

Bio-Terrorism & Food Security

Protecting Our Food Supply—Sept. 22/04



The deliberate tampering of food to cause major disease outbreaks is rare. However, recent news events have focused attention on the increasing possibility of such tampering and businesses are evaluating their food security risks.

Anytime a food producing operation can enhance its surveillance or awareness of food security is a plus! To this end the BC Food Technologists and BC Food Protection Association are making this a focus of it's next **Speaker's Evening on September 22nd** at the BCIT campus.



Dr. Barbara Rasco will be speaking on, ***Bioterrorism: What is the Risk to the Food Supply?*** She will provide some ideas on how to avoid product contamination and threatened

contamination of foods, business disruption, and creation of fear in the food-consuming public. Threat analysis and avenues of attacks, feasible defenses, and development of strategic plans will be covered. The use of current models, such as a HACCP-based approach, will be addressed.

Dr. Barbara Rasco is an Associate Professor with the Department of Food Science and Human Nutrition at Washington State University. Dr. Rasco has a BSE in biochemical engineering from the University of Pennsylvania, a Ph.D. in Food Science from the University of Massachusetts and a J.D. from Seattle University. She served as Chair of the Food Laws and Regulations Division of IFT in 1998. Dr. Rasco is licensed to practice law in the State of Washington and in Federal Court. Dr. Rasco is a nationally recognized expert on food safety, food law and products liability and a frequent invited speaker at national and international meetings on these topics. She is also an active researcher with over 60 publications primarily in seafood and cereal products science and technology. She is Associate Editor of the Journal of Aquatic Food Products Technology.

The second speaker, **Kenneth D. Gisborne, CPP** - Director of Strategic Development - 3Si Risk Strategies will speak on ***How to Protect Your Company***. Gisborne is a retired RCMP who has been a consultant in the private security industry for the past 15 years. He will address the motivating factors with terrorism, and give examples of bio, eco and agro terrorism including some of the cases they have worked on. He will also speak on Security Mas-

BC FOOD PROTECTION ASSOCIATION

The Grapevine

Inside this issue:

Ground Beef and E.colli 0157:H7	2
BCFPA-Student News	3
US's Homeland Security Tackles Farmland Security	4
Canada Must Take Lead on Food Safety—Maple Leaf Says	5
Traceability Made Easy-Key Concepts Behind it	7
Upcoming Meetings/Training/Websites	9
Sustaining Member Profile-Schneider Foods	10

Special points of interest:

- *Security planning avoids costly disruptions and brand fears.*
- *Since 1912, there have been 12 documented cases worldwide involving intentional infection of livestock or contamination of food.*
- *Schneider Foods—113 years in business.*

Bio-Terrorism & Food Security—Protecting Our Food Supply—Sept. 22/04 (cont'd)

ter Planning and how to physically protect the transportation of products, and the people and products within your facilities. Personnel Security issues such as hiring practices and knowing your employees will also be covered.

Kenneth Gisborne is a board certified, Certified Protection Professional through the American Society for Industrial Security International. He is also a licensed Security Consultant and Private Investigator in the Province of British Columbia, and holds a "SECRET" Security Clearance with the Canadian Federal Government.

Gisborne retired from the RCMP, Technical Security Directorate as a Staff Sergeant in 1994 where he was an expert security resource to all Federal Government Departments from 1980 onward.

He has been qualified in several provinces as a forensic security expert since 1981, and has been providing foren-

sic security expertise in Canada, the United States and in Hong Kong since that time.

He has owned and operated private security consulting companies since his retirement in 1994, providing expert assistance to groups such as: federal government departments; Province of British Columbia; municipal governments; transportation companies and transit authorities; healthcare organizations; universities; financial institutions; national and international corporations; architectural and engineering companies; media corporations; and, security service corporations.

