

# BC Food Protection Association Plans for 2005



BC FOOD PROTECTION ASSOCIATION

# The Grapevine

Your BCFPA executive looked over member feedback from last year and found six topics, ranked in order of priority that were on top of your list:

1. Emerging Pathogens
2. Best Practices / Good Agricultural Practices in HACCP
3. Microbiological Risk Assessment
4. On-Farm Food Safety
5. Microbiological Hazards in Food
6. Case Studies in Foodborne Outbreaks

To this end the BCFPA Executive has planned 3 events around this list:

**May 18<sup>th</sup>, 2005**—Emerging Pathogens 101: What Lurks Around the Corners. Speakers: Kathy Glass, IAFP President and John Boyce, American Institute of Baking auditor. The meeting will take place during the evening, location yet to be determined. Dr. Glass is a food safety microbiologist at the Food Research Institute, University of Wisconsin-Madison. She assists the food industry and regulatory agencies in assessing and developing formulation-safe foods, and coordinates microbial challenge

studies for the Institute's applied food microbiology laboratory. Her research interests include the safety of low acid refrigerated foods, processed meat products, and processed cheese, focusing primarily on the control of *Clostridium botulinum*, *Listeria monocytogenes*, and *Staphylococcus aureus*. John Boyce will be discussing how industry prepares for emerging pathogens.

**September**- Fall Speakers Evening, examining microbial risk assessment methods.

**November 8<sup>th</sup>**- Full day session on Best Management Practices— concurrent sessions providing practical forums for both the agriculture and manufacturing operation managers to assist them to develop standards, limits and tools to ensure they can be the best they can be!

For our **student population** you can also look forward to more news on a potential BCFPA **scholarship** soon becoming available and many BCFPA student events .

Mark your calendars and watch out for more details about these and other exciting events in 2005!

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### Special points of interest:

- *Bacillus cereus* was identified as the bacteria responsible for 30% of confirmed food poisoning incidents in BC in 2003 and 33% in 2001.
- BCFPA membership benefits are numerous—join today!
- IAFP annual meeting, Baltimore, USA, August 14-17, 2005.

# BC Food Protection Association AGM, Speaker Evening, Displays and a Call for Volunteers

The November 3rd AGM & Speakers Evening held at the Best Western Richmond Hotel & Convention Centre was a great success with over 60 people and 11 booths in attendance

Keynote speaker, Gerry Gerbasi of GJG & Associates led a very lively and informative discussion on, "Farm to Fork—Assuring & Managing Food Safety". His presentation can be viewed on the BC Food Protection Association website: [www.bcfpa.net](http://www.bcfpa.net)



*Gerry Gerbasi of GJG & Associates spoke on, "Farm to Fork—Assuring & Managing Food Safety."*

As the BCFPA grows so too does its demand to be managed. To this end, your Executive is forming a number of committees to allow those of you who have expressed an interest to get more involved with your association to help make it better! We are looking for volunteers for any of the following four committees:

- SGS Canada
- Small Food Processor Association
- VWR International

- Awards & Scholarships
- Membership
- Program and Special Events
- Public Relations (includes

A **BIG** thank you to all the displays who came out—they truly help make the event!

- BCFPA / IAFP
- BioMerieux Canada Inc.
- Caltech Tech Services
- CANTEST Ltd.
- CDS Sanitation Ltd.
- I.G. MicroMed Environmental Inc.
- EcoLab Food & Beverage
- JR Laboratories Inc.
- PCO Services Inc.



*Members enjoy refreshments and catch up on news with colleagues.*



*Many BCFPA Executive hard at work at the AGM Registration desk.*

newsletter and website)

If you are interested in contributing to our association by participating on one or more of these committees, please contact a member of the Executive and indicate which committee on which you would be interested in participating. The Executive hopes to review responses at an upcoming meeting, so don't delay ... volunteer today!



*Members visit the display of Sustaining Member PCO Services Inc.*

## ***Canadian Quality Starts Here—Verified Beef Production Program (CVBP) is Here in BC!***

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Starting December 2004, the BC Cattlemen's Association began their two year pilot project to increase awareness about the Canadian On-Farm Food Safety Program for beef: Quality Starts Here✓Verified Beef Production Program.



**QUALITY**  
STARTS HERE™

This On-Farm Food Safety program pilot is designed for the beef industry by the Canadian Cattlemen's Association and is technically recognized by the Canadian Food Inspection Agency for its "HACCP soundness". The

program is designed to help beef producers provide the necessary documentation that buyers may soon require to assure safe food practices are applied on beef operations.

