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October 2016 Colorado Proud Newsletter

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Colorado Proud News & Events

Colorado Proud Recipe of the Month

Navigate the Regulation Maze Workshop, Monday, October 24, 2016, 9:30am-2:30pm, in Salida Colorado. Find answers to food and agriculture regulations all in one room. This workshop is intended to bring local and State employees who manage regulation to you! Food and agriculture-based businesses of all sizes welcomed and encouraged to attend. Topics of discussion are to include: Using insects to control noxious weeds and pests, grading produce and Good Agricultural Practices (GAP) certification, egg and meat regulations, Food Safety Motorization Act (FSMA), Farm Products and Commodity Handlers Program, Cottage Food information, manufacturing regulations, food safety and handling. Get the big picture of our food system in one afternoon, a must for all in the industry. Visit <https://events.egov.com/eventreg/CO/registrant.htm?action=new&event=navigatetheregulationmaze> to register, \$15/person, which includes lunch. Contact Shaina Knight at Shaina.Knight@state.co.us for more information.

Follow Your Fruits & Veggies Journey A Huge Success! The Colorado Proud "Follow Your Fruits & Veggies Journey" educated the public about Colorado agriculture and Colorado produce in August 2016. The public relations campaign was a success, participating in 20 events in 11 communities across the state, directly reaching 18,000 people and indirectly reaching nearly 4 million. More than 120 media placements resulted in nearly 59 million impressions with a media value of \$542,176. The number of likes on the Colorado Proud Facebook page also increased 11.5%. Watch the recap video at <https://youtu.be/UyVx1oQQNkk>. You may see some familiar faces. We also sent GoPro cameras to several farmers across the state so consumers can see what it takes to get food from the [farm to the plate](#). In addition, [Ralph the Rex](#) joined us on the Western Slope. Thanks to everyone for making the Journey such a huge success, especially our partners at [Philosophy Communication](#). This project is partially funded with a grant from the USDA Specialty Crop Block Grant Program.

Calendar

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

- October [National Farm to School Month](#)
- October 6 [Colorado Eastern Plains Agritourism Day](#), Genoa
- October 6 [Fermentation Class](#), Centennial
- October 13 [Arkansas Valley Livestock Symposium](#), La Junta
- October 16-20 [Eat Denver Harvest Week](#)
- October 18-December 6 [Larimer County Building Farmers Program](#)
- October 19 [Let's Talk Insurance for Food/Beverage Businesses](#), Denver
- October 20-21 [Produce Safety Rule Training](#), Brighton
- October 24 [Navigate the Regulation Maze Workshop](#), Salida
- October 27 [Naturally Boulder's Pitch Slam](#), Boulder
- November 2-3 [Colorado Restaurant Show](#), Denver
- November 6 [Colorado Cheese Festival](#), Longmont
- December 5 [Colorado Business Economic Outlook Forum](#), Denver
- December 6 [Colorado B2B Farmers' Market](#), Denver
- January 7-22 [National Western Stock Show](#), Denver
- January 24-26 [Colorado Farm Show](#), Greeley
- February 21 [Colorado Fruit & Vegetable Growers Annual Conference](#), Denver
- February 22 [Governor's Forum on Colorado Agriculture](#), Denver
- May 23-24 [Rocky Mountain Food Safety Conference](#), Denver

What's New? 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.

Financial Assistance Available for Organic Certification. Financial assistance is available for Colorado companies with organic certification. In order to qualify for this year's reimbursement, producers and handlers must have received certification or continuation of certification by a US Department of Agriculture (USDA) accredited certifying agent commencing October 1, 2015 through September 30, 2016. Under the Food, Conservation and Energy Act of 2013, cost share assistance payments are limited to 75 percent of an individual producer's or handler's certification costs up to a maximum of \$750 per category of certification. These funds will be distributed until exhausted on a first-come first-serve basis. The deadline for submitting application is November 15, 2016. Applications for the reimbursements should be submitted after the certification process is complete and all fees have been paid. Proof of certification and certification fees paid must be submitted with your application. The cost share program is through a cooperative agreement between the USDA and the Colorado Department of Agriculture, Division of Plant Industry. CDA is accredited by the USDA as an organic state certifier under the National Organic Program and currently certifies approximately 200 Colorado facilities. Producers and handlers who use other certifying agencies may still qualify for this cost-share program but must contact CDA for the appropriate forms. For copies of the cost assistance forms, visit www.colorado.gov/ag/dpi or call Barbara Rosenbach at (303) 869-9051.

