

Up-Coming BCFPA Events



BC FOOD PROTECTION ASSOCIATION

The Grapevine

May 31st, (Wed) 2006— Speakers Evening, Burnaby Shadbolt Arts Centre.

Registration begins at 5:30 p.m. The first speaker at 6:45 p.m.: Rick Thompson, Manager of Product Integrity, Overwaitea will be presenting their experience and challenges to achieve retail HACCP. Overwaitea has been piloting a program with the assistance of the Guelph Food Technology Institute.

Gary Jung, Overwaitea will speak at 8:00 p.m. about their Brightlife program, and specifically, the *Clean Hands Dirty Hands* education program for young children and their *Smart Shop Tours* performed in conjunction with Nutritionists at their stores.

For those coming directly from work you'll be happy to note snacks and beverages will be available.

August 13-16, 2006— Calgary, Alberta—IAFP Annual Meeting.

The Annual Meeting draws an international audience of food safety professionals. Educational sessions are dedicated to timely coverage of key issues and cater to multiple experience levels. Each meeting is attended by over 1,500 of the top

industry, academic and government food safety professionals. This broad mix of attendees includes professionals in quality control, processing operations, regulatory inspections, consulting groups, risk assessment, research and development, microbiological research, plant management, technical services and HACCP management.

With a reputation for quality content, the Annual Meeting features over 500 technical papers, posters and symposia, detailing current information on a variety of topics relating to food safety. The quantity and quality of contributed presentations provide information on the latest methods and technologies available. Exhibits are designed to be educational in nature, complementing the scientific content of the educational sessions. The Association emphasizes this by providing exhibitors and attendees a personalized setting where they can interact on a one-on-one basis. The exhibit portion of the Annual Meeting provides attendees the opportunity to gain "hands-on" knowledge of available technologies.

Here's a sample of the talks, posters and workshop sessions you could see:

- Making Foods Safer: How Outbreaks Can Influence Change

(Continued on page 2)

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Special points of interest:

- *NEW—Food Safety Crossword—page 3.*
- *Only 20-25% of children eat the recommended daily minimum of 5 servings of fruits and vegetables.*
- *51 types of genetic modifications in crops have been approved by Health Canada.*

Up-Coming BCFPA Events (cont'd)

- Surrogate Microorganisms: Selection, Use and Validation
- The Canadian Approach to Food Safety
- Verification of Sanitary Design of Food Equipment
- Practical Application of Risk Assessment Tools in the Food Industry
- Foodborne Viruses and Foodborne Viral Infections: Disease Burden, Epidemiology, Detection and Transmission
- Spores, Spores, and More Spores...What is Spoiling My Ready-to-Drink (RTD) Beverage? Is It *Alicyclobacillus* or Heat Resistant Mold?
- Biosecurity at Retail
- Applied Laboratory Methods and Meat and Poultry
- Education and Dairy
- Food Toxicology, Education and General Microbiology
- Dairy, Meat and Poultry
- Issues Regarding Raw Milk Sales and Consumption
- Refrigerated Ready-to-Eat (RTE) Foods: Microbiological Concerns and Control Measures
- Disaster Preparedness and Response
- Symposium on *Enterobacter sakazakii*
- *Campylobacter* - From Gate to Plate
- Hygiene and Sanitation Solutions to Manage Evolving Risks
- International Food Law-A Global Overview
- Foodborne Disease Update
- Contamination of Ready-to-Eat (RTE) Foods: Transfer and Risk-*Listeria monocytogenes* and Other Microorganisms
- Role and Application of International Standards in Supporting Food Safety Management and Testing
- A New Crack at Egg Safety: From the Hen House to Your House
- Cleaning and Sanitation for Retail Food Safety- Identifying the Issues
- Pathogens and Antimicrobials
- Risk Assessment and Epidemiology
- Seafood and Applied Laboratory Methods
- Pathogens and Produce
- Aftermath of Hurricane Katrina and Rita on Seafood Safety
- Assuring Microbiological Safety of Organic Products
- Symposium on *Salmonella*: The Saga Continues
- How Risk Managers Decide on Risk from Different National Perspectives
- Symposium on Food Allergen Control at Retail and Foodservice
- Quality Control in Research Labs
- John H. Silliker Lecturer - "Rising From the Ocean Bottom - The Evolution of Microbiology in the Food Industry" - William Sperber, Ph.D., Cargill, Wayzata, MN, USA
- Pathogens and Antimicrobials-*Listeria*
- Risk Assessment and Antimicrobials
- Water Safety and Quality: Global Water - HACCP Issues

