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July 2016 Colorado Proud Newsletter

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Colorado Proud News & Events

Colorado Proud Recipe of the Month

Colorado Proud Month Activities. Colorado Proud will be hitting the road in August with a "Follow Your Fruits & Veggies Journey." We'll be promoting local produce and Colorado Proud at farmers' markets, grocery stores, concerts and festivals. Visit www.coloradoproud.org to see the complete schedule (more events added soon). Be sure to stop by and say hi when we are in a town near you. This project is partially funded with a grant from the USDA Specialty Crop Block Grant Program.

Colorado Proud TV Ad Nominated for an Emmy. The series of Colorado Proud TV ads produced by CBS 4 was nominated for an Emmy in the Commercial-Campaign category. Winners will be announced on July 16. Safeway's Colorado Proud ad produced by KUSA was also nominated in the same category. Visit <http://emmyawards.tv/> for more information about the awards. Watch CBS stations across Colorado to see the Colorado Proud television ads, which will run through September.

Colorado Native Celebrates Colorado Proud Month. AC Golden Brewing Company has developed a great Colorado Proud Month television ad featuring Governor John Hickenlooper. We'll be posting the [video](#) on the Colorado Proud Facebook page on August 1. Feel free to share or post the video on your Facebook page to celebrate Colorado's 140th birthday on August 1.

Calendar

See [Training Section](#) for additional Workshops.

- July 6 [Market Channel Assessments Webinar](#)
- July 8-10 [Lavender Festival](#), Palisade
- July 12 [Mock Good Agricultural Practices Audit](#), Pueblo
- July 21 [Food: Too Good to Waste Webinar](#)
- July 23 [Agritourism Workshop](#), Palisade
- August [Colorado Proud Month](#) (See our complete event schedule)
- August 1 [Colorado Day Celebration](#), Denver
- August 2-3 [Colorado Alcohol Beverage Symposium](#), Denver
- August 4 [Colorado Governor's Cup Wine Tasting](#), Denver
- August 7-13 [National Farmers Market Week](#)
- August 8-9 [Acidified Foods Better Process Control School](#), Albuquerque, NM
- August 19-20 [Palisade Peach Festival](#)
- August 20 [Lafayette Peach Festival](#)
- August 26-28 [Rocky Mountain Gift Show](#), Denver
- August 26-September 5 [Colorado State Fair](#), Pueblo
- August 27 [Agriculture Fest & Feast](#), Greeley
- September [Slow Food Denver Eat Local Challenge](#)
- September 1 [Export Seminar](#), Broomfield
- September 9-10 [San Luis Valley Potato Festival](#), Monte Vista
- September 14 [Colorado Proud School Meal Day](#)
- September 15-18 [Colorado Mountain Wine Fest](#), Palisade
- September 16-18 [Pedal the Plains](#)
- September 17 [CSU Ag Day](#), Fort Collins
- November 2-3 [Colorado Restaurant Show](#), Denver
- December 6 [Colorado B2B Farmers' Market](#), Denver
- February 21 [Colorado Fruit & Vegetable Growers Annual Conference](#), Denver

[Colorado Food & Agricultural Festivals List](#)

What's New? [Overkill Hot Sauce](#) won 2nd place in the sweet class at the Louisiana Hot Sauce Show. [Winking Girl Foods](#) launched a new line of skillet sauces with help from non-traditional funding sources such as [Whole Foods Market Local Producer Loan Program](#) and the [Colorado Enterprise Fund](#). [Polidori Sausage](#) was recently named one of Denver's certified green businesses. [Appleoz](#) and [Schultz's Gourmet](#) are growing with their recent acquisition by [1908 Brands](#). A number of Colorado Proud members and partners are included the 2016 [Colorado Companies to Watch](#) list. Congratulations to [Epicurean Butter](#) for winning the Dairy or Dairy Alternative category in the 2016 Sofi Awards with their Organic Cocoa Coconut Butter. If you have news to share in the newsletter and on the [Colorado Proud Facebook page](#), contact [Wendy](#) at (303) 869-9174.

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[Grants & Funding](#)

Looking for Grants? Visit www.grants.gov.

Know Your Farmer. Know Your Food. Visit www.usda.gov/knowyourfarmer for information about grants and loans.