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 are due by 4pm on October 14, 2016. For more information contact Elizabeth O'Rear at (303) 892-3893 or visit <http://industry.colorado.com/resources/matching-grant-program>.

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 \$645 million in Fiscal Year 2015 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](#)

Colorado B2B Farmer's Market. Let's connect our businesses! Join us on December 6, 10am-4pm, at 3600 Wynkoop St. in Denver for the second annual Business to Business Farmer's Market and take advantage of this chance to showcase your products that are grown, raised or processed in Colorado. Attendees are restaurateurs, chefs, bar mangers, institutional purchasers, and other industry representatives interested in supporting your business. The Colorado Business-to-Business (B2B) Farmer's Market is an annual opportunity for food and farm businesses to meet, greet, and create new business relationships. Booths start at \$25 and registration is available at <http://eatdenver.com/FARMERSMARKET/>.

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Dairy Corner

Don't forget that Halloween parties don't have to be all about candy! Enjoy the treat of chocolate milk before trick-or-treating or prepare these fun cheese stick ghosts for that class party! <https://www.pinterest.com/pin/409616528592195908/>

Other News and Opportunities

Promote Local Products. Want to show off your Colorado Proud products at a national level? The Colorado Agricultural Aviation Association (CoAAA) is creating a large basket of products that showcase the agricultural diversity in Colorado. The Colorado Proud Basket will be auctioned off at the 50th Anniversary National Agricultural Aviation Association Convention on December 8, 2016. Items need to be packaged to travel since bidders will be traveling home to different locations across the country. The CoAAA will be including either lift tickets or a bird hunt in Colorado to encourage the purchaser to visit our great state. If you have items to showcase please contact CoAAA Executive Director Jessica Freeman at (970) 217-5293 or coagav@gmail.com.

Naturally Boulder's 12th Annual Pitch Slam. Naturally Boulder hosts this annual event to give businesses the opportunity to pitch their products to a panel of judges as well as a live audience. The First Place Prize includes a free booth at Expo West and \$5,000 in cash. The event is Thursday, October 27 in Boulder. Visit <http://www.surveygizmo.com/s3/2990822/PS2016> to apply and <https://www.naturallyboulder.org/event/12th-annual-pitch-slam-autumn-awards/> to learn more about the event.

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.

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.

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Workshops, Seminars and Training

Produce Safety Rule Training, October 20-21, Adams County Fairgrounds. The course will provide a foundation of FSMA Produce Safety Rule requirements, Good Agricultural Practices (GAPs) and co-management information, and details on how to develop a farm food safety plan. Individuals are expected to gain a basic understanding of Requirements in the FSMA Produce Safety Rule and how to meet them; Microorganisms relevant to produce safety and where they may be found on the farm; How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm; and Parts of a farm food safety plan and how to begin writing one. This two-day Produce Safety Alliance Integrated Training has two elements:

1. Part I: PSA Grower Training Course offered on October 20; and
2. Part II: PSA Train-the-Trainer Course offered on October 20-21.

Attendees participating in Day 1 will be trained on the requirements of the FSMA Produce Safety Rule through the PSA Grower Training Course. This course satisfies the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires 'At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.'

Attending Day 1 and Day 2 allows participants to receive the Train-the-Trainer Certificate of Course Completion and be considered PSA Trainers. PSA Trainers may deliver curriculum modules as a trainer in a PSA Grower Training, under the direction of a PSA Lead Trainer. Every PSA Grower Training must have at least one PSA Lead Trainer present. Trainers must be present for both days in order to be eligible to receive the Certificate of Course Attendance for the PSA Train-the-Trainer Course. For more information on the PSA Trainer Application Process, please visit <http://producesafetyalliance.cornell.edu/training/train-trainer-course/psa-trainer-and-lead-trainer-process>. This curriculum was developed through a nationwide collaboration including produce growers, extension educators,

researchers, produce industry representatives, and government personnel. Training will be conducted by Gretchen Wall, Donna Pahl, and Barb Fick of the Produce Safety Alliance.

Both days will begin at 8 am and end at 5:30 pm. Registration fee includes breakfast, lunch and snacks each day, and all training materials. Individuals successfully completing the courses will receive their certificate from the Association of Food and Drug Officials by mail after the training. For full training agenda [click here](#). Visit <https://www.eventbrite.com/e/produce-safety-rule-training-tickets-27588599243> to register.

