

Motivating Employees



Motivating employees can, as most employers know, be a real challenge. Motivating them on something as unexciting as sanitation and personal hygiene can be even tougher.

Fortunately, there are steps that an employer - *any* employer - can take. Come to the next **BCFPA / BCFT Co-Host Fall Speakers Evening on Thursday, October 16th at BCIT (5:00 to 9:00 p.m.)** and find out how you can motivate your staff!

Henry Carsberg, is a sanitation consultant with nearly 30 years experience in food plant sanitation. Mr. Carsberg comes from Washington, USA and believes employees are the number one ingredient for total food safety and without them, you will not succeed. He will speak on how to **"Motivating Employees"** for success.

Raman Gill, BC Blueberry Council & Raspberry Industry Development Council Food Safety Coordinator and Consultant will share valuable tips on

"Getting the Message Across" effectively and with success!

Registration Fees:

- BCFPA & BCFT Members \$25.00
- Non-Members \$35.00
- Students \$10.00

Price includes tea, coffee, sandwiches and snacks. Parking is \$2.00.

There are 3 ways to Register:

1. Phone BCFPA Membership Coordinator: Ph: 604-666-7534
2. Fax: 604-666-3149
3. E-mail: bcfpa-members@telus.net

Please pre-register by Oct 14.

Since snacks are provided and space is limited, a "head-count" is required before the event. Payment can be in advance or at the door.

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Special points of interest:

- *Norovirus infections were the major source of GI outbreaks in 2002.*
- *Food Safety Courses offered both BCIT and Fraser Health Authority*
- *IFPA offering Crisis Management Seminar—Washington DC*

BCFPA Membership Numbers Increase !!

Thanks to Lance Hill our Membership Coordinator, we have seen an increase in membership. We now have 8 sustaining members and 27 regular members. If anyone is interested in a membership directory, contact Lance Hill at: Lance Hill, BCFPA Membership Coordinator, c/o Health Canada, 3155 Willingdon Green, Burnaby, BC, V5G 4P2. Tel: 604-666-7534, Fax: 604-666-3149 E-mail: bcfpa-members@telus.net

Remember, sustaining members, you can advertise in the Grapevine for FREE! Anyone can post jobs.

If your interested in contributing to the newsletter contact Annette Moore at: email: qfirst@telus.net or Phone: 604-859-5962

Spring 2003 Speaker's Evening

Norovirus (formally known as Norwalk-like virus) was the focus of the Spring speakers evening held May 6, 2003.

Twenty-eight people attended and several lucky guests won door prizes presented by, Lance Hill, Membership Coordinator.

The first speaker, **Susan Clay, Acting Public Health Manager for Health Canada** presented on the Epidemiology, Diagnosis and Prevention of Norwalk Like Virus outbreaks. Susan is directly involved in cruise ship outbreak investigations - many of which are caused by Norovirus.

Norovirus is most commonly spread person to person, and can also be ingested in contaminated food and water. Usually 24 hours after ingestion (ranging from 12 to 48 hours) symptoms of nausea, vomiting, diarrhea,

duration, lasting from 12 to 72 hours. There is no vaccine at present and supportive therapy for most severe cases is with fluid rehydration.

The virus is quite resistant to routine disinfection agents (such as quaternary ammonium) and the best method of prevention is to rigorously clean any areas where the virus may be present. On cruise ships, these would include door handles, all washrooms, hand-railings and common areas. Foods should be covered and any contamination of water

fever, malaise, headache, myalgia and anorexia may develop. The symptoms can be quite acute and severe often resulting in emergency room visits. Fortunately however, the symptoms are of a short



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"Many cruise ship outbreak investigations have involved Norovirus"

I.G. MicroMed Environmental Inc.

Spring 2003 Speaker's Evening (continued)

sources including ice machines should be thoroughly disinfected. Recommended disinfection agents are Virox or 1000 ppm bleach solutions (20 mLs of household bleach to one litre of water).

The second speaker, **Lorraine McIntyre**, presented on the laboratory investigation and epidemiology of outbreaks in British Columbia in 2002. Lorraine is the **supervisor of the food poisoning laboratory at BC Centre of Disease Control (BCCDC)** and also coordinates laboratory testing for gastrointestinal outbreaks within BCCDC.

In 2002, 172 GI outbreaks were investigated by the laboratory, more than double compared to the previous year.

Salmonella was the etiologic agent in 2 outbreaks, *Listeria monocytogenes* (2), *Clostridium perfringens* (2), Rotavirus (1), Torovirus (1) and 113 were caused by Norovirus. 65% of the Norovirus outbreaks were in long term care facilities, hospitals (12%), resorts & cruise ships (9%), schools & daycares (5%), restaurants (3%) and other functions (6%).