Barnraiser. [Barnraiser](#) is a crowdfunding site for food and farm projects.

Marketing Matching Grant Program. The Colorado Tourism Office has a matching grant program that provides assistance to the tourism industry for marketing efforts. Travel regions throughout the state are eligible for these grant dollars, as well as statewide associations, organizations and other nonprofit entities that engage in promoting travel throughout the entire state. Applications will be accepted starting July 15. For more information contact Elizabeth O'Rear at (303) 892-3893 or visit <http://industry.colorado.com/resources/matching-grant-program>.

Farm Storage Loans. USDA's Farm Service Agency (FSA) [announced](#) in April that their [Farm Storage Facility Loan](#) program can now help finance a variety of infrastructure needed by food enterprises including portable storage structures, portable equipment, and storage and handling trucks, in addition to continuing its longstanding capacity to finance stationary crop and cold storage on-farm facilities. This expansion of the low-interest loan program will help FSA better serve fruit and vegetable farmers and others who need to get crops safely and efficiently to local farmers' markets, schools, restaurants, food hubs, and retail stores. The program also offers a new "microloan" option, which allows applicants seeking less than \$50,000 to qualify for a reduced down payment of five percent and no requirement to provide three years of production history. Farms and ranches of all sizes are eligible. The microloan option is expected to be of particular benefit to smaller farms and ranches, and specialty crop producers who may not have access to commercial storage or on-farm storage after harvest. These producers can invest in equipment like conveyers, scales or refrigeration units and trucks that can store commodities before delivering them to markets.

Food Safety Training Projects. USDA recently announced the availability of \$4.7 million in grants for food safety education, training, and technical assistance projects that address the needs of owners and operators of small to mid-sized farms, beginning farmers, socially-disadvantaged farmers, small processors, small fresh fruit and vegetable merchant wholesalers, food hubs, farmers' markets, and others. The grants, offered through the [Food Safety Outreach Program](#) and administered by USDA's National Institute of Food and Agriculture (NIFA), are designed to help these stakeholders comply with new food safety guidelines established by the Food and Drug Administration under the Food Safety Modernization Act (FSMA). NIFA will fund three types of projects to help producers comply with FSMA. (1) Pilot projects will support the development and implementation of new and potentially high-risk, high-impact food safety education and outreach programs in local communities that address the needs of small, specialized audiences from among the various target groups. (2) Community outreach projects will focus on the growth and expansion of already-existing food safety education and outreach programs that are currently offered in local communities. (3) Multi-state education and training projects will support the development and implementation of multi-county, state-wide, or multi-state food safety education and outreach programs where there are common food safety concerns, but the states are not necessarily located within the same regions.

Dairy Corner

July is National Ice Cream Month! Did you know it takes 12 pounds of whole milk to make 1 gallon of ice cream? Be sure to enjoy some of this tasty treat to celebrate and support your local dairy farm families. [Get a recipe to make your own ice cream here.](#)

USDA Rural Development Programs. The vision of USDA Rural Development is "a rural America that is a healthy, safe and prosperous place to live and work" and its mission is "to increase economic opportunity and improve the quality of life for all rural Americans." Rural Development helps communities meet their basic needs by building water and waste water systems, financing decent, affordable housing, supporting electric power and rural businesses, including cooperatives and supporting community development with information and technical assistance. Colorado Rural Development made grants, loans, and loan guarantees for over \$406 million in Fiscal Year 2013 for community facilities, rural businesses, renewable energy, housing, and value added agriculture. For information regarding USDA Rural Development's grant and loan programs, visit <http://www.rd.usda.gov/co>.

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[Trade Shows, Events & Festivals](#)

Rocky Mountain Gift Show. The Rocky Mountain Gift Show, also known as the "Gateway to the West", is the region's premier platform for wholesale buying opportunities in the gift, home, jewelry, resort and related industries. The show is recognized as the regional leader in lodge and resort souvenirs, Native American jewelry, pottery and rugs, and western products and remains a top destination for National Parks, ski resorts, hospitals, museums, airports, zoos, spas and boutiques. The show will be August 26-29 at the Denver Merchandise Mart. For information about exhibiting, visit <http://denvermart.com/upcoming-events/markets-at-the-mart/gift-show/>.

