

BCFPA's Upcoming Premier Food Safety Conference—Meet the Speakers



The BCFPA executive are very excited about the upcoming slate of speakers for their 2nd Premier Food Safety conference “Preparing for the Future” being held at the River Rock Casino and Conference Centre, Richmond, BC on Thursday October 18th 2007.

The roster of speakers coming to this conference and their expertise is exemplary! Plan now to attend—registration form on page 8 on this newsletter.



Dr. Perry Kendall, Provincial Health Officer and Key Note Speaker: Dr. Kendall will provide an overview of the 2005 Provincial Health Officer Report: Food Health and Well-being in BC.

This report intends to inform British Columbians of the role of food and nutrition in the lives of people in BC. This report contains current research on nutrition and healthy eating, agriculture and food processing, the impact of unhealthy eating, food insecurity, the safety of the food supply and food and the Aboriginal population in BC. The last chapter of the report focuses on recommendations for all the issues in the report.

Born in the United Kingdom, Dr. Perry Kendall has had a very in depth and

exemplary medical career that has taken him around the globe: from Greenwich, UK, to the West Indies in Kingston, Jamaica and across Canada.

In 1974 Dr. Kendall moved to Vancouver and worked for the Vancouver Health Unit while acquiring a Master's Degree in Health Care Planning and Epidemiology and a Fellowship in Community Medicine. In 1984 he returned to Ontario and was Manager, Disease Control and Epidemiology Services with the Ontario Ministry of Health until 1987, when he returned to BC as Medical Officer of Health for the Capital Regional District, in which capacity he opened one of Canada's first needle exchange programs. In 1989 he took on the role of Medical Officer of Health for the City of Toronto, where he pioneered programs for AIDS/HIV and drug abuse prevention, established Harm Reduction as the official City policy for substance abuse and was involved in developing and promoting the City's comprehensive tobacco control by-laws. In 1991 he received an Addiction Research Foundation Community Achievement Award for leadership in substance abuse prevention. In 1992 he received the Non Smokers Rights Association Award of Merit for outstanding contributions to environmental health and disease prevention.

In 1993 Dr. Kendall spent a year on

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BC FOOD PROTECTION ASSOCIATION

The Grapevine

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Special points of interest:

- *Order of BC recipient for contributions to public health practice and harm reduction policy and practice: Dr. Perry Kendall*
- *The International Association for Food Protection, which BCFPA is an affiliate of, was founded in 1911, is a non-profit association of food safety professionals and is comprised of a diverse membership of over 3,000 Members from 50 nations.*

BCFPA's –Food Safety Conference–Meet the Speakers (cont'd)

secondment to the Deputy Minister of Health as Special Adviser on Long Term Care and Population Health. In March 1995 he was appointed President and CEO of the Addiction Research Foundation of Ontario, one of six academic health science centres in Toronto and a WHO Collaborating Centre, a position he held until the Foundation's amalgamation with three other hospitals to form the Addiction and Mental Health Services Corporation 1998. Later in 1998 he took on the position of Vice-President, Seniors' Health, with the Capital Health Region in Victoria. In 1999 Dr. Kendall became the Provincial Health Officer for BC.

In 2005 Dr. Kendall was awarded the Order of British Columbia for his contributions to Public Health practice and to harm reduction policy and practice in BC. Dr. Kendall participates on a number of committees at the provincial and national level and co-chairs the Pan-Canadian Public Health Network Council. At the conference he will speak on the newly released annual report, "Food, Health & Well-Being in BC".



Dr. Keith Warriner, Assistant Professor, Food Microbiology, University of Guelph will speak twice at this conference.

1. Interventions to Improve Food Safety of Sprouted Seeds; Session: Research and Development in Food Contamination and Illnesses. He will discuss how sprouted seeds (for example, alfalfa and bean sprouts) have been implicated in numerous outbreaks of food borne illness and product recalls. *Salmonella* and *Escherichia coli* O157:H7 represent the main pathogens linked to sprout outbreaks although other pathogens are also of concern. The origin of pathogens in sprout production is invariably the seed which can be contaminated during production and/or at post-harvest. In the course of sprouting low levels of pathogens can rapidly grow and become internalized within the inner tissue of sprouts which cannot be removed by simple washing. Therefore, interventions are focused on testing incoming lots of seeds for human pathogens, sanitizing seeds prior to germination and pathogen screening of spent

irrigation water. Although current applied methods are not totally reliable at either detecting or inactivating pathogens in sprout production, recent research has made great advances especially in relation to spent irrigation water testing and seed decontamination. Nevertheless, transferring such technologies to commercial sprout production still represents a major barrier despite the on-going food safety issues surrounding sprouted seeds.