Over the last two years, he has been working extensively with a major security service provider directing strategic development of organizational and business development concerns serving clients such as: Gastown Business Improvement Association; Downtown Business Improvement Association; Vancouver International Airport Authority; and the, Vancouver Port Authority. He is currently providing security consulting expertise to the Vancouver

Port Authority in the development of the Port Security Plan. This process involves a detailed analysis of the Port security programs and processes, which are heavily centred on Canada Place and the Vancouver Convention Centre.

He is an informed speaker, instructor and published author. In 1998, he co-authored, "Every Officer is A Leader - Transforming Leadership in Police, Justice, and Public Safety", CRC Press LLC, ISBN: 0-574-44118-3. He is currently completing another co-authoring project on leadership.

In 2002, Gisborne presented a 90 minute seminar at the ASIS International Trade Show & Convention in Philadelphia on "Business as Usual - A Corporate Approach to Counter-Terrorism Planning" in September, and in November, He was also a featured speaker at the "Police Leadership 2002" Conference in Toronto focusing on "public-private police and security partnerships".

Both speakers are exceptional and a must see! Mark your calendars now for September 22nd!

Ground Beef and E.coli O157:H7

Canada's food supply is considered one of the safest in the world. Still, statistics show that every year about two million Canadians suffer some form of food poisoning. Recently, ground beef has been in the news again with its recent

E.coli recalls.

Risks can be minimized by handling and cooking raw ground beef properly. Health Canada's "Food Safety Tips for Barbecuing Hamburgers" is designed to help. This tearsheet can be

made available to your clients. For more information about this and other hand-outs visit:

http://www.hc-sc.gc.ca/food-aliment/mh-dm/mhe-dme/groundbeef_boeufhache/e_ground_beef_safety.html

BCFPA—Student Affiliate

Hello everyone my name is Kim Willing, and I am the new Student Professional Development Group coordinator, as well as being a third year University student studying Nutritional Sciences at UBC. I am excited to take on this position, and to expand on what Michelle Michaud started last spring. Since this position and the student group are still very new, there are almost endless possibilities as to what sort of things we might accomplish this upcoming year. During this year, I hope to plant the seeds for what I hope in the future will be a compelling and successful student group.

As we are now in the summer months, most of our students have returned home, are working summer jobs, or are away on holidays. For these reasons we have decided to hold off all event planning until the fall. It is then that Monique Miles, Stephanie Chiu and I will hold our first Student Committee meeting aimed at planning what will be our first ever speaker's evening. Our guest speaker or speakers for the evening will be volunteers from our very own Executive Board speaking to us about topics related to their careers. As well as a speakers evening for the students, our committee (with the support of our executive members) will also be putting together special events

such as a tour of the Granville Island public market and brewery.

In addition to attending our own informational gatherings, students are encouraged to attend the speakers evening planned for the 22nd of September, as well as of course the Annual General Meeting happening in November.

As you can see, there are lots of exciting things in store for our students for the upcoming year. For more information on how to become a student member, find out upcoming events, or how to contact us please visit the BCFPA website at www.bcfpa.net.

BCFPA Student Group to Tour Granville Island & Brewery

This fall the BCFPA student group is going to Granville Island Public Market! Karin Schreures, Granville Island's Public Market Coordinator has agreed to host a tour of the student group in the fall focusing on the food security issues in the market. Afterwards the students plan to attend the Granville Island Brewery to learn about fermentation and the production of beer, and (of course) sample the beverages. If you're a student and thinking about joining the BCFPA - do it soon so you don't miss out on

this exciting event! Contact your student president, Kim Willing at: k_willing@hotmail.com

Monday July 12th, 2004 marked Granville Island's 25th anniversary! The site was originally a 37-acre industrial park and has since become the most successful urban redevelopment ever seen in North America. The Granville Island Public Market has 50 permanent vendors with farmers and cottage industries changing through-out the year. Granville Island itself attracts

10.5 million visitors a year, has over 300 businesses and shops, and employs 2500 people. At the market in the early Spring you can find fresh stinging nettles and fiddlehead ferns, in June, lavender and in the fall and winter, quince. To celebrate the event Vancouver's most famous chefs have provided their recipes for the public. To see these recipes click on the fresh sheet site: <http://www.granvilleisland.com/en/publicmarket/freshsheet>