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[Other News and Opportunities](#)

DTC Eats. [Colorado Egg Producers](#) (CEP) is excited to announce that they are the presenting sponsor at this year's [DTC Eats](#), a popular summer food truck event in the Denver Tech Center. The event is hosted by Entercom Communications and features Denver's top food trucks during lunchtime (11am-2pm) every other Monday, May 9-September 12. The event will occur on the corner of S. Syracuse and Union for the neighborhood and neighboring offices to enjoy fresh and fun food options as well as a live DJ. As a presenting sponsor, CEP will provide delicious Colorado eggs to select food trucks at the event and the food trucks will include them in a signature dish each week. CEP invites you to come out and join us for one or more of these fun events in support of Colorado eggs.

Slow Food Denver Eat Local Challenge. The Eat Local Challenge is a 30-day challenge that asks Coloradans to dedicate most or part of their diet to eating locally for the month of September. It helps celebrate Colorado growers, producers, and food purveyors while raising awareness of the many benefits of buying and eating locally grown products. By making local food choices you help build a strong local economy, reduce your environmental impact, and create meaningful connections and a vibrant community. This event is a fundraiser for Slow Food Denver to help support programming and our local food community. Visit <http://www.slowfooddenver.org/eat-local-challenge/> to learn more.

Race for the Cure Vendor Opportunity. Attention Colorado Businesses! Join the Susan G. Komen Colorado Race for the Cure, Sunday September 25, 2016 at the Pepsi Center. For the first time in the history of the downtown Denver Race for the Cure – the largest 5K event in Colorado - vendors are invited to be on site to sell and promote their products to thousands of participants. Komen anticipates a minimum crowd of 20,000. The large, shared vendor tent will be located in a prominent spot on Race grounds. Each vendor will have an 8 foot table, 2 chairs and room for inventory, and the cost is \$500.00. If your business is interested in this opportunity, please call Kathy McCall at (303) 744-2088, X308.

Good Food Awards. [Good Food Awards](#) will launch its seventh year of honoring producers who make food that is delicious, tied to communities and cultural traditions, and respectful of the environment. This year's entry period runs from July 5 through July 31. The 14 categories this year include beer, charcuterie, cheese, chocolate, cider, coffee, confections, fish, honey, oils, pantry, pickles, preserves and spirits.

Changes to the Nutrition Facts Label. The FDA finalized the new Nutrition Facts label for packaged foods to reflect new scientific information, including the link between diet and chronic diseases such as obesity and heart disease. [Click here](#) for detailed information regarding the changes and the deadline for compliance.

2016 Colorado CSA Survey Released. In February 2016, CSU Extension released a follow up to a 2009 survey of Colorado Community Supported Agriculture (CSA) farms, in partnership with Farmshares.info and Weathervane Farm. 56 Colorado CSAs responded that sold over 5,000 shares statewide, so there is some great information on how CSAs operate in our state. Many respondents were members of Colorado Proud or the Colorado Fruit and Vegetables Growers Association, and the majority of managers still want more marketing support and business development training from CSU and our community partners. The full summary of survey results are online in [for your review](#). See also the 2009 survey [here](#).

Food Safety From Farm to Table. A growing number of buyers require farms to demonstrate compliance with a food safety standard, often through an audit and certification program. That takes work for any farmer, but small and midsized farmers can face unique challenges in accessing and paying for food safety training, audits and certification. Luckily, USDA has a tool designed specifically for you. The new GroupGAP program allows small and midsized farmers to band together and become GAP-certified as a group. A group certification can help cut individual producer costs while assuring buyers that participating farmers are following rigorous, trusted GAP protocols. GroupGAP empowers members of the group to determine their own composition and decide which commodities are covered by the certification. Groups can certify with any GAP standard audit. The USDA is now working closely with the U.S. Food and Drug Administration to align the GAP and GroupGAP programs with the requirements of FDA's Food Safety Modernization Act so that as FSMA takes effect, growers participating in GAP know they are also meeting FSMA requirements. For more information visit <https://www.ams.usda.gov/services/auditing/groupgap> or email AMS at groupgap@ams.gov.