2. Interaction of Human Pathogen with Growing Plants and Interventions to Enhance the Microbiological Safety of Fresh Cut Produce; Session: Fresh Produce. At this talk Dr. Warriner will show how the number of food borne illness cases linked to fresh fruit and vegetables has rapidly increased over the last two decades. In 2006, there were over 13 outbreaks or product recalls within North America the most notable being the *E. coli* O157:H7 linked to spinach. From research performed over the last 10 years it has become apparent that virulent human pathogens that normally reside in the gastrointestinal tract of animals are well adapted to survive in the plant environment. From various studies it has been established that human pathogens introduced on seeds (e.g. lettuce or spinach) can become established on and within the subsequent plants. In a similar manner, *Salmonella* introduced onto the flowers of growing tomato plants can become internalized within the subsequent fruit. The role of pathogen internalization in reducing the efficacy of post-harvest biocidal washes is still unclear. Nevertheless, it is acknowledged that alternatives to standard hypochlorite based washes are required to enhance the food safety of fresh cut produce. To this end a diverse range of chemical and physical based treatments have been evaluated with varying levels of success. Other approaches based on biocontrol agents (bacteriophage and antagonistic microflora) have shown potential especially with respect to controlling pathogens at the primary production level.

Dr. Keith Warriner, gained a 1st Class BSc (Hons) in Food Science (Nottingham University, UK) specializing in food microbiology and PhD in Microbial Physiology at the University of Wales Aberystwyth. In 1994 he joined the University of Manchester to research into biosensor development. In 1997 he

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joined the Division of Food Sciences at Nottingham University to undertake research in the area of epidemiology of enteric contamination within meat chains, intervention technologies and interaction of human pathogens with growing plants including sprouts. He joined the Department of Food Science within the University of Guelph in November 2002 as an Assistant Professor in food microbiology. His current research includes: interaction of pathogens with growing plants and microecology of fresh produce; and, biocontrol strategies to control human pathogens in produce and meat chains. Research highlights include the development of a seed decontamination intervention method based on a oxy-chloro sanitizer formulation and a fresh cut produce decontamination method using a combination of ultraviolet light and hydrogen peroxide. In addition, his research team has developed a sensitive (<0.3 cfu/ml) pathogen detection system that can be used on site to screen large volumes of spent irrigation water derived from sprout production.



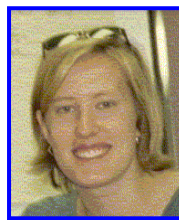
Dr. Ray Copes, Medical Director, Environmental Health, BC Centre for Disease Control (BCCDC) and Clinical Associate Professor, Health Care & Epidemiology, UBC completed his medical training at McGill University in Quebec. Dr.

Copes is a Clinical Associate Professor for the Department of Health Care and Epidemiology at UBC and a Faculty Associate in the School of Occupational and Environmental Hygiene. He is also the Medical Director of Environmental Health Services at BCCDC and Medical Specialist, Risk Assessment and Toxicology for the Office of the Provincial Health Officer in the Ministry of Health Planning. Dr. Copes is a Faculty Mentor in the UBC Bridge Program, which is a pioneering scholarship-funding and research training program linking the University of British Columbia's Faculties of Medicine, Engineering and Graduate Studies. Dr. Cope's research interests are in the areas of exposure assessment and risk assessment methods. He is currently teaching two courses at UBC on Topics in Environmental Health.

Some of Dr. Copes recent publications include:

- Determinants of healthcare workers' compliance with infection control procedures.
- Lead and mercury exposures: interpretation and action.
- What physicians can do to prevent illnesses related to drinking water.
- Population health effects of air quality changes due to forest fires in British Columbia in 2003: estimates from physician-visit billing data.

Dr. Copes will speak on "Toxins in Food and Water".



Laura MacDougall, Field Epidemiologist, BC Centre for Disease Control will outline the **Incidence and Costs of Food borne Illness in BC: Session: Research and Development in Food Contamination and Illnesses.**

Not everyone who experiences gastroenteritis sees a doctor, has laboratory investigations performed, or is reported to public health. Using information from 3 studies, under-reporting of IGI in BC was calculated using simulation modeling which accounts for the uncertainty and variability of input parameters. Demographic and clinical factors affecting under-reporting were also assessed. Self-exclusion from work for high risk occupations such as food handling was compared with the general population and will be outlined in her presentation.

For the last six years, Laura MacDougall has been working in the division of epidemiology at the BCCDC, first as a fellow of the Canadian Field Epidemiology Program and later as a surveillance epidemiologist for enteric and vector borne diseases. Her public health experience includes outbreak investigation and control, surveillance of reportable and emerging diseases, syndromic surveillance for mass gatherings and public health research activities. Current interests include the emergence of *Cryptococcus gattii* on Vancouver Island and the application of electronic systems to surveillance and outbreak management. Prior to joining BCCDC, she worked as a consultant with the Pan American Health Organization in Washington, DC. Laura holds a BSc in Biological Sciences from the University of Alberta and

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received her Masters degree in Epidemiology from McGill University.



