



Salmon-Safe Certification

Since 1997, Salmon-Safe has successfully defined and promoted sustainable land management practices that protect water quality and preserve habitats. In partnership with the Northwest Food Hub Network, we're bringing our collaborative program to environmentally conscious growers across the region.

SALMON



WHAT DOES IT MEAN TO BE SALMON-SAFE CERTIFIED?

Based on peer-reviewed standards applied on hundreds of farms over the past two decades, Salmon-Safe certification recognizes farms for going above and beyond in protecting water quality and wildlife habitat. The certification process involves a whole-farm assessment of contiguous farmed and non-farmed areas. View the complete farm standards online at salmonsafe.org/certification.

HOW DO I GET STARTED WITH SALMON-SAFE?

Salmon-Safe certification involves an on-farm assessment with an independent assessor. Enrollment is **free** for farms participating in the Network's GroupGAP program. Contact your local Produce Safety Specialist for information on scheduling an assessment.



CONTACT OUR PRODUCE SAFETY SPECIALIST TEAM

- Carolina Reid, Puget Sound Food Hub (marigoldcookingcollective@gmail.com)
- Krysta Froberg, LINC Foods (krysta@happymountainmushrooms.com)
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Visit SalmonSafe.org to learn more about the certification process and standards.

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