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The British Columbia Food Protection Association

Newsletter

Dear Members:

This is the first such bulletin of our newly formed local IAFP affiliate. With it we intend to further serve our charter by bringing relevant information to our members and all who are concerned with protecting the food supply. If we can shed some light on shared purposes, educate a few individuals on late-breaking developments, find someone a job opening, or even simply entertain our membership, we would be relieved to have set a practical foundation for our group to communicate. We shall see. Feedback is welcome--at this point, almost essential--so please contact the Executive Board members or the Newsletter Committee with tips, info, or even some cartoons to lighten the tone. We're all in this together, from the gate to the plate!

-The Newsletter Committee

President's Corner

On behalf of the BCFPA Executive Committee, I am pleased to announce that we had a very successful inaugural year. This is largely thanks to the support that we have received from you, the members of the BCFPA. Our membership grew and we had our first speakers evening which was very well received. I would also like to take this opportunity to thank all of the Executive Committee Members for all the hard work that they have done to get us to this point.

Due to the fact that we spent our first year getting set up, the Executive Committee has decided to extend all existing membership by several months, hence all existing memberships are valid until December 2001.

Please watch out for your membership certificates in the mail.

I would also like to draw your attention to the next speakers evening which is planned for November 2000. We will be finalizing the details and speakers topics at our next Executive Meeting which will be held at 6:30pm on Tuesday the 19th September 2000 at Boston Pizza, Metro Town, just off Kingsway in Burnaby. I invite all that are interested either in joining the Executive Committee or to just attend one of the Executive Committee Meetings to please feel free to come to the Executive Planning Meeting on the 19TH September 2000.

I would like to now introduce the current 2000 Executive Committee Members. Please feel free to e-mail any one of us at any time.

<u>Name</u>	<u>Title</u>	<u>e-mail address</u>
Clive Kingsbury	President	ckingsbu@jms.ca
Terry Peters	Vice President	tpeters@EM.AGR.CA
John Boyce	Treasurer	john.boyce@diverseylever.com
Ernst Schoeller	Secretary	eschoel@home.com
Annette Moore	Executive Member	Annette.moore@gems5.gov.bc.ca
Earl Bowler	Newsletter Committee	earlb@yvesveggie.com
Paul Neem	Newsletter Committee	pneem@hotmail.com

We are always looking for people who can contribute any amount of time to assisting the BCFPA in growing and serving its members better, so please contact myself at 576-1191 ext. 3740 or by e-mail at ckingsbu@jms.ca for further details.

Lastly, thanks to the Newsletter Committee and all the members who submitted articles for this newsletter. If any members have any ideas, articles or points of interest that they would like to see in the newsletter please e-mail Earl Bowler or Paul Neem. We hope that this newsletter will continue to evolve into a very useful resource for our members. At present we shall keep it in an electronic format unless requested otherwise.

Sincerely,
 Clive Kingsbury
 President BCFPA

CONTENTS

Report on Speaker's Evening _____	3
Summary of the 87 TH IAFP Annual Meeting _____	4
Announcements _____	5
Job Listings _____	6
Links _____	6
Calendar of Events _____	7

Speaker's Evening Report

*By Terry Peters
[tpeters@EM.AGR.CA]*

The newly formed BC Food Protection Association (BCFPA) held its first Speaker's Evening on March 30th at the Executive Plaza Hotel in Coquitlam, BC. The evening was a great success with 35 in attendance representing industry, government and academia working in production, QC, inspection, laboratory and management. We were also able to sign up some new members to Canada's third affiliate of the International Association for Food Protection (IAFP).

Jack Guzewich, from the FDA, and President of the IAFP, opened the meeting. Jack gave us some information about IAFP and told us of its name change from IAMFES. We were all encouraged to attend the annual meetings in Atlanta this August.

Our first speaker was **Anne Nickerson** from the BC Kidney Foundation. Her talk on "*E.Coli* O157: H7 -A Consumers Perspective" gave a personal insight to the devastating effect this organism can have on one family.

Anne outlined how her 2-year-old daughter developed hemolytic uremic syndrome (HUS) following a barbeque in 1994. She described the way it has changed her daughter's life with countless hospital visits for dialysis treatments and blood toxin testing, a modified diet, high blood pressure and 25% kidney function. Anne anticipates that her daughter will require a new kidney in one to two years. This incident has resulted in Anne's family and friends forming the Jackie Family Fund with the Kidney Foundation of Canada to prevent HUS. In addition to the elimination of *E coli* O157:H7 in foods, Anne encouraged everyone to become an organ donor. She advised us that the notification on the BC driver's licence is no longer valid. One must now send a Registration to Become an Organ Donor card to the **BC Transplant Society**. (For further information call 1-800-663-6189 or <http://www.transplant.bc.ca>).