This pilot program is completely voluntary and market driven. The program is designed to help beef producers evaluate, implement and verify the excellent practices already recognized by the industry and many already do on their farms. Having a Verified Beef Production Program on a beef operation will show buyers that food safety is already and continues to be a daily commitment.

The first step in any program is learning about it. Producer work-

shops will soon begin around the province once the BC-specific presentations, training materials and program examples are developed.

To learn more about the program contact: Annette Moore, BC-Verified Beef Production Program Coordinator, Quality First in Agriculture Inc. Ph: (604) 859-5962 or by Email: [qfirst@telus.net](mailto:qfirst@telus.net).



## ***BCFPA—Student Affiliate***

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Well, the 2005 Agricultural Career Fair was a lot of fun! We answered a lot of questions, met some really great people, and signed up ten new members.

One of the aspects of the student group that the students were most interested in learning about was how they can get involved with our association. This is great because in order to do all of the fun filled activities we have in mind for our students we

need both students who want to help, as well as those who want to participate.

By the time you read this the student affiliate will have toured Granville Island public markets and the Granville Island brewery. If you are a student and have any suggestions for future tours and events let me know.

On March 22nd, we will be holding our first speaker's evening. Terry Peters, BCFPA president will be talking about BCFPA and the government inspection proc-

ess. Lorraine McIntyre, BC Centre for Disease Control will speak on the laboratory experience and Annette Moore will overview On-Farm Food Safety.

We will definitely be having some fun this semester! For more information about the student affiliate or events, feel free to contact me at email: [studentgroup@bcfpa.net](mailto:studentgroup@bcfpa.net).

Kim Willing  
BCFPA Student Coordinator

# Get Serious - Don't Get Bacillus cereus!

Leaving food out at room temperature can be risky, even if you are only soaking your noodles in water before frying them! One bacteria responsible for many food poisoning incidents in British Columbia is *Bacillus cereus*, a bacteria commonly found in soil.



*Bacillus cereus* colonies shown growing on MYP agar (mannitol egg-yolk agar).

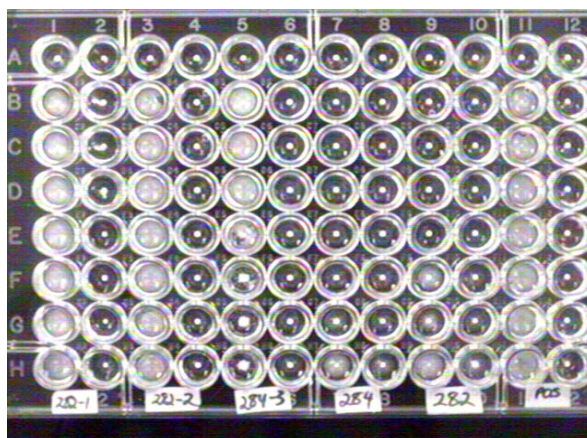
What is special about *Bacillus*? This bacteria is a spore former, so many foods (especially grains like rice and noodles) will have a few spores on them.

If the food is stored in a warm wet environment the spores germinate and vegetative cells of the bacteria grow to high numbers. When the numbers of bacteria are high enough, they might produce toxins which can cause diarrhea and vomiting.

Sometimes the toxins are destroyed by heating, but some toxins are resistant,

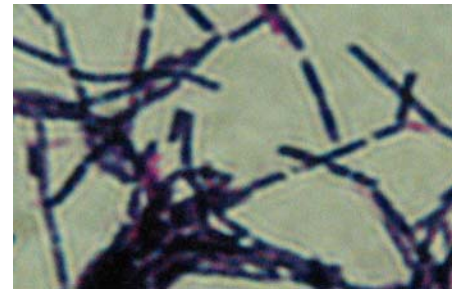
so even cooking food thoroughly may not help. That's why it is so important to make sure that after you cook food, it gets rapidly cooled to below at least 4°C (recommended "cold-holding" temperature).

