

FOODSAFE News

From the British Columbia FOODSAFE Secretariat

FOODSAFE PROMOTION

Watch for a fresh, new look on our display materials at conferences & tradeshows.



The FOODSAFE website, foodsafety.ca is also being redesigned! The new site will be up by mid- October. Please let us know what you think of the new site!

GARY GIBSON RETIRES



We wish a very happy, relaxing, and well deserved retirement to a long time member of the FOODSAFE Steering Committee, Gary Gibson of Vancouver Island Health Authority. Gary has served as the representative of the BC Regional Health Authorities and we will miss his input, contributions, participation, and good humour. Best wishes, Gary!



FOODSAFE LEVEL 2 UPDATE

The redesign of FOODSAFE Level 2 is well underway. The materials are at final draft stage and at this point we are still on target for a pilot of the online course in early January and of the classroom course in February 2010. Many thanks to Project Manager, Jennifer Riddel, and her team at Open School BC, and to the content advisors: Lynn Wilcott, BC Centre for Disease Control; Jasmina Egeler, Vancouver Coastal Health Authority; Barbara Armstrong, Teachers of Home Economics Specialist Association; Wayne Smith, FOODSAFE Level 1 Online instructor; and Elietha Bocskei and Lorie Hryciuk from the Ministry of Healthy Living and Sport.

When ordering Level 2 workbooks and materials, please keep in mind that the 2010 version will be “on the shelf” by spring 2010. Please deplete your existing stock over the next few months and reorder only “as needed.”

VERSION FRANÇAISE DE FOODSAFE LEVEL 1

With the assistance of Health Canada, the FOODSAFE Level 1 Student Workbook, Instructor Guide, videos and teaching aids have been translated into French. The materials are going through a final accuracy review in October, the French voiceover for the videos will be completed in November, and the French FOODSAFE Level 1 should be printed and ready for sale by December.

MARKETSAFE BC

MarketSafe BC, a new food safety training program for farmers and producers who make, bake or grow products to sell at BC Farmers' Markets, will be ready for the 2010 market season. The MarketSafe BC course includes sections on the science of foodborne illness and minimizing risk when preparing, packaging, storing, transporting, displaying and sampling lower risk foods at temporary markets.

The BC FOODSAFE Secretariat, the BC Association of Farmers' Markets, and the BC Centre for Disease Control are working together to develop a process for the administration, implementation, delivery and certification of the program.

Thank you to all of you who contributed suggestions for a tagline for the MarketSafe program and congratulations to Linda Chong's Gladstone Secondary Marketing 11 students who won the main prize. The final tagline was crafted from a number of the submitted entries.

MarketSafe BC
Fresh local food, handled with care



MarketSafe
Student Workbook

A food safety training program for farmers and producers who make, bake or grow products to sell at local farmers' markets. Developed by BC FOODSAFE in partnership with BC Association of Farmers' Markets.



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

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