Following a coffee and sandwich break that allowed time for us to get to know each other, Jack Guzewich presented a talk entitled "*Emerging Pathogens and Vehicles*." Jack outlined a number of "new pathogens" and described his

experiences with some multinational outbreaks. Many problems can be traced to changes in consumer demand for fresh and exotic commodities year round plus partial preparation of foods such as mild steam, gentle heat or washing and serving raw. Based on US data, Jack estimated that Canada would have 7.6 million illnesses per year with 32,500 hospitalizations and 5000 deaths due to foodborne pathogens. Jack recommended the following to limit or prevent outbreaks:

-Improve coordination between industry and all levels of government,

-Improve surveillance (e.g. foodnet, pulsenet),

-Identify sources of contamination,

-Conduct research to give guidance on controlling points of contamination,

-Educate consumers, government and industry and

-Monitor pathogens from animal sources.

We ended the evening with a draw for the door prizes. Three lucky attendees took home one of the prizes -a year's membership in IAFP, an assortment of cleaners donated by **Diversey Lever** or a box of chocolates. We would like to express our thanks to our corporate sponsors and to all of you who were able to join us. The evening was such a great success that we are hoping to present another Speaker's Evening in the fall.

(Terry Peters is the Vice President and a founding member of the BCFPA)

Known vs. Unknown Agents of Foodborne Illness (including via water or person to person)

Known pathogens account for approximately 38.6 million of 76 million illnesses occurring in the US.

Of the known pathogens,

80% are viral (e.g. Norwalk)

13% are bacterial

7% are parasitic (e.g. Cryptosporidium)

13.8 million of these 38.6 million cases are transmitted by food, and of these,

67% are viral

30% are bacterial

3% are parasitic

Unknown agents account for approximately

81% of foodborne illnesses & hospitalizations, and **64%** of deaths!

-Jack Guzewich, President IAFP

Summary of the 87TH International Association for Food Protection (IAFP) Annual Meeting Held in Atlanta, Georgia from August 6-9

The IAFP continues to grow and expand with a successful meeting and record high attendance. There were more than 1,300 food safety professionals from 31 countries gathered at the Hilton in Atlanta, Georgia from August 6-9 for the four-day meeting. Representatives from 88 companies exhibited equipment and services supporting food safety.

I attended the Affiliates Annual meeting at 7 am on Sunday the 6 Aug. It was very interesting to hear how other affiliates are doing and what upcoming events they have. Ideas on enhancing and growing membership and benefits were shared amongst the affiliates and the chance to network with each other

was enjoyed by all. The BCFPA is considered a very active, up and coming affiliate as our increasing membership numbers suggest.

Dr. Doug Powell, Assistant Professor at the University of Guelph, Ontario, opened the meeting on August 6 with a presentation on Reclaiming Dinner: Enhancing Food Safety and Consumer Confidence."

The Annual Meeting program included:

- 320 scientific presentations featuring:
 - 21 symposia,
 - 60 technical presentation,
 - & 139 poster presentations.

Topics ranged from:

- Emerging Pathogens including (but not restricted to) the Norwalk and Norwalk-like virus, *Listeria monocytogenes*, *E.coli* 0157:H7, *Campylobacter*, *Salmonella*, etc.,
- International Produce Safety,
- Food Biotechnology including GMO Foods,
- Seafood HACCP Strategies, and
- Issues Facing Dairy Producers, Meat and Poultry Processors and Fruit and Vegetable Producers and Processors.

Bioterrorism and Food Protection were presented at the General Session on Tuesday afternoon to discuss future events which may impact food safety and its potential consequences.

Two pre-meeting workshops were conducted to provide additional educational opportunities for

attendees. The first workshop was Using Information Technology to Manage Food Safety Risks and the second workshop was on Microbiological Sampling Plans and Sample Collections for Food Safety Professionals.

IAFP honored excellence in food safety by presenting 16 awards to individuals and organizations at the Awards Banquet. The evening concluded with the gavel presentation to Incoming President, Jenny Scott.

Hopefully, next year more BCFPA Members will be able to join me in St. Paul's, Minneapolis for the 88th Annual conference, as the information, relevance and quality of the talks and presentations are outstanding and well worth the time.

Sincerely,
Clive Kingsbury
BCFPA President

Announcements:

The BCFPA is hosting another Speaker's evening in the fall and welcomes member input as to:

- Topics and/or speakers
- Venues (with convenience, service and comfort in mind)

The next meeting of the Executive Board of the BCFPA will be on Tuesday, **September 19th** at 6:30 p.m.

at the Boston Pizza in Metrotown just off of Kingsway. Volunteers are welcome, as there are still openings in various committees (like the Newsletter and Website Committees!) Please contact BCFPA President Clive Kingsbury at ckingsbu@jms.ca for location and directions

Process Control, and Microsoft Office Professional. We see you as a team player with a willingness to work a flexible schedule including some weekends. Your ability to defuse tough situations in a fast-paced environment rounds out the picture.
Please send resume with covering letter to:
Human Resources
Re: QA Scientist position
Yves Veggie Cuisine
1638 Derwent Way
Delta, BC
Canada V3M 6R9
Or email to: alis@yvesveggie.com

Job Listings



Bring your Quality & Food Safety expertise to the position of QA Scientist

Yves Veggie Cuisine, winner of many National and International awards for product innovations, is the North America leader in fresh meat-alternative products. Our growth has brought with it the need for staff expansion.