Liz Gurszky, Director of Market Development and Communication, BC Dairy Foundation. Ms. Gurszky's will speak on the Dairy Foundation's award winning milk campaign: **It's always been survival of the fittest. Drink Milk. Session: Creating and Marketing your Food**

Brand. BC Dairy Foundation took a completely unexpected approach to marketing milk, launching a fully integrated campaign that deviated radically from traditional milk advertising. Instead of targeting milk buyers with images of healthy and smiling families, the campaign targeted the savvy youth market with an outrageous series of TV, print, poster ads, and a Web site. This edgy, simple and direct campaign cut through the clutter, illustrating how strategic discipline, demographic research, bold creative concepts and agency-client collaboration leads to immense success and results.

When you leave this session you will:

- Gain valuable insight into how creativity is the most powerful business tool.
- Understand how partnership and calculated risk relate to significant results.
- See how even "uncool" products like milk can be successfully marketed to cynical, hard to reach youth.
- Understand how the BC Dairy Foundation integrates education programs into the overall strategy

Ms. Gurszky received an Honours Bachelor of Science degree from University of Guelph. She continued her education in business at BCIT where she completed Marketing Management, and is currently enrolled at Royal Roads University in the Executive MBA program for Business Leadership.

Ms. Gurszky has 10 years of marketing experience, including in-depth project management, development, and execution working on youth based projects. She worked for

the Heart and Stroke Foundation of BC and Yukon in the development and marketing of the youth based HeartSmart Kids program. At the Vancouver Aquarium she was instrumental in marketing and designing youth based school and community programs.

Her areas of expertise include marketing and brand management skills, sponsorship development and promotions. Ms. Gurszky has been the Marketing Director at BC Dairy Foundation since 2001 overseeing: brand strategy development; stakeholder development; elementary school milk program and, graphics and communication.



Lindsay Babineau, Executive Director, BC Agriculture in the Classroom Foundation will speak on the **BC School Fruit and Vegetable Snack Program, Session: Creating and Marketing your Food Brand.** The

Agriculture in the Classroom Foundation is an award winning, non-profit organization that through its various programs "works with educators to bring BC's agriculture to our students". The Foundation is supported by teachers, registered dietitians, posts secondary educators, government specialists and agricultural producers. Over the past two years the Foundation has been working with government and industry to develop the BC School Fruit and Vegetable Snack Program. Starting with a pilot program for 10 schools they are now providing this very successful program to 162 schools around the province this fall. The Snack Program is a collaborative program with support from the BC Ministries of Health, Education, Agriculture and Lands as well as Tourism, Sport and the Arts. It is now also a part of ActNowBC, an initiative to improve the health of BC children and families. By attending this talk you will learn how this program is meeting its objectives of:

- Increasing consumption of local fruits and vegetables
- Increasing the awareness of the health benefits of fruits and vegetables
- Increasing the awareness of fruits and vegetables grown in BC

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- Increasing the awareness of the safe handling of fruits and vegetables

Mrs. Babineau has been seconded from her secondary classroom to fill the role of Executive for the BC Agriculture in the Classroom Foundation. Mrs. Babineau was a teacher of agriculture, horticulture and science with School District #35, Langley, for more than 20 years. During her years as a teacher she encouraged many young people to join the agriculture industry and in her new position she still calls on past students for advice and support. Mrs. Babineau brings her passion for agriculture to the classroom ready resources and exciting programs she is creating for other teachers in the province.



Dr. Pascal Delaquis, Research Scientist, Agriculture and Agri-Food Canada, Summerland, BC will speak on **Selected research topics in the safety of produce in BC, Session: Fresh Produce.** Although once considered rare, outbreaks of food borne illness linked to the

consumption of fresh fruits or vegetables are reported with increasing frequency. The development of improved risk-reduction strategies for fresh produce will require improved knowledge about the origin and fate of microbiological hazards during production, processing and distribution. To this end Dr. Delaquis's group are investigating the ecology of enteric bacteria at various stages of the pre- and post-harvest continuum in horticultural crops from BC. Specific examples will be discussed, including the fate of the indicator bacterium *E. coli* in fruit from cherry orchard/packing houses in the Okanagan Valley and in Romaine lettuce grown soil fertilized with dairy manure in the Fraser Valley. The latter represents an attempt to establish the fate of the bacterium in the soil, on growing plants and in packaged fresh-cut lettuce under experimental conditions which closely simulate agronomic and commercial practice. The implications of the information derived from this research for the development of practical and effective on-farm or post-harvest food safety programs for fruits and vegetables produced in BC will be addressed in the presentation.

Dr. Delaquis received his B.Sc in Microbiology and M.Sc. in Food Science from the University of Manitoba, and Ph.D in Food Science from the University of Saskatchewan. He is a food microbiologist with the Research Branch of Agriculture and Agri-Food Canada. He is currently located at the Pacific Agri-Food Research Centre in Summerland, BC. His research program is focused on achieving an improved understanding of the ecology of food-borne pathogens in fresh fruit and vegetable production systems and in packaged fresh-cut products. He is also investigating the properties of natural antimicrobials and their application in the preservation of minimally processed foods.



