

British Columbia Food Quality and Safety Advisory Committee

Agri-Food Futures Fund Food Quality and Safety Strategic Plan

YEAR THREE WORK PLAN (2006)

Budget for year 3

Roll over budget from year 2	365,676.00
Budget year 3	<u>300,000.00</u>
Total budget year 3	665,676.00

Goal allocation¹

Goal 1	39%	259,614.00
Goal 2	46%	306,210.00
Goal 3	<u>15%</u>	<u>99,852.00</u>
Total	100%	665,676.00

Though the above budget may seem quite high, especially since previous years have shown actual budgets with much more modest numbers, the Food Quality and Safety Advisory Committee anticipates many more industry applications for 2006. However, this expected increase in industry applications will not defer the Advisory Committee from pursuing centrally driven projects as well; after realizing that most of the funds allocated to date have gone towards Goal 2 projects, the Committee acknowledges the need to revisit the Strategic Plan and initiate projects themselves that will address the other Strategic Goals. The Committee intends on specifically meeting in the fall to address this issue.

For the 2006 calendar year, the FQS Advisory Committee will focus on the following strategic priorities:

- Increase direct outreach to various commodity organizations through written letters and presentations at their AGMs
- Re-examine the Strategic Plan to possibly amend the goal allocation of funds; for example, reducing the allocation to Goal 3 since there have been difficulties achieving this goal
- Initiate centrally driven projects addressing Strategic Goals 1 and 3

¹ On January 21, 2005 the Food Quality and Safety Advisory Committee decided to simplify the weighted funding allocations within the Strategic Plan (p.38). The Committee will utilize the standard 50/50 industry/AFFF ratio to guide its decisions about project applications. The simplified ratio does not eliminate Committee discretion but uses the final AFFF ratio requirement as a guide, rather than applying a complex ratio based on goal area.

Goal Area 1: Education and Awareness Programs

Develop and deliver education and awareness programs to BC's food industry; primarily production and processing.

Parameters for Project Approval

Proposals will be considered for projects that will: create awareness of both the existing food quality and safety programs currently available in British Columbia across all commodities, as well as identify the gaps in food quality/safety programs; research and development of new food quality and safety programs and facilitate delivery of both new and existing programs to the appropriate commodity group.

Project Objectives and Benefits

- Awareness of what educational programs exist, which commodities are served by these programs and where the gaps are
- Establish comprehensive data base of educational programs in regards to food quality and safety for BC's food industry
- Consumer confidence of BC food supply
- Raise awareness across all commodities around the costs/benefits of food quality/safety
- Facilitate access to existing programs
- Identify where the body of information around food quality and safety exists and compile it into new food quality/safety programs
- Develop and facilitate delivery of new education and awareness programs

Potential Projects that could be eligible for funding under Goal One of the Strategic Plan

- Food safety or quality awareness programs, conferences or events directed towards farmers, direct farm marketers or small scale food processors
- Producer training programs on proper medication use in food animals
- Analysis of the costs and benefits of individual OFFS programs and communication of the results to producers
- Producer education on pathogen reduction resulting from manure aging, composting etc
- Producer education on trace-back program criteria and on-farm records
- Translate OFFS educational materials into producer first languages

Education & Awareness Programs – Year Three of the Strategic Plan Budget to Fund Projects	
AFFF Cash	\$ 259,614
Industry Cash	\$ 129,807
Industry In Kind	\$ 129,807
Total Budget Year Three:	\$ 519,228

Note: budget includes administration

Goal Area 2: Development and Implementation

Facilitate and promote the development and delivery of recognized safety/quality standards and programs to the BC food industry; primarily producing and processing.

Parameters for Project Approval

Research, development and implementation of food safety and quality standards and programs for the BC food industry; recommending standards and solutions that address specific, identified problems affecting the BC Agri-Food Industry. Research, development and implementation of identity preservation and traceability systems.

Project Objectives and Benefits

- Identify solutions to key problems that are hindering the economic development of the BC agri-food industry
- Standardized protocols
- Successful audit program
- Consistency with National Program
- One on one site visits to validate food safety practices
- Greater participation by BC Food Industry in developing and participating in voluntary certification programs
- Compliance with mandatory programs in existing BC industries
- Increased level of information on IP (Identity Preservation) and traceability options to industry
- Increased capacity to track products

Potential Projects that could be eligible for funding under Goal Two of the Strategic Plan

- Development and implementation of food safety Good Agricultural Practices, Best Management Practices, or pre-requisite programs
- Development and implementation of simplified, recognized, HACCP-based, national, on-farm food safety programs
- Food safety or quality training programs, conferences or events directed towards farmers, direct farm marketers or small scale food processors
- Pilot programs of HACCP-based food safety programs
- Access to on-farm and program auditing capability
- Development of tracking and traceability systems
- Development of quality assurance programs under the Agri-Food Choice and Quality Act
- Development of industry based quality assurance programs
- Develop and implement a voluntary Johnes disease control program for beef and dairy cattle
- Projects supporting the Meat Industry Enhancement Strategy through HACCP implementation and SRM (Specified Risk Material) disposal
- Projects supporting the wine industry with the implementation of wine standards

Development & Implementation – Year Three of the Strategic Plan Budget to Fund Projects	
AFFF Cash	\$ 306,210
Industry Cash	\$ 153,105
Industry In Kind	\$ 153,105
Total Budget Year Three:	\$ 612,420

Note: budget includes administration

Goal Area 3: Research and Prioritization

Research and prioritize food safety risks.

Parameters for Project Approval

Research projects that identify and prioritize the food safety risks for BC Agri-food commodities; Research projects that lead to development of food safety risk assessments and management standards.

Project Objectives and Benefits

- Baseline information on areas of risk for BC food industries
- Risk profile of BC food commodities
- Provides focus on priority problems

Potential Projects that could be eligible for funding under Goal 3 of the Strategic Plan

- Research and development of risk assessments, profiles and analyses
- Research baseline and annual microbiological data for key commodities to establish levels and trends
- Develop rapid field water quality tests for pathogens
- Research key pathogen death rates under field conditions
- Research why BC Campylobacteriosis rate is above national average
- Other projects consistent with the funding requirements and the Strategic Plan

Research and Risk Assessment - Year Three of the Strategic Plan Budget to Fund Projects	
AFFF Cash	\$ 99,852
Industry Cash	\$ 49,926
Industry In Kind	\$ 49,926
Total Budget Year Three:	\$ 199,704

Note: budget includes administration

Administration

The 2006 adjudication process will be similar to that of the previous two years. The application deadlines will be: February 28, April 30, June 30, September 30 and December 31. The Committee meets approximately three weeks after application deadlines, either face-to-face or by teleconference. In order to keep expenses reasonable, face-to-face meetings are only held if there are a number of applications to review. A special meeting will be held sometime in the fall where the Committee will review the Strategic Plan and come up with ideas for centrally driven projects and/or to amend the allocation of funds to each goal.

Committee members and terms of service

Roland Baumann, chair	1 year term	expires December 2006
Terry Peters	3 year term	expires December 2006
Pieter Vanderpol	3 year term	expires December 2006
Philp Watney	3 year term	expires December 2006
Doris Davy	2 year term	expires December 2007
Marcel Grashof	2 year term	expires December 2007
Keith Carlson	2 year term	expires March 2008

The Per Diem Administration Plan for 2006 is attached to this work plan.

April 5, 2006

Roland Baumann
Chair, Food Quality and Safety Initiative Advisory Committee