

# Excitement Building for BCFPA's 2nd Premier Food Safety Conference



“Preparing for the Future” is the theme for this year’s food safety conference held at the River Rock Conference Centre, Richmond, BC on October 2007.

The conference is structured around 4 themes. These themes will be used to draw together different sessions that complement each other and meet the many different needs of our industry.

### Fresh Produce—Making Them Safe

The recent widespread incidences of food borne outbreaks linked to fresh produce has called into question the safety of a wide variety of produce. The findings of researchers and how industry is responding to this problem will be discussed.

### Brands—Getting the Message Right For You

Consumer confusion, anxiety and basic knowledge of their food is no longer what it once was. Innovative methods by the food industry to provide basic food information and market their foods best attributes is increasing. The methods of education, awareness and

guarantees of quality and safety are often focused and connected to brands or programs. How these brands and programs were created, and managed will be the focus of this session.

### Food Emergency, Preparedness and Response

This session will focus on prevention planning and avoidance of damages to your business due to intentional and natural damage. Practical application of workable solutions and management techniques currently used in industry today will be show cased.

### Research of Food Contaminants & Illness's

Research is essential to the development of new technologies, practices and insights to new dangers ahead. The speakers in this session will provide you with a valuable look into the future.

Plan ahead today and mark your calendar for this very worthwhile event. To view the facilities go to: [www.riverrock.com](http://www.riverrock.com)

#### Inside this issue:

Food Safety Conference—Agenda	2 and 3
Food Safety Conference—Registration Form	4
Puzzle feature	6
Were you prepared for the flood?	8
Risks associated with raw vegetables and fruits	9
Sustaining Members—Steritech	11

#### Special points of interest:

- *If there is no tested emergency plan in place, up to 86% of small/medium sized businesses fail within 3 years of a major incident.*
- *12% of food borne illness can be sourced back to raw vegetables and fruits.*

October 18, 2007 - BC Food Protection Association Conference:  
***Preparing for the Future***

River Rock Conference Centre, Richmond BC

7:00 - 8:00 am

Registration Desk Open

7:00 - 8:00 am

Continental Breakfast

8:00 - 8:15 am

Opening Remarks: Terry Peters, President, BC Food Protection Association

8:15 - 9:15 am

**Dr. Perry Kendall, Provincial Medical Health Officer**  
**Food, Health and Well-Being in British Columbia**

Morning Session

Room A

***Research of Food Contamination & Illness's***

Room B

***Brands - Getting the Message Right for You***

9:20 - 9:50 am

Speaker:  
Topic:

Dr. Brent Skura  
University of British Columbia  
  
New Innovations in Food Science

9:20 - 9:50 am

Speaker:  
Topic:

Liz Gurszky  
BC Dairy Foundation  
  
Milk: Pure, Nutritious & Good 4U

9:50 - 10:20 am

Speaker:  
Topic:

Dr. Keith Warriner  
University of Guelph  
  
Antimicrobial Treatment of Sprouts & Seeds

9:50 - 10:20 am

Speaker:  
Topic:

Lindsay Babineau  
BC Agriculture in the Classroom Foundation  
  
Educating to Change Nutrition Habits

10:20 am *Morning Nutrition Break*

11:00 - 11:30 am

Speaker:  
Topic:

Dr. Ray Copes  
BC Centre for Disease Control  
  
Toxins in Food and Water

11:00 - 12:00 pm

Speaker Panel:  
Brands - Getting the Message Right 4U

Frank Born, Born 3 Eggs  
Nutritional/Company Approach  
Mary Ellen Walling, BC Salmon Farming Association  
Commodity Approach  
Speaker TBA  
Philosophical Approach: Organic

11:30 - 12:00 pm

Speaker:  
Topic:

Laura MacDougall  
BC Centre for Disease Control  
  
Incidence and Costs of Food Borne Illness in BC

12:00-1:30 pm *Lunch & Sustaining Members Displays*

Afternoon Session

Room A		Room B	
<b>Fresh Produce</b>		<b>Food Emergency Preparedness &amp; Response</b>	
1:30 - 2:00 pm	Speaker: Dr. Keith Warriner University of Guelph  Topic: Microbial Contamination of Fresh Produce	1:30 - 2:00 pm	Speaker: Ken Gisborne 3Si Risk Strategies Inc.  Topic: Securing the Food Supply Chain - Ago-terrorism, Bioterrorism, Eco-terrorism
2:00 - 2:30 pm	Speaker: Dr. Pascal Delaquis Agriculture and Agri-Food Canada  Topic: Safe Agri-Food Processing	2:00 - 2:30 pm	Speaker: Homaida Razack Gofigure Consulting  Topic: Ensuring Business Continuity During Disasters
2:30 - 3:00 pm	Speaker: TBA  Topic: How A Grocer Ensures Consumer Quality and Safety	2:30 - 3:00 pm	Speaker: Christian Vogl Quality Systems Manager Shafer-Haggart Ltd.  Topic: Protecting Your Ingredients
3:00 - 3:30 pm	Speaker: Sheri Nielsen BC Vegetable Marketing Commission  Topic: On Farm Produce Audits	3:00 - 3:30 pm	Speaker: TBA  Topic: Personnel Security
3:30 pm <i>Afternoon Nutrition Break</i>			
4:00 - 5:30 pm	<b>Closing Speaker: Dr. Laugh</b> <a href="http://www.dr laugh.com/bio.htm">http://www.dr laugh.com/bio.htm</a>		
5:30 - 6:30 pm	<b>Wine &amp; Cheese / Sustaining Member Displays</b>  <b>Door Prize Draws</b>		

# *BCFPA Oct 18, 2007 Food Safety Conference*

## *Pre-Registration Form*

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YES, I will be attending the Oct 18, BCFPA—full day Conference

Company Name: \_\_\_\_\_

Name: \_\_\_\_\_ Job Title: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_

Postal Code: \_\_\_\_\_ Tel: \_\_\_\_\_

Fax: \_\_\_\_\_ E-mail: \_\_\_\_\_

### Conference Registration Fees *(registration includes light breakfast and full lunch)*

	Early Fee (before/after Sept 21)	Late Fee	Payment
Member Registration	\$125	\$175	\$ _____
Non-Member Registration	\$175	\$225	\$ _____
Student	\$ 40	\$ 65	\$ _____
Conference Registration Paid			\$ _____

### Membership Fees *(purchased with this conference will be valid until Dec 31, 2008!)*

Individual Membership: \$30       Student / Retired : \$15

Sustaining Members:

Bronze Level: \$100       Silver Level: \$250       Gold Level: \$500

Membership Paid \$ \_\_\_\_\_

### Payment

Cheque  : Payable to: **BC Food Protection Association**    VISA     Mastercard

Card Number: \_\_\_\_\_

Card Holder Name: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Signature: \_\_\_\_\_ **Total Paid:** \_\_\_\_\_

## SEND COMPLETED BCFPA FOOD SAFETY CONFERENCE REGISTRATION TO:

**Annette Moore, BCFPA Food Safety Conference**  
3732 Millar Court, Abbotsford, BC V2S 7K5  
Tel: 604-859-5962 Fax: 604-648-8761  
Email: [newsletter@bcfpa.net](mailto:newsletter@bcfpa.net)

*Cancellation Policy: Cancellations by September 21<sup>st</sup> subject to \$25 administration fee. Cancellations after September 21<sup>st</sup> subject to \$75. No refunds after October 16<sup>th</sup>.*

## Upcoming Events

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### JULY

- July 8-11, 2007, 94th Annual Meeting. International Association for Food Protection, Lake Buena Vista, Florida
- July 4-6, 2007, Grain Growers of Canada Summer meeting Calgary. Contact R Phillips - [phillips@ggc-pgc.ca](mailto:phillips@ggc-pgc.ca)

### OCTOBER

- [Thursday, October 18, 2007—One Day BCFPA Food Safety Conference](#). Details on [www.bcfpa.net](http://www.bcfpa.net)

### NOVEMBER

- November 5-6, 2007, AIC Conference: Making Choices - Consumers and their Impact on Canada's Agriculture and Food, Edmonton Alberta at the Chateau Lacombe.

### DECEMBER

- [Tuesday, December 4, 2007—BCFPA AGM.Feature speaker: Frank Yiannas, M.P.H., Health and Safety Director for Walt Disney World Co., and past president of IAFP](#). Mr. Yiannas will speak on, "Food Safety is Magical, But it Doesn't Magically Happen—A Retail Safety Overview". Mr. Yiannas oversees all food safety programs and public health functions, including major theme parks and resorts, 2 cruise ships, 2 water parks, and 100's of the world's busiest food locations. More than 15,000 Food and Beverage employees, 100's of food suppliers, and a number of critical regulatory compliance issues also come under his purview. Under his tenure, Disney has been recognized as a pioneer in food safety training, implementing HACCP at the food service level, developing hand-held computer technology to conduct food safety audits, and utilizing progressive microbial testing approaches.