Sheri Nielson, On-Farm Food Safety Program, BC Vegetable Commission/Quanta Systems Ltd. Ms. Nielson will speak on **On-Farm Produce Food Safety Programs in BC, Session: Fresh Produce.** Ms. Nielson has been

working in On-Farm Food Safety with the BC Vegetable Marketing Commission since 2003. This year she is also coordinating pilots of the Canadian Horticultural Council's (CHC) latest manuals for "Asparagus, Sweet Corn and Legumes" and "Fruiting Vegetables". Eleven BC farms are participating in this national pilot. The BC Vegetable Marketing Commission has been providing On-Farm Food Safety evaluations for their producers for the past six years. The Commission has actively participated in the development of the CHC's On-Farm Food Safety Program.

Each year, BC producers have been provided with draft versions of the CHC Program during the food safety visits. Written Food Safety Reports have been provided to producers to enable them to evaluate and improve their operations in line with the standards outlined by the CHC Program. Producers have been able to provide their Food Safety Reports to the buyers who require them. In 2006, the Commission redesigned the Food Safety reports in an audit format, so producers could see how different categories would be weighted in future.

The Canadian Food Inspection Agency approved the CHC "Potato Producer and Packer On-Farm Food Safety Manual" and it was published in October of 2006. In April of 2007 the Commission had the

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BCFPA's –Food Safety Conference–Meet the Speakers (cont'd)

manuals delivered to potato producers, along with a personal briefing and instructions. This year, all BC potato producers will be audited following the standards of this national program.



Homaida Razack, Principal, Go Figure Consulting will speak on: Business Continuity in Disasters and Emergencies: Expecting the Unexpected. Session: Food Emergency Preparedness and Response. No industry or

community in BC is immune to the threat of emergencies and disasters. This includes the food industry. However proactive emergency management and business continuity planning can reduce long-term impacts by enabling businesses and communities to prepare for emergencies and disasters, respond effectively should an event occur and recover as quickly as possible after the event. This presentation will examine the key aspects of business continuity planning and its contribution to good disaster management planning and practice - including hazard assessment, mitigation, preparedness, response, and recovery. The potential impacts of disasters throughout the food supply chain will be illustrated by examples of economic, environmental, political, social and health impacts of recent disasters. We will also look at the types of hazards facing the food industry encompassing past, present and future threats. The presentation will review best practices and processes used to develop and maintain emergency and business continuity plans. Ms. Razack will discuss what is needed to build a resilient food supply chain and the implications for the food industry in BC.

Homaida R. Razack is an independent consultant with a background in human ecology, sustainability education and disaster management. Her experience with business continuity planning is based on a long term interest in disaster preparedness and community resilience. In this capacity she has worked for the Emergency Preparedness for Industry and Commerce Council (EPICC) and the BC Provincial Emergency Program during the spring freshet flood of 2007. Ms Razack graduated with a BSc. in Biological Sciences from

UBC, a Masters in Human Ecology from Vrije Universiteit Brussel and a Certificate in Emergency Management from the Justice Institute of BC. Homaida currently lives in Vancouver where she is the principal of Go Figure Consulting.



Dr. Brent Skura, Associate Professor, Food Nutrition & Health Program Director, Global Resources Systems, UBC researches Food microbiology and Food quality. Dr. Skura will relay the **New Innovations in Food Science seen today. Session: Research & Development in Food Contamination**

& Illness. Dr. Skura comes highly qualified as some of his research projects to date show:

- Anti-invasive activity of immunoglobulin and non-immunoglobulin components of bovine milk against Salmonella
- Effect of dietary factors on quality attributes of farmed salmon
- Resistance of *Kudoa thyrsites* spores to inactivation by high and by low temperatures
- Antimicrobial activity of ozone and lactoferricin
- Identification of pathogenic bacteria by gas chromatography and principal component similarity analysis

Dr. Skura is currently teaching Land, Food and Community I; Exploring Our Food; and Microorganisms in Food Systems. Some recent publication topics include:

- *Penicillium* spp. isolated from bottled water.
- Control of microbial growth, browning and lipid oxidation by the spice *Aframomum danielli*.
- Solid phase microextraction/gas chromatography of *Salmonella* contaminated beef.
- Effect of concentration of extract, heat, temperature of incubation and pH on the inhibition of *Staphylococcus aureus* by *Aframomum danielli*
- Isolation and partial chemical characterization

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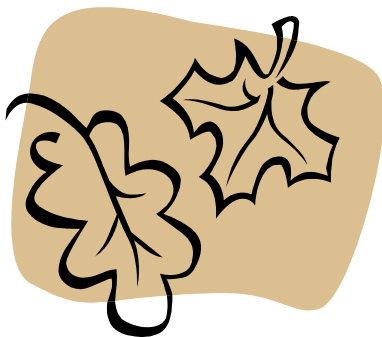
of an antimicrobial peptide produced by a strain of *Bacillus subtilis*.

