

A Sample of Event Speakers...



Bruce T. Clark is a principal in the law firm of Marler Clark L.L.P., P.S.

Mr. Clark was the lead attorney representing Foodmaker Inc., the parent company of Jack in the Box restaurants, in its E. coli O157:H7 personal injury litigation. Mr. Clark has extensive expertise in the medical and scientific aspects of food borne illness cases and possesses practical insight into the functioning of corporations and their insurers. Other notable cases: E. coli O157:H7 litigation against Odwalla, Costco and the White Water water park. He has been involved in the resolution of food borne illness cases with a total value of over \$150 million. He frequently speaks to food industry groups about the practical effects of food borne illness litigation on businesses and how they can avoid the mistakes that lead to litigation.



Dr. Merv Wetzstein, Manager Health Management & Regulation, Food Safety Branch, BC Ministry Agriculture & Land

Dr Wetzstein, DVM, has 29 years of combined experience in private practice and with the BC Ministry of Agriculture and Land (BCMAL), Animal Health Branch, investigating livestock disease outbreaks and providing Best Management Practices for disease control. He also manages the BCMAL dairy regulations program, and is involved in the On-Farm Food Safety recognition process, the Veterinary Drug Directorate Stakeholders Committee and is currently developing baseline data to evaluate public health risk at the farm level for pathogens, antimicrobial resistance and antibiotic residues.



Nicole Sillett, National Program Coordinator, Dairy Farmers of Canada's Canadian Quality Milk

Nicole Sillett B.Sc, M.Sc. P.Ag is responsible for managing the program's technical and administrative requirements and for assisting provinces in implementing the program. Previously, she worked for the BC Ministry of Agriculture, Food and Fisheries where she was involved with the pilot trial for the Canadian Quality Milk program and with other commodities' on-farm food safety programs.

FOR MORE CONFERENCE INFORMATION

Terry Peters, BCFPA, President

www.bcfpa.net

BC FOOD PROTECTION ASSOCIATION

Ph: 604-666-1080

Fax: 604-666-6130

Email: president@bcfpa.net

BCFPA Mission:

To provide a forum to exchange information on protecting the food supply.

SEND COMPLETED REGISTRATION TO:

Annette Moore

BCFPA Food Safety Conference

**3732 Millar Court, Abbotsford, BC
V2S 7K5**

Ph:604-859-5962 Fax:604-648-8761

Email: newsletter@bcfpa.net



Conference Hotel—

Sheraton Guildford Hotel:
15269—104th Ave Surrey,
BC.

For reservations contact:

Ph: (604) 582-9288 Fax:
(604) 582-9712

Toll free (Canada or USA):
1-888-625-5144

BC FOOD PROTECTION ASSOCIATION

BC's Premier Food Safety Conference

Reducing the Risk



Date: Nov. 8, 2005

Time: 8 am to 7 pm

Conference 8:00 - 4:30

AGM 4:30 - 7:00

Sheraton Guildford Hotel
15269 104th Avenue
Surrey, BC

8:00	Registration & Display Area Opens (continental breakfast buffet)	
9:00	Introductions & Opening Remarks	
9:15	What DOES The Consumer Think About Food Safety - A Grocer's Perspective Rick Thompson, Overwaitea Food Group	
10:00	Nutrition Break and Display / Network Time	
10:30	Concurrent Sessions	
	Session Theme: Using Labs & Technology	Session Theme: Hygiene Planning & Practices
	Serotyping And Pulsed Field Gel Electrophoresis To Characterize Salmonella. Ana Paccagnella, Supervisor, Enterics, BC Centre for Disease Control	Rats (& Other Pests) and Risk Sean Rollo, Orkin, PCO Services
11:00	Case studies - The "CSI" of Food Poisoning Investigations. Lorraine McIntyre, Supervisor, Food Poisoning, BC Centre for Disease Control	Hygienic Design of Equipment - Avoiding Hidden "Treasures" Dr. Brenton J. Skura, Associate Professor/Program Director, Faculty of Land and Food Systems, UBC
11:30	Tracking, Tracing & Recall - Why Should we Prepare? Shendra Brisdon, Public Health Inspector, Fraser Health Authority	Sanitation 101 - Basic Chemistry of Clean Terry Lum, Ecolab
12:00	Lunch Break and Display / Network Time	
1:00	The Data Behind the Consumers Thoughts—Curtis Johnson, IPSOS-Reid	
1:45	Concurrent Sessions	
	Session Theme: Designing For Success	Session Theme: Evaluating & Controlling Risk
	Training Tips—Eliminating the Weakest Link (Employee Training) Jim Kostuch, TrainCan	Integrated Surveillance of Foodborne/Zoonotic Diseases: Denmark Experience & BC Possibilities. Dr. Eleni Galanis, Epidemiology, BC Centre for Disease Control
2:15	Post Harvest Treatment Plans for Field Crops - Reducing the Risk Raman Gill, Consultant & Food Safety Specialist for the Horticulture Industry	Antimicrobial Resistance & Agriculture. Dr. Merv Wetzstein, Manager Health Management & Regulation, Food Safety Branch, BC Ministry of Agriculture & Lands
2:45	Nutrition Break & Display / Network Time	
3:15	Source Water: Treatment Solutions Larry Sawchyn, Practice Area Leader, Stantec	On-Farm Food Safety Programs: Controlling Risk On-Farm. Nicole Sillett, National Coordinator, Canadian Quality Milk Program
3:45	Minimizing Your Liability Risks and Foodborne Illness Lawsuits—William Marler	
4:30	BC Food Protection Association AGM (Members Only)	
5:00—7:00	Members Only—Displays & Social (Wine & Cheese)	

Registrant Information

Company Name: _____

Name: _____

Address: _____

City: _____ Postal Code: _____

Tel: _____ Fax: _____

E-mail: _____

Date of registration: _____

Conference Registration Fees

	Early Bird (Before Oct 18/05)	Late (After Oct 18/05)	Payment
Member	\$100 <input type="checkbox"/>	\$125 <input type="checkbox"/>	\$ _____
Non-Member	\$150 <input type="checkbox"/>	\$175 <input type="checkbox"/>	\$ _____
Student	\$ 35 <input type="checkbox"/>	\$ 60 <input type="checkbox"/>	\$ _____

(includes light breakfast & full lunch)

Conference Paid \$ _____

Membership Fees *(purchased with this conference will be valid until Dec 31, 2006!)*

Individual : \$30 Student / Retired : \$15

Sustaining Members: Bronze Level: \$100

Silver Level: \$250 Gold Level: \$500

Membership Paid \$ _____

Method of Payment

Cheque Payable to: BC Food Protection Assoc.

VISA Mastercard

Card Number: _____

Card Holder Name: _____

Exp. Date: _____

Signature: _____

Total Paid \$ _____