



POTLUCK FOOD CO-OP PRODUCER INFORMATION PAGE

Potluck Food Co-op offers online shopping twice monthly for our members, and provides a wide selection of certified organic and sustainably produced food from local and regional producers. Our online food catalogue includes dry and packaged food products, as well as fresh vegetables and fruit. We will eventually also offer meat, eggs, and dairy products. These products are all available in both bulk and smaller sizes for our members' convenience. Orders are submitted online and are available for pick up *only*, twice monthly at our downtown retail location in Whitehorse, Yukon. Local producers are encouraged to consult the *Producer Policy* for further information about providing products to the Potluck Food Co-op.

Producer Particulars

- Producers are encouraged to be an owner /shareholder of Potluck Co-op but purchase of a membership is not a condition for the sale of their product to the Co-op.
- To purchase product from the Co-op with our online ordering system, a Producer must be a Potluck Co-op member.
- All products must comply with federal, territorial and local health regulations. Producers are informed on issues governing the production, display, distribution, sampling and sale of their products.
- Producers must provide all documents of licenses, certificates, and permits to the Co-op.

- All Producers for which the CanadaGAP process applies to are asked to follow the CanadaGAP guidelines and ultimately work towards certification:
 - Safe employee hygiene
 - Clean water
 - Clean food contact surfaces
 - Good agriculture practices-including agricultural chemical, fertilizer and manure application
 - Food safe equipment and supplies
 - Safe food storage
 - Safe food transportation
 - Traceability of food in all processes

- The Potluck Co-op requests that producers provide information on the sustainable growing practices they employ. Producers are responsible for being upfront about their growing practices in the *Producer Questionnaire*.

- Potluck Co-op will employ a fair local/regional cost and retail pricing margin-markup structure for all producers and members.

- Potluck Co-op will ensure the safe and quality handling of the Producer's product, and the delivery of this product in good condition to the consumer-member.

- Potluck Co-op will purchase in a product priority/availability process from first local producers, and from second, regional producers who are:
 - 1) Organic**– currently certified by a CFIA accredited certification body as a producer of organic food.

 - 2) Sustainable***- producers who include practices in their farming operations such as:
 - Does not use synthetic pesticides, herbicides, and fertilizer to produce food
 - Employs crop diversity methods
 - Uses renewable resources to replenish and enhance soil
 - Sustainable tillage, erosion, and soil practices
 - Does not use genetically modified organisms in food production

* The producer is responsible for submitting their sustainable practices and principals to Potluck Food Co-op. Potluck Food Co-op does not conduct inspections to verify use of these practices.

3) Conventional- producers that do not follow the sustainable management practices listed above for their operations and in particular use synthetic pesticides, herbicides and fertilizer to produce food.

- *Producers interested in selling to the Co-op can fill out the online questionnaire:*
<https://docs.google.com/forms/d/1m3p-4cSjjJAscYr0tSR9ik-UnhIXeLQXDLSnZ7E5eCA/viewform> or contact the Retail Manager at info@potluckcoop.com.

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