- Observations and experiments on extending shelf-life of “rockfish” (*Sebastes* spp.) products with ozone.
- Pasteurization efficiency of a HTST system for human milk.
- Antibacterial activity of lactoferricin, lysozyme and EDTA against *Salmonella enteritidis*.
- Monitoring quality of packaged Pacific Ocean perch (*Sebastes alutus*) in storage.
- Antibodies to a colonization factor of human enterotoxigenic *Escherichia coli* in cows milk and colostrum.



Kenneth D. Gisborne, CPP, President, 3Si Risk Strategies Inc.

is a licensed security consultant and private investigator and past presenter at BCFPA events. Ken is a veteran Staff Sergeant of the Technical Security Directorate of the RCMP possessing over 30 years of security and training related expertise. Ken has provided ongoing security management related services to numerous corporate and government clients in Canada, the United States and Hong Kong. Ken is the lead for 3Si in corporate matters and in security program and systems development and will update us on **Securing the Food Supply: Agroterrorism, Bioterrorism and Ecoterrorism**—a timely talk as we prepare ourselves for the 2010 Olympics.



In the **Panel Session: How to Get Your Brands Message Right for You, Session: Creating & Marketing your Food Brand**, there will be 3 speakers who have brought their companies message and brand forward in a very successful and different way: **Mary Ellen Walling, Executive Director, BC Salmon Farmers Association; Parimal Rana, Quality Assurance Manager, Nature's Path Foods Inc.; and, Frank Born, President, Born 3 Marketing Group.**



Frank Born, purchased the family egg farm in Abbotsford in 1990, and saw egg sales falling due to concerns about cholesterol. Instead of stopping there he researched, developed and perfected his own flax-based vegetarian chicken feed that with Health Canada recognition is now sold as “an excellent source of Vitamin E,” “low in saturated fat” and “a source of Omega 3 polyunsaturates.” Although Frank Born began as an egg producer he has since sold his own quota and now sells over 2.5 million dozen eggs per year as the president and sole employee of Born 3 Marketing Corp. Through contracts with feed companies, distributors and other farmers, he maintains firm control of his Born 3 brand while keeping capital costs to a minimum.

Don't Miss this Premier Food Safety Conference!

Save Money by Registering Before Sept. 21st!

Oct 18th Conference Registration Form

Company Name: _____

Name: Ms/Mrs/Miss/Mr/Dr _____ Job Title: _____

Address: _____ Postal Code: _____

Tel: _____ Fax: _____ E-mail: _____

Please contact me about: Display tables (sustaining members only)

Program sponsorship/door prizes

BCFPA Membership Status: Regular Student/Retired

Sustaining New

Date of registration: _____

Membership Fee (if required) Enclosed:

Conference Registration Enclosed:

Cheque enclosed and payable to:
BC Food Protection Association

VISA Mastercard

Card Number: _____

Card Holder Name: _____

Exp. Date: _____ Amount: _____

Signature: _____

If more than one person is attending, please list names below:

Conference Registration Fees: registration includes light breakfast and full lunch)

Payment	Early Fee	Late Fee	
	(before/after Sept 21)		
Member Registration	\$125	x # of _____ persons	= \$ _____
Non-Member Registration	\$175	x # of _____ persons	= \$ _____
Student	\$ 40	x # of _____ persons	= \$ _____
		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 \$ _____



BC Food Protection Association

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

October 18, 2007

Preparing for the Future

River Rock Casino Resort & Conference Centre

Conference details:

- **Send completed registration forms to:** Annette Moore, BCFPA Food Safety Conference; 3732 Millar Court, Abbotsford, BC, V2S 7K5, Fax: 604-648-8761 or by Email: newsletter@bcfpa.net. For more information Tel: 604-859-5962
- **Display Tables:** (no charge, only available to sustaining members). Space, time for take-up/down, electricity requirements etc will be provided. Space is limited so please let us know as soon as possible.
- **Program Sponsorship:** All donations will be acknowledged on site, in our newsletter and on our website. As a non-profit association funding will ensure the best possible program, materials and speakers are provided both for this event and future events. Monies can be specified for a specific component e.g. a session, meals/refreshments, etc or applied in general to the event. If conference package inserts are to be provided, please contact Lorraine McIntyre (604) 775-0763) before Oct 13th to avoid disappointment.
- **Cancellation Policy:** Cancellations by September 21st subject to \$25 administration fee. Cancellations after September 21st subject to \$75. No refunds after October 16th.
- **Conference Location:** River Rock Casino Resort & Conference Centre
8811 River Road, Richmond, BC website: www.riverrock.com
- **To book hotel rooms on site:** Call toll-free reservation line: 1-866-748-3718. Conference room rate \$139 per night, please quote reservation is with the BC Food Protection Association group (or quote code: 0710BCFOOD).

