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The Food Protection GRAPEVINE

The BCFPA Newsletter

Dear Members:

Our second issue already! We appreciate the feedback on our first publication, as well as a few more names to distribute to. Looking for news items this month with a food angle has been somewhat bizarre--much of what is appearing on TV and in print, if not downright hysterical, has certainly been full of political bombast. Canada at war with Brazil? Buried cows being disinterred and left on doorsteps? One only wonders what will happen next... Anyone with suggestions or ideas for the BCFPA or its Newsletter Committee should contact one of the members on the Masthead--or why not join? I can personally attest to the quality of the catering at BCFPA Executive meetings!

-The Newsletter Committee

President's Corner

Dear BCFPA members and food safety colleges, thank you for your support of the BCFPA and its functions over the last year.

Reflecting back on our inaugural year, it is clear that we are growing in leaps and bounds. Our first speakers evening had 36 people attending and our second speakers evening shortly thereafter had 52 people attending.

I strongly feel that we will continue to grow as your responses back from the last speakers evening were extremely positive with some good points on how to continue to improve.

Please note that we are always looking for members to assist on the executive. I strongly feel that we need more involvement from students, so any ideas to assist student to get more involved in the BCFPA would be greatly appreciated. We would exceedingly appreciate any amount of time that you could dedicate to the association. Our meetings are fun, interesting and give you an opportunity to

see the fruits of implementing your ideas as well as working together with your peers in the industry. Please feel free to contact myself with regards to any questions that you may have.

Please note that our next speakers evening on Bio-sabotage will be a joint meeting with the BC Food Techs on the 1ST May 2001. Final details will be made available shortly. If you would like to assist in organizing this joint venture, please feel free to contact myself.

Working on the executive feels more like fun than work and I know that I can speak for all the other BCFPA Executives when I say that it is thoroughly enjoyable and rewarding.

Lastly, I would like to thank all the existing executive members for their involvement with the BCFPA over the last year. See you all soon either at the next executive meeting or at our next speakers evening.



Sincerely,
Clive Kingsbury
BCFPA President
ckingsbu@jms.ca

MASTHEAD

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Speaker's Evening Report

By Terry Peters [tpeters@em.agr.ca]

The BC Food Protection Association Speakers Evening was held on Tuesday, November 21, 2000 at the British Columbia Institute of Technology, Burnaby, BC. The turn out for our second Speakers Evening proved to be quite a success with 52 registering and included a few new memberships. Representatives attended the evening from industry, government, and academia working in production, QC/QA, inspection, laboratories and management. There were plenty of handouts for the group and registrants received gifts of a pen or calculator donated by **C.D.S. Sanitation**.

Our president Clive Kingsbury welcomed the group and introduced the first speaker. **Annette Moore** of the BC Ministry of Agriculture, Food and Fisheries gave an overview of the developing On-farm Food Safety (HACCP) Programs happening here in BC and elsewhere across Canada.

Annette explained that **On-Farm Food Safety** does not have the extensive components that one finds in the processing plants; however it does encompass the same seven steps (like industry) of HACCP. The safety and quality assurance is HACCP based with on-farm points of inspection that include all the same principles of hazard analysis and critical control points. Things such as equipment maintenance, chemical use, and processes such as milking techniques are examined.

Annette explained how producers, associations, industry representatives, consultants and government are working together on the HACCP manual for on-farm use. Five critical control points have been identified in dairy for example. Once in place, this program will provide better management that will minimize losses and reduce costs for the industry. Annette told us that she is currently working with Nicole Unger, a UBC Agriculture / Dairy Dept. student doing a M.Sc. grad program working on on-farm food safety programs, using dairy as her model. The intent is to make it as user friendly as possible for the dairy farmers. For an article on this project, please link to



<http://fbminet.ca/bc/publish/dairy/assure.pdf>

(Annette and Clive fielding the tough questions at the Speaker's Evening)

Following Annette, we had a break that allowed time for us to network and get to know each other. The break was generously catered in part by Fleetwood sausage and also included an assortment of beverages and sandwiches purchased from BCIT.

Terry Peters introduced the next speaker after the break. **Lance Hill**, the Nutrition Program Specialist with the Canadian Food Inspection Agency, provided an update on the most frequent serious food allergens and their impact on the food industry.

Lance explained food allergies to the group and presented a number of possible causes how and when a food may contain undeclared allergens. He presented an interesting example of a sauce containing undeclared soy protein. Lance impressed upon us how we all (industry, government, and associations) are partners in ensuring foods are safe and adverse reactions are avoided. This led into a discussion of recalls and Lance presented some recent data and recall statistics encountered by the CFIA.

Lance then updated the group on potential legislative changes and a number of initiatives under way with respect to labeling. Lance closed by stressing the importance for industry to have an allergen prevention plan and outlined the various components that should be included in that plan.