USDA Offers New Toolkit to Assess Economic Impact of Local Foods. Agriculture Secretary Tom Vilsack unveiled a new resource created by the U.S. Department of Agriculture (USDA) and Colorado State University that will help communities and businesses evaluate the economic benefits of investing in local food systems. The Secretary released details about "[The Economics of Local Food Systems: A Toolkit to Guide Community Discussions, Assessments and Choices](#)" in his keynote remarks at the 12th Annual Good Food Festival and Conference in Chicago. The Local Food System Toolkit was developed by the Agricultural Marketing Service (AMS) to help communities reliably evaluate the economic impact of investing in local and regional food systems. The Local Food System Toolkit provides detailed guidance in seven modules to measure and assess the expected economic impacts of local food investments. Using real-world projects, experiences, and applied research, it provides grounded, credible, and useable assessment methods. The Local Food System Toolkit can be used by policy makers, community leaders, private businesses or foundations to offer specific estimates that will help them decide whether to invest in initiatives that increase local food activity. Secretary Vilsack has identified strengthening local and regional food systems as one of the [four pillars](#) of USDA's commitment to rural economic development. AMS plays a key role in supporting farmers markets, community supported agriculture (CSA), food hubs, and local food businesses by offering technical assistance, conducting research, and awarding grants. The Local Food System Toolkit is the latest resource offered by [AMS in support of local and regional food systems](#).

Urban Agriculture Toolkit. USDA has unveiled the [USDA Urban Agriculture Toolkit](#), a new resource to help entrepreneurs and communities interested in urban agriculture. From neighborhood gardens grown on repurposed lots, to intensive hydroponic and aquaculture operations, urban food production is rapidly growing in cities across the country. USDA's Toolkit helps urban farms navigate more than 70 helpful resources, including technical assistance and financing opportunities. It focuses on some of the most pressing challenges confronting urban producers such as land access, soil quality, water resources, capital and financing, infrastructure, market development, production strategies, and connecting with local USDA offices. [Take a look](#) and see what USDA has to offer urban producers and stakeholders.

Harvesting Healthier Options. The National Conference of State Legislatures has recently released their executive summary of "Harvesting Healthier Options: State Legislative Trends in Local Foods." The report focuses on state legislation in all 50 states enacted between 2012 and 2014 that aimed to strengthen various components of local food systems. The policy areas overviewed in this report include: Local Foods System Approaches, Farm-to School Programs, Farmers' Markets, Community Gardens and Urban Agriculture, Healthy Grocery Retail, and Food Policy Councils. Read the complete executive summary [here](#).

Building Local Food Systems. Whether you are a meat processor or farmer, educator or commercial kitchen, having the best information at your disposal is key to working effectively within your food system. SARE's new topic brief, [Building Local and Regional Food Systems](#), provides an introduction to different facets of local and regional food systems, and directs you to resources that can help stakeholders build robust community food systems.

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Workshops, Seminars and Training

CFVGA Lunch and Learn Webinar. "Market Channel Assessments: Understanding Your Farm's Profitability by Market" on July 6, 2016, 12-1 pm. Have you ever calculated your expenses or profitability by market channel? Improving profitability starts with accurate, current financial information, and analyzing that information to take steps to improve your businesses bottom line. Yet most farms collect information by commodity, and not by market channel. A project funded by the USDA's Agricultural Marketing Service, and involving the Colorado Fruit & Vegetable Growers Association, the Colorado Department of Agriculture, and Colorado State University Extension is conducting FREE market channel assessments for CO fruit and vegetable growers across the state. Not only will you get paid to participate, but you will receive details that will relate to your business profitability and also get valuable information to improve your farm business. Data collected will also be used to produce benchmarks by market channel. Benchmarking is a helpful tool to compare your business to other fruit and vegetable production operations, including identifying your business' strengths and weaknesses.