### CONTINUAL ONGOING COURSES

- **BCIT—Food Technology Department** short courses related to food quality and safety, as well as an Associate Certificate in Food Safety. This industry training is delivered in the following formats: workshops; correspondence; online; night school; and CD-ROM tutorials. For more information go to: <http://www.bcit.ca/health/food/>
- **The Guelph Food Technology Centre (GFTC)** is offering HACCP BASICS, HACCP and Food Safety Systems, Food Quality Systems, Product Development, Production, and Sanitation and Microbiology courses in Vancouver and Kelowna. Course dates and registration information can be found on the BC Food Processors Association website: [www.bcfpa.ca/GFTC\\_training.html](http://www.bcfpa.ca/GFTC_training.html)
- **University College of the Fraser Valley—On-Farm Food Safety**-introduces HACCP-based on-farm food safety programs. Potential hazards and the identification of their critical control points for fields, farm buildings, and practices will be discussed. Case studies using actual industry programs will be used. Usually offered in January session, 10-1.5 hr session over a 10 wk period. <http://www.ucfv.ca/agriculture.htm>



## Presidents Corner

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Hello Everyone. I am very excited to announce that the IAFP Awards Committee selected BCFPA to be the recipient of the award for Best Communications this year. It will be presented to us at the IAFP Awards Banquet in Florida on July 11<sup>th</sup>. We sure have a great hard working group. This is the fourth consecutive year that BCFPA has received one of the five annual IAFP Affiliate Awards. I would like to express my sincere thanks to all of those who worked so hard on our behalf for us to achieve this honour. For this award, I must recognize Annette for putting together our newsletters, Lance for his regular bulletins and website, Stephanie for communicating with our students and Lorraine, Michael and Shendra for their involvement in our educational sessions. It would also not be possible without our sponsors. Everyone gave of themselves to BCFPA, volunteering their precious time to build our organization and pursue its mission of "providing a forum to exchange information on protecting the food supply." What better way to exchange information is there than through excellent communication? Thank you to every one of you.

Following two very successful Speakers Evenings plus a lunchtime lecture for students this year, we are now dedicating our efforts to the BCFPA conference to be held on October 18. We have a terrific line-up of speakers at a terrific venue. I feel that this conference will far exceed our last conference of two years ago. We still have a lot of preparatory work to do for the conference, but I anticipate an excellent turnout for this innovative and educational day. Read more about it elsewhere in this newsletter.

We have now confirmed our AGM location for December 4<sup>th</sup>. This meeting will also be held at the River Rock in their new convention facility currently under construction on the waterfront. Don't forget that we are featuring Frank Yiannas of Disney for a fun filled evening and presentation on the magic of food safety. The evening should be of particular interest to everyone concerned with the safety of food and especially those of you in the retail and food

service sectors.

I would like to comment on how small the world has become with respect to a global food supply and the movement of food around the world. Issues of food safety in places far away can now impact us here. Recent examples of contaminated fruit and vegetable products and even the melamine contaminated gluten products bring to light how much we look to the rest of the world for some of our food. In providing a forum to exchange information on protecting the food supply, IAFP has the opportunity to reach out to the world. One avenue for this is through their annual conference. This year it takes place July 8-11 at the Disney's Contemporary Resort, Lake Buena Vista, Florida. I recommend that you try to attend this excellent conference, not only for the fun and information, but for the opportunity to meet colleagues performing similar jobs as yourself from around the world. It is truly an International experience.

Those of you who have been to previous meetings know the popularity of the silent auction and how keen some of the bidders can become as it nears 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. This fund provides support for 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. If you would like to contribute to this year's silent auction, please contact me and I will take your donation to Florida.

If you have not already done so, make plans to attend IAFP 2007 in Florida July 8 to 11. An excellent line-up of topics awaits you. For full conference details, check out the IAFP website at [www.foodprotection.org](http://www.foodprotection.org). I look forward to seeing some of you there.

Until next time. ....Terry

## Were YOU Prepared for the Flood?

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**If you were on high ground and thought yourself safe—think again!** In times of disaster you may not be directly impacted, but your power, phones and supply routes may be....would your business be prepared to handle this or would this spell the end for your company?

Businesses can play an important role in community recovery by providing essential supplies and services needed for rescue, damage control and repair. Responding to this demand not only meets a need, it can also strengthen the image of your business as a good cooperate citizen.