US Homeland Security Tackles Farmland Security

By JAMES R. CARROLL

jcarroll@courier-journal.com

Louisville Courier-Journal

In the U.S., farmers, ranchers and veterinarians in states such as Kentucky and Indiana have been drafted into the campaign for homeland security. They have been working regularly with state and local officials to prepare for a terrorist strike that could claim more victims than the Sept. 11 attacks. But the talk isn't of bombs. The focus is on how agriculture can shield its livestock, crops and food-processing plants from a terror attack that could cripple the nation's economy.

"We recognize it could happen anywhere, anytime," said Dr. Bret Marsh, state veterinarian for Indiana, who has been coordinating meetings in his state. "And it could spread very quickly." Among those attending a session in Frankfort last month was Dr. Debbie Seymour, a Jackson County, Ky., veterinarian who said agro-terrorism is on her checklist now whenever she visits farms on her rounds. Terrorists have used diseases and poisons in this country before.

Vulnerable target

Too few inspectors, inconsistent inspection standards and a flood of imports are putting stresses on the safety system, experts say. Veterinarians and government agents don't have enough training to spot and diagnose suspicious disease outbreaks,

and the way diseases are reported is confusing and inefficient, critics said. Security at government labs holding deadly diseases is lax, while there is little information about how well food processing plants are protecting themselves, according to some studies.

Federal officials have however, taken numerous steps to tighten safety, namely:

- More food inspectors, bringing the number to 9,000.
- For traceability, food shippers and processing facilities serving the U.S. market, whether domestic or foreign, have been registered with the government.
- Food importers must notify the government of shipments and their contents, or the products will not be permitted into the country.
- A program to track cattle, from birth to slaughterhouse, is under way.
- An improved federal network of laboratories has been set up to quickly diagnose suspicious outbreaks of animal and plant diseases.
- Farmers and veterinarians are being given pamphlets and CD-ROMs and going to workshops aimed at increasing knowledge about unusual diseases that might signal intentional introduction of biological agents into animals.

- Farmers have been given guidelines for tightening security and contacting law enforcement and health officials if they witness suspicious activities. In Kentucky, federal anti-terrorism grants have educated over 40,000 farmers, ranchers and veterinarians.
- Food processing facilities now severely limit, and in many cases prohibit, public access.

How likely is an attack?

Since 1912, there have been 12 documented cases worldwide involving intentional infection of livestock or contamination of food; two were terrorist in nature, according to a recent Rand Corp. report prepared for the Defense Department. The report's author, Peter Chalk, a policy analyst for the nonpartisan think tank in Santa Monica, Calif., said that salmonella, E. coli and botulinum are all agents that could be put into foods and that don't require much scientific know-how to make. And, he said, many pathogens could be used to infect animals, including foot and mouth disease, anthrax, brucellosis and equine influenza. Chalk is among those who think agriculture and the food supply are less attractive targets for this country's enemies than symbolic places or locations where a lot of people gather. "Terrorists thrive on shock value," he said. "That's absolutely intrinsic to what they do. They've got to get their mes-

US Homeland Security Tackles Farmland Security (cont'd)

sage across immediately. "

Paul Stockton, director of the Center for Homeland Defense and Security at the Naval Postgraduate School in Monterey, Calif., said that an attack on agriculture and the food industry would create public panic and political disaffection for the government.

Such an assault also would be a severe economic blow to the United States: agriculture is 13 percent of the gross domestic product and accounts for 18 percent of employment, according to the GAO. But Caroline Rydell, director of congressional relations for the American Farm Bureau Federation, said the agriculture industry for years has had a high level of vigilance about natural outbreaks of disease, and it's now a matter of applying that expertise to guard against ter-

rorism.