*Bacillus cereus* was identified as the bacteria responsible for 30% of confirmed food poisoning incidents in BC in 2003, 14% in 2002 and 33% in 2001. Foods like gravy, green beans, chicken and pesto sauce were associated with these illnesses, however the majority of illnesses (over 80%) implicated Chinese foods (fried rice and chow mein). In 2004, several food poisonings were attributed to BBQ chicken purchased at supermarkets. The BBQ sauce and spices added to the chicken likely contained spores of *B. cereus*. After roast-



Enterotoxin elaboration by isolates of *B. cereus* (white circles indicate an agglutination reaction to the toxin), enterotoxin was also found in the food (cell F9), and may be responsible for the sudden onset of diarrhea.

ing, the chickens are placed under heating lamps. If the temperature does not remain above 60°C (known as the recommended "hot-holding" temperature), these bacteria have a chance to grow and produce toxin.



*Bacillus cereus* bacteria (gram positive rod shaped bacteria)

To avoid the risk of food poisoning at home, remember to refrigerate your food promptly after cooking. Never leave your food out overnight on the counter as it may not be safe to eat the next day! Remember to wash your hands frequently.

Be serious about *B. cereus*!

Written by:

Lorraine McIntyre  
Gastroenteritis Outbreak  
Coordinator,  
Supervisor, Food Poisoning,  
Environmental Services,  
Laboratory Services, BC  
Centre for Disease Control

## *Membership Benefits—Are You Taking Advantage?*

The benefits to members are many. Are you taking advantage?

### **Regular Member benefits:**

- A forum for exchanging ideas, experiences & information about food safety issues from the producer to the consumer.
- Networking opportunities with others interested in the promotion of food safety.
- Educational opportunities.
- BCFPA quarterly newsletter.
- Regular E-mail bulletins.
- BCFPA membership list.
- Membership certificate.
- Provide jobs postings on the website.

### **Membership monies will:**

- Provide technical programs on food safety & related issues.

- Support operation of a BCFPA website.
- Support establishment of a scholarship award.
- Support our Student Professional Development Group.

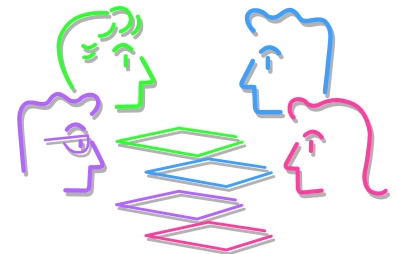
### **Sustaining Membership benefits:**

- Affiliate your company with the leading food safety organization in the world.
- **Bronze Level** entitled to one Regular membership in BCFPA for their representative.
- **Silver Level** entitled to one Regular and one non-voting membership in BCFPA.
- **Gold Level** entitled to one Regular and two non-voting memberships in BCFPA.
- Can display your company at BCFPA special meetings.
- Recognition of your support at all BCFPA functions, on the BCFPA website and in BCFPA publications.
- Corporate recognition in the newsletter.

- Company profile article in Newsletter.
- Link to your website on BCFPA website and corporate subpage on website.
- BCFPA Sustaining Membership plaque.

### **BCFPA Newsletter will:**

- Provide timely articles & tips on food safety topics.
- Promote and highlight BCFPA activities.
- Provide a calendar of upcoming meetings & events in the industry.
- Showcase a corporate member.



*Have you renewed your  
2005 membership?*

If not, contact: Lance Hill, Membership Coordinator,  
Ph: 604-666-7534 Fax: 604-666-3149

Email: [members@bcfpa.net](mailto:members@bcfpa.net)



## Presidents Corner

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Hello again and thank you for viewing our GRAPEVINE. The last time that I spoke to you was at our AGM in November. I heard many favourable comments on the meeting and the presentation from Gerry Gerbas was highly praised. We now have Gerry's presentation on our website as well as Ken Gisborne's from our previous meeting. PowerPoint formats are available to members only and Adobe format is on the public side of our website.

Thanks to those of you who gave feedback at the AGM meeting as it has assisted us in planning the topics for future meetings. I am pleased to advise you that your first topic of choice, emerging pathogens presented by Dr. Kathy Glass, the current president of IAFP, will be the topic at our next Speakers Evening on May 18th.

Other items to look forward to this year include two Speakers Evenings on current topical issues, BCFPA participation at

the IAFP annual meeting, student tours, technical meetings for Student Group, a full day session on Good Agricultural Practices and On-Farm Food Safety, an AGM with a keynote speaker, new bylaws and the start of new committees.

Most memberships ended at the end of last December. Please consider your membership renewal and ongoing participation. We also encourage you to keep active and continue to learn more about our industry and food safety.

