

# BC Food Protection Association AGM, Speaker Evening AND Displays—Nov. 3<sup>rd</sup>



BC FOOD PROTECTION ASSOCIATION

# The Grapevine

The November 3<sup>rd</sup> AGM & Speakers Evening held at the Best Western Richmond Hotel & Convention Centre promises to be an action packed evening! Registration and **Sustaining Members displays** begins at 5:30 p.m. See pages 4 & 5 for registration and program details.

Our keynote speaker, Gerry Gerbasi of GJG & Associates will discuss, “Farm to Fork—Assuring & Managing Food Safety”. Gerbasi will provide an exciting and interactive



G.J. (Gerry) Gerbasi, B.S.A.,  
M.Sc. of GJG & Associates

presentation discussing the farm to fork path, risk groups, HACCP changing, audits,

understanding costs of safety, and the relationship between safety and quality today. He will also address why food safety is such a hard sell and who drives food safety.

Thoughts will also be given on what the food professionals roles are in providing safe food. With a practical outlook, he will outline what companies can do to meet market needs.

Gerbasi graduated from the Univer-

sity of Manitoba in 1969 with a B.S.A. (Food Science) and a Masters degree in 1974. While doing his masters he began his career in the food industry career with Lucerne Foods Ltd a subsidiary of Canada Safeway Limited. By 1983, Gerry became the Department Manager of Quality Assurance for Empress Foods within Canada Safeway. On the amalgamation of Lucerne and Empress Foods he became Department Manager of Quality Assurance and Technical Service and responsible for the quality assurance, supplier audits, product development and regulatory affairs for all of Canada Safeway private label products, plants (18) and programs. On the amalgamation of Lucerne into Safeway's Calgary Corporate Office in January of 1996, Mr. Gerbasi chose to remain in Vancouver and pursue other opportunities in the food industry.

Mr. Gerbasi has been very active in the FPC (Food Processors of Canada) as chairman and member of many committees including the preparation of the Frozen Concentrated Orange Juice Standards, Regulatory Review, Cost Recovery and HACCP. He has chaired and co chaired committees that have developed and or are developing three HACCP models for the government's FSEP (Food Safety Enhancement Program). He has worked with the CCGD

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## Special points of interest:

- *BCFPA wins IAFP Achievement Award!!*
- *New link between salmonella infections and eating raw or undercooked chicken nuggets and strips*
- *Food Safety Act is a powerful tool for government to encourage on-farm food safety programs*
- *Security programs= protecting sector viability*

## **BC Food Protection Association AGM, Speaker Evening AND Displays—Nov. 3<sup>rd</sup> (cont'd)**

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(Canadian Council of Grocery Distributors) and Canada Safeway on teaching MUST II a Food Handling and Food Safety Course. While with Safeway he worked with the BCK to develop Lucerne's Kosher Program.

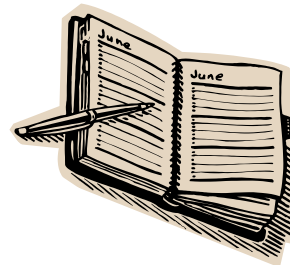
Gerry has been a presenter at various functions over the years including the CIFST, CFIA's FSEP Information Days, Canadian Wheat Board and has also lectured at HACCP short courses for BCIT, FIC, Insight, Ceres and SGS.

As a consultant Mr. Gerbasi edited, authored sections and

developed the MUST III and eventually the FoodWise course manual and Instructor's Syllabus for the CCGD. He consults to and for the FPC on various assignments including Remission of Duty, HACCP & the HACCP Software FSM (Food Safety Manager). As part of an alliance between the FIC and SGS Canada Inc. Mr. Gerbasi lectures on HACCP, COFFS (Canadian On-Farm Food Safety) and carries out food safety audits for SGS Canada Inc. These audits include food and food related plants, QUASI water facility audits, feed mills as well as on-farm food safety audits. Mr. Gerbasi has worked with the BC Government

and Berry Grower Associations on educating growers in on-farm food safety programs and preparation for audit. He is in the process of being registered as an SQF expert and auditor. Independently Mr Gerbasi consults on HACCP implementation and other needs in the food, food service and agri-food sectors.

Don't miss this excellent opportunity—mark your calendars today!



