

# HACCP TRAINING WORKSHOP AND REFRESHER COURSE

Taught by Drs.  
Barbara Rasco &  
Gleyn Bledsoe, who  
have helped fishers  
for over 20 years

Learn how to properly care for  
your fresh and preserved fish in a  
way that meets federal food safety  
guidelines and builds public  
confidence of Indian-caught  
salmon as a safe and top brand in  
the marketplace.



- ◆ Guiding principles for selling over the bank/farmers markets
- ◆ Selling and delivering to wholesalers
- ◆ Selling fresh & after-market products
- ◆ Basics of caring, preserving, proper packaging, and product labelling
- ◆ Lunch provided both days at noon

## **FULL WORKSHOP**

**(1-1/2 DAY TRAINING)**

**OCT 18 9AM-4PM**

**&**

**OCT 19 9AM-12:00PM**

## **REFRESHER**

**(1/2 DAY)**

For fishers who have already taken  
a HACCP course. Session will also  
include a marketing discussion.

**OCT 19 1PM-5PM**

Both workshops will be at **Lyle Lions Club** (503 Lewis & Clark Hwy, Lyle, WA)

More Info or to Register:

Text or Call: **Buck Jones 971-221-2546** or **Les Brown (503) 799-8640**