**If you were on high ground and thought yourself safe—think again!** In times of disaster you may not be directly impacted, but your power, phones and supply routes may be....would your business be prepared to handle this or would this spell the end for your company?

Businesses can play an important role in community recovery by providing essential supplies and services needed for rescue, damage control and repair. Responding to this demand not only meets a need, it can also strengthen the your business in the community.

If any of the following happened what would it mean to your business:

- Loss or damage to stock / inventory.
- Loss of critical documents.
- Limited access to buildings due to hazards.
- Loss of bridges, roads, water/sewer systems, power, gas and/or breakdown of communication systems.
- Staff loss due to injury or family concerns.
- Difficulty contacting staff and or customers.
- Difficulty obtaining repairs / supplies due to affected transportation routes.
- Hampered payroll processing.

If the answer is “I don’t know” or worse, yet failure, don’t despair there is a solution! Plan ahead now and know the risks—you’d be surprised how much it can help keep you in business!

The first very critical step is to create an emergency plan with employees. Include information of what to do before, during and after an emergency, for example, have on hand:

- Contact lists of emergency services, employees, key customers and suppliers.
- Pre-arranged meeting points if telephones and cell phones do not work.

- An evacuation and hazardous materials plan.
- Key locations of utility, equipment shut offs and emergency supplies.

Always make copies of your emergency plan and store a copy out of the facility. Make sure everyone in your business knows:

- Location of a workplace emergency kit in case your staff can’t evacuate. Keep enough food, water, First-Aid and sanitation supplies for your employees to last at least 72 hours.
- Employees and the office has a ‘grab and go’ kit - include a battery operated radio.
- Know how to build a sandbag dike.
- Have pictures of your building or office - inside and outside - before the event.
- Prepare for the possibility of an event:
  - When no one is at work.
  - For short and long term equipment needs.
  - That requires a back-up generator, sump pump or pumping equipment.
- List any inspection services, vendors and/or suppliers needed for recovery.
- Check insurance coverage—give them your emergency contact information.

Preparing for an emergency reduces business downtime and speeds up recovery. By planning ahead you will:

- Enable staff to recover quickly to support your business when help is most needed.
- Reduce losses and retain existing customers.
- Survive and thrive.

To find out more, contact:

- Local Municipal Hall.
- Provincial Emergency Program [www.pep.bc.ca](http://www.pep.bc.ca)
- Public Safety Canada [www.publicsafety.gc.ca](http://www.publicsafety.gc.ca)
- Health Authorities [www.healthservices.gov.bc.ca/socsec/index.html](http://www.healthservices.gov.bc.ca/socsec/index.html)
- Gas, electric and telephone service providers
- Red Cross [www.redcross.ca](http://www.redcross.ca)
- Emergency Preparedness for Industry and Commerce Council [www.epicc.org](http://www.epicc.org)
- Canadian Center for Emergency Preparedness [www.ccep.ca](http://www.ccep.ca)
- Disaster Recovery Institute Canada [www.dri.ca](http://www.dri.ca)



## ***Risks Associated with Raw Vegetables and Fruits***

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It is estimated that 12 % of food borne illness can be contributed to raw vegetables and fruits. Although there are biological, chemical and physical risks associated with the consumption of fruits and vegetables, this article will focus on the biological risks.

The consumption of fruits and vegetables has been on the rise for the past 20 years and a growing number of food borne illness outbreaks have been associated with fresh produce. Significant outbreaks associated with fruits, vegetables and nuts across Canada have been recorded in the Canada Communicable Disease Reports in the last five years. A number of produce related outbreaks have also been investigated by the Communicable Disease division of Vancouver Coastal Health in British Columbia.

It seems consistent across North America that along with the health benefits from eating fresh fruits and vegetables there is also a risk of food borne illness. Studies have been done in the field to determine where contamination is most likely to occur in the production of fresh fruits and vegetables. This research can be helpful in guiding the types of control measures to implement in the farming and packaging of fresh produce.

A trend was identified from the analysis of US Food borne Outbreak Surveillance System data from 1973 through 1997. In that study, 190 produce-associated outbreaks were reported, involving 16,058 illnesses, 598 hospitalizations and eight deaths. During that period, a trend appeared, showing a rise in produce related outbreaks from 0.7% in the 1970's, increasing to 6% in the 1990's of all reported food borne outbreaks with a known food item. According to the review the most common foods associated with outbreaks were salad, lettuce, melons, sprouts and berries.