## **New Food Safety Act and Agriculture**

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The Food Safety Act - Bill 37 passed the legislative third reading milestone on May 2002. As of Sept 1<sup>st</sup>, 2004 the Meat Inspection Act Regulation which falls under this act came into effect.

The Food Safety act is not fully in effect yet as it is waiting for other regulations to be updated (e.g. Milk Industry Standards Regulation). However, it reads as a very powerful tool that could have a big effect on agriculture when it is fully empowered.

This act applies to any place where:

*“food is grown, raised,*

*cultivated, kept, harvested, produced, manufactured, slaughtered, processed, prepared, packaged, distributed, transported or sold, or is stored or handled for any of those purposes”*

This is new as it now links on-farm production and transportation of product from the farm with all other aspects of the food industry.

Farms that fail to comply with these may be impacted by the increased fines:

*“An individual who commits an offence under this Act or the regulation*

*is liable to (a) on first conviction, a fine of not more than \$25,000 for each day or part of a day on which the offence occurs or continues...”*

If your operation is a corporation or is facing subsequent convictions, the fines are even greater (up to \$200,000) and can even lead to imprisonment.

There are several parts to the act with regard to food safety responsibility, licences, inspections and food safety standards and requirements. The overall intent of the act is to ensure that anyone involved in the producing, harvesting, transporting or

## *New Food Safety Act and Agriculture (cont'd)*

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manufacturing of food take responsibility for ensuring that the food in their operation is safe for human consumption before it leaves their operation.

How an act is written will dictate how forceful it can be. For example, words like “must” or “shall” are strong and provide little leeway to the instructions connected with it in the sentence. However, words like “may” or “should” are much softer allowing the delegated authority to enforce it with some leeway – usually allowing for situation history, how improvements are progressing or the level of risk.

Section 23 is the section of the act that applies to food safety programs. This section uses the word “may” as it applies to setting up and/or requiring a food safety program,

i.e. the standards, process and system of application. It does not specify the type (e.g. HACCP or HACCP-based) or specific program (e.g. commodity specific Canadian On-Farm Food Safety Programs). The act does however spell out the process and components of the program—for example, a program must have established standards, methods, control measures, design approvals, etc., as part of its overall food safety program. This outcome based approach provides both flexibility and confusion—flexibility to choose and develop your own program, and confusion about what the guidelines will be for specific commodities.

Section 23 is the first provincial legislation across Canada that provides the power for the government to make on-farm food safety programs mandatory – to all of the industry, a specific commodity or an individual – any or all is within

the acts power.

How food safety programs will be required in a commodity, operation or situation may depend on the applicable regulation, e.g. Meat Inspection Regulation. Either way, the progression of how this new act unfolds is something to watch! Particularly as both provincial and federal government funding programs to assist agriculture are available now but may not be in the future.

To read the act go to:  
[http://www.qp.gov.bc.ca/statreg/stat/F/02028\\_01.htm](http://www.qp.gov.bc.ca/statreg/stat/F/02028_01.htm)

*Annette Moore*  
*Quality First in Agriculture Inc.*

## *BCFPA—Student Affiliate*

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The 2004/05 school year has begun and already activities are being planned for this group!

Students are looking forward to a tour of Granville Island this year. The BCFPA Executive have volunteered their time and have prepared a “speakers list” from which the Students Group may select topics for upcoming stu-

dent meetings. Combine that with the regular events and it should be a very fun, informative and busy year!

If you know of a student group, i.e. students from other programs and/or other schools that would like to join in the Student Affiliate please contact the BCFPA Student Coordinator, Kim Willings via email: [studentgroup@bcfpa.net](mailto:studentgroup@bcfpa.net)





BC Food  
Protection  
Association

## Annual General Meeting

**Feature Speaker:**  
Farm to Fork-Assuring &  
Managing Food Safety  
Gerry Gerbasi

Sustaining Members Displays

Registration & Displays  
begin @ 5:30 p.m.  
Evening Wrap-up by 9 p.m.

Best Western  
Richmond Hotel &  
Convention Centre  
7551 Westminster Hwy  
Richmond, B.C.

Registration – free  
for members only

Become a member  
today!