Norovirus was also found in many of the food poisonings investigated during 2002. Of

the 17 confirmed Norovirus food related investigations, only 4 had onset times which met the case definition for Norovirus infection (illness starting 12 hours or more after ingestion of the food). Diagnosing Norovirus in these cases is extremely useful for the Public and Environmental Health Officers - they can then rule out the implicated restaurant or commercial food product as a problem or source of infection.

Nearly 40% of the confirmed outbreaks in 2002 (n=41), and over 60% in 2003 (from Jan to May, n=34) were caused by a single strain. This happened to be the seventh strain isolated in 2002.

The final speaker of the evening, **Harsh Dakore (a Public**

"113 of the 172 GI outbreaks that occurred in 2002 were from Norovirus"

outbreaks. Large outbreaks have occasionally resulted in forced docking of a ship, which can cost the cruise ship industry millions of dollar

daily. Cruise ships are self-contained cities, with on-board populations of 2,000 to 5,000 people or even more. Health Canada must ensure that all restaurant facilities, water sources, pools and equipment are operated and maintained in a safe manner. Health Canada has found alternate methods of decontamination of special fabrics (like carpets and curtains) for cruise ships which do not involve the use of harsh chemicals, but still result in effective removal of the virus. Carpets may be steam cleaned (physical removal and heat) and sensitive plastic surfaces can be treated with non-bleach

solutions such as Virox.

Norovirus is a common cause of infection,

whether it's "winter vomiting disease", food poisoning or "cruise ship syndrome". **Hand-washing remains the best method of protection in any setting to prevent accidental spread and ingestion of this hardy virus.**



Health Manager in Health Canada) presented an interesting description of managing Norovirus outbreaks in cruise ship facilities. Cruise ships have many challenges in keeping Norovirus infections among one or passengers from spreading into huge ship-wide

Up-Coming Meetings

- "From the Farm Gate to the Dinner Plate" - November 2-4, 2003 - Westin Edmonton, Edmonton, Alberta. Conference organizers: Agricultural Institute of Canada Foundation (AICF).
- "Surviving. . . and Thriving through a Crisis" - November 12, 2003 in Washington, D.C. Organizers: International Fresh-cut Produce Association . More information, contact IFPA at (703) 299-6282. <http://www.fresh-cuts.org/events.php>. (see article page 7)

Food Safety Courses



BCIT

FOOD 1140—Prerequisite HACCP Programs (GMPs) Provides food processing line personnel, supervisors and regulatory personnel with a basic understanding of sanitation principles and practices. **Dates:** Oct.01-02-03/03; **Times:** 0830 - 1630; **Fee:** \$380 (includes course manual, handouts, coffees)

FOOD 1160- Food Safety: The HACCP System In this course you are guided through the development and implementation of a HACCP system. The role of prerequisite programs (GMPs), TQM and ISO 9000 are discussed. **Dates:** Nov.03-05/03; **Times:** 0830-1630; **Fee:** \$380.

FOOD 1163- Internal Auditing of HACCP Systems The principles of HACCP and underlying prerequisite programs are reviewed and the participant learns the elements and activities (based on ISO 9000 Internal Audit Principles) of an internal audit. You will prepare and complete a checklist for an existing HACCP system.. **Dates:** Dec.01-02-03/03; **Times:** 0830-1630; **Fee:** \$390.

More information-BCIT website:
www.health.bcit.ca/foodtech/ or contact
Sharon Cameron at 604-432-8723 or
Sharon_Cameron@bcit.ca

Fraser Health Authority

FOODSAFE is a recognized training program about preventing the transmission of food borne illness.

The Fraser Health Authority offers Level One (\$60) and Level Two (\$80) FOODSAFE courses. Level One requires 8 hrs of instruction, whereas Level Two requires 10 hrs and the successful completion of Level One. **For more information contact the office in your area:**

Burnaby Tel: 604-918-7683

Chilliwack Tel: 604-702-4950

Maple Ridge Tel: 604-476-7000

Mission Tel: 604-814-5515

New Westminster Tel: 604-777-6740

North Delta Tel: 604-507-5480

Surrey Tel: 604-572-2628

Port Moody Tel: 604-949-7700

Health Protection Services also offers courses to groups for a special group rate. The group rate for FOODSAFE Level 1 course is \$750.00 plus GST.