In the past five years as seen in Canada Communicable Disease Reports, alfalfa sprouts, mung bean sprouts, raw almonds, roma tomatoes, bagged lettuce have been the cause of illness due to pathogenic organisms. In 2001, 51 persons were identified to be infected with *S.paratyphi B*. Cases were found in British Columbia, Alberta and

Saskatchewan after eating alfalfa sprouts. "This outbreak of Salmonellosis associated with the consumption of alfalfa sprouts was the second to occur in Alberta over a period of two years and the third to occur in Canada in the past five years". Mung bean sprouts were the cause of 83 cases of *S.enteritidis* in British Columbia, Alberta, and Saskatchewan in 2001. In 2002, *S.enteritidis* was the cause of a raw almond outbreak. Three outbreaks of Salmonella infections, involving 561 illnesses, associated with eating Roma tomatoes occurred across Canada and the USA in 2004.

Fresh produce has been the cause of two Cyclospora, one Norovirus and one Shigella disease outbreak in British Columbia in the past 4 years. A Cyclospora outbreak continues to be investigated at the time of writing with basil and garlic being identified as the causative agents. In May 2004, five cases of Cyclospora food borne illness were caused by the consumption of contaminated cilantro. Also in spring 2004, a Noro viral outbreak was linked to salad. A Shigella outbreak occurred as a result of contaminated spinach in 2002.

There are numerous factors that contribute to produce related outbreaks. Contamination of the food with pathogens may occur at any time in the production of the food. Pathogens can be introduced in the following ways: at seed level, from irrigation with untreated water, through the use of uncomposted manure or contaminated wash water, during picking, packaging and shipping or in the supermarket, home or restaurant.

A field study done on the microbiological quality of fresh produce indicated that there were low levels of indicator organisms present at harvest and that the numbers increased from field to packing in parsley and cilantro. A post harvest evaluation of coliforms, and pathogens also found average levels of coliform organisms but levels of *E.coli* were 19 times higher in farms using manure aged less than 12 months. A combined approach which includes microbiological seed safety, proper fertilizing and irrigation methods and finally

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## ***Risks Associated with Raw Vegetables and Fruits cont'd***

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cleaner handling of fresh produce is needed during the production of fruits and vegetables.

Post treatment of produce can also improve microbiological quality. Removal of pathogens can be accomplished using chlorine dips up to 50 PPM chlorine. An increase up to 200 PPM chlorine did not have the similar substantial effect. As washing contaminated produce is limited in its' effectiveness in reducing bacterial loads, other activities are required to reduce the risk of continued outbreaks. These include certification of Pathogen-Free sprout seeds, irrigation with potable water only, use of well composted manure. Other factors involve the handling (picking, packing and processing) of produce. Better emphasis of worker sanitation, hygiene and handling of produce to reduce the contamination of fresh produce is also critical.

Across the USA, Canada, and here in British Columbia, there is clearly some risk associated with the consumption of fresh vegetables and fruit. As people become more health conscious and consume increased amounts of unprepared or processed produce, it is likely that the numbers of outbreaks

will continue to rise if steps to prevent this are not taken.

Everyone involved in the production, packaging and handling of fresh fruit and vegetables must become more effective in implementing education and management strategies that will increase the safety of these valuable foods. Many policies, protocols, control measures have been put in place over the last few years to address this concern. Increased monitoring of farm and processing activities for worker hygiene and sanitary facilities will be critical if this is to be successful. Although it is possible to reduce bacterial load through washing and chlorine dips, reducing contamination in the field and during processing is likely to reduce produce related food borne illness outbreaks.

*Written by:*

*Lis Vallaster*

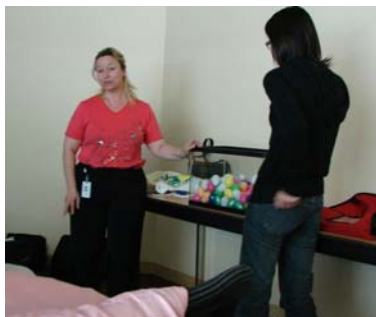
*University of London, Masters Public Health  
Scholarship Winner*

*{Editors note: References were removed in interest of space and can be made available upon request.}*

## ***BCFPA—Student Professional Development Group Update***

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A noon-time Student Speaker's Event was organized for the students at UBC on May 17, 2007. The students were interested in hearing about the CSI of food poisoning, food safety and other food microbiology-related topics. Lorraine McIntyre of the BC Centre for Disease Control was the guest speaker for this event and gave the students a wonderful presentation. *(right and below : pictures of the*



*event)* The students were very impressed and enjoyed Lorraine's presentation.