*Memberships purchased on Nov 3rd will  
be valid until Dec 31, 2005!*

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

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

***Hot & Cold Hors-d'oeuvre &  
Refreshment Buffet***

For catering purposes we would  
appreciate it if you would pre-  
register. Please Phone, Mail or  
Fax Registration by Oct 28th  
To:

Lance Hill  
c/o Health Canada  
3155 Willingdon Green,  
Burnaby, BC  
V5G 4P2

Ph: 604-666-7534

Fax: 604-666-3149

Email: [members@bcfpa.net](mailto:members@bcfpa.net)

# AGM Pre-Registration Fax-Back Form

YES, I will be attending the Nov 3rd, BCFPA—AGM & Speakers Evening.

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

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

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

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

Tel: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

I am a member

I am not a member  My Membership Fee is enclosed  :  
Amount: \_\_\_\_\_ or will be paid at the door .

Cheque enclosed  : **Cheque payable to: BC Food Protection Association**

VISA  : *(no other credit cards accepted)*

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

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

Amount: \_\_\_\_\_ Signature: \_\_\_\_\_

*Thanks for making  
BCFPA a success!!*



## Presidents Corner

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Hello again everyone and thank you for tuning in to the GRAPEVINE. It certainly appears that summer is over for us here in BC and our typical fall weather is here. Like most of you, I am sorry to see the end of summer but look forward to getting back to business now that holidays are over and we can again field a full team. The BCFPA has not been idle over the summer and has been taking part in activities as well as planning for the balance of this year and into the next.

I hope that many of you were able to attend our joint evening with BCFT on Bioterrorism and Food Security. This joining of forces with the BCFPA is a successful formula, not only in the potential to double the ranks but it brings together the two main food associations and allows us the opportunity to network across the full food spectrum here in BC. We now have Dr Barbara Rasco's presentation on our website and

hope to soon have Ken Gisborne's there. Note that we make the PowerPoint format available to members only and post the talks in Adobe format on the public side of our website.

We are currently busy planning our next evening session that will be a member's only night in order to carry out a little BCFPA business and provide an entertaining evening at no charge. The evening will feature displays from our sustaining members and our keynote speaker is Gerry Gerbasi. For those who do not know Gerry, I recommend that you join us and take in his talk. Gerry is well known in the food industry and we are fortunate to have him come and speak for us. For anyone who is not a member, please come and join us. The price of a membership will last until the end of 2005, you will enjoy some terrific food, meet many others employed in the food continuum and have a rare opportunity to

hear Gerry speak. Further information is available on our website [www.bcfpa.net](http://www.bcfpa.net).

The International Association for Food Protection held its annual meeting this year in Phoenix on August 8 to 11<sup>th</sup>. It was quite a week for BCFPA as we became better known as players in the International Association. Our name was repeated in many places as a sponsor of the student group activities and hence the IAFP Annual meeting. Our annual report was on display along with others, we were presented with an award and our council delegate became an executive of the Affiliate Council. Further details about the meeting can be found elsewhere in this newsletter. I recommend that you try to attend the IAFP Annual Meeting next year and look forward to seeing a number of you there. Thank you for your continued support.

*Terry Peters,  
BCFPA President*

## BCFPA Executive—Share Your Ideas!

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Have ideas for future events and activities? Help out or write a newsletter article? 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

Kim Willings, Student Coordinator, email: [studentgroup@bcfpa.net](mailto:studentgroup@bcfpa.net)

**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.*

## BCFPA Attends 91st IAFP Annual Meeting

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IAFP 2004 - the Association's 91<sup>st</sup> Annual Meeting once again showed the growth of the Association with a successful meeting and record attendance. More than 1,580 food safety professionals from 32 countries, 47 states, and eight Canadian provinces gathered at the Marriott Desert Ridge Resort in Phoenix, Arizona August 10-13 for the three-day meeting. Canadian delegates comprised 7% of the total registrations. Representatives from 110 companies exhibited equipment and services supporting food science and safety. Your BCFPA was represented by Terry Peters and Michael Mensa-Wilson at this meeting. In addition, Terry attended the Affiliate Council as BCFPA's delegate to report on food safety issues in BC and activities of the BCFPA. The Council chose Terry to be the next Affiliate Council secretary which means that he will be the Council chair and a board member when the IAFP annual meeting is held in Calgary in 2006. Terry was able to take away a number of good ideas from other affiliates, some of which we may be able to utilize at future BCFPA functions.