BCFPA was at the UBC Life Sciences and Agriculture Career Fair. I was amazed and impressed by the number of enthusiastic students who stopped by to talk to us. I was impressed with what I saw and feel comfortable that there will be many qualified individuals to fill future vacancies in our industry. Many of them will need to be mentored by us in the future and I encourage our members to find a

place for these students in a co-op position, summer job or mentoring program. For BCFPA, the event was a success as ten students become BCFPA members.

The International Association for Food Protection is holding its annual meeting this year in Baltimore August 14 to 17<sup>th</sup>. Many interesting and informative sessions are planned. Further details about the meeting can be found on the IAFP website [www.foodprotection.org](http://www.foodprotection.org). I recommend that you try to attend the IAFP Annual Meeting and look forward to seeing a number of you there.

We always look forward to your feedback to help us be more effective for you in providing a forum to exchange information on protecting the food supply. Thank you for your continued support.

*Terry Peters,  
BCFPA President*

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## BCFPA Executive—Share Your Ideas!

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Have ideas for future events and activities? Help out or write a newsletter article? If so contact anyone on the executive!

Terry Peters, President – Ph: (604) 666-1080

Annette Moore, Vice President and Newsletter Editor - Ph: (604) 859-5962

Lorraine McIntyre, Treasurer – Ph: (604) 660-6079

Ernst Schoeller, Secretary – Ph: (604) 657-1557

Christine Hein, Special Events – Ph: (604) 513-6401

Michael Mensah-Wilson – Ph: (604) 576-1191 ext 3852

Lance Hill, Membership Coordinator Ph: (604) 666-7534

Kim Willing, Student Coordinator, email: [studentgroup@bcfpa.net](mailto:studentgroup@bcfpa.net)

**Terry Peters, BCFPA  
President**

**BC FOOD PROTECTION ASSOCIATION**

c/o Canadian Food Inspection Agency  
400 - 4321 Still Creek Drive  
Burnaby, BC  
V5C 6S7  
Ph: 604-666-1080

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

## Meet the BCFPA Executive

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*Meet your BCFPA Executive! This is the group of hard working individuals who in their off hours organize and develop speakers evenings, field tours and newsletters. Way to go team!*



**Terry Peters, President.** Terry was one of the founders of the BC Food Protection Association (1999). In addition to BCFPA president,

he is currently secretary for the IAFP Affiliate Council. Terry is the Microbiology Specialist for the West Area of CFIA. He brings 27 years of food safety experience working both in labs and in the field. Not only does Terry work on our association and committee but many others: CFIA's national microbiology committee, Technical Review Board of International Sprout Growers Association, BC FOODSAFE Steering Committee, BC Food Quality and Safety Advisory Committee.



**Annette Moore, Vice President and Newsletter Editor.** Annette was also one of the BCFPA founders. She has worked in agriculture extension for

over 20 years. Annette launched her company, Quality First in Agriculture Inc in January 2003 helping the agriculture industry develop and implement their food safety, quality, biosecurity and security programs, their standards, guidelines and auditing practices. Prior to that Annette was BCMAFF's On-Farm Food Safety Specialist involved in the development of food safety &

quality programs both provincially and nationally—e.g. APF Food Safety Chapter, National Dairy Code, Canadian Quality Milk Program, BC Mushroom On-Farm Food Safety Guidelines, BC Milk Marketing Board's Seal-Tite Program and BC's Food Safety Initiative.



**Lorraine McIntyre, Treasurer.**

Lorraine is the Gastroenteritis Outbreak Coordinator and Supervisor for the Food Poisoning, Environmental Services, Laboratory Services, at the BC Centre for Disease Control. Lorraine joined the BCFPA in 2003 - she previously worked for 10 years in a water lab examining sediments for Giardia and Cryptosporidium before switching to food poisoning and gastroenteritis outbreak testing in 2002. Lorraine also has a strong background in education from her 10 years of experience at Vancouver community college.



**Ernst Schoeller, Secretary.** Ernst is also one of the original founders of BCFPA. He created C.D.S. Sanitation Ltd. in 1985. They specialize in the clean up and sanitizing of food plants including all production equipment and production rooms. As well they develop SSOPs and Sanitation Manuals.



**Christine Hein, Special Events Coordinator**

Christine Hein, is a Technical Sales

Representative for Debro Chemicals. Christine has 15 years experience in the food industry, working as Quality Assurance, Quality Control and in Technical Sales. Christine joined the BCFPA Executive Committee in 2003.



**Michael Mensah-Wilson,** is the QA Manager at the Schneider Foods manufacturing facility in Surrey, BC, and joined the executive of BCFPA in 2003.