Free pH Testing for Cottage Foods Producers. Free equilibrium pH testing of pickled fruits and vegetables is now available to Colorado Cottage Food Producers through the Laboratory Services Division at the Colorado Department of Public Health and Environment. Samples can be dropped off or shipped to the lab or left at one of the free courier pick up locations. This free service offers producers the ability to validate their standardized, personal, or family recipe(s) for pickled fruits and vegetables and verify a finished equilibrium pH of 4.6 or below. A producer may submit up to five different products for free equilibrium pH testing. Results will be mailed directly to them and will confirm if their recipe is just right or prompt them to make adjustments to assure the safety of their product for their customers. Samples will be collected and processed on a first come first serve basis. Funding is limited so take advantage of this free opportunity while it lasts. Visit <https://www.colorado.gov/pacific/cdphe/cottage-foods-act> for more information and appropriate forms.

Fermentation Class. Natural fermentation is one of the oldest means of food preservation. Learn the science of preparing and storing sauerkraut, other fermented vegetables, and yogurt safely in this hands-on workshop. Participants will leave class with recipes, a jar of sauerkraut, and resources with much more information and recipes for safe products. The class will be on Thursday, October 6, 9:30am-noon at Arapahoe County Extension in Centennial. The cost \$30 and registration closes Monday, October 3, 2016. Visit <https://www.eventbrite.com/e/fermentation-centennial-registration-27734886793> to register.

Denver Food and Drink Collective. The Denver Food & Drink Collective meets on the third Wednesday evening of most months at various locations around Denver. Membership is free, but there is a small cost for admission at events to cover costs. The October event is on Wednesday, October 19 at 6:00 pm. Let's Talk Insurance for Food/Beverage Businesses and enjoy cocktails at this part learning, part networking event with John Hensley of Sky Point Insurance. Find out what insurance your business needs to protect itself without paying for more coverage than you need. RSVP on [Meetup](#). Location: Bear Creek Distillery Showroom, 1879 S Acoma St, Denver, CO 80223

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)
October 19, 9am-12pm, Montrose County Fairgrounds

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

Front Range (contact Anne Zander at azander@bouldercounty.org or (303) 678-6238)
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/](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 dmbarrrett@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](#)

Food Facility Registration. The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act) directs the Food and Drug Administration (FDA), as the food regulatory agency of the Department of Health and Human Services, to take steps to protect the public from a threatened or actual terrorist attack on the U.S. food supply and other food-related emergencies. To carry out certain provisions of the Bioterrorism Act, FDA established regulations requiring that: Food facilities register with FDA, and FDA be given advance notice on shipments of imported food. These regulations became effective on December 12, 2003.

The FDA Food Safety Modernization Act (FSMA), enacted on January 4, 2011, amended section 415 of the Federal Food, Drug, and Cosmetic Act (FD&C Act), in relevant part, to require that facilities engaged in manufacturing, processing, packing, or holding food for consumption in the United States submit additional registration information to FDA, including an assurance that FDA will be permitted to inspect the facility at the times and in the manner permitted by the FD&C Act. Section 415 of the FD&C Act, as amended by FSMA, also requires food facilities required to register with FDA to renew such registrations every other year, and provides FDA with authority to suspend the registration of a food facility in certain circumstances. Specifically, if FDA determines that food manufactured, processed, packed, received, or held by a registered food facility has a reasonable probability of causing serious adverse health consequences or death to humans or animals, FDA may by order suspend the registration of a facility that: Created, caused, or was otherwise responsible for such reasonable probability; or Knew of, or had reason to know of, such reasonable probability; and packed, received, or held such food.

2016 Food Facility Registration Biennial Renewal period begins at 12:00 AM on October 1st and ends at 11:59 PM on December 31, 2016. Please be advised that updating your registration is a different function than renewing your registration. During the renewal period, you will not see the "Update Facility Registration" button listed on the FFRM main menu, until the registration is renewed. If a registration is not renewed by 11:59 PM on December 31st, the registration will expire and be removed from your account. FDA is continuing to use the version of the food facility registration form, Form FDA 3537, that was in use prior to the July 14, 2016 issuance of the Amendments to Registration of Food Facilities final rule (81 Fed. Reg. 45912). This version of the form does not include all of the data elements required by the July 14, 2016 final rule. FDA plans to implement a revised version of the form shortly. If you have any further questions please contact the FURLS Helpdesk at (800) 216-7331 or (301) 575-0156.

