E.coli Workshop at the SAASE Convention February 24th

SAASE in partnership with the Canadian Association of Fairs and Exhibitions will be hosting an Ecoli prevention workshop on the Friday February 24th as party of the SAASE convention. The workshop is free, but you must register beforehand so that we know how many resource materials and lunches are required. You can register on the CAFE website, or you will be able to register with the SAASE conventikon packages, which will be sent out later in December. Below is a description of what will take place in the workshop.

Workshop Description

The Canadian Association of Fairs & Exhibitions has acquired funding from Agriculture and Agri-Food Canada to coordinate a national project on prevention of contamination by E.coli and other enteric pathogens at fairs. Our new project began on April 1, 2015 with a Research Component which is being undertaken in conjunction with scientists at the Lethbridge Agricultural Research Station, and will culminate with workshops being presented in each province in the fall and winter of 2016-17. This will be an important opportunity for participation by all fairs and any other organizations that deal with animal human contact.

Over the years there have been outbreaks of E.coli and various other pathogens at fairs and petting zoos in Canada and the US. Thankfully there have been few fatalities. Undoubtedly your ag society wants to protect its attendees from becoming sick – or worse – but you also need to protect your organization. If you find yourself in the newspaper, named as the source of an E.coli outbreak, your event will suffer from a bad reputation and lower attendance for years to come. Or you could find yourself the victim of litigation...also something you can do without!

The E.coli Prevention Workshop will be a full day long, and will provide critical information on what E.coli (and other dangerous pathogens) are, how they can affect and even kill people, how they can be transferred at a fair or livestock/animal event, how you can avoid contamination, how to protect your organization from litigation if someone does get E.coli, how to create traffic patterns at your fair to keep your guests safer, signage, etc.

Workshops will be presented by experts from IAFE (International Association of Fairs & Exhibitions) who present on this topic across North America And it's all FREE! Participants will go away with a binder of resources as well as an educational DVD. Certificates will be mailed to all participants after the workshop. For more info call CAFE at 204-571-6377