Better protection

The USDA obtained \$400 million from Congress to upgrade security at agency locations, including its diagnostic labs that house samples of some of the world's deadliest diseases and is seeking \$381 million more for additional anti-terrorism measures. Late last month, the Department of Homeland Security awarded to two university consortiums \$33 million over three years to study potential improvements to protect against animal diseases and food contamination.

Profit vs. safety

Balancing business needs with safety is at the core of the debate over how best to protect America's food sources, experts said. Hog producers de-

ecided that a tracking system was needed, and that every pig should bear a tattooed number of the farm on which it was raised. "Some just went out of business," said Mike Ovesen, executive director of the Kentucky Pork Producers Association, based in Elizabethtown, Ky. But Ovesen said the hog industry is ahead of some other sectors of agriculture in its security procedures. Besides an animal tracking system, the hog industry has severe restrictions on access to farms. Food processing facility operators say they also have imposed numerous security measures, most of which are not discussed publicly.

For full article go to:

<http://www.courier-journal.com/localnews/2004/05/23ky/A1-terror0523-18333.html>

Canada Must Take Lead on Food Safety, Maple Leaf CEO Tells Winnipeg Congress

June 16, 2004 CP Wire
WINNIPEG - Michael McCain, president and CEO of Maple Leaf Foods, was cited as telling 650 delegates attending the World Meat Congress Wednesday that Canada needs to grab hold of new meat mar-

kets by highlighting our superiority over the Americans when it comes to food safety, and that it's time to crawl out from behind the shadow of the United States on food safety issues, adding, "It's in our interest to be ahead of the

Americans. In fact, we are better than the Americans today. We're just not doing a good job of illustrating that. I don't think sameness with the U.S. is a good strategy."



To download these and many other food safety icons go to the International Association for Food Protection website: www.foodprotection.org

Presidents Corner

Hello Everyone. I trust that this newsletter finds you all enjoying the summer weather and our beautiful province of BC. With our federal election now behind us, we can hope for some stability in the new government and watch with interest the upcoming US election, I expect that the future may be a bit unsure for some of us but on the whole will not change much from what it was in the past.

Some of the events of significance that have occurred since our last newsletter are as follows. I am very pleased and proud to announce that your BCFPA has been selected as the 2004 IAFP Affiliate Achievement Award winner for demonstrating exceptional achievement in promoting our Affiliate and the mission of IAFP. The award, a mounted certificate was presented to us at the IAFP Awards banquet on August 11. I would like to congratulate you all and thank everyone who contributed towards our success.

BCFPA welcomes Kimberley Willing as our new Student Professional Development Group Coordinator (SPDG) and newest member to join our executive. Kim is currently a student at UBC. Many of you met Kim at our last speakers evening at the registration desk. Working with Kim are Monique Miles as the Student Event Coordinator and Stephanie Chiu as the Secretary of our SPDG. Kim replaces Michelle Michaud who worked very hard in founding our student group. Thank you very much Michelle and best wishes for success as you move to your chosen career.

We are now busy planning our next two evening sessions that will take place in the fall. Bioterrorism will be the focus of a special joint session with the BC Food Technologists in September and a November annual general meeting has a tentative plan to feature displays from our sustaining members as well as a guest speaker. Also, our student

group is planning a tour of Granville Island Market and the Granville Island Brewery this fall.

The International Association for Food Protection held its annual meeting this year in Phoenix Arizona, August 8 to 11th. This meeting has become the leading meeting concerned with the protection of the worldwide food supply. The meeting was attended by more than 1,500 of the top industry, academic and government food safety professionals and featured over 500 technical papers, posters and symposia, detailing current information on a variety of topics related to food safety. The quantity and quality of contributed presentations provided information on the latest methods and technologies available. It was great to see a number of you at this year's IAFP Annual Meeting.

Thank you for your continued support.

*Terry Peters,
BCFPA President*

BCFPA Executive—Share Your Ideas!