Also at the Annual meeting is the Ninth Annual IAFP Foundation Silent Auction. This is a great opportunity to showcase your products, traditions, and cultural treasures that represent your company and province. Donations are being accepted from individuals, companies and or groups. Last years' auction, after two days of spirited bidding raised over \$5,000 for the IAFP Foundation. Donations ranged from a US. Flag flown over the Washington Capital to local products. For details on how to donate contact Terry Peters before May 31st.

September—UBC—BCFPA Student Group

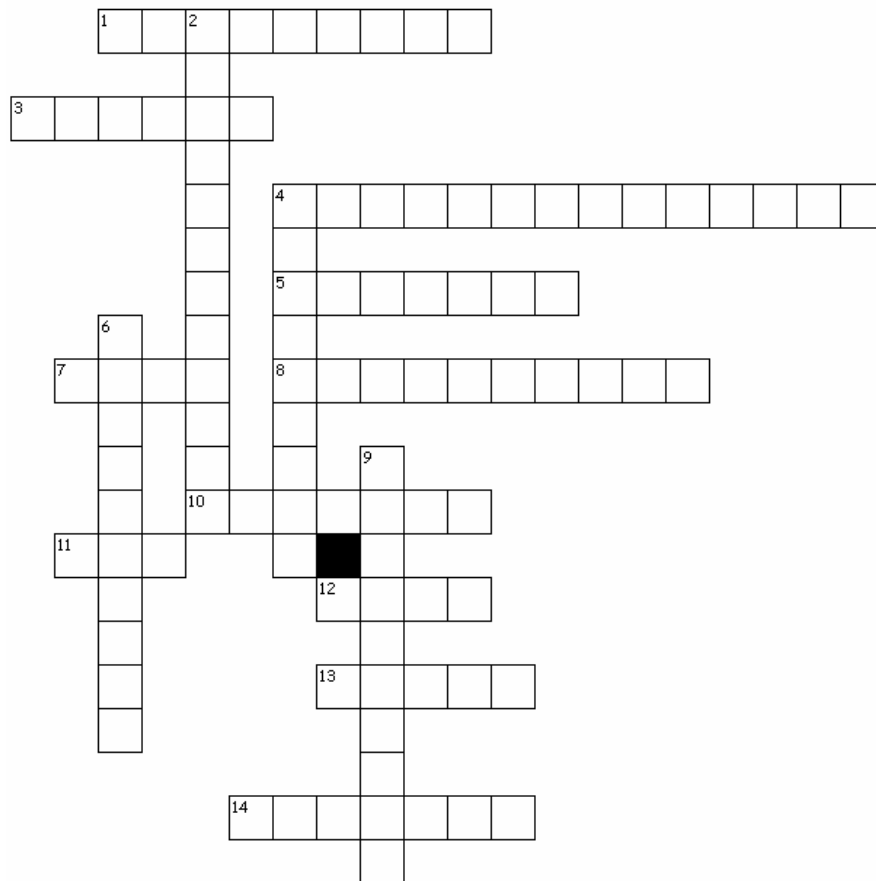
Up-Coming BCFPA Events (cont'd)

sponsored Speakers Evening. Speakers and topics to be announced.

Food Safety is Magical, but it Doesn't Magically Happen—A Retail Safety Overview.

November—AGM—The key note speaker Frank Yiannas, MPH, President elect IAFP to speak on

Test your Food Safety Knowledge!!



