEVEL 2 COMING SOON!

The new, improved and completely revised FOODSAFE Level 2 is on the way this fall! A group of very dedicated FOODSAFE instructors and EHOs met for three days in Naramata in October to review, revise and build content for a long overdue revision of the Level 2 course.



The Naramata Team: (l to r)

Jasmina Egeler, VCH; Lorrie Henderson, FS Instructor; Mariannina Cusano, FS Instructor; Norma Greer, University of Saskatchewan; Wayne Smith, FS Online Instructor; Jacqueline Schnider, Calgary Health; Lynn Wilcott, BCCDC; Toni Burton, FOODSAFE Secretariat; Trudy Baird, FOODSAFE Secretariat; Kathryn Small, VCH-retired; Michele Radnidge, VCH



Based on the work of the planning group, an Instructional Design for the new Level 2 was developed which was reviewed and endorsed by a food service industry focus group. Work is now underway on building the curriculum and developing new teaching materials—including new videos!

The new FOODSAFE Level 2 course will consist of three modules:

Module 1: FOODSAFE Level 1 Review (1 hour)

A one-hour online review with a computer-graded quiz

Module 2: Managing for Food Safety (7 hours)

An eight section module including Microbiology & Foodborne Illness; Premises; Transportation, Receiving & Storage; Equipment; Personnel; Sanitation & Pest Control; Food Complaints & Recalls; Trans-fat Initiative Information

Module 3: Writing a Food Safety Plan (3 hours)

The focus for this module is on writing a food safety plan using simple recipes and menu items from their own establishment.

WIN!

...a surprise package of great 'stuff' including a FOODSAFE fleece vest, an apron, EatSmartBC gel packs, giant microbes, and some cool goodies from the BC Farmers' Market Association!



MarketSafe BC Tagline Contest

We're looking for a great tagline for the MarketSafe BC food safety training program which is coming soon!

The FOODSAFE logo with its "Makes Good Food Better" tagline is familiar to foodservice workers and customers across BC.



We are looking for a GREAT tagline for the MarketSafe BC logo that will eventually become just as familiar to those who make, bake or grow products for sale to customers at farmers' markets and other types of temporary markets.

MarketSafe

Email your tagline ideas with "Tagline Contest" in the subject line to foodsafety@foodsafety.ca by **May 18, 2009** to be eligible to win! Be sure to include your contact information!

MARKETSAFE BC

Work is well underway on MarketSafe BC, a new food safety training program for farmers and producers who make, bake or grow products to sell at BC Farmers' Markets. The MarketSafe BC program is being developed by the BC FOODSAFE Secretariat in partnership with the BC Association of Farmers' Markets (BCAFM)

A team of five farmers' market managers/vendors and five food safety experts met for a two-day retreat in Kelowna following the BCAFM Conference in March. The team worked together very well, collaborating on the development of essential content for the training program. Thanks to the group's dedication and hard work, the Instructional Design for the program is nearing completion and the curriculum development will be well underway by the end of April. The training course will cover the science of foodborne illness and food safety practices before, during and after market.

While the course curriculum is being developed, the BC Centre for Disease Control is working with the Secretariat, the BCAFM, the Small Scale Food Processor Association and government ministries to set up a process for the administration, implementation and certification of the program.



The MarketSafe Planning Team hard at work....



...and hard at play!

CHANGES TO THE FOODSAFE SECRETARIAT TEAM



Due to shifting work assignments at Camosun College, Program Assistant **Sally Coates** is leaving the FOODSAFE program and moving on to new challenges in the Continuing Education and Contract Training department. Anyone who has been involved with FOODSAFE over the past few years has almost certainly had contact with Sally, either over the telephone or in person at trades shows and conferences. Sally always brought dedication and enthusiasm to her work as the Program Assistant for the FOODSAFE Secretariat and we will certainly miss her!

Trudy Baird took over Sally's Program Assistant responsibilities on April 1st. Trudy has already been working with FOODSAFE Online and various FOODSAFE projects including the revisions to FOODSAFE Level 2 and the MarketSafe program, so she is no stranger to the work that we do. With Sally's guidance, Trudy is fast becoming familiar with all of the other aspects of keeping the work of the Secretariat running smoothly.



NEWS BRIEFS

- With the assistance of Health Canada, we are in the process of developing a French version of FOODSAFE Level 1.
- New drawings for the Unit 6 Quiz in Level 1 have been created and will be available soon.
- The winners of the FOODSAFE fleece vest and FOODSAFE aprons at the 2009 BC Foodservices Expo were: Zoran Lugoujic of Dockside Restaurant; Shirley Jaco of Nickelplate Restaurant; and Sam Ho of the Manzano Europa Bakery.

For more information about the BC FOODSAFE program contact **Toni Burton, BC FOODSAFE Secretariat Coordinator**

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