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

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

Annette Moore, Vice President and Newsletter Editor - Ph: (604) 859-5962

Lorraine McIntyre, Treasurer – Ph: (604) 660-6079

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

Christine Hein, Special Events – Ph: (604) 513-6401

Michael Mensah-Wilson – Ph: (604) 421-4500

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

**Terry Peters, BCFPA
President**

BC FOOD PROTECTION ASSOCIATION

c/o Canadian Food Inspection Agency
400 - 4321 Still Creek Drive
Burnaby, BC
V5C 6S7
Ph: 604-666-1080

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

Traceability Made Easy—Key Concepts Behind It

Traceability definition

The most internationally recognized definition of traceability defines it as the “ability to trace the history, application or location of an entity by means of recorded identifications” (ISO 9000:2000). In the food industry, this is usually done for the purposes of managing agriculture, processing, inventory, logistics, supply, quality, safety, product recalls and withdrawals, and compliance with legislation.

In defining traceability, it is important to distinguish between the terms tracking and tracing. **Tracking** is the capability to follow the path of a specified unit of a product and/or batch through the supply chain as it moves between organizations towards the final point-of-sale or point-of-service. **Tracing** is the capability to identify the origin of a particular unit and/or batch of product located within the supply chain by reference to records held upstream (see EAN international website, www.ean-int.org). Traceability is a process that can be followed within the supply chain without necessarily encompassing the entire supply chain.

Why is it so important?

“Heightened awareness of food-related safety issues among today’s food consumers, coupled with a more educated public, is driving the demand for more information about the vertical food supply chain. Recent animal health and food-borne illness scares in all parts of the

globe are creating a demand for source verification, food safety and supply chain identification of food products. During the last couple of years, commodities faced great challenges about numerous infections, bacteria and diseases that have driven many processors to change their handling practices and have altered many consumer eating habits. While most governments have established processes and systems to ensure food quality



and safety (e.g., HACCP), it has been human error, in part, that has created the spread of diseases and illnesses, and perhaps has created the need for an established product traceability standard for the food industry.” (Sparks Companies Inc., A Mini Client Study: Food Traceability, http://www.sparksco.com/Food_Traceability_Study.htm)

From a public health perspective, improving the speed and accuracy of tracking and tracing of food items can help limit the risk in a food safety issue. Rapid and effective traceability can also minimize the unnecessary expenditure of private and public resources and reduce consumer concerns. Furthermore,

tracing food items may help public health services and industry operators in determining potential causes of a problem, thereby providing data to identify and minimize food borne public health hazards.

The role of standards for traceability

When understanding tracking and tracing it is important to distinguish between three different components: the legal

requirement environment, the necessary technologies required to implement tracking and tracing, and various standards. Legislators establish the legal requirements regarding food safety. The organizations select the technologies used to carry out traceability from a variety of solution providers. Finally, the standards, such

as the EAN.UCC system, enable efficient food tracking within a food safety program. However, it is the responsibility of the trading partners, in a supply chain, to take advantage of the capabilities that the EAN.UCC system provides to ensure full compliance with regulations.

Standards traceability systems allow accurate and timely identification of products, their origin, location within the supply chain and efficient recall. For instance, within a food safety and quality program, they help determine the origin of a food safety problem, comply with legal requirements, and meet the consumers’ expectations for the safety and quality of pur-

Traceability Made Easy—Key Concepts Behind It (cont'd)

chased products. These standards systems are fundamental particularly with the impact of food safety incidents and concerns have on consumers, companies, commodity groups, governments, and trade.

The reason for using internationally accepted business standards is to overcome the barriers to commerce that national, industry and company specific standards create when they are used in place of international multi-industry standards. Without common standards, trading, tracking and tracing goods becomes more expensive because of the need to fulfill different identification and communication requirements of each importing country or company. The key to designing cost-effective and efficient traceability systems is to satisfy different customer and legal requirements by applying one global standard.