The student group will be organizing another tour in the fall. More details to

come.

If you have any suggestions where you would like the next tour to be at or if you like to become more involved with the student group, please email our Student Coordinator, Stephanie Chiu, at [stephch@shaw.ca](mailto:stephch@shaw.ca).



# **Steritech®**

## Brand Protection Services



The Steritech Group, Inc. is North America's leading provider of specialized Brand Protection Services to the hospitality, food processing and healthcare industries - industries in which health, safety and cleanliness are powerful drivers of brand preference and customer satisfaction. The company is the trusted partner to many of the world's leading brands.



### **Zero Tolerance® Pest Prevention**

Steritech delivers Zero Tolerance® Pest Prevention programs. Simply put, Zero Tolerance means that Steritech will not tolerate pest infestations of any kind, under any circumstances, for any reason. The company is so sure there is no smarter or more effective way to eliminate pests that its service is guaranteed.

### **EcoSensitive® Pest Prevention Process**

Steritech's EcoSensitive system enables the elimination of pests without ever overusing or unnecessarily using pesticides - a critical issue for companies concerned with the safety and well being of their customers and employees. Precise applications are used only when necessary in response to detailed inspection and monitoring.

A key component to ongoing pest prevention is a partnership approach to structural, storage, and sanitation improvements. Structural, storage and sanitation deficiencies are corrected to help prevent re-infestation.

## **Steritech's EcoSensitive Pest Prevention Approach for Food Processing & Manufacturing Environments**

This proprietary system approaches each individual facility as a unique environment and seeks to identify and prevent pest issues in that environment, using a combination of methods. For those pest issues that, for whatever reason were not prevented, we use the lowest impact treatment method appropriate for the pest and site to be treated.

Steritech's approach focuses initially on modifying or constantly improving situations that are conducive to pests, based on a sound understanding of each pest's biology and behavior.

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## ***Sustaining Member—Steritech Brand Protection Services*** *cont'd*

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For those outside pests that are likely to move indoors, the biology of the pest is then scrutinized to ascertain what features about structural, storage, and sanitation conditions in the environment could allow the pest to enter and persist in the structure. Then, in response to careful inspection and monitoring, a program is designed to prevent exterior pests from invading using mechanical, cultural, physical, and chemical controls.

This same approach is used to manage pests indoors. If proper modifications of structure, sanitation, and storage conditions were unsuccessful in preventing or controlling those pests identified as pests of particular concern to a given facility, pesticides from an approved list are considered for use.



### **Organic Program Standards**

Twice recognized by the United States Environmental Protection Agency for work in reducing the risks associated with pesticide usage, Steritech has specialized programs to comply with the United States Department of Agriculture National Organic Program standards as published in the Organic Foods Production Act of 1990.

### **OnBrand Mobile Technology™**

Steritech's proprietary service management software, OnBrand Mobile Technology™, is run on a handheld mobile device, allowing Service Specialists to capture important service data with pinpoint accuracy. Data is uploaded immediately after service and can be accessed with Steritech's web-based reporting system, which allows you to track service history, spot trends and generate pest activity and pesticide usage reports.

### **Conclusion**

Steritech prides itself on the ability to deliver on the promises it makes. Through program design, implementation and on-going account management, Steritech will carefully monitor and verify the consistency, responsiveness and effectiveness of service.

"At Steritech, our mission is to be recognized by our clients and those in our industry as being the very best at what we do," says Steritech's Chief Executive Officer, Mark Jarvis. "We are committed to providing world class service with genuine care and concern, working as hard to protect your brand as we do to protect our own."

*The Steritech Group, Corp. provides specialized brand protection services for the hospitality, food processing and healthcare industries. The premier provider of food safety, quality assurance and pest prevention services, Steritech is a trusted partner to many of the world's leading brands. Founded in 1986 and Steritech has operations throughout North America and serves clients in 28 countries. For more information on Steritech, please visit [www.steritech.com](http://www.steritech.com) or call 1-877-777-1432.*

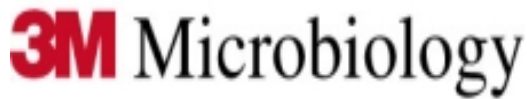
# BCFPA's Sustaining Members

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!

**Gold**



**Silver**



**Bronze**