The webinar will cover the below topics:

- Importance of benchmarking and what USDA data are available to support these efforts
- The Market Channel Assessment Tool and benefit to participating growers
- Opportunities to participate in a market channel assessment

Please click the link below at 12 pm July 6 to join the webinar. Telephone options are available only if your computer audio is not functioning. Please join by video: Webinar link (video and audio): <https://zoom.us/j/713816182>

Food Safety Mock Audit. The Colorado Fruit and Vegetable Growers Association (CFVGA) invites Colorado produce growers to attend an educational program to learn about new regulations and to improve their food safety practices. A *Mock Good Agricultural Practices Audit* will be held Tuesday, July 12, 8am-noon, at Pepe's at Milberger Farms, 28570 Hwy. 50 East, Pueblo, CO 81006. The mock audit will begin with a walk-through of Milberger Farms production operation, led by Colorado Department of Agriculture fruit and vegetable Inspectors. Focus will be on Good Agricultural Practices (GAP). Participants will learn how to adapt their production practices to produce safer food crops and how to document these practices in a food safety plan. The half-day *Mock Good Agricultural Practices Audit* is free for CFVGA members and costs \$30 for non-members. All participants (free and paying) are expected to register through Eventbrite at: <https://www.eventbrite.com/e/cfvga-mock-good-agricultural-practices-audit-milberger-farms-tickets-26080669986>. Organizers encourage registration by July 8, although registration is open up through the day of the mock audit. Registrants will be contacted with additional event information.

Denver Food & Drink Collective Events.

July 20: The History of Chicken and Waffles with Soulfood Scholar Adrian Miller. Join us at Cora Faye's in Aurora for a guided tasted and delicious history lesson. Note, the price of this event is \$30 and includes dinner. RSVP on [Meetup](#) or [Facebook](#).

August 17: Insurance for Food/Beverage Businesses (& Cocktails!) with John Hensley of Sky Pointe Insurance. Join us at Bear Creek Distillery in Denver for a little networking and to find out what insurance coverage you need to protect your business. RSVP on [Meetup](#) or [Facebook](#).

Food: Too Good to Waste Webinar. July 21, 1-2:30pm EST. Currently, over 30% of the food currently grown and processed in the U.S. goes uneaten. When wholesome, edible food ends up in a landfill, all those embedded resources (along with the money spent on them) also get wasted. This impacts the environment, our community and the bottom line. The [Food: Too Good to Waste toolkit](#) was designed and developed for local governments and other community partners to help prevent wasted food in households. This community food waste prevention toolkit has been tested throughout the US and helps households save money while reducing wasted food by up to 50%. During this webinar we will present results from an evaluation report on several campaign implementations and hear from three of those communities who successfully implemented this toolkit. [REGISTER HERE](#) for the FREE webinar.

Export Seminar. To help Colorado companies develop export opportunities, the Colorado Department of Agriculture is hosting an Export Seminar on September 1, 2016, 9am-5pm in Broomfield. The seminar is designed to help companies new to exporting or companies looking to increase already established exports. Seminar topics and presenters include:

- How to access federal funds to promote exports, *Western United States Agricultural Trade Association (WUSATA)*
- How to reduce risk and guarantee payment when exporting, *Export-Import Bank*
- How to acquire finances to build your business, *Small Business Administration (SBA)*
- How to understand international shipping and logistics, *Expeditors*
- How to utilize local resources, *Colorado Department of Agriculture International Markets Division*

The seminar will be held at the Colorado Department of Agriculture, 305 Interlocken Parkway, Broomfield, CO 80021. For more information and to register, visit www.coloradoagriculture.com. The seminar is free to attend and lunch will be provided.

Food Preservation Classes. CSU Extension offers a variety of food preservation classes, in addition to their Cottage Foods Safety training. Visit <http://www.eventbrite.com/o/csu-extension-food-preservation-6622808397> for information, including dates and locations.

Food Safety Training for Cottage Food Vendors. This 3 hour training provides a 3 year certification and meets the food safety training requirement for Colorado Cottage Foods Act. Learn the specifics for operating a food business from a home kitchen. Review the law, permissible foods and ingredient labeling requirements. We will cover basics of food safety-including proper hygiene; preventing cross contamination and cross contact of food allergens; temperature control for safe food preparation, storage, transporting produce and sales. Resources for food preparation at altitude and for going further with your business will be shared. For workshop days and locations and more information visit <http://csu-ext-food-preservation.eventbrite.com> or contact Anne Zander at (303) 678-6238 or azander@bouldercounty.org.