This year's program was well diversified with more than 500

presentations including 27 symposia, 76 technical and 249 poster presentations. Prior to the meetings, three workshops were conducted to provide additional educational opportunities for attendees. The sessions ranged from Food-



*Going from right to left, Clive Kingsbury, past BCFPA president, Terry Peters, BCFPA president and Michael Mensa-Wilson, BCFPA Executive member sharing in the pride of BCFPA receiving the IAFP Achievement Award at this years IAFP Awards Banquet.*

borne Disease Outbreaks, Bovine Spongiform Encephalopathy, Quorum Sensing and Food Safety, Food Toxicology, Safety of Raw Milk Cheeses, *Mycobacterium paratuberculosis*, Retail Food Safety Risks, and many others. The Inaugural John H. Silliker Lecture on Tuesday afternoon featured R. Bruce Tompkin, Retired Vice President of Product Safety for ConAgra Refrigerated Foods.

IAFP honored excellence in food safety by presenting 19 awards to individuals and or-

ganizations at the Awards Banquet. BCFPA was there to receive their Achievement Award and our colleagues from Ontario Food Protection Association again won the C.B. Shogren Memorial Award for affiliates. Again thanks to all of you who helped BCFPA achieve this honour. The evening concluded with IAFP president Paul Hall presenting the gavel to incoming president, Kathleen Glass.

Terry and Michael were able to attend many of the technical sessions and visited most exhibitors at the trade show. The technical sessions and exhibitions were found to be extremely relevant and worthwhile. They both enjoyed the associated social functions and were able to spend some time with their many colleagues including our former president Clive Kingsbury sharing news of the BCFPA.

The time was well spent renewing old acquaintances, making new friends and meeting contacts that should benefit our affiliate in the future.

We now look forward to next year's meeting in Baltimore, Maryland, August 14-17, 2005 and hope to be able to send more BCFPA representatives as well as get them involved in some of the many IAFP programs and activities.

## Consumer Confusion Contributes To The Risk Of Salmonella Infection From Raw/Undercooked Chicken Nuggets And Strips

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**Vancouver** - An article published by the BC Centre for Disease Control and Health Canada in the June issue of the Journal of Food Protection describes a newly found link between salmonella infections and eating raw or undercooked chicken nuggets and strips.

Consumers are advised to take extra precautions when cooking chicken nuggets, chicken strips and other processed chicken that is sold in the freezer section of grocery stores. The study found that consumer misconceptions may be contributing to the risk of infection. One third of people surveyed thought that frozen nuggets/strips were pre-cooked. In fact, the majority of brands on the market are made from raw chicken. "To the average consumer, some frozen nuggets and strips look pre-cooked because a par-frying process browns the outside", says Epidemiologist Laura MacDougall, "but most are still raw inside and need to be thoroughly cooked according to package instructions".

To avoid foodborne illness, it is important to wash your hands after touching all raw chicken products. In the study, people reported washing their hands less often after handling frozen nuggets/strips than after

handling obviously raw chicken.

Almost 30% of those surveyed reported using the microwave sometimes or always when cooking these products.

Microwave cooking is not recommended because it may not cook the product thoroughly due to uneven heating. Frozen chicken nuggets and strips are often bought in bulk packages by the consumer and repackaged at home. It is important to save the cooking instructions and follow them each time the product is prepared.

Chicken nuggets/strips are often eaten by families and young children. In the study, a quarter of *Salmonella* cases were in children less than 5 years old. To reduce the risk of infection, consumers should:

- Cook frozen nuggets and strips thoroughly but avoid the microwave.
- Wash their hands after handling them.
- Save the cooking instructions off the box if product is repackaged.

As a result of these findings, labeling requirements for raw products with a cooked appearance are in the

process of being amended. Product labels will soon be required to clearly indicate when product is raw or uncooked.

*Salmonella* are bacteria that can cause an infection of the gastrointestinal tract. Symptoms, which can last several days, include abdominal pain, severe diarrhea, fever, nausea or vomiting. In most people, the infection gets better without treatment. The illness may be more severe for infants, the elderly and immunocompromised people.