Oct 18, 2007 - BC Food Protection Association Conference

Preparing for the Future Program — Morning Agenda

7:00-8:00	Registration Desk Open, Continental Breakfast & Sustaining Member Displays
8:00-8:15	Opening Remarks: Terry Peters, President, BC Food Protection Association
8:15-9:15	Key Note Speaker: Dr. Perry Kendall, Provincial Health Officer 2005 Provincial Health Officer Report: Food, Health & Well-Being in British Columbia

Morning Session Room A <i>Research & Development in Food Contamination & Illnesses</i>		Morning Session Room B <i>Creating & Marketing your Food Brand</i>	
9:20-9:50	Dr. Brent Skura Associate Professor, University of British Columbia New Innovations in Food Science	9:20-9:50	Liz Gurszky Marketing Director, BC Dairy Foundation It's Always Been Survival of the Fittest. Drink Milk.
9:50-10:20	Dr. Keith Warriner Associate Professor, University of Guelph Interventions to Improve Food Safety of Sprouted Seeds	9:50-10:20	Lindsey Babineau Program Coordinator, BC Agriculture in the Classroom Foundation BC School Fruit and Vegetable Snack Program
10:20	Morning Nutrition Break	10:20	Morning Nutrition Break
11:00-11:30	Dr. Ray Copes Medical Director, BC Centre for Disease Control Toxins in Food & Water	11:00-12:00	Frank Born, President President, Born 3 Eggs
11:30-12:00	Laura MacDougall Field Epidemiologist, BC Centre for Disease Control Incidence & Costs of Food Borne Illness in BC		Mary Ellen Walling, Executive Director BC Salmon Farmers Association
			Parimal Rana, Quality Assurance Manager Nature's Path Foods Inc.
12:00-1:30	Lunch & Sustaining Members Displays		

Oct 18, 2007 - BC Food Protection Association Conference

Preparing for the Future Program — **Afternoon** Agenda

<p align="center">Afternoon Session Room A</p> <p align="center"><i>Fresh Produce</i></p>	<p align="center">Afternoon Session Room B</p> <p align="center"><i>Food Emergency Preparedness & Response</i></p>
<p>1:30-2:00</p> <p>Dr. Keith Warriner Associate Professor, University of Guelph</p> <p>Interaction of Human Pathogen with Growing Plants & Interventions to Enhance the Microbiological Safety of Fresh Cut Produce</p>	<p>1:30-2:00</p> <p>Dr. Ken Gisborne President, 3Si Risk Strategies Inc.</p> <p>Securing the Food Supply Chain: Agroterrorism, Bioterrorism & Ecoterrorism</p>
<p>2:00-2:30</p> <p>Dr. Pascal Delaquis Research Scientist, Agriculture & Agri-Food Canada</p> <p>Selected Research Topics in the Safety of Produce in BC</p>	<p>2:00-2:30</p> <p>Robbie (Hamaida) Razack Private Consultant / Principal, Gofigure Consulting Inc.</p> <p>Business Continuity in Disasters & Emergencies: Expecting the Unexpected.</p>
<p>2:30-3:00</p> <p>TBA</p> <p>Retail Produce Quality Control</p>	<p>2:30-3:00</p> <p>Christian Vogl Quality Systems Manager, Shafer-Haggart Ltd.</p> <p>Protecting Your Imported Ingredients</p>
<p>3:00-3:30</p> <p>Sheri Nielsen On-Farm Food Safety Program, BC Vegetable Commission / Quanta Systems Ltd.</p> <p>On Farm Produce Food Safety Programs in BC</p>	<p>3:00-3:30</p> <p>TBA</p> <p>Personnel Security</p>
<p>3:30</p> <p align="center"><i>Afternoon Nutrition Break</i></p>	<p>3:30</p> <p align="center"><i>Afternoon Nutrition Break</i></p>
<p>4:00-5:30</p> <p align="center">Dr. Laugh</p>	
<p>5:00-6:30</p> <p align="center">No Host Wine & Cheese / Sustaining Member Displays / Door Prizes</p>	

BCFPA—Student Professional Development Group

Group Update

The student group will be organizing a student tour of Purdy's Chocolates sometime in October 2007. More details on the time and date will be announced later. If you are interested in attending this tour, please email me your available days and times.

The BCFPA is looking for student volunteers to help out at our upcoming BCFPA Food Safety Conference on Thursday, October 18, 2007! If you are thinking of attending the conference and are willing to gain some volunteer experience, please contact us or our Student Coordinator, Stephanie Chiu.

We are also accepting applications for the 2007 BCFPA Scholarship Award. The Scholarship Award is based on an essay writing competition. Started last year, we have awarded the first place winner with \$1000 and the second place winner with \$500. If you are a BCFPA student member interested in entering this competition, please visit the Scholarship page in the BCFPA website for the application form and details concerning eligibility. This is a very good opportunity to enter and brush up on your writing skills not to mention the monetary award and having the winning entries published in our newsletter, *The Grapevine!* Winners will be announced at the Annual General Meeting on December 4, 2007. Good luck!

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.