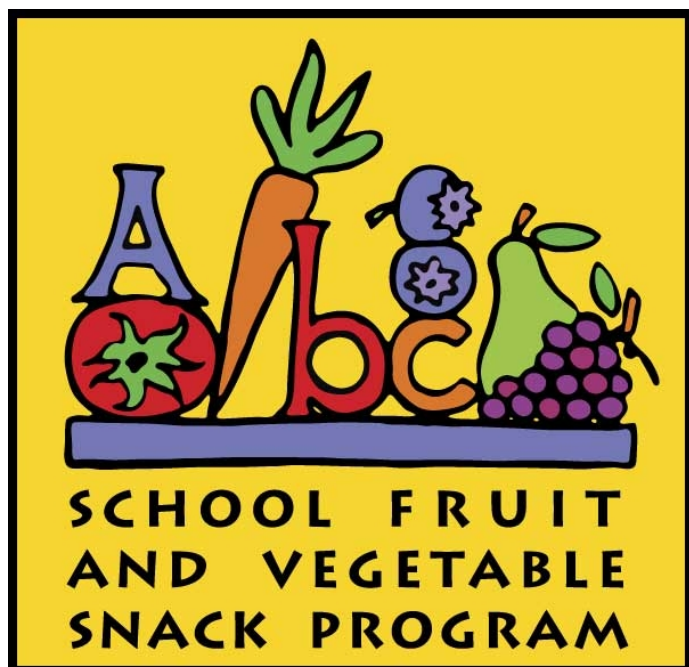
Across

1. the failure to meet a specified critical limit
3. may cause food to be unsafe for consumption
4. a kill step
5. what records must be to work
7. a commodity where HACCP is mandatory
8. a foodborne pathogenic bacteria
10. a foodborne virus
11. a point, step or procedure that can control a food safety hazard
12. another commodity where HACCP is mandatory
13. systematic approach to food safety
14. important tool for tracebacks and troubleshooting

Down

2. determines HACCP plan validity
4. company who pioneered HACCP
6. an example of a chemical hazard
9. a component of a prerequisite programs

BC School Fruit and Vegetable Snack Program



Pick! Wash! Enjoy!

This is the key message of the new BC School Fruit and Vegetable Snack Pilot Program. Since September students and teachers from 10 elementary schools - 2 from each of the Health Regions - have been receiving fresh BC fruit and vegetable snacks twice a week to be eaten in class time. The program is part of ActNowBC an initiative of the provincial government to improve the health of BC children and families.

The program's key messages are for children and families to:

- Pick local fruits and vegetables;
- Pick a variety of colourful fruits and vegetables;
- Wash hands before eating;
- Wash fruits and vegetables before eating;
- Enjoy the taste of local fruits and vegetables; and,

- Enjoy eating 5 to 10 servings of fruits and vegetables every day.

These key messages help meet the objectives of the program:

- to increase consumption of local fruits and vegetables;
- to increase awareness of the health benefit of fruits and vegetables;
- to increase the awareness of fruits and vegetables grown in BC; and,
- to increase awareness of the safe handling of fruits and vegetables

Why a BC School Fruit and Vegetable Snack Program?

There are many excellent reasons, but 5 known facts provide a healthy and sound answer:

1. Only 20 to 25% of children eat the recommended daily minimum of five servings of fruits and vegetables (a).
2. Eating habits established in childhood are important for long term health (b).
3. Fruits and vegetables contain many vitamins and minerals that are important in children's growth and development (b).
4. Diets rich in fruits and vegetables may reduce the risk of some types of cancer and other chronic diseases (b).
5. Children who eat more fruits and vegetables are more attentive and are able to focus more on their school work (c)

(a) Adolescent Health Survey II. The McCreary Centre Society, 1999

(b) Heart and Stroke Report Card on the Health of Canada's Kids, 1999

BC School Fruit and Vegetable Snack Program (cont'd)

(c) <http://www.foodinschools.org>

The pilot program is being offered as a joint initiative of the BC Ministry of Health, the BC Ministry of Education and the BC Ministry of Agriculture and Lands. This is the first time that the three ministries have worked together on project for the schools.

The BC Agriculture in the Classroom Foundation was chosen as the non government organization to administer the pilot program. The Foundation's mission statement of "Working with educators to bring agriculture to our students" is a natural fit for such a program.

The Foundation is responsible for the development of all resource materials for teachers and students as well as parents and administrators. The Foundation has also chaired the Advisory Committee for the program.

The fruits and vegetables provided in the program are made washed and ready to eat through HACCP Certified facilities. Product is brought to the students by Level One Food Safe Certified in-School Coordinators. The program also emphasizes the importance of hand washing and food safety.