For more information please contact:

Sally Greenwood

Director, Communications  
BC Centre for Disease Control  
Ph: (604) 877-2240



## ***Upcoming Meetings / Training / Websites***

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- BCFPA Annual General Meeting and Speakers Evening – Nov 3/04—Richmond. Details pages 4& 5 of this newsletter.
- 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>
- Pacific Fisheries Technologists' – 56th ANNUAL MEETING—February 20th-23rd, 2005 – Marriott Pinnacle Hotel, Vancouver, BC. For more information: [www.PFT2005.org](http://www.PFT2005.org)
- On-Farm Auditor Training – The Canadian Federation of Agriculture and SGS Canada Inc offer this 5 day course. For more information on the next available course: [www.sgs.ca/serviceSolutions/haccp/onFarmAuditor-en.html](http://www.sgs.ca/serviceSolutions/haccp/onFarmAuditor-en.html) or contact Cory Rybuck at SGS: 888.942.7644 or [Cory\\_Rybuck@sgs.com](mailto:Cory_Rybuck@sgs.com) <http://www.sgs.ca/serviceSolutions/haccp/onFarmAuditor.html> .
- BCIT - Two courses—see below. For more information and how to register: <http://www.bcit.ca/health/food/>
  1. Food Safety: The HACCP System Food 1160 \$380 Nov1 Mon/Tue 0830-1630 +Wed 0900-1200 2.5 days.
  2. Internal Auditing Of HACCP Systems Food 1163 \$390 Nov 29 Mon-Wed 0830-1630 3 days.
- 2005 Foodservice Expo - March 7th & 8th at BC Place Stadium in Vancouver. In its 39th year, The Foodservice Expo offers exhibitors an unparalleled opportunity to present new products, network and offer show specials to foodservice industry professionals from all over British Columbia. The Foodservice Expo is the largest show of its kind in Western Canada and will bring qualified industry buyers to you. For further information on the 2005 show please refer to our website [www.bcfoodserviceexpo.com](http://www.bcfoodserviceexpo.com). More Information: contact Donna Hunter, Show Manager, The Foodservice Expo, Tel:(604) 669-2239 or (800)663-4482 or email [dhunter@bcdfa.com](mailto:dhunter@bcdfa.com).
- Europe 2004 functional foods conference. Leaders and innovators in functional foods, nutraceuticals & natural health products conference will be held **October 28 - 29, 2004** at the Pan Pacific Hotel, Vancouver, BC, Canada. For more information, see <http://www.bcf2.com/html/events.html> .
- Principles of On-Farm food Safety—January, 2005—UCFV Dept of Agriculture Technology—offering a one credit, introductory course on Principles of On-Farm food Safety at the UCFV Chilliwack campus. This 12 week course introduces HACCP-based programs as they relate to a safe food industry in BC and Canada. The four types of potential hazards and the identification of their critical control points for fields, farm buildings, and factors involving people will be presented. The differences between HACCP and HACCP-based programs as they relate to food production, an overview of record keeping and an introduction to the major commodity-specific programs will be covered. Actual commodities presented will depend on the interests of the class, but could include dairy, poultry, fruit and vegetables. Requirements for participating in an on-farm HACCP-based audit will be introduced. The course may be taken for credit, or participants may arrange to attend it as a continuing education course. Instructor: A. Moore. For details on time, costs and procedures for applying contact Shelley at 604-795-2813, or email her at [Shelley.Hayes@ucfv.ca](mailto:Shelley.Hayes@ucfv.ca)

## ***Bio-Terrorism & Food Security—Protection Our Food Supply***

The joint BC Food Technologist and BCFPA Speakers Evening was another success! Over 99 people attended representing everything from agriculture to grocers, and everything in between.

It was very apparent that a lot of research and work had gone into both talks. Barbara Rasco's on Bioterrorism: What is the Risk to the Food Supply was very refreshing. It was great to hear a very frank and open point of view of the new U.S. Homeland Security requirements. Her candidness

about some of the legislation and how Canadians can prepare was appreciated by many of the attendees.

Kenneth Gisborne's talk on Farm to Fork: Securing the Food Supply Chain was surprising and horrifying in that it opened the audiences eyes to learn about terrorist activities going on so near to where we live and work. It was an eye opener to learn that terrorism goes back a long time in our history. It became very obvious that we all need to play a role in enhancing the security

of our food supply.