IAFP 2007 Conference

I had the privilege of representing the BC Food Protection Association as the student delegate and Student Coordinator at the International Association for Food Protection 2007 Conference held this year in Orlando, Florida. It was a conference lasting for 4 days, from July 8 to 11, 2007. I was very excited as it was the first IAFP conference I have ever attended. Lucky for me, the conference was being held at the Disney Contemporary Resort in the Walt Disney World Resort.

Over the 4 day conference, I have met a lot of interesting people with a wide range of interests in food protection and safety. In particular, I have met a lot of students at the IAFP Student Professional Development Group (SPDG) meeting which is held annually at the conference. During the meeting, we discussed next year's student symposium topics that are of interest to students. It was nice meeting and talking to a lot of interesting students with a wide range of degrees and experiences from universities all around the world. Most of them are graduate students in food science and working on research projects related to food safety and microbiology.

At first I thought the main purpose of conferences was to attend most of the lectures but I was later told that that was usually not the case. Instead, I was told to enjoy myself and attending any interesting lectures related to my field of study at the same time doing a lot of networking and meeting new people. I was able to do a lot of networking with people working in the food industry and government. I have met people working for the FDA, CFIA, Health Canada, USFDA and even one fellow I believe is from the WHO. In addition, I have talked to many students and was able to make a lot of new friends who share the same interests as I do. During the evenings, I went to the Disney World theme parks and other company-sponsored evening events and had a lot of fun.

For those who have never attended a conference before, I recommend that you do because it is a wonderful experience for you all to meet new people, learn about hot topics in today's news or even meet future employers. It is also a good opportunity to brush up on your networking and conversational skills as well as become more involved with the IAFP student group. The conference made a big impact on me and I look forward to attending the IAFP 2008 Conference in Columbus, Ohio. I would like to give a warm thank you to the BCFPA for their financial support in helping me attend the conference.

Stephanie Chiu

Do you wish to Advertise in this Newsletter?

Advertising space is available with sustaining members given first preference. Ads are restricted 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 per issue. Four issues are produced per year and are posted on our very frequently visited website. Please contact Annette Moore, BCFPA Newsletter editor for deadlines and format requirements:

Ph: 604-859-5962

Email: newsletter@bcfpa.net

Presidents Corner

First of all I would like to welcome Steve Wittig of Steritech to our Executive Board. He replaces Theresa Almonte who was unable to continue due to a career change. Best wishes Theresa and welcome to Steve. Steve was active with the Ontario Food Protection Association and we are looking forward to his input.

As we now move into fall, I am looking forward to our Conference on October 18th and AGM December 4th. We are working hard to make them the best ever. The Conference has a terrific line-up of speakers and both are at a terrific venue. I feel that the conference will far exceed our previous conference of two years ago. Both sessions stand to be highlight presentations for food safety in BC for this and many years to come.

These days and times have become very important for all of us as practitioners of food safety. During my career of working 30 years in this area I have never seen so many outbreaks with so many varied vectors. We must now step outside our basic thinking and biases and be prepared for anything. Our conference "Preparing for the Future" will hopefully provide you with some tools and information on where we are and what to guard against in the coming years.

BCFPA has had a very successful year thus far. We have seen quite a few new members join us and I would like to review our activities thus far for them and everyone. We have had two very successful Speakers Evenings. February saw Dr. B. Brett Finlay, from UBC speaking on E. coli 0157 and Dr. Brian Radke, of BC Centre for Disease Control discussing antimicrobial resistance. In March, Jim Strausz of Strauss Herbs Ltd. discussed implementation and opportunities of the Canadian Natural Health Products Regulation and Lance Hill from Health Canada spoke on choosing a regulatory framework.

BCFPA attended the UBC Career Fair, the 10th anniversary celebration of the Investment Agriculture Foundation of BC and the BC Food Processors Association evening "Fish is Food Too". Our student group was treated to a "Shop Smart" tour of Save-On-Foods and a tour of Granville Island Brewery. They also

enjoyed a presentation from Lorraine McIntyre on the CSI of a foodborne illness. This was a popular presentation and dealt with the miracles of science in tracking down the food source and cause of an outbreak.

The summer was relatively quiet except for the big event in Florida in mid July. I cannot say how proud I was of BCFPA when receiving the award for Best Communications Materials at the annual IAFP banquet. BCFPA has now been the recipient of one of the Affiliate Awards for four consecutive years. I congratulate all of you for being part of this great achievement. We were also pleased to be able to contribute towards sending our student representative Stephanie Chiu. It was a great experience for her and enabled a link to be formed between students in BC and the rest of the world. We were proud that Lorraine McIntyre was accepted to participate in the developing scientist poster presentation. It was good to see that a number of you were able to attend the conference from BC. I trust that you all learned a lot plus had a great time.

Many of you will recall that last year we were able to present our first scholarship awards to students enrolled in a food safety related field of study. This year, we again plan to present a \$1000 scholarship to first place and \$500.00 to second place based on the results of a short essay competition. Look for more information on this soon in our bulletins and on our website. I encourage more students to take advantage of scholarships and take the time to prepare submissions.