Presidents Corner

This has been a very busy summer for many of us in BC. We have seen the impact of BSE, forest fires, climate change, computer worms and even a power outage in Eastern North America impact BC as well as nationwide. I hope everyone who was affected has come through successfully.

Your BCFPA continues to bring you topical material via their educational speaker's evenings. Our last meeting on Norwalk virus was very informative and we learned about the virus and the severe impact it can have. If anyone would like a copy of the material presented, please contact us. The next educational evening is planned for **October 16, 2003 at BCIT and is on "How to Motivate Employees"**. This evening the BCFPA will join forces with the BC Food Technologists for this "do not miss" presentation. Both speakers are well known and respected in the industry for their expertise in this area. We hope you will be able to join us.

I would like to welcome **Lorraine McIntyre** and **John Boyce**, the newest members to join our executive. Lorraine works for the BC Centre for Disease Control and brings a new perspective to the BCFPA executive. Many of you met

Lorraine at our last speakers evening. John makes a return to the BCFPA board following eight months of travel in SE Asia. John is now a food safety auditor working for the American Institute of Baking. Regretfully I must report that Earl Bowler had changes to his career that affected his ability to maintain his BCFPA executive position. I would like to express my appreciation for the hard work that he did on behalf of BCFPA. I also express my thanks to our executive for the continuing hard work they are doing to build and maintain BCFPA and to enhance food safety in BC. As always there are lots to do! If anyone is interested in helping out please do not hesitate to give me a call! We all benefit from your help.

As promised in our last newsletter, we are working on updating the BCFPA image. You will note our new format including our new logo in this newsletter. We have also modified our **mission statement to read, "To provide a forum to exchange information on protecting the food supply."** Look forward to more changes in the future including our new website.

I encourage each of you to be active within our organization where you can. If you are not

already a member, please consider joining us if you are involved in food safety working in industry, government, academia, equipment manufacturers, agriculture and other allied supplier companies. Our members are engaged in quality control, food processing, regulatory and private contract inspections, consulting groups, risk assessment, farming, research and development, microbiological research, manufacturing plant management and operations, technical services and HACCP.

Anyone interested in presenting or doing a poster display at our speakers evenings, please let us know.

Thank you for your continued support and participation in BCFPA.

Terry Peters, President BCFPA

**Terry Peters, BCFPA
President**

BC FOOD PROTECTION ASSOCIATION

c/o Canadian Food Inspection Agency
101 - 620 Royal Ave.
New Westminster, BC. V3M 1J2
Phone: 604-309-3509

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

BCFPA Attends 90th IAFP Annual Meeting

IAFP 2003 the Association's 90th Annual Meeting once again showed the growth of the Association with a successful meeting and record attendance. More than 1,440 food safety professionals from 32 countries, 48 states, and nine Canadian provinces gathered at the Hilton New Orleans Riverside in New Orleans, Louisiana, August 10-13 for the three-day meeting. Representatives from 88 companies exhibited equipment and services supporting food science and safety. Your BCFPA was represented by **Terry Peters** at this meeting. In addition, he attended the meeting for affiliate delegates and reported on food safety issues in BC and activities of the BCFPA. Terry was able to take away a number of good ideas from other affiliates which we may be able to utilize at future BCFPA functions.

This year's program was well diversified with more than 500 presentations including 25 symposia, 68 technical and 288 poster presentations. Prior to the meetings, two workshops were conducted to provide additional educational opportunities for attendees.

IAFP honored excellence in food safety by presenting 22 awards to individuals and organizations at the Awards Banquet. Our colleagues from Ontario Food Protection Association won the C.B. Shogren Memorial Award for affiliates, **CONGRATULATIONS** to Ontario! It was quite an evening with Canadian flags on display and a show of Canadian pride. The evening concluded with IAFP president Anna Lammerding (a Canadian) presenting the gavel to incoming president, Paul Hall.

Terry was able to attend

many of the technical sessions and visited most exhibitors at the trade show. The technical sessions and exhibitions were found to be extremely relevant and worthwhile. Terry said that he enjoyed the associated social functions and was able to spend some time with our former president Clive Kingsbury, sharing news of the BCFPA and getting updates on Clive's new job in Burlington. The time was well spent renewing old acquaintances, making new friends and meeting contacts that should benefit our affiliate in the future.

We look forward to next year's meeting in Phoenix, Arizona, August 8-11, 2004 and hope to be able to send more BCFPA representatives as well as get them involved in some of the many IAFP programs and activities.