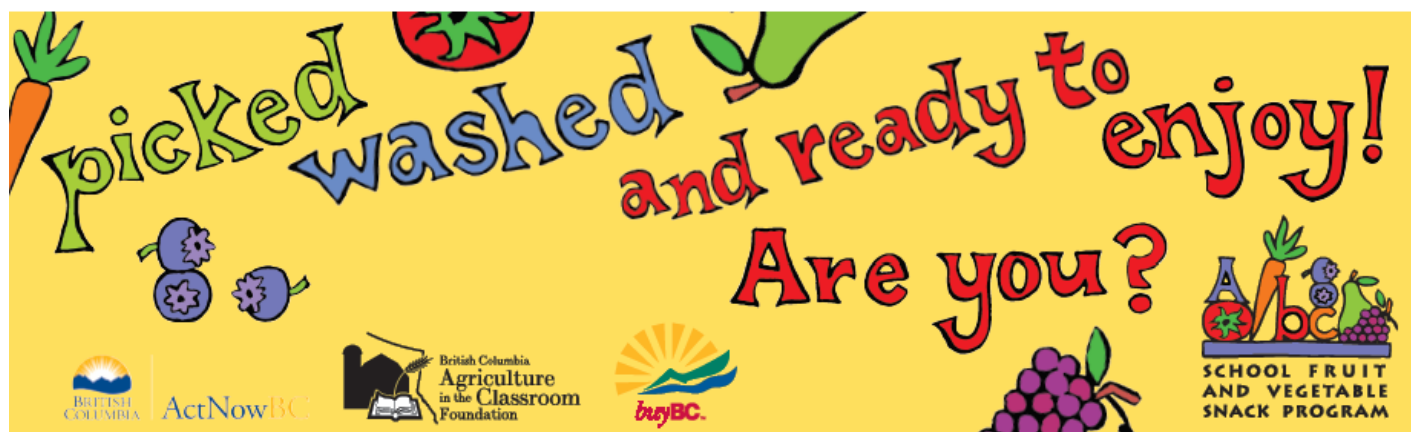
A full evaluation of the program is being completed by the University of Victoria and will be made available internationally in April of 2006. If successful the program may expand to more

schools in the fall.

For more information visit the BC Agriculture in the Classroom website at www.aitc.ca/bc.

A project of this size and commitment is no simple feat. Thanks to all the partners listed below for their vision and efforts to get involved!

- Action Schools
- BC Agriculture in the Classroom Foundation
- BC Centre of Disease Control
- BC Ministry of Agriculture and Lands
- BC Ministry of Education
- BC Ministry of Health Services
- Community Nutritionists of BC
- Dynamex
- Save-On-Foods / Overwaitea Food Group
- University of Victoria
- BC Hot House, Surrey BC
- BC Tree Fruits, Kelowna BC
- Canadian Farms, Surrey BC
- Harker's Organics, Keremeos BC
- Russ and Tony's (Tamarac) Fresh Cut, Lake Country BC
- Vantreight Farms, Saanich BC
- Windset Farms, Delta BC



Did you know....

- Fifty-one types of genetic modification in crops have been approved by Health Canada for food use in Canada. Crops so far approved include:
 - * corn, including strains resistant to corn borers and herbicides;
 - * canola, including strains resistant to herbicides;
 - * potato including strains resistant to Colorado potato beetles;
 - * tomato including strains that ripen slowly;
 - * squash;
 - * soybean;
 - * flax;
 - * cottonseed oil and,
 - * sugar beet.

- There are over 250 food borne illnesses according to the U.S. Centers for Disease Control and Prevention (CDC). They estimate that 76 million people suffer foodborne illnesses each year in the United States, accounting for 325,000 hospitalizations and more than 5,000 deaths. Their health experts estimate that the yearly cost of all foodborne diseases in the U.S. is 5 to 6 billion dollars in direct medical expenses and lost productivity. Infections with the bacteria *Salmonella* alone account for \$1 billion yearly in direct and indirect medical costs. To learn more go to the National Institute of Allergy and Infectious Diseases site : <http://www.niaid.nih.gov/factsheets/foodbornedis.htm>

Can YOU picture your Company Advertising in this space?