Tri-River Area (contact Ann Duncan at ann.duncan@colostate.edu or (970) 244-1834)
July 13, 9am-12pm, First Baptist Church, Delta
October 5, 9am-12pm, Business Incubator, Grand Junction
October 19, 9am-12pm, Montrose County Fairgrounds

La Plata County (contact Wendy Rice at wendy.rice@colostate.edu or (970) 382-6461)
October 4, 9am
October 10, 4:30pm

Front Range (contact Anne Zander at azander@bouldercounty.org or (303) 678-6238)
September 30, 9am, Arapahoe County Extension, Centennial
October 17, 1pm, Boulder County Extension, Longmont
November 18, 9am, Jefferson County Extension, Golden
Register at <http://www.eventbrite.com/o/csu-extension-food-preservation-6622808397>.

Developing a Safe Food Business Certificate. Planning to start a cottage food business in your home kitchen, rent a commercial kitchen to produce your product, or begin a small-scale food manufacturing facility? It's an exciting time to be a food entrepreneur, but there are also many regulations and requirements to navigate. Even if you're thinking something more local, such as selling homemade foods at a farmers market or maybe a holiday fair, this safe food handling certificate is a must for you! CSU's online curriculum covers two topics a week for eight weeks, and you will learn about many of the necessary food safety practices and regulations needed to start your food company. [Click here](#) for more information.

Food Handlers Training Offered. The Colorado Department of Public Health and Environment is offering an online training for food handlers. By taking this training, food handlers will learn the basics of safe food handling in the workplace as they are presented with activities that will allow them to respond to scenarios they may encounter in the workplace. The fee is \$10.00 and the training can be accessed at <http://www.statefoodsafety.com>.

Better Process Control School Available Online. Registrants for the online class must be within the U.S. to be eligible, due to FDA requirements for this online course. The material covered in this course is the same material (16 chapters) that is covered in the in-person course. The course is meant to be taken on demand (there is no start and end date), but it must be completed in 3 months of receiving your login invitation after registering. The cost is \$400. Registration is by credit card only. Visit http://ucfoodsafety.ucdavis.edu/Better_Process_Control_School_Online/ for more information. After you register, a course textbook will be mailed to your registration address so you can study. You will be sent an invitation to log into the site after that, and you'll have 3 months to complete the exams. E-mail Zann Gates at zgates@ucdavis.edu for any procedural and logistics questions, and Dr. Diane Barrett at dmbartrett@ucdavis.edu for technical questions.

Workshop Resources. There are a variety of local organizations that host business workshops. Be sure to visit the following sites for great information and event calendars.

Arvada Economic Development Association (AEDA): www.arvadaeconomicdevelopment.org

Aurora Business Development Center: www.aurorabdc.com

Colorado Small Business Administration: <http://www.sba.gov/about-offices-content/2/3104>

Colorado Small Business Development Center Networks: www.coloradosbdc.org

Denver Metro Small Business Development Center: www.denversbdc.org

Rocky Mountain MicroFinance Institute: www.rmmfi.org

SCORE: www.score.org

The Food Processing Center-University of Nebraska, Lincoln, http://fpc.unl.edu/professional_development

New Mexico State University Better Process Control School, <http://aces.nmsu.edu/ces/foodtech/better-process-control-s.html>

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[Manufactured Food Program](#)

Manufactured Food Program Newsletter. The Colorado Department of Public Health & Environment has a new quarterly newsletter for the Manufactured Food Program, with helpful information to foster understanding and collaboration between the program staff and the community they serve. If you would like to receive this quarterly newsletter, contact Jon Strauss at jon.strauss@state.co.us.

Program Overview. CDPHE's State Manufactured Foods program exists as a resource for all wholesale firms in Colorado that produce, package or hold food for human consumption. While we regulate firms to protect consumer health and insure that food is prepared and held in a sanitary and hygienic manner, our goal is to offer a regulatory experience that goes beyond conducting inspections and takes more of a collaborative approach. We can provide training, regulatory assistance, educational handouts, signage, labeling guidance, certificates of free sale as well as conducting pre-opening inspections and plan reviews. We also provide information regarding recalls and handle consumer complaints.