Surf'in the Web

Some interesting websites to visit:

- **Kansas and Washington State University—HACCP News:** <http://www.foodhaccp.com/indexcopy.html>
- **International Association for Food Protection:** <http://www.foodprotection.org/>
- **Crisis Response & Communication Planning Manual** for Ontario Ministry of Agriculture, Food and Rural Affairs by: Sarah E. Grant & Douglas Powell <http://www.foodsafetynetwork.ca/crisis/crisis-manual.htm>



Health Authorities Issue Boil Juice Warning

The appearance of fresh apple juice on Island farms is a staple of the fall season. But provincial health authorities are warning the raw juice may mean trouble if it isn't pasteurized. Untreated apple juice can lead to gastrointestinal illness, causing stomach cramps, vomiting and bloody diarrhea, says the Ministry of Health Planning. Provincial

health officer Dr. Perry Kendall all this week has issued a warning to consumers of unpasteurized apple and other fruit juices to boil the beverage for at least a minute before drinking it. His office suggested that people avoid serving unpasteurized products to those who are most at risk -- young children, the elderly and people with weakened

immune systems. **According to the B.C. Centre for Disease Control there have been no outbreaks of illness related to unpasteurized fruit juices so far this year.** On the Web:

www.healthplanning.gov.bc.ca

*Source: September 25, 2003
Times Colonist (Victoria)*

Nationally Known Experts at Crisis Management Seminar

The International Fresh-cut Produce Association has enlisted two nationally known crisis management experts to provide fresh-cut produce executives with a one-day seminar entitled "Surviving... and Thriving through a Crisis" on November 12, 2003 in Washington, D.C. The event will help give processors insight into what to expect and how to deal with a crisis typical of those that could befall fresh-cut. Gene Grabowski, a seasoned marketing communications professional and Eric Dezenhall, one

of the nation's leading crisis management firms, will be presenting. Also, Brian Zomorodi, technical vice president of Ready Pac Produce, Inc. and a



senior FDA official will be speaking. The seminar will conclude with mock crisis scenario. Registration fees are \$345 (U.S) for IFPA members who sign up prior to October

24 and \$444 (US) for non-members and will be subject to a \$50 (US) late charge after that. The seminar will be held at Washington, D.C.'s Fairmont Hotel, (202) 429-2400 with rooms discounted at \$175 (US) per night. A detailed program and registration is available on IFPA's web site at

<http://www.fresh-cuts.org/events.php>. For further information, contact IFPA at (703) 299-6282.

Don't Forget — Register for the Up-Coming BCFPA & BCFT Speakers Evening — October 16, 2003

Second Workshop on Food Allergen Methodologies



Allergen Methods Committee

Comité de Méthodes sur les Allergènes

Food Allergy is an on-going public health problem and continues to be a challenge to both the clinical community and the food industry. Health Canada, through its Food Program and the Canadian Food Inspection Agency have been proactive in developing risk assessment and risk management procedures related to inadvertent consumption of allergenic ingredients by vulnerable consumers.

The Allergen Method Committee (AMC), jointly created by Health Canada's Food Directorate and the CFIA is organizing a second workshop on food allergen methodologies to take place in **Ottawa, Ontario from October 27-29, 2003.**

As a follow-up to the 2002 workshop organized by Health Canada, the CFIA and scientists from the US Food and Drug Administration (CFSAN), this initiative aims at expanding the consultation, information exchange and harmonization of allergen methodologies.

The Second Workshop on Food Allergen Methodologies aims at gathering scientists, chemists and analysts from government agencies, university, industry and consumer associations, to discuss issues related to the detection, identification and characterization of allergens in foods.

Workshop Topics

- Method development /evaluation and validation
- Proficiency testing
- Risk assessment / risk management - Impact on methodology development
- Development of reference material
- Confirmatory techniques

- Normalization

Background information on the Food Allergen Method Development Program is available on the Food Directorate website at:

http://www.hc-sc.gc.ca/food-aliment/cs-ipc/fr-ra/e_amd_program.html

Information on the workshop will also be posted here when available.

Participation in the workshop is by invitation and free of charge. If you are interested in attending the workshop please contact Samuel Ben Rejeb, Food Research Division, Health Canada, samuel_benrejeb@hc-sc.gc.ca to express your interest. Participants will provide for their own accommodation and hospitality expenses in Ottawa.

The workshop will be held at the Banting Research Centre, Health Canada, Building 22, Ross Avenue, Sir Frederick Banting Research Centre, Tunney's Pasture, Ottawa,

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Terry Peters, President

Annette Moore, Vice President

Ernst Schoeller, Secretary

Lorraine McIntyre, Treasurer

Lance Hill, Membership Coordinator

Christine Hein, Special Events