Michael moved to British Columbia after the completion of his post-doctoral contract at the Hohenheim University in Stuttgart, Germany in 2000, where he worked on a number of industry-funded research projects. He has an extensive background in scientific and industrial research and product development.



**Lance Hill, Membership Coordinator,** is a Regional Food Liaison Officer with Health Canada where he serves as an

"ambassador" for the

Food Program and is responsible for maintaining communications with regional stakeholders and registering regional views in the policy development process for food safety issues. Lance joined the Executive of the BCFPA Executive in January 2003 as the Membership Coordinator.



**Kimberley Willing, Student Coordinator,** is a 3<sup>rd</sup> yr student at UBC currently studying Nutritional Sciences. She is interested in all aspects of food, but starting next year

hopes to be majoring in Dietetics. When she graduates she would like to find a career that incorporates both dietetics and food safety.

## *Upcoming Meetings & Training*

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- **FOODSAFE** is a successful training program for students, workers, supervisors, and operators in food services. Level 1 emphasizes the top ten improper practices that cause foodborne illness plus the top six job hazards in food preparation and serving. Level 2 covers pest control, sanitary practices, and the Hazard Analysis Critical Control Point (HACCP) System. FOODSAFE was developed cooperatively by government, business, health, safety, and education in British Columbia. It is also used across Canada and around the world. More information: <http://www.foodsafe.ca>
- **International Meeting on Microbial Epidemiological Markers (IMMEM7)**, Co-sponsored by the American Society for Microbiology (ASM) and the European Society of Clinical Microbiology and Infectious Diseases (ESCMID), **May 11 - 14, 2005**, Victoria, British Columbia, Canada. <http://www.asm.org/Meetings/index.asp?bid=27725>
- **Towards a national food safety strategy—A One Day Symposium. March 21, 2005.** Holiday Inn, Guelph Ontario. The symposium will address why a National Food Safety Strategy is so important. The meeting will bring together experts in food safety representing consumers, industry, government and academia from across Canada and representing all points along the food chain to present their perspectives and perceived needs. In addition, a select number of international experts in food safety will be attending to provide a global perspective on food safety problems (such as trade considerations and biosecurity) and solutions. <http://www.peopleware.net/index.cfm?siteID=323&eventDisp=NFSSM&clientid=2648>
- **Canadian Institute of Public Health Inspectors conference March 15/16, 2005.** Metrotown Crystal Ballroom , 6083 McKay Avenue, Burnaby, B.C. More conference information: <http://www.bc-ciphi.ca/Conference/conf.html>
- **BCFPA Speakers Evening—Emerging Pathogens—May 18—Details to be announced.**
- **Agricultural Institute of Canada Food Safety & Regulations & Their Impact on Marketing & Trade. April 8, 2005.** Victoria BC. Registration: AIC members \$75, non members \$150. For more information see: [http://www.aic.ca/conferences/pdf/aic\\_foodsafety\\_march1.pdf](http://www.aic.ca/conferences/pdf/aic_foodsafety_march1.pdf)



## Sustaining Member Profile—EcoLab

Ecolab Pest Elimination Division is part of a Fortune 500 company consisting of nine operating Divisions servicing the cleaning and sanitation needs of thousands of customers. Founded in 1923, Ecolab is the leading global developer and marketer of premium cleaning and sanitizing, products and services for the world's hospitality, institutional and industrial markets.

Ecolab reaches customers in more than 160 Countries throughout North America, Europe, Asia Pacific, Latin America, the Middle East, and Africa, employing more than 20,000 associates worldwide. Customers include hotels and restaurants; foodservice, healthcare and educational facilities; quick service (fast food) units; commercial laundries; light industry; dairy plants, farms, and food and beverage processors.

### Leader in Pest Elimination

Ecolab is the industry leader in providing pest elimination services to the institutional/commercial market segment, offering local coverage and national support

employees and customers.

### Only Ecolab Has The EcoPro Program

EcoPro is a preventative, pro-active approach, designed to address problems



for more than 85,000 customers provided by over 1400 certified service associates. Our experience and innovation in providing pest elimination services for the commercial marketplace has been obtained as the result of listening to the needs of our customers.



We would like to emphasize that this program is for **"GUARANTEED PEST ELIMINATION"** and not ordinary pest control. The industry standards of excellence, cleanliness, provincial, and federal government regulations continue to demand nothing less than a pest-free environment for

before they occur. Ecolabs' Service Specialists' are trained to deliver results and our integrated Outside-In approach is designed to reduce pest pressure at the source.