Is Registration Mandatory? Manufacturing or processing facilities, repackaging operations and food warehouses are regulated by the Colorado Department of Public Health and Environment: Division of Environmental Health and Sustainability (CDPHE: DEHS). The Colorado Pure Food and Drug Law found in Title 25 Part 4 of the Colorado Revised Statutes require that anyone who operates a wholesale of food manufacturing establishment in the State of Colorado must register with CDPHE. If you're operating from a commercial or commissary kitchen that is licensed (RFE) or registered, you still have to register your business with our division. If you have any questions concerning registration, please call (303) 692-3654. All businesses of this type are required to register with CDPHE annually. A registration form can be found here: https://www.colorado.gov/pacific/sites/default/files/DEHS_Form_WhsiFood_AppFY2016.pdf. CDPHE's Wholesale Food website is located at: <https://www.colorado.gov/pacific/cdphe/wholesale-food-manufacturing-and-storage>. Wholesale/manufacturing facilities are also required to register with the FDA if any of your ingredients, raw materials or packaging is obtained from outside of Colorado and/or if you distribute any of your products through interstate commerce. You can register with FDA here: <http://www.access.fda.gov/>. New businesses will have to click on "Login/Create Account" to begin. Be sure to save the information you are given at the end of your registration.

Regulatory Guidance: FDA-Food Safety Modernization Act. The Food Safety Modernization Act (FSMA), passed by Congress and signed into law in 2011, refines FDA's focus. FSMA adds a reportable food registry for adulterated food and creates improved enforcement tools. The FSMA also requires most food manufacturers to create food safety plans. These plans will include preventive controls that firms deem necessary to control food safety hazards. Potential hazards include pathogens and allergens, as well as physical and chemical contaminants. The due date for these plans has not been set and will depend on the size of the food processor. A link to FDA's FAQs on preventive controls can be found at: <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM345224.pdf>. FDA provides additional information about risk assessment at: <http://www.fda.gov/Food/FoodScienceResearch/RiskSafetyAssessment/>.

Useful Links:

Program Information

[Manufactured Food Program Facts](#)

Regulations

[Wholesale and Manufactured Food Regulations](#)

External Resources

[Food Defense Plan Builder](#)

[Food Recall Plan Guidance](#)

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[Agritourism Update](#)

Bringing People to Your Property: Agritourism Event and Workshop Planning. Have you thought about hosting visitors or having events on your property? That's agritourism! Attend the workshop on July 23, 10am-12:30pm, at Grand River Vineyards in Palisade. Acquire some event management tips and tools by participating in a tour, "make it-take it" sessions and networking with other business owners over lunch. Grande River Vineyards owner, Naomi Smith, and Gina Marcell, owner of the Mountain Goat Lodge will share their experience and expertise. This workshop is designed for anyone that is offering classes or hosting events on their property (or thinking about this business opportunity). Attendees will get some practical advice and understanding of the planning process that supports successful execution of agritourism workshops. In addition to the presentation, the workshop will include wine blending to illustrate a hands-on activity in action. After the workshop, lunch will be provided. This extra time will allow for networking and learning from the other participants. [Registration](#) is \$25 for Colorado Agritourism Association members and \$40 for non-members. For more information contact Denise Taylor at (303) 918-6771 or denise@coloradoagritourismassociation.org.

CHAMP Program. Are you interested in improving or expanding your cultural, heritage or agritourism business to reach more visitors? Then check out the Cultural, Heritage & Agritourism Mentor Program (CHAMP). This peer mentor program exists to stimulate the development of high-quality cultural, heritage and agricultural tourism experiences for travelers in Colorado. CHAMP is underwritten by the Colorado Tourism Office, making up to 50 hours of consulting assistance available at no cost to each selected project. A short application, including an attachment of a basic business plan for the attraction, is required. [CLICK HERE](#) for more information.

HB 14-1280 Liability Signs. The Colorado Agritourism Association has about 40 aluminum liability signs left in stock. They will continue to provide two free signs to anyone who registers their agritourism operation at www.colorado.com until these are gone. After you register, send an email to Greg Williams at director@caatour.org with a link to your posting and your preferred delivery address. If you have not yet registered at colorado.com now is the time to do so. Signs can also be purchased for \$100 plus sales tax for two signs. If you are interested in purchasing signs email Greg Williams at director@caa.tour.org. Payments can be made by major credit card or by check.

