

# Proving we do it right

This one day workshop helps you prove you are growing hemp in a manner that meets your buyer expectations and requirements.

- 🎯 You grow food safely but can you prove it if questioned?
- 🎯 Do you know how to evaluate risk and answer questions on what you do?
- 🎯 Can you do this without mountains of paperwork?
- 🎯 Do you know what to do if something goes wrong?

This tool will help you prove your good work and address your risks surrounding safety, quality, traceability. Regardless of the end use of your raw material this course should be useful for you. This Good Agriculture and Collection Practices includes principles to enable a farm or processor to address the risks, identify and record what they already do and add any minor improvements.

This program is based the Hazard Analysis and Critical Control Point (HACCP) Food Safety Practices which may help you whether it is growing plants or processing plant products—regardless of your end market.

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

*We highly recommend the GACP course – the instructor is an asset to the agriculture industry in Canada and is skilled in providing instruction to a diverse group of people.*

*"The only disappointment with the course is that I wish it was longer" – Theresa Clarke, TIPI Nursery Staff*

## Registration and Information

**Date:** Wednesday, February 3, 2016

**Registration deadline:** January 29, 2016

**Location:** Lethbridge Agriculture Centre

**Time:** 10 am – 4:30 pm

**Cost:** Free – bring own lunch

## To register email:

[hssa@sasktel.net](mailto:hssa@sasktel.net)

**Receive:** Hands-on session in GACP and a Nationally Recognized food safety certificate upon successful completion of training



Training and resources provided by the  
Canadian Herb Spice and Natural Health Products Coalition (CHSNC)  
<http://www.saskherbspice.org/CHSNC/gacp.html>