Visit <http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/ucm2006832.htm> for information regarding registration of food facilities.

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](#)

[Food Safety Modernization Act](#)

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[Agritourism Update](#)

Provide Input For Signage Rules. Attention Agritourism Providers! The Colorado Department of Transportation is reviewing the rules, specifically pertaining to agritourism, governing blue Tourist Oriented Direction Signage (TODS) on State Highways. CDOT is hoping to determine if any of the requirements are prohibitive for a portion of the agritourism businesses and attractions in the state who would want TODS signage for their businesses/attractions. [Click here](#) to complete the short survey by October 28, 2016.

Colorado Eastern Plains Agritourism Day October 6. Agritourism on The Plains... Join the Lincoln County Tourism Board and the Colorado Agritourism Association in Genoa on October 6 for a program designed to offer tips and advice on agritourism marketing, insurance and the CHAMP mentor program which will help you improve or expand your cultural, heritage or agritourism business in order to attract more visitors. [Click Here](#) for more details and to RSVP for this free event.

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](#)

2017 USDA Farm to School Grant. Visit <http://www.fns.usda.gov/grant-opportunities/farm-to-school> for detailed information. Applications are due through www.grants.gov by December 8, 2016 and awards will be announced May 2017. Sign up for the [e-letter](#) to get updates on the grants and other farm to school info. The [USDA Farm to School Census](#) 2015 data is available to you and can be helpful as you consider your grant projects.

Western Slope wins Farm to School Regional Grant. The Western Slope, headed by the Valley Food Partnership, won a \$90k [CoBank](#) grant from the [Colorado Farm to School Task Force](#) to support local producers who would like to sell their produce directly to local schools, but face structural hurdles. The program will reimburse farmers – up to \$10k per farm – for any investments they make that will improve on-farm food safety. In exchange, farmers must demonstrate increased sales of fruits and vegetables to local schools. More information about the regional grant is [available here](#).

Farm to Preschool. Now that we know [farm to preschool](#) is getting off the ground in a major way, the next step is to think about how we can continue to support its growth in Colorado? Check out this great blog by Colorado's own Jim Dyer on taking a systems approach to growing [farm to preschool in SW Colorado](#).

Classroom Grants. K-12 teachers of any subject who have projects that educate students about the source of their food, fiber, and fuel are eligible to apply for \$500 grants sponsored by CHS Foundation, Inc. Fifteen \$500 grants will be given out nationwide. The deadline for applications is September 15, 2016. To apply, click [here](#). Questions? Email info@naitco.org.

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!

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.

Food Business For Sale. Gumbies' Salsa business is available for sale. 2014 Top 25 CO Made New Business, Colorado Proud, Certified Gluten Free, half the sugar & sodium than most, fresh ingredients, recipes created over 30 years from an organic garden. Five original recipes: Mild, Medium, Hot El Nino, Medium Corn, & Mild Cherry Bomb. Business operated successfully for six years. Vendor approved to expand nationally. Serious offers only. Contact Jeff & Karin Lawrence at (970)-460-0618.



Consulting Services. Mike Schultz is a consumer packaged goods and technology entrepreneur, thought leader, strategist & speaker specializing in strategic business, channel and sales development. Mike is an experienced leader and mentor in corporate strategic business development paired with successful tactical sales execution. Servant based leadership and consulting style promoting individual and team growth fostering positive sales results through planning and accountability. Founding Sedulous Foods Inc. in 2005, Mike led his company in achieving national distribution of the Schultz's Gourmet line of Health Helpful cooking hot sauces, seasonings and snacks into both natural and conventional grocery chains. In June of 2016 Mike successfully sold his company to 1908 Brands (a brand management company) in Boulder CO. Contact Mike to discuss your business and growth needs to explore how he may assist you in reaching your goals, mgholdings99@gmail.com or (719) 332-1228.

High Pressure Pasteurization (HPP) service available in Denver. Many Colorado companies are paying high freight costs going out of state to Nebraska, California, Texas and Missouri to get this service. Natural Foodworks has HPP tolling along with USDA Inspection service in our SQF-2 audited facility. We are currently HPP processing; cold pressed juices, hummus, salsa, puddings, RTE meats, mostly anything perishable in a flexible high barrier container. Contact Jim Rabiolo at jim@nfworks.com or (303) 481-7937.

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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