



## Safe Honey Production Practices (SHPP) 2019 Training Workshop

**8:30am – 4:00pm**

*Location:* BeeMaid, Spruce Grove

*Facilitators:* Jennifer and Sandra Thiessen – Beary Berry Honey Inc.

8:30 – 9:00 am	<b>REGISTRATION</b>
9:00 – 9:15 am	<b>Welcome, introduction, and overview</b>
9:15 – 10:30 am	<ul style="list-style-type: none"><li>• Introduction to the Safe Food for Canadians Acts/Regulations</li><li>• SHPP 2019 Section 1: Management System &amp; HACCP Plan</li></ul>
10:30 – 10:45 am	<b>COFFEE BREAK</b>
10:45 – 12:30 pm	<ul style="list-style-type: none"><li>• SHPP 2019 Section 1: Process and Product Controls</li><li>• SHPP 2019 Section 2: Sanitation, Biosecurity, Biocontainment, Pest Control &amp; Chemicals</li><li>• SHPP 2019 Section 3: Hygiene, Biosecurity &amp; Employee Training</li></ul>
12:30 – 1:00 pm	<b>LUNCH</b>
1:00 – 2:30 pm	<ul style="list-style-type: none"><li>• SHPP 2019 Section 4: Equipment Design &amp; Maintenance</li><li>• SHPP 2019 Section 5: Physical Structure, Surroundings &amp; Maintenance</li><li>• SHPP 2019 Section 6: Receiving, Transportation &amp; Storage</li></ul>
2:30 pm – 2:45 pm	<b>BREAK</b>
2:45 – 4:00 pm	<ul style="list-style-type: none"><li>• SHPP 2019 Section 7: Traceability, Control &amp; Complaints</li><li>• Questions &amp; Answers</li></ul>
4:00 pm	<b>END.</b>





## Overview:

ABC, BeeMaid and SBDC have pooled resources to acquire the SHPP 2019 program templates to support the transition from the old CFIA food safety requirements for honey, to the new CFIA requirements in the Safe Food for Canadians Regulations. The SHPP 2019 has been reviewed and approved by CFIA and contains all the 7 elements of the SFCR.

The purpose of the Safe Honey Production Practices 2019 (SHPP 2019) program is to improve the quality of Canadian honey in the worldwide market by providing honey producers and graders with a set of policies, standard operating procedures and safe honey production records that focus on biosecurity, quality, and traceability in compliance with the Canadian Food Inspection Agency's (CFIA) Safe Food for Canadians Regulations/Act (SFCR/A).

This workshop aims to provide a practical, hands-on approach to understanding the SHPP 2019 and how to apply these practices to your operation.

## Session materials provided:

- USB stick containing a set of templates for both PC and for MAC
- Pens, paper
- Coffee breaks and lunch catering

## What to bring:

- Laptop

