



FOODSAFE *News*

From the British Columbia FOODSAFE Secretariat

MarketSafe

Fresh local food, handled with care

With the farmers' market season fast approaching, interest in MarketSafe training is growing. Market vendors and managers are looking for certified MarketSafe instructors in their communities to deliver this valuable course. In order to help potential MarketSafe students in their search, it is **VERY IMPORTANT** that the course and instructor search database on the www.foodsafe.ca website is kept up to date!

If you are an organization offering MarketSafe courses, or are a certified MarketSafe instructor, please update your information on foodsafe.ca.

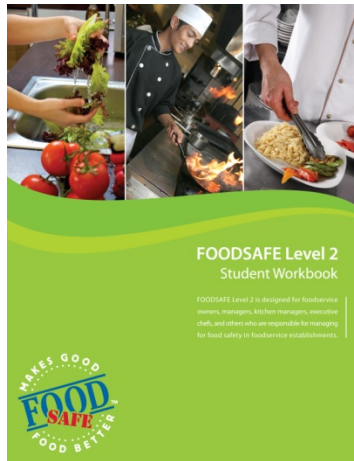
Organizations can enter MarketSafe courses just as FOODSAFE courses are entered, using an Organization User ID/Password to enter the Instructor Login page.

MarketSafe instructors who are also certified FOODSAFE instructors should already have a User ID/Password. They can edit their Instructor Profile simply by checking the MarketSafe box on their profile page. MarketSafe instructors who teach only MarketSafe will have to set up a new profile for themselves, using a User ID/Password that the Health Authority will give them when they are certified.

Need a refresher on how to use the Course and Instructor Search database? Please contact your Health Authority or the FOODSAFE Secretariat.

UPDATE ON THE NEW FOODSAFE LEVEL 2

Thank you to all FOODSAFE instructors for your continued patience in waiting for the publication of the new FOODSAFE Level 2. If any of you have done major house renovations, you might be able to understand some of the delays and frustrations we've faced in completing the major renovations to Level 2.



Here's where we are right now. The writing and graphics for the Student Workbook have been completed and the workbook is now at Crown Publications for layout and formatting. Finishing touches to the writing and organisation of the Instructor Manual are underway. By mid-February, the Student Workbook and the Instructor Manual will be sent out to selected industry and food safety representatives for review and comment. New video is being shot through February with post-production work scheduled for March. We anticipate that the entire student and instructional package will be completed and ready for review by the Health Authorities

by mid-April with the expectation that materials will be ready for printing and distribution in May 2011.

Because the course is entirely different from the version that was presented around the province last spring and was offered online as a pilot through the spring and fall, we have taken the online course off line until the new course is complete.

Please continue to use the existing FOODSAFE Level 2 course materials until the release of the new course is announced. And again, thank you for your patience. We are confident that you will find the new Level 2 course was worth the wait!



www.eatsmartbc.ca provides the general public with helpful tips and links for safe and healthy eating. The content changes seasonally—have a look!

Watch for news, coming soon, of an exciting opportunity for province-wide exposure for the EatSmartBC website!

For more information about the BC FOODSAFE program, contact the BC FOODSAFE Secretariat Coordinator.

Email: foodsafe@foodsafe.ca Telephone: 250-370-4781