Advertising space will be on a first come first serve basis; sustaining members will be given preference; to a maximum of 10% of content, interspersed throughout newsletter. Rates will be set at: \$50 for 1/8 page; \$100 for 1/4 page; \$200 for 1/2 page and \$400 for 1 page. Next newsletter dates are targeted for July, September and January. If you would like to submit ads for future issues – please contact Annette Moore, BCFPA Newsletter editor for deadlines and format requirements:

Ph: 604-859-5962

Fax: 604-648-8761

Email: newsletter@bcfpa.net

BCFPA Student Group Activities & Adventures

Announcing a Student Scholarship

The BCFPA is now accepting submissions for two scholarships for the sum of \$1,000 and \$500 respectively.

To be eligible for the scholarships the potential recipient must:

- Be a BCFPA member;
- Be a post secondary student enrolled in a food safety related field of study;
- Submit an essay (minimum 500, maximum 1,000 words) on a food safety related topic.

All submissions will become the property of BCFPA and may be used in future newsletters (with credit given to the author).

Applications must be submitted to Terry Peters, BCFPA President (contact information on page 6). All submissions will be confirmed upon receipt.

Scholarships will be awarded in September 2006 if a successful recipient is found. Closing date for all submissions are August 1st, 2006.

Congratulations!

At the UBC Career Fair Joanna Ho won the jump drive and Sonu Parhar won the coffee mug!



Joanna Ho and Carmen Chan lift a glass in tribute to a Granville Island Brewery tour.

Granville Island Brewery and Que Pasa tour

A group of students went for a Granville Island Brewery tour on Friday, March 10, 2006. It has been decided that the Granville Island Brewery tour should be made annual because of the success it has every time we go. Adrienne, our tour guide, gave the students a tour of the facility and explained each step of the brewing process in detail. In the end, the students got to sample some of Granville Island Brewery's famous beers. The students would like to thank Adrienne for giving them the tour.

We also went for a tour at Que Pasa Mexican Foods on Wednesday, May 3, 2006. Que Pasa is a company that produces products such as tortilla chips and dips. Our tour guide, James Lefort, gave the students a tour of the corn production line and explained in detail how tortilla chips are produced. The students would like to thank James for the exciting tour.

If you have any suggestions for our next tour or if you like to become more involved with the student group, please email our Student Coordinator, Stephanie Chiu, at stephch@shaw.ca or studentgroup@bcfpa.net.



James Lefort, our tour guide at Que Pasa Mexican Foods explaining how tortilla chips are made.

Presidents Corner

I would like to recommend our upcoming Spring Speakers Evening with Rick Thompson and Gary Jung, both of the Overwaitea Food Group. The evening should be of particular interests to those of you in the retail sector as well as those in the safety and education fields. We anticipate an excellent turnout for this new and innovative topic.

As we look forward to summer we hope you consider the IAFP 2006 in Calgary in your summer plans. Like other years, it is the support of the membership and sponsors that make this event the world class success for which it is known. One item for your consideration is sponsorship for the Affiliate Council Reception. We are one of the 41 Affiliates from around the world. Part of that meeting is an educational reception for the Affiliate delegates providing them the opportunity to meet their counterparts from around the world in an informal and educational setting. As I am sure you know, like everything else, costs for this reception are rising. At this point in time IAFP

is still planning the meeting and in order to achieve the standard of past years, they need the support of generous people and organizations. Please consider sending a donation if you can to help continue this event at the level of quality for which it has become known. If you can provide any support to this event, please let me or Nancy Herselius of IAFP know. Also, if you are going to the conference and can afford some time to help out with the conference, please contact Gary Gensler at gary.gensler@gov.ab.ca or by phone at (780) 427-2246.

Earlier this year we sent an email to you seeking support for the silent auction at the IAFP meeting in Calgary. Those of you who have been to previous meetings know the popularity of this event and how keen some of the bidders can become as we near the closing time. In addition to individual and corporate donations, the silent auction is one of the many ways we as Affiliates can support the Foundation Fund. President Farber wrote about this important fund in the March

edition of *Food Protection Trends* and how it supports such important activities as the Developing Scientist Competition, the Audiovisual Library, the shipping of excess journals to FAO for distribution to developing countries, speaker travel support to the annual IAFP meeting, the Ivan Parker lecture at the annual meeting and the John H Silliker lecture which is made possible through a contribution from Silliker inc.

