

CanadaGAP Communique: Heather Gale receives NSF-GFTC Food Safety Leadership Award

CanadaGAP is pleased to announce that Heather Gale, Executive Director for CanadaGAP, was the recipient of the Food Safety Leadership Award during the February 2015 Safe Food Canada Symposium.

Hosted by NSF-GFTC, the Safe Food Canada Symposium provided insights on the food industry's regulatory landscape, global supply chains and business ethics. NSF-GFTC's Food Safety Recognition Awards are designed to highlight success stories in the Canadian food safety landscape such as scientific contribution, public education advancement, and technology or process innovations as they apply to food safety. The Food Safety Leadership Award is presented to an individual who drives food safety excellence and inspires others through their passion and actions.

The Food Safety Leadership Award was presented to Heather Gale for her active role in introducing successful food safety initiatives within the fresh produce industry. Heather was instrumental in the development and launch of the CanadaGAP food safety certification program and has sought to educate the industry and gain acceptance for this essential food safety standard over the past six years. Jack Bates, chair of the CanadaGAP Board of Directors, congratulated Heather on her accomplishment and added, "What stands out (to me) is the dedication that she shows. Heather has been with CanadaGAP since Day 1: she had a vision, she persevered and she has really made this program work for the Canadian industry. To receive this award and to be recognized by your peers is one of the greatest honours you can achieve."



Stephanie Lariviere (CanadaGAP Board Member), Amber Bailey (CanadaGAP Technical Manager), Heather Gale, and Avia Eek (CanadaGAP Board Member)

For more information on NSF-GFTC's Food Safety Recognition Awards, go to: <http://www.gftc.ca/food-safety-consulting-services/food-safety-recognition-winners.aspx>.

For any media inquiries, please contact Jack Bates at 613-829-4711, or via info@canadagap.ca.

CanadaGAP is a national, voluntary food safety program consisting of standards and a certification system for the safe production and handling of fresh fruits and vegetables. Two manuals, one specific to greenhouse operations, the second for other fruit and vegetable operations, have been developed by the horticultural industry and reviewed for technical soundness by Canadian government officials. The manuals are designed for companies implementing Good Agricultural Practices (GAPs) in their fruit and vegetable production, packing and storage operations, and for repackers and wholesalers implementing Good Manufacturing Practices (GMPs) and HACCP programs. The program is also designed for fresh produce brokers implementing best practices in supplier management and product traceability.