

Proving we do it right

Good Agriculture & Collection Practices (GACP) Workshop



- 🍴 Do you know what your buyers expect regarding food safety? How about microbial contamination? What is or what will be the industry standard?
- 🍴 Do you know what the food safety risks are on your operation?
- 🍴 Can you prove the good work you do? Would it be repeated if you were not there?
- 🍴 Can you do this with a **minimal** amount of paperwork?

When: THURSDAY, 16 NOVEMBER 2017

Time: 1:00 PM TO 4:00 PM

Where: BALLROOM, OTTAWA MARRIOTT HOTEL,
100 KENT STREET, OTTAWA, ON.

Cost: **FREE but pre-registration is required**

Register: hssa@sasktel.net or admin@hemptrade.ca

Receive: **Hands-on session for hemp to learn the skills surrounding food safety, quality and traceability.**
This is a certificate course that is nationally recognized and rewarded upon successful completion of training.

This tool will help you address your risks surrounding safety, quality, traceability and equip you to meet industry standards and your buyer's needs. The GACP program includes principles to address the risks, prove your good work and add any minor improvements. This class will help you identify and address microbial contamination including results from CHTA studies.

This voluntary program was developed by the industry (and people like you) for the industry under the review of Canadian Food Inspection Agency (CFIA).

Comments from those who have already taken the course.....

The GACP training is very important to Hemp Oil Canada Inc. as it trains the farmer to handle hemp grain as a very raw product. It's good for anyone who touches the harvested grain that you have to eat what you touch. - Darrell McElroy, HOCl

As a food processor, food quality and food safety are of high priority. Our consumers expect this from us. Our supply chain needs to have a similar mindset to help us meet our goals. GACP training helps our growers to gain an understanding of the food processor's needs for food quality, and how their day to day practices at the farm can impact quality further down the supply chain. - Clarence Shwaluk, Manitoba Harvest Fresh Hemp Foods

Your course is streamlined enough to get to the point without losing everyone in the paperwork!

"The GACP is an absolute necessity for Canadian agriculture."

Training and resources provided by the
Canadian Herb Spice and Natural Health Products Coalition (CHSNC) and

Canada

Growing Forward 2 

<http://www.saskherbspice.org/CHSNC/gacp.html>