Agritourism Safety. Agritourism is seen more often today than ever before. Types of agritourism operations vary: corn mazes, pumpkin patches, pick-your-own operations, dude ranches, and more. As agritourism continues to grow in popularity, implementing safety strategies to help maximize fun and minimize liability is increasingly important. This [website](#) provides tools and resources that can assist and educate.

Colorado Agritourism Association. The Colorado Agritourism Association is here to serve you. Contact us about your signs, get a membership and get linked in to the newest advocacy group for keeping farming in the family. Visit www.coloradoagritourismassociation.org for more information.

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Farm to School Update

Farm to School Mentor Program. This peer-to-peer program funded by a USDA FTS grant is designed to provide guidance for new producers entering the FTS marketplace. The goal of the mentoring program is to increase the number of Colorado fruit and vegetable producers who are willing and able to sell to Colorado schools. It provides producers the opportunity to expand, and therefore stabilize, the Farm to School marketplace by increasing producer participation. Are you...

- A seasoned FTS producer who can provide insight into navigating the school food procurement process to a new-to FTS producer such as responding to school bids; navigating USDA geographic preference; meeting on-farm food safety recommendations; understanding liability insurance; and any other experiences you have with Farm to School, including interacting with Food Service Directors, troubleshooting crop yield to meet school demands, transport/distribution to schools, etc.
- Passionate and able to help others, including individual/small business owners?
- Interested in receiving a \$600 stipend for each producer you mentor?
- Able to give 20 hours of contact time between Mentor and Mentee from winter to fall 2016?
- Able to attend one of the three regional Intensive Technical Assistance Workshops (details below)?

Sign up today by clicking [here](#) or contact the Colorado FTS Task Force at sophie@sparkpolicy.com to reserve your spot and learn more!

2017 USDA FTS Grant. The USDA Farm to School grant program schedule is anticipated to be as follows:

September 2016: Release FY2017 request for FTS grant applications

November 2016: FY2017 FTS grant applications due

May 2017: Announce awards

Make sure you don't miss announcements like these by [signing up](#) for The Dirt, the USDA Food and Nutrition Services [Office of Community Food Systems's](#) Newsletter.

Farm to School Grants. Two producer grant programs are available in 2016. Visit <http://coloradofarmtoschool.org/colorado-farm-to-school-task-force/ita-workshops/> for more information. Questions? Please contact RFCO at info@realfoodcolorado.com or the Colorado Farm to School Task Force at lyn@sparkpolicy.com.

Farm to School Webinars. Visit <http://www.fns.usda.gov/farmtoschool/videos-and-webinars> for free webinars from the USDA.

Colorado Farm to School Task Force Facebook Page. Be sure to "Like" the Colorado Farm to School Task Force Facebook page at www.facebook.com/COFTS.

Sign Up For The Colorado Farm to School Newsletter. The [Colorado Farm to School Task Force](#) sends a monthly newsletter and occasional updates designed to keep you informed about the latest farm to school activities and resources in Colorado. To receive the newsletter, please visit <http://coloradofarmtoschool.org/get-involved/> and subscribe to Colorado Farm to School Updates.

National Farm to School e-mail alerts list. Want to hear right away about important FTS events, funding opportunities, and more? [Join their mailing list](#) today!

USDA Farm to School newsletter has a wealth of timely information you don't want to miss. Sign up for the [Farm to School E-letter](#) today.

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Classifieds

If you have information you would like to include in the "Classifieds," please send a short paragraph to Wendy at Wendy.White@state.co.us by the 25th of the month for inclusion in the newsletter. Ads will be removed after two months.

Service Guide. Looking for label printers or a graphic designer? How about a web development company or food consultant? Be sure to visit the [Colorado Proud Service Guide](#) for a helpful list of contacts.

Looking for Kitchen Space or a Co-Packer? Visit the [Colorado Co-Pack Directory](#) online.

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*Not all events are sponsored by Colorado Proud, and inclusion in the newsletter does not constitute an endorsement by the Colorado Department of Agriculture.