Start making your plans to attend IAFP 2006 in Calgary August 13 to 16. An excellent line up of topics awaits you. For full conference details, check out the IAFP website at www.foodprotection.org. The hotel rooms are filling up fast. I encourage you to consider joining IAFP at the same time you register for a US\$202.00 reduction in your registration fee. We in Canada are particularly looking forward to welcoming the world to Calgary.

Until next time....

Terry.

BCFPA Executive—Share Your Ideas!

Have an idea, or thought about future events and activities by BCFPA? Or maybe you'd like to get involved? Or, maybe you'd like to contribute an article or idea for the next newsletter. If so contact anyone on the executive!

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

Annette Moore, V. President, News-

letter Editor - Tel: (604) 859-5962

Lorraine McIntyre, Treasurer – Tel: (604) 775-0763

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

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

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

Terry Peters, BCFPA

President

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

Sustaining Member — RONCO: The Top 10 Do's and Don'ts of HACCP Compliant Food Handling

In response to increased consumer demands for food safety, Canada's governments - both federal and some provincial - have developed food safety programs incorporating internationally recognized HACCP - Hazard Analysis Critical Control Points - principles to reduce the risk of cross-contamination.

HACCP is designed to identify hazardous points in the food processing chain and develop plans to maximize the level of safety of the food produced. **The purpose of HACCP is to reduce the risk of cross contamination and to increase the safety of food.**

DOs

DO colour-code departments through use of different coloured gloves, hairnets, and bouffant caps to reduce risk of cross-contamination.

DO wash hands thoroughly after taking a break, using the restroom, or touching chemicals and before entering food processing areas or putting on a pair of gloves. Proper hand-washing involves using warm running water and soap for



CLEAN & SAFE™

approximately 20-25 seconds, making sure to clean under the finger nails, between the fingers, around the wrist, and both the front and back of the hands.

DO cover all hair with a hairnet or bouffant cap, and cover moustaches and beards with beard covers in order to reduce the risk of hair falling into the food being processed.

DO ensure that the gloves coming into direct contact with food are Clean & Safe in order to contribute to the integrity of the food being handled and processed.

DO protect your hands with the appropriate glove material and thickness when using chemical solutions. Each material has a different resistance level to chemicals. Test the material against the concentration and solution being handled before putting your hand in the solution wearing the glove.

DO offer latex free products if there are employees with a suspected or confirmed case of latex allergies. Reactions can range from mild



Sustaining Member — RONCO: The Top 10 Do's and Don'ts of HACCP Compliant Food Handling (cont'd)

rashes to potentially fatal anaphylactic shocks.

DON'Ts

DON'T use the same pair of gloves all day when preparing food. Eventually, bacteria, sweat, and other substances may permeate the material. Replace gloves immediately once the quality of protection offered has been compromised.

DON'T leave loose hair outside hairnet or bouffant cap. Loose strands can fall into the food being processed, increasing the risk of cross-contamination.

DON'T put on a pair of gloves without first washing your hands. Dirt or bacteria on the hand from a variety of sources, including money, garbage, raw fish or meat or any other dirty substance, can be transferred to the glove unless it is removed with proper and thorough hand washing prior to donning.

DON't use a "one glove fits all people and



applications" approach. Each glove and protective apparel may be ideal for certain purposes while virtually disintegrating when brought into contact with another chemical or substance. No single glove available in the market is appropriate for each and every application and chemical.

Ronco supplies a wide range of disposable & industrial gloves, disposable glove dispensers for increased hygiene, heat & cold resistant gloves, bouffant caps & hairnets, beard and shoe covers, aprons & sleeves, lab coats, safety glasses, and a variety of other protective products. Our company mission is to provide our customers

with a broad range of consistent quality products that facilitate Clean and Safe™ working environments and enhance user safety, confidence, and productivity.

For more information about Ronco's products, please contact us:

Email: bcfpa@ronco.ca

Ph: 905-660-6700 or 1-877-663-7735

BCFPA Changes Made to Sustaining Membership

Although the Executive has been pleased with BCFPA's growth in Sustaining Membership they have made a decision to modify the benefits afforded the Silver and Gold Level Sustaining Members to make these levels more attractive to those members who send multiple attendees to BCFPA events.

The Silver Level will be modified to include 1 voting membership and 2 non-voting memberships. The Gold Level will be modified to include 1 voting membership and 4 non-voting memberships. Both voting and non-voting memberships can attend BCFPA events at membership pricing.