We start with the belief that "Pest Control is insufficient", so the first step in the EcoPro Program is to eliminate current pest infestations.



The initial service - "The Clean-Out" is the first step in the elimination process, and uses proprietary tools and systems to eliminate existing pest problems.

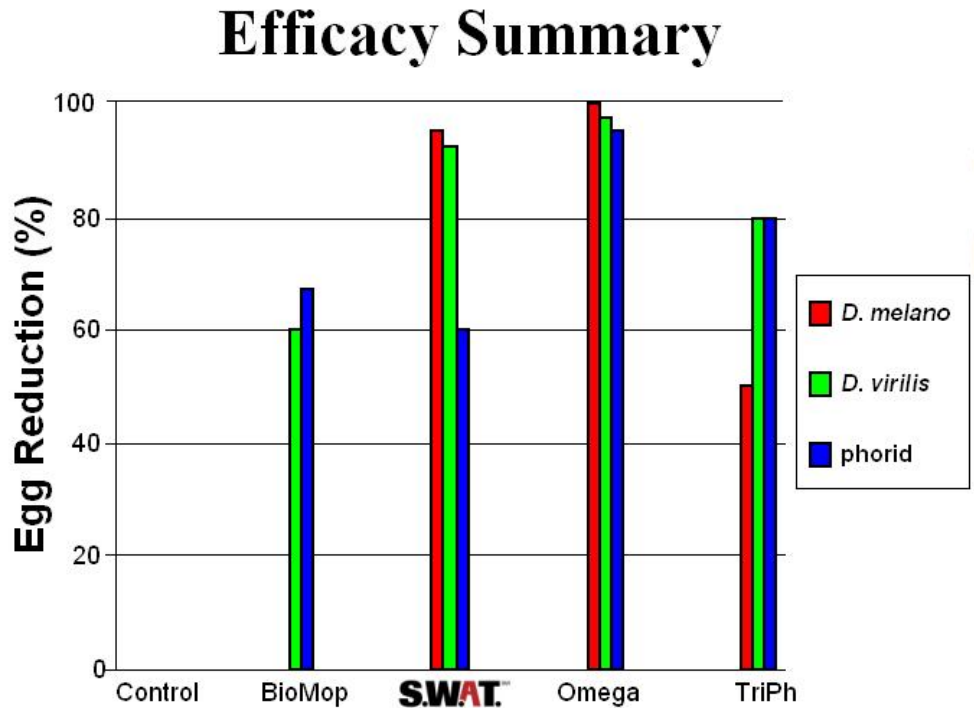
## Sustaining Member Profile—EcoLab (cont'd)

Once elimination is achieved, our Service Specialist builds a barrier of protection, to help prevent future pest infestations. The barrier is inspected and reinforced on a regular basis to ensure the strongest defense against pests.

### Our People Make The Difference

Our EcoPro program is designed to provide a barrier of protection for each facility. The difference between pest elimination and pest control is that we guarantee a pest-free environment. This is achieved by EcoLab's trained service specialist, proprietary equipment, advanced technology, advanced service protocols, and the necessary time to service each facility from the outside-in.

The average pest control technician usually has a demand for productivity requiring 15 to 20 stops per day. EcoLab Service Specialist average number of calls per day is three to five, and, in many cases, only two. Our Service Specialists participate in ongoing education, comprehensive training programs and have extensive experience that must meet provincial



standards to perform pest elimination service. Our people are committed to staying at the account until all targeted areas are free of pests. Once eliminated, barriers of protection are placed to defend against newly introduced pests that might come in on shipments, deliveries or personnel entering the facility.

EcoLab Pest Elimination Program information is available on the Internet at:

[www.ecolab.com/Businesses/Pest/](http://www.ecolab.com/Businesses/Pest/)

For more information about EcoLab contact:

**Kevin Tisdall**  
 Account Executive  
 Western Canada  
 Ph: 1-800-352-5326 Ext #6967  
 Cel: 604-727-1527  
 Fax: 604-527-8476  
 Email: kevin.tisdall@ecolab.ca



Is your company or organization missing?  
 Please contact Lance Hill, BCFPA Membership Coordinator at [members@bcfpa.net](mailto:members@bcfpa.net) to inquire about the benefits of becoming a Sustaining Member today!

## BCFPA's Sustaining Members

# Gold



# Silver



# Bronze