Clive Kingsbury summed up the sessions in his closing remarks. We ended the evening with a draw for the door prizes. Three lucky attendees took home one of the prizes, an assortment of cleaners donated by **DiverseyLever**, a bottle of BC wine from the BCFPA, or a cookbook & gift basket from **Yves Veggie Cuisine**. 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 again a great success and we are looking forward to our next Speaker's Evening this spring.

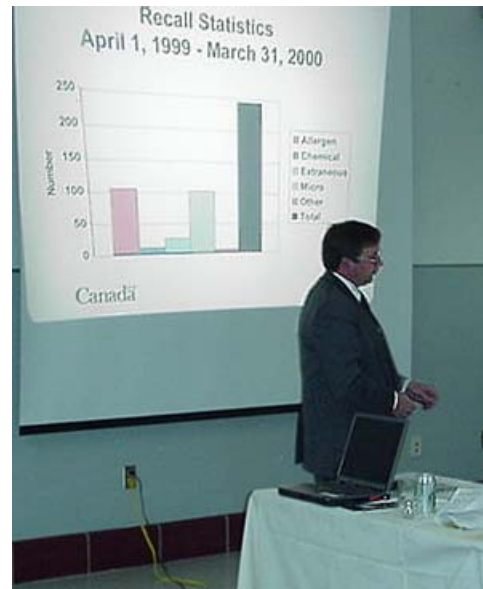
(Terry Peters is the Vice President and a founding member of the BCFPA)

What foods are most commonly associated with allergies?

- Peanuts
- Tree nuts (almonds, Brazil nuts, cashews, hazelnuts/filberts, macadamia nuts, pecans, pine nuts, pistachios, walnuts)
- Sesame seeds
- Milk
- Eggs

- Fish, crustaceans (e.g. crab, crayfish, lobster, shrimp) and shellfish (e.g. clams, mussels, oysters, scallops)
- Soy
- Wheat
- Sulphites

*-Canadian Food Inspection Agency
(provided by Lance Hill)*



(Lance Hill, CFIA, presenting the stats on Allergens)

Announcements:

The BCFPA is hosting another Speaker's evening on Tuesday the 1ST May 2001 and welcomes member input as to:

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

Volunteers for the BCFPA 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

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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 1+ years experience, preferably in a Manufacturing environment, should be founded on a B.Sc. in Food Science, Food Process Engineering, Microbiology, or related field. In addition, you should have knowledge of Quality Tools and Statistical Process Control, Good Manufacturing Practices, HACCP, 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

The BCFPA is looking for an internet-adept person to help design and possibly maintain an official website for us. A \$\$\$ fee is available.

Just contact Clive or Terry of the Executive Board.

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

Postings are free!

Oral Allergy Syndrome:

- An allergic reaction to certain proteins in a variety of fruits, vegetables and nuts, which develops in some people with pollen allergies
- Usually affects the mouth and throat
- NOT related to pesticides or metals
- Nearly always preceded by hay fever
- Tends to occur most often in older children and adults
- Usually associated with birch-pollen allergies, but can also affect those with allergies to pollens of grass, ragweed (N.America), or mugwort(Europe)
- Causative agents include orange, tomato, apple, grape, and strawberry foods

Symptoms:

- Itching and burning of lips, mouth and throat
- Watery, itchy eyes
- Runny nose and sneezing
- Sometimes rash, itching or swelling where juice touches skin
- More serious reactions include hives and swelling of mouth, pharynx and windpipe

- In rare cases: vomiting & diarrhea, bronchial asthma, generalized hives and anaphylactic shock
- Usually develop within minutes of consuming or touching the food-- occasionally occur more than an hour later

Foods most commonly associated with birch, ragweed, grass and mugwort pollens:

Birch	Fruits: kiwi, apple, pear, plum, prune, peach, nectarine, apricot, cherry Vegetables: celery, carrot, parsnips, parsley, dill, anise, cumin, coriander, caraway, fennel, potato, tomato, green pepper, lentils, peas, beans, peanut Nuts: hazelnut, walnut, almond Seeds: sunflower
Ragweed	Fruits: banana, watermelon, cantaloupe, honeydew Vegetables: zucchini, cucumber
Grass	Fruits: melon, watermelon, tomato, orange, kiwi
Mugwort	Fruits: apple, watermelon, melon Vegetables: celery, carrots

To avoid a reaction:

- Hypersensitive individuals usually find they can consume these foods if they are well cooked, canned, or microwaved.
- People who develop a reaction through touching or peeling foods may prevent this by wearing gloves

*--Canadian Food Inspection Agency
(courtesy Lance Hill)*

Webwatch:

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>
WHO Food Safety Program:
www.who.int/fsf
Eurosurveillance weekly:
www.eurosurv.org/update
Institute of Food Science and Technology (UK):
www.ifst.org
Toxicology Online:
www.toxicologyonline.com
BC Biotechnology Alliance:
www.biotech.bc.ca
The Canadian Consumer Information Gateway:
<http://ConsumerInformation.ca>
My favourite search engine:
www.Google.com

