

**Report from the**  
**FOOD SAFETY COMMITTEE**  
**To the 86<sup>th</sup> Annual General Meeting of the**  
**CANADIAN HORTICULTURAL COUNCIL**  
**Fairmont Château Laurier, Ottawa, Ontario**  
**March 2008**

**To the President and Members of the  
Canadian Horticultural Council:**

We are at the crossroads. After years of hard work, countless hours of discussions by many dedicated and committed people, the time for decision is here.

We were charged with a task that appeared daunting, and sometimes seemed impossible. To develop a comprehensive On-Food Safety Program for the Horticultural industry of Canada.

We set some basic principles and objectives to guide us :

- Have a program that is practical and doable on the farm
- Have an affordable, National program
- Have National and International credibility

I believe we are presenting, for your consideration, a proposal that meets these objectives.

Having been a humble part of this massive initiative from the very beginning, I wish to say that I am proud of what has been accomplished.

I believe we have a world class program that serves the best interest of the CHC membership.

I wish to extend my thanks to the many volunteers who have contributed of their time and energy towards this important process. They are the builders and architects of this product. This program proposal is a testament to Canadians from coast to coast, working together and succeeding in producing a product that can stand proud anywhere in the world.

I also wish to extend a sincere and special thanks to the dedicated and competent staff at CHC that have carried the load and have performed, again and again, with integrity and sensitivity. They have earned our respect and my admiration for their dedication. Thank you sincerely.

Respectfully submitted,



Paul LeBlanc  
Chair, Food Safety Committee