



Training Manual for
"GLIFWC Ceded Territory Traditional Food Regulatory System Project"
September 2020

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GREAT LAKES INDIAN FISH & WILDLIFE COMMISSION

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• MEMBER TRIBES •

MICHIGAN

Bay Mills Community
Keweenaw Bay Community
Lac Vieux Desert Band

WISCONSIN

Bad River Band
Lac Courte Oreilles Band
Lac du Flambeau Band

MINNESOTA

Fond du Lac Band
Mille Lacs Band

Red Cliff Band
St. Croix Chippewa
Sokaogon Chippewa

Boozhoo! (Welcome!)

In response to community interest and tribal leadership directives, GLIFWC obtained a federal Administration for Native Americans Social & Economic Development Strategies (ANA SEDS) grant to develop a model food code addressing the processing of traditional Ojibwe foods harvested in the off-reservation ceded territories. The project “GLIFWC Chippewa Ceded Territory Traditional Food Regulatory System Project” was funded by ANA and was implemented from 2017-2020. The purpose of this project is to provide a regulatory framework for tribal communities regarding the processing, distribution, labeling, and sale of treaty harvested to provide opportunities for the commercial sale of value-added products. Federal courts have ruled that the Tribes are entitled to regulate their members’ off-reservation, treaty-reserved activities so long as they can demonstrate that the tribal conservation system effectively safeguards conservation and public health and safety. Similarly, tribal food codes must also be based upon sound science to adequately protect human health. In particular, food safety regulations need to identify and account for biological, chemical, and physical food safety risks that are “reasonably likely” to occur.

This manual was created as a part this project to assist tribal harvesters, food handlers, food processors, food managers, regulatory staff, leadership, and community members in making decisions around building a food system that includes traditional foods and provides for the sale of those food within and beyond reservation borders. In addition, it includes technical documents such as reports, model food safety documents, training material from trainings held in late 2020, and template records to support the successful implementation of a traditional food regulatory system.

Please note that the rules and standards contained herein consist of a model regulation and will not be considered enforceable unless ratified by a tribal governing body. Additionally, upon ratification, tribal governing bodies may amend, delete or change the regulation in order to account for the specific needs of their communities. The information provided is current as of publishing date listed on the document. Items without dates are current as of September 10th, 2020. This is a dynamic area of law, policy and science; accordingly, many of these documents will be updated from time to time. Please check our website www.GLIFWC.org for the most current versions of the documents.

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