



Growing Forward

Food Safety Systems Implementation (Processor) Program

Media Release

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Food Safety Planning Program Continues to Strengthen British Columbia Food Processing Sector

NANAIMO – British Columbia’s food processors continue to have plenty of support in strengthening their food safety systems, to ensure food products in British Columbia are amongst the safest in the world, thanks to the Food Safety Systems Implementation (Processor) Program. More commonly known as the FSSI (Processor) Program, the federal-provincial initiative is managed in British Columbia by the Small Scale Food Processor Association.

Educational workshops are being held across British Columbia again this year, from Dawson Creek in the north, through the Cariboo and Okanagan south to Burnaby and Vancouver Island (ssfpa.net/foodsafety). The program also delivers one-on-one consultations with food safety consultants, and offers funding to food processors who want to implement food safety systems like GMP (Good Manufacturing Practices) and/or HACCP (Hazard Analysis Critical Control Point) programs.

Phil Watney, the FSSI (Processor) Program Manager, says it only makes sense for businesses to take advantage of this opportunity. “Food manufacturers in this challenging economy need to focus on keeping customers and reducing costs. The FSSI (Processor) Program helps companies create customer confidence, and many companies also find unexpected cost savings and efficiencies,” says Watney. “With an increasing focus on food safety, businesses that make the most of this opportunity will develop a long-term competitive edge.”

“We encourage all food processors – including farmers, vendors at farmers’ markets, bakers, butchers – to participate in our workshops,” says Watney. “There’s always something new to learn, and HACCP principles can apply to any scale of food processing operation.”

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Eligible companies may apply for free one-on-one consultations with a food safety consultant to help a company begin a formal food safety system plan. Companies may also be eligible for grants up to \$20,000 for food safety improvements, including staff training and equipment upgrades. More information on the program is available at www.ssfpa.net/foodsafety.

The Food Safety Systems Implementation (Processor) Program is offered as part of Growing Forward, a federal-provincial-territorial initiative. Growing Forward offers programs and services to support a profitable, innovative, competitive and market-oriented agriculture, agri-foods and agri-based products industry. Growing Forward will contribute to the health and wellness of Canadians through the development, recognition and implementation of food safety systems across Canada.

Funding for this program has been provided by Agriculture and Agri-Food Canada and the BC Ministry of Agriculture and Lands. Additional information is available at www.agr.gc.ca/GrowingForward.

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