**THE CULPRITS, WHEN GOOD
FOOD GOES BAD**

February 6, 2001
New York Times
Jane E. Brody

<http://www.nytimes.com/2001/02/06/health/06BROD.html>

Columnist Brody describes how Rick awakened at 2 a.m. with severe gastrointestinal distress, passed out on the way to the bathroom and spent the next two days in bed. The problem, he surmised, was food poisoning from the dozen raw oysters he had eaten that evening at a three-star restaurant. But because he never saw a doctor and did not obtain a stool or blood culture, the case and the causative organism never made it into the record books. And because the restaurant was neither informed nor investigated, chances are Rick was not the only victim of a presumed slip in its food buying and preparation procedures. Brody says that each year Americans experience some 200 million episodes of what most people call intestinal flu. Yet more than a third of those ailments, typically characterized by nausea, vomiting and diarrhea, are food poisoning, contracted through something they ate or drank that contained noxious bacteria, viruses, parasites, metals or toxins.

Some organisms are very common but rarely make people desperately ill; others are less common but extremely dangerous.

NORWALK AND NORWALK-LIKE VIRUSES

These fairly benign organisms account for an estimated two-thirds of food poisoning attacks. They are highly infectious and spread through contamination of food by small amounts of human feces. Within a day or two of consuming the tainted food -- typically shellfish (raw or improperly steamed clams and oysters from polluted waters) and salad ingredients -- patients develop abdominal pain, watery diarrhea, nausea and vomiting, possibly with a headache and low-grade fever. Some victims suffer severe cramping or bloody diarrhea, but most get better in 24 to 60 hours.

CAMPYLOBACTER JEJUNI

This is now the leading cause of bacterial food poisoning, most often spread by contact with raw or undercooked poultry. Federal health officials say the number of organisms in a single drop of juice from a contaminated chicken is enough to make someone sick. Symptoms tend to start two to five days after exposure and typically last a week.

SALMONELLA

Almost any food can be the vector of the various species of bacteria that cause salmonellosis: raw and undercooked eggs most often, but also poultry, raw meat, dairy products, pasta, shrimp, sauces, salad dressing, fresh vegetables, chocolate, coconut, peanut butter and even yeast. Salmonella may be present inside an egg, not just on its surface.

LISTERIA MONOCYTOGENES

This potentially devastating organism can cause encephalitis, meningitis, blood-borne infection and death. It is especially hazardous for pregnant women (posing a threat of miscarriage or stillbirth), newborn babies, the elderly and immune-deficient patients. It is linked to about 28 percent of food-poisoning deaths. Listeria, which can survive acid, nitrite and salt and can thrive even in the refrigerator, is most commonly

found in raw (unpasteurized) milk, soft-ripened cheeses like Brie and ready-to-eat meats like hot dogs and pâté. But it could be transferred to other deli foods sliced on the same machine. Other sources of listeria include raw and cold-smoked fish, raw meats and poultry, cooked poultry, fresh vegetables and ice cream.

VIBRIO VULNIFICUS

As with Norwalk virus and hepatitis A, this organism can be ingested through raw or inadequately cooked seafood from warm seawaters, especially raw oysters and clams.

ESCHERICHIA COLI O157:H7

This can occur in almost any food that has not been heated to a bactericidal temperature. It has caused serious and even fatal illness after the consumption of hamburgers, unpasteurized apple juice and lettuce, among other foods. Fresh-squeezed juice, consumed soon after preparation, is not a problem.

BC MULLS TOUGH LAW ON WATER SABOTEURS

February 14, 2001
Times Colonist (Victoria)
Dene Moore

VANCOUVER -- The BC government is, according to this story, considering tough new penalties for people caught tampering with water supplies.

Environment Minister Ian Waddell was cited as saying Tuesday that a water contamination scandal in Walkerton, Ont., and two recent break-ins at Suburban Vancouver water stations have made the government consider making tampering with the water supply a provincial offence, adding, "We've had pretty good security in BC but it's worrisome to see the kind of incidents that have happened in the past couple weeks."

Residents of Langley and Maple Ridge were issued advisories after break-ins at their water reservoirs. But it wasn't until up to six days after the break-in that Langley residents were warned not to drink or bathe in the water.

--These articles were obtained via Doug Powell's Listserve, **FSNet**
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
e.g.. subscribe fsnet-L Doug Powell

Calendar

Stay Tuned! A timely Speaker's Night is being put together:

- **Topic: Bio-sabotage**

DATE: Tuesday 1ST May 2001
LOCATION: BCIT Townsquare A/B in Burnaby

Members will be contacted shortly via e-mail as soon as details are finalized.

- Please contact Clive Kingsbury if you would like this information sent to you.



Parting shot: John Boyce and Terry Peters 'at the till' for the November 21st Speaker's Evening .
-'Couldn't resist the photo op' dept.

BRITISH COLUMBIA FOOD PROTECTION ASSOCIATION

AFFILIATE OF THE INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION

