

November 2005

## **On-Farm Food Safety Programs - Controlling Risks on Farm**

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In Canada, national commodity organizations are developing on-farm food safety programs. The programs are based on HACCP principles and are designed to help producers prevent, manage and reduce food safety risks on farm, and address consumer concerns and meet market demands.

The Canadian Quality Milk (CQM) Program is an example of an on-farm food safety program. The CQM program is designed to improve milk and meat safety on dairy farms through improved management practices, increased communication, and effective record keeping. The program is being actively implemented across Canada and producers who have implemented it on their farms have discovered many benefits.

Despite the advantages, however, many on-farm food safety programs face a number of challenges that are barriers to producer implementation, such as cost, paperwork, producer resistance and misunderstanding of the benefits.

As more and more producers begin to understand the importance of on-farm food safety programs, participation should continue to increase across Canada and across commodities.