EAN.UCC standards carry data, which allow supply chain participants to track and trace products. The application of these standards requires supply chain participants, to keep, where applicable, records of serial numbers of logistics units, identification numbers and attribute information of traded units and location numbers of their origin. Record keeping enables the growers and packers to provide the traceability data needed by importers/exporters and distributors, as well as their customers. The ability to convert this capability to the EAN.UCC system provides the use of unambiguous numbers to identify goods, services, assets and locations worldwide. These numbers can be represented in bar code

symbols to enable their electronic reading wherever required in business processes. The system is designed to overcome the limitations of using company, organization or sector specific coding systems, and to make trading much more efficient and more responsive to customers.

Traceability can, for most commodities, be accomplished at the consumer unit/item level, at the trade (case) level, at the logistical (lot/batch) level or a combination of all. Unit traceability for all products may prove too costly and complex to be a viable choice for all product categories. A national architecture can achieve a model flexible enough to provide for unit level tracing where desired and may accommodate case and lot traceability for food safety or other concerns.

Radio Frequency Identification

Radio Frequency Identification (RFID) refers to the process of storing data and retrieving data from integrated circuits using radio frequency transmissions. The primary application for RFID technology is automatic identification (auto id) or the ability to locate, identify, and track objects. An object may be a product, a container, a vehicle, an animal, a person, or just about anything. RFID provides another opportunity to implement tracking and traceability with cutting edge technology.

Canadian Can-Trace initiative

Can-Trace is a community of interest committed to the development of traceability standards for all commodity food

products grown, manufactured and sold in Canada. The mission of Can-Trace is to define and develop minimum requirements for national whole-chain tracking and tracing standards based on the EAN.UCC system.

Can-Trace is an industry-led initiative with government participation that fosters open dialogue within the supply chain ensuring that the necessary framework for Canadian traceability is cost effective throughout the food chain.

Useful links

Can-Trace: www.can-trace.org

Electronic Commerce Council of Canada: www.eccc.org

EAN International:
<http://www.ean-int.org/agro-food/Opmaak%20tekst%20Fres h%20Produce%20.pdf>

<http://www.ean-int.org/data/Traceability%20of%20Beef%20-%20word.pdf>

<http://www.ean-int.org/data/EAN%20Fish%20Traceability%20Guidelines%20Final%207-11-02.pdf>

Canadian Food Inspection Agency:
<http://www.inspection.gc.ca/english/toce.shtml>

Canadian Produce Marketing Association:
<http://www.cpma.ca>

Written by:

Can-Trace Communications Group, July 2004

Upcoming Meetings / Training / Websites

- **Bio-Terrorism & Food Security Protecting Our Food Supply**—Sept. 22/04—BC Food Technologists and BC Food Protection Association joint Speaker's Evening BCIT campus, SE2, Rm 214, Townsquare D, 3700 Willingdon Avenue (South), Burnaby, BC
- **BCFPA Annual General Meeting and Speakers Evening** — Nov 3/04—Richmond. Details TBA.
- **FOODSAFE** is a successful training program for students, workers, supervisors, and operators in food services. Level 1 emphasizes the top ten improper practices that cause foodborne illness plus the top six job hazards in food preparation and serving. Level 2 covers pest control, sanitary practices, and the Hazard Analysis Critical Control Point (HACCP) System. FOODSAFE was developed cooperatively by government, business, health, safety, and education in British Columbia. It is also used across Canada and around the world. More information: <http://www.foodsafe.ca>
- **Diagnosis and Management of Foodborne Illnesses.** Although written as a primer for Physicians and Other Health Care Professionals it is an excellent overview of all common foodborne illnesses. To view the article: <http://www.cdc.gov/mmwr/PDF/rr/rr5304.pdf>
- **Toxicology web-based course offered by JIFSAN** (Joint Institute for Food Safety and Applied Nutrition) at the University of Maryland. Access to this tutor is free and unlimited. E-mail support for questions and guidance on this tutor is provided for registrants by the instructor before the course commences; additional learning materials and exercises will also be provided. Website: <http://www.sis.nlm.nih.gov/Tox/ToxTutor.html> Note: Although the information contained in this online tutor is based on U.S. Regulations, the technical information is very interesting and useful.
- **Pacific Fisheries Technologists' – 56th ANNUAL MEETING**—February 20th-23rd, 2005 — Marriott Pinnacle Hotel, Vancouver, BC. For more information: www.PFT2005.org
- **On-Farm Auditor Training** — The Canadian Federation of Agriculture and SGS Canada Inc offer this 5 day course. For more information: www.sgs.ca/serviceSolutions/haccp/onFarmAuditor-en.html or contact Cory Rybuck at SGS: 888.942.7644 or Cory_Rybuck@sgs.com The next scheduled **BC** course: Surrey, BC (English) - September 20-24, 2004, \$1,300.00 Website: <http://www.sgs.ca/serviceSolutions/haccp/onFarmAuditor.html> .
- **On-Farm Food Safety & Auditing**—University College of the Fraser Valley—6 session course designed for those interested in knowing about on-farm food safety and Hazard Analysis Critical Control Point (HACCP) based programs as well as a potential career in on-farm auditing. ABBOTSFORD campus (80085 AGH BUS05 A5A), Tues., 7-9 pm, \$180. Starts Oct. 19. Information and how to register: <http://www.ucfv.ca/cs/register.htm>
- **SGS generic 5 day HACCP course** in Surrey the week of Sept.13-17. Instructor: Gerry Gerbasi. Any questions about the course, contact Cory Rybuck at SGS: 888.942.7644 or Cory_Rybuck@sgs.com
- **BCIT - Three courses**—see below. For more information and how to register: <http://www.bcit.ca/health/food/>
 1. **Prerequisite HACCP Programs (GMPS) Food 1140** \$380 Sep 27 Mon-Wed 0830-1630 3 days.
 2. **Food Safety: The HACCP System Food 1160** \$380 Nov1 Mon/Tue 0830-1630 +Wed 0900-1200 2.5 days.
 3. **Internal Auditing Of HACCP Systems Food 1163** \$390 Nov 29 Mon-Wed 0830-1630 3 days.

Sustaining Member Profile—Schneider Foods

“After 113 years, you can still taste the difference quality makes”

Schneider Foods of Kitchener, Ontario, is one of Canada's largest producers of premium quality food products. The business was founded in 1890 by John Metz Schneider who began making pork sausage in his home. Today, Schneider Foods has over 5,500 employees manufacturing and selling its branded and private label products in the retail and foodservice markets throughout Canada and the United States.

In 1886, John Metz Schneider (J.M.) was involved in an accident which kept him away from his job at the Dominion Button Works for over a month. It was during this time that he took the first tentative steps that would lead to the founding of today's major food proc-

essing company. Together with his wife, Helena, J.M. began to make country-style sausages which he sold door to door in what was then the town of Berlin (now Kitchener). Encouraged by their success, J.M. decided



Taste the difference quality makes®

to become a full time butcher, in the spring of 1890.

J.M. insisted that nothing went in the sausage mixture that he wouldn't feed his own family. Norman Schneider, one of his sons, contended that it was this insistence on selling a high quality product that sustained the fragile enterprise in its early years and firmly established a reputation and philosophy which remain today.

Schneider Foods has had a remarkable history. For over

a century, the name "Schneiders" has been synonymous with reputation, tradition, and quality products. Schneiders' processed meats, poultry and grocery operations focus on expanding markets through identifying the needs of retail and food-service consumers. The company produces more than 1,000 products such as ham, sausage, wieners, bacon, Luncheon meats, specialty meats, and grocery products for sale through retail stores, delicatessens and foodservice establishments. The Company has operations in Ontario, Manitoba, British Columbia and Quebec.

With sales of more than a billion and strategic growth that continues to reinforce the company's strong position in the North American marketplace, Schneider Foods' commitment to its heritage continues to be central to its success.

BCFPA's Sustaining Members



Results. Right now.

Is your company or organization missing? Please contact the BCFPA Membership Coordinator at members@bcfpa.net to inquire about becoming a Sustaining Member