If you have not already done so, make plans to attend our conference in Richmond, October 18th. An excellent line-up of topics awaits you. And don't forget our AGM on December 4th, also at the River Rock in their new convention facility currently under construction on the waterfront. Frank Yiannas of Disney will headline this fun filled evening on the magic of food safety. The evening should be a real hit. For full conference details, check this edition of GRAPEVINE and our website at www.bcfpa.net. I look forward to seeing you there.

Until next time.Terry

BCFPA Executive—Share Your Ideas!

Have an idea, or thought about future events / activities by BCFPA? If so contact anyone on the executive!

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

Upcoming Events

SEPTEMBER

- Sept 18-21, 2007, **New Bio-Economy: Accelerating Change/Achieving Prosperity**, Saskatoon, Sask. www.croplifeconference.ca
- Sept 19-21, **Washington Association for Food Protection Annual Meeting**, Campbell's Resort and Conference Center, Lake Chelan, WA. For more information, contact Stephanie Olmsted Ph: 206.660.4594; Email: Stephanie.Olmsted@safeway.com
- Sept 19-21, 2007, **17th Annual National Composting Conference**, Moncton, New Brunswick. www.compost.org/conf2007/conf2007_agenda_ENG.htm
- Sept 23-26, 2007, **Agriculture Biotechnology International Conference**, Calgary Alberta. www.abic.ca
- Sept 30 - Oct3, 2007, **2007 Circumpolar Agricultural Conference**, Happy Valley - Goose Bay, Newfoundland and Labrador. <http://www.caa-cac.org/Conference.html>

OCTOBER

- **Oct 18, 2007—One Day BCFPA Food Safety Conference.** Details in this newsletter and on www.bcfpa.net
- Oct 10-11, 2007, **Carbon Emissions Business Forum**, Design Exchange, Toronto. www.conferenceboard.ca/conf

NOVEMBER

- Nov 5-6, 2007, **AIC Conference: Making Choices - Consumers and their Impact on Canada's Agriculture and Food**, Edmonton Alberta at the Chateau Lacombe.
- Nov 5-6, 2007, **2007 AIC Conference: Making Choices - Consumers and their Impact on Canada's Agriculture and Food**, Chateau Lacombe, Edmonton, Alberta. www.aic.ca/conferences/upcoming.cfm

DECEMBER

- **Tues, Dec 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
- **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>

Sustaining Member—Quality First in Agriculture Inc



On-farm food safety, quality, biosecurity and security programs are all fast becoming the norm. Why they are implemented varies from:

- Sector education programs that increase awareness, understanding and prevention of product safety, quality, security and biosecurity issues;
- Required components of buyer contracts;
- Required commodity or brand initiatives to provide credibility to product or process safety, quality and/or security claims; and/or,
- Existing or upcoming regulation requirements at the farm or further processing level require their implementation on-farm.

The majority of these programs are typically based on the seven principles of Hazard Analysis Critical Control Point principles and are developed for and by industry leaders with practical everyday application in mind.

Heightened demand for these programs increase each time an industry's vulnerability is demonstrated in a food borne illness outbreak, disease occurrence or security/biosecurity breach. These incidences can be extremely damaging to a brand, operation or commodity and can sometimes result from a simple easing of everyday habits, to a breakdown in staff/visitor protocols.

Reviewing and evaluating current practices in all areas of an operation can sometimes come up with some surprises. Installing simple control measures into daily activities and having refresher training sessions often heightens awareness and greatly

reduces a company's risks.

Is your company risk free or prepared for any future market or regulatory demand in these areas? If an outbreak or security breach occurred could you say to your buyers you had in place all the recommended standards necessary to prevent it? For example, does your operation:

- Understand and apply your commodity's recognized standards;
- Prepare and maintain written procedures to ensure safe food handling, proper sanitation practices and tightened animal, plant and/or human traffic controls;
- Ensure training programs and day-to-day tasks are easy to understand and regularly implemented and updated; and,
- Prepare and use records on an on-going basis to verify your operations attention to your industry's requirements.



If you answered no to any of these questions you may wish to reconsider:

- Implementing or reviewing your program or management practices to better meet regulatory, market or business needs;
- Integrating and updating current on-farm practices with existing or required assurance systems; and/ or,
- Completing an on-farm quality, safety, and/or biosecurity/security risk assessment.

Quality First in Agriculture Inc has experience in all these areas and can assist individuals, or groups with program development, training and/or preparation for an upcoming audit. For sample courses or to view past projects visit www.agrologist.com/qfirst/ or contact: Annette Moore, at Ph: (604) 859-5962 or email: qfirst@telus.net

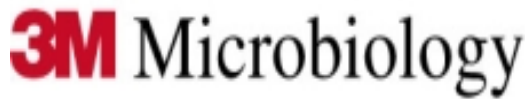
BCFPA's Sustaining Members

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!

Gold



Silver



Bronze