Full details on BCFPA membership categories and a membership application can be found on the BCFPA **Membership Info** page of the BCFPA website (www.bcfpa.net).

Please consider becoming part of this very worthwhile association and supporting educational initiatives in food safety and protection. Enjoy preferential rates and display opportunities at functions as well as have priority access to this newsletter and enjoy e-mail bulletins of up-to-date food safety issues and events in the news.

New members are always welcome!

Upcoming Meetings / Training

- **International Association for Food Protection 2006 - 93rd Annual Meeting.** Aug. 13-16, 2006, Calgary, Alberta. Leading food safety conference featuring over 500 presentations on all aspects of food protection. Networking opportunities, committee meetings, tours and social events. Over 100 companies exhibiting equipment to latest innovations in food safety services. Three workshops to be held in conjunction with IAFP 2006: **Workshop I** - Saturday, August 12, 8:00 a.m. - 5:00 p.m. Developing and Improving Your Food Microbiology Laboratory. Operating a food microbiology laboratory more effectively and efficiently. **Workshop II** - Saturday, August 12, 8:00 a.m. - 5:00 p.m. **Methods, Methods Everywhere but Which is Right for Me?** Selecting the analytical tools for microbiological analysis that best meets your needs. Speakers will address practical considerations in method selection both for corporate and single manufacturing site labs. **Workshop III** - Friday and Saturday, August 11-12, 8:00 a.m. - 5:00 p.m. **Global Food Standards: Food Safety Auditing In today's global food market** - ISO 22000 Standard is the latest in the range of standards and the widely used British Retail Consortium (BRC) Global Standard Food. This workshop will cover all aspects of both the Standard and auditing techniques to guarantee consistency. This course is certified by the British Retail Consortium and is recognized as the required Internal Auditor training for any company seeking certification. Full detailed descriptions and registration information at their Web site: www.foodprotection.org.
- **Guelph Food Technology Centre (GFTC) Courses in BC** - HACCP BASICS, HACCP and Food Safety Systems, Food Quality Systems, Product Development, Production, and Sanitation and Microbiology courses. Available in Vancouver and Kelowna to BC Food Processor Association members and non-members. Dates, prices and registration form: <http://www.bcfpa.ca/mies.html>
- **May 27-29, Canadian Council of Grocery Distributors National Conference** St. John's Convention Centre, St. Johns, Newfoundland. http://www.ccgd.ca/en/4_1_1.html
- **May 28-30, 2006 Joint conference for Canadian Institute of Food Science and Technology (CIFST) and Agriculture and Agri-Food Canada (AAFC).** Will include sessions on fibre, trans fat, ISO-22000 (HACCP), allergens, food fortification, sanitation, nutrition and packaging, among other topics. Delta Downtown Hotel, Montréal, Québec <http://www.cifst.ca>
- **BCIT Food Safety Courses** - For details and registration: <http://www.bcit.ca/health/food/industry>
 - FOOD 1160 Food Safety: The HACCP System - Jun. 5-7/06. \$415.
 - FOOD 1163 Internal Auditing of HACCP Systems - Apr.5-7/06. \$440.
 - FOOD 1178 Prerequisite Programs for HACCP - Apr.10-Jun. 25/06; Sept. 11- Nov. 26/06. \$450.
 - FOOD 1301 Food Safety for the Plant Worker - register anytime (online course). \$155.
 - FOOD 1091 New Introduction to Food Technology - register anytime (correspondence). \$400.
 - FOOD 2040 Introduction to Sensory Evaluation Methods - Jun. 3-17/06. \$415.
 - FOOD 1150 Dairy Processing - register anytime (correspondence). \$320.
 - FOOD 2150 Dairy Processing 1 - May 29-Jun. 2/06. \$440.
 - FOOD 1021 Introduction to Food Microbiology - register anytime (correspondence). \$465.
 - FOOD 0180 Origins and Identification of Metal Can Defects (CD-ROM tutorials). \$250/3 or \$100 each.
 - FOOD 1428 Canned Foods: Thermal Processing & Container Evaluation - May 29-Jun. 1/06. \$485.
 - FOOD 1438 Retort Pouch Defect Identification - Jun. 6-7/06 (workshop). \$415.

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

BCFPA's Sustaining Members

Gold



Silver



Bronze

