

# ProcessSafe: What's New?



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# Overview

## ProcessSafe

- ❑ What is this?
- ❑ Structure
- ❑ Videos
- ❑ Pilots



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# ProcessSafe – What is this?

- Food safety course for food processing facilities workers
- Mainly targets micro- and small-scale food processors
- Modeled on FOODSAFE Level 1 and MarketSafe

**ProcessSafe**<sup>TM</sup>  
*Providing good food safely*

A PROVINCE OF BRITISH COLUMBIA **FOODSAFE**<sup>TM</sup> PROGRAM



# ProcessSafe - Structure

## Unit 1

focus on food  
safety basics

based on  
FOODSAFE  
Level 1

## Unit 2

sector- and  
activity-  
specific videos

“day in the life  
of...”

**ProcessSafe highlights food safety issues to think about. It does not teach how to make or process food.**



# ProcessSafe – Unit 1



## Topics include:

- Hazards and foodborne illness
- HACCP
- Worker health and hygiene
- Receiving and storing
- Processing
- Packaging and labelling
- Cleaning and sanitizing



# ProcessSafe – Draft Homepage of Unit 1

## Unit 1: Fundamentals of Safe Food Processing



**Lesson A:**  
Introduction to  
Safe Food Processing



**Lesson B:**  
Causes of  
Hazards



**Lesson C:**  
Microorganisms and  
Foodborne Illness



**Lesson D:**  
HACCP  
Program



**Lesson E:**  
Food Handler Health  
and Hygiene



**Lesson F:**  
Receiving, Storing  
and Shipping



**Lesson G:**  
Processing



**Lesson H:**  
Packaging, Labelling,  
and Outgoing Shipping



**Lesson I:**  
Cleaning, Sanitizing  
and Pest Control



**Lesson J:**  
Food Processing  
Facility Requirements

# ProcessSafe – Unit 2

## Unit 2: Sector-Specific Applications

### Common Practices

These three videos demonstrate food safety practices that apply to everyone, no matter what product they produce.



Cleaning  
and Sanitizing



Personal Hygiene



Receiving

### A Day in the Life Series

In each of these videos we visit a specific food processor, demonstrating food safety practices related to day-to-day operations. The video featuring the process you're involved in may be of the most interest to you, but watch as many as you'd like.



Bakery



Confectionary



Preparing Fish  
for Processing



Cannery



Smokehouse



**Being Edited or Filmed:** Granola, ready-to-eat food, sauerkraut, kombucha tea, meat processing



# ProcessSafe – Delivery

- Online only
- Digital certificate for passing exam
- Delivered by Open School BC via [foodsafety.ca](https://foodsafety.ca)

BRITISH COLUMBIA FOODSAFE Instructor Login

MAKES GOOD FOOD SAFE™  
FOOD BETTER

Take a course

- 1 FOODSAFE Level 1
- R FOODSAFE Level 1 Refresher
- 2 FOODSAFE Level 2
- MarketSafe

Important - FOODSAFE Level 1 Expiration

Check your FOODSAFE certification and exam results here →



# ProcessSafe – Two Pilots in 2018

- July and November/December 2018
- Positive:
  - Interesting
  - Very informative
  - Would recommend to others
- Improvements:
  - Focus more on entry level workers
  - Interface
  - More interactivity



# ProcessSafe - Acknowledgements

## ProcessSafe Steering Committee

- ❑ Province of B.C.
- ❑ FOODSAFE Secretariat (Camosun College)
- ❑ BC Centre for Disease Control
- ❑ First Nations and regional health authorities
- ❑ BC Association of Farmers' Markets
- ❑ BC Food Processors Association
- ❑ Small Scale Food Processor Association
- ❑ Academia



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# Questions?