In this vital role, you will be called upon to conduct daily verification of the HACCP (Hazard Analysis and Critical Control Point) and Quality Assurance records, track and analyze processing reports, and perform specific analytical and microbiological testing.

Your 3+ years experience in a Manufacturing environment is preferably founded on a B.Sc. in Food Science, Food Process Engineering, Microbiology or related science. In addition, you must have knowledge of Quality Tools and Problem Solving Techniques, Data Analysis, Good Manufacturing Practices, HACCP, Statistical

Please contact the Newsletter Committee if you wish to post a job listing in this section.
Postings are free!

Five Pathogens account for >90% of estimated food-related deaths in the US:

- 30% *Salmonella*
- 28% *Listeria*
- 21% *Toxoplasma*
- 7% Norwalk-like virus
- 5% *Campylobacter*
- 3% *E.coli* 0157:H7

-Jack Guzewich, President IAFP

Links:

Listservs / Newsgroups

FSNet (by Doug Powell):

To subscribe to FSnet, send mail to:
listserv@listserv.uoguelph.ca
Leave subject line blank & in the body of the message type:
subscribe fsnet-L firstname lastname
I.e. subscribe fsnet-L Doug Powell

Websites of interest

Food Code:
<http://vm.cfsan.fda.gov/~dms/foodcode.html>
Current Good Manufacturing Procedures:
<http://www.fda.gov/cdrh/humfac/frqsr.html>

Code of Federal Regulations:
<http://www.access.gpo.gov/nara/cfr/>
World Food Net:
<http://www.worldfoodnet.com>
Institute of Food Technologists:
<http://www.worldfoodnet.com>
International Association for Food
Protection:
<http://www.foodprotection.org>
International Food Information Council:
<http://www.IFICinfo.health.org>
IFT's World of Food Science site:
<http://www.worldfoodscience.org>

FOOD ILLNESS WEB SITES LAUNCHED

August 24, 2000
Business Wire

SEATTLE-- **Marler Clark**, the Seattle, Washington-based law firm known nationwide for its successful representation of persons injured in food-borne illness outbreaks, today launched its informational foodborne illness web sites. These sites are designed to provide quick and useful information for concerned consumers, and are available as a resource for the media as well.

As you will notice in the web address titles listed below, each site deals specifically with one of the major foodborne diseases we see all too often today. Each provides specific information about the referenced bacteria or virus, and lists the most recent major outbreaks related to each "bug."

www.about-ecoli.com
www.about-hepatitis.com
www.about-listeria.com
www.about-salmonella.com
www.about-shigella.com

When you have a moment, please take a look at one or all of these above listed sites. Who knows? You may learn something that will keep you from needing our services.
www.marlerclark.com

Emerging Pathogens:

'A pathogen whose incidence in humans has increased within the past two decades or threatens to increase in the near future.'

Campylobacter
Cyclospora cayetanensis
Listeria monocytogenes
E. coli 0157:H7 and Related Strains
Norwalk-like viruses
Pseudo-nitzschia pungens
Vibrio parahaemolyticus
Vibrio vulnificus
Non-typhoid strains of *Salmonella*
Yersinia enterocolitica

-Jack Guzewich, President IAFP

Calendar

September 19: BCFPA Executive Meeting (Volunteers welcome)

- 6:30pm @ Metrotown Boston
Pizza (just off Kingsway)

BCFT Event:

- Industry Workshop to discuss the consultation document
'Standards of Evidence for Evaluating Foods with Health Claims'

DATE: Monday, **September 11**

LOCATION: Executive Inn, 4201 Loughheed Hwy, Burnaby

TIME: 8:30am to 3:30 p.m.

REGISTRATION FEE:

\$20 for BCFN & BCFT members

\$30 for non-members.

The BCFPA Newsletter Committee invites EVERYONE to participate in a "Name the Newsletter Contest". Just think of something relevant, catchy, and above all, tasteful (not 'the Retch'), and **you could win a free pass to the next Speaker's Evening!**

Just contact Earl or Paul of the Newsletter Committee.



Parting shot: August 3, 1999 --Clive Kingsbury (R) holds the newly awarded Affiliate Charter of the BCFPA at the International Association for Food Protection's 86th Annual Meeting. Also pictured: Newsletter Committee member Earl Bowler.

-'Couldn't resist the photo op' dept.

BRITISH COLUMBIA FOOD PROTECTION ASSOCIATION

AFFILIATE OF THE INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION

