



# Proving we do it right

## Good Agriculture & Collection Practices (GACP)



**WHEN:** *March 12-13, 2012  
8:30 am to 4:30 pm*

**WHERE:** *Nuchatlaht First Nation  
Admin Bldg (upstairs)  
Oclucje, BC*

**COST:** *Free—Pre-registration Required*

**For Registration Information Contact:**  
*Ida Mills 250-332-5908  
Ida.Nuchatlaht@hotmail.ca  
or  
Keith Hunter 250-720-8907  
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You produce or collect food safely  
but can you prove it if  
questioned?

Do you know how to evaluate risk?

How can you do GACP without  
mountains of paperwork?

Successfully completing the two day GACP workshop will result in enrollment in the Good Agriculture and Collection Practices (GACP) program. This program includes the Hazard Analysis and Critical Control Point (HACCP) Food Safety Practices which may be essential or an asset to your operation whether it is collecting plants, growing herbs, spices or natural health products or primary and secondary processing of these products.

This GACP program includes principles to enable a farm or wild crafter to address the risk in their operation, identify and record what they already do and add any minor improvements.

This tool will help you address your risks surrounding safety, quality, traceability and addresses ethical practices. Regardless of the end use of your raw material this program may be an asset to your operation.

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

### **ENSURING GOOD AGRICULTURE AND COLLECTION PRACTICES (GACP)**

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

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