

# ProcessSafe

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# Background – Snapshot of Food Processing in BC

- 22,000 food premises; of these about 4,500 food processors
- 98% of BC businesses are “small”
- 75% of BC businesses have < 5 employees
- Micro- and small-scale food processors have access to very few simple food safety resources
- Many operators do not have English as first language;



# What is ProcessSafe?

- A food safety course for workers at food processing facilities
- Specifically targeting micro- to small-scale food processors
- Modeled on FOODSAFE Level 1 and MarketSafe



MarketSafe  
*Fresh local food, handled with care*



# Rationale

- Develop a food safety culture
- Build food safety capacity
- Align food safety requirements of food service establishments and food processing facilities



# Target Audience

- Line workers at micro- and small-scale food processing facilities
- Owner/operators not the target
- Audience may not have English as first language

Aim is for the course:

Entry Level

Practical

Visual



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# Structure of ProcessSafe

- First unit:
  - ❑ based on FOODSAFE Level 1 outcomes
  - ❑ focus on food processing
- Second unit:
  - ❑ sector-specific applications
  - ❑ “day in the life of...” various food businesses and types



# “Day in the Life of...” Tentative Products

- **First sectors:** baking and fish processing
- **Next planned sectors:** meat processing, confectionary, condiment
- **Possible future sectors:**
  - ❑ Noodle/pasta
  - ❑ Non-alcoholic beverages
  - ❑ Winery
  - ❑ Brewery
  - ❑ Ready-to-cook/heat prepared food



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# Questions?