Feedback on the event was excellent and appreciation for both speakers was expressed. The presentations worked well together and covered a lot of topics with differing points of view not usually discussed at meetings on this subject. The evening stimulated a number of discussions around food security and how we can improve the security and safety of our food supply.

To view the speaker presentations go to the BC Food Protection Association website: [www.bcfpa.net](http://www.bcfpa.net) and click on events to view all past meeting presentations.



Kenneth Gisborne's presentation on Farm to Fork: Securing the Food Supply Chain



## *Preventing Agro-Terrorism Requires Vigilance, Strategy*

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by PETER MITHAM,  
Country Life in BC - Oct 2004.

Disgruntled employees, not just political activists, can be agents of terrorist acts, members of the B.C. Food Protection Association heard last month at their speakers evening. Kenneth Gisborne, whose consulting firm, 3Si Risk Strategies, works with the Vancouver Port Authority and other organizations to draft security plans, says biological weapons are easy to make, simple to use and cheap to deploy.

"If someone wanted to target a Canadian industry it would be easy to do that," he said, including known terror groups as well as activists and disgruntled employees and other individuals among potential sources of terrorist acts. Gisborne pointed to an incident four years ago in which arsenic-tainted coffee from a machine outside the animal and food science department at in Quebec's Laval University affected 27 people. At the time, Laval professor Dr. Janice Bailey told the Ottawa Citizen she suspected animal rights activists may have been to blame.

Police found no evidence of tampering, however, highlighting an aspect that makes such acts so convenient for terrorists and vigilance so necessary. "Distinguishing between a deliberate and inadvertent contamination of food can be ex-

tremely difficult," Gisborne said, noting this past spring's outbreak of avian influenza in the Fraser Valley could easily have been the work of an agro-terrorist bent on destroying the industry.

"We just don't know at this point," he said.

While Germany spread Glanders disease among horses and mules bound for Europe in the First World War, and Canada was one of several countries with active biological weapons programs during the Second World War, the 21st-century food industry faces threats from advocates of environmental protection and animal rights. These are especially common in the Pacific Northwest, Gisborne added.

He cited the 1997 torching of an abattoir in Redmond, Washington, that caused damages totalling US\$1.3 million.

In B.C., ecoterrorists have racked up assaults causing \$5 million in damages, primarily against nurseries and tree farms.

Means of bolstering defenses include developing disease-resistant breeds, improving management of farm facilities and strengthening basic quality assurance programs, Gisborne said.

While legislation is also useful, Barbara Rasco, an associate professor at Washington State University in Pullman, Washington, said current legislation has often made it harder for companies to do business

with the U.S.

"We already have the pieces in place, why do we need this new stuff?" she said. "Let's use what we've got."

The shortcomings of legislative solutions puts the emphasis on producers and processors to take initiative themselves to implement protective measures, Gisborne said.

He suggested the following:

- background checks on employees and creation of an open work environment where frustrations don't build up;
- restrict access to sensitive areas of your operation;
- know your suppliers, and their hiring and quality assurance policies;
- know your contractors and their hiring and quality assurance policies;
- watch for and report any unusual activities that could affect your business.

Having a strategy in place to handle crises is also important, Gisborne said, because it can help limit damage to your business as well as protect others who may be at risk.

"This isn't about protecting competitive measures, it's about protecting the viability of a whole sector," Gisborne said.

*Peter Mitham is a freelance writer based in Vancouver. He can be reached at pmitham@telus.net. This article originally appeared in Country Life in BC. Reprinted with permission.*

## *Sustaining Member Profile—CANTEST*

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CANTEST Ltd. is a full service analytical laboratory offering a myriad of testing services in environmental, industrial hygiene, food, biotechnology and pharmaceutical fields. In food protection, Cantest is a leader in residue analysis, microbiology and nutritional parameters.

Since its incorporation in 1969, CANTEST has grown to become one of Canada's largest private laboratories. Technological innovation and dedication have earned CANTEST the reputation of providing the highest quality results achievable.

CANTEST was the first independent facility in Western Canada to employ ICP, GC/MS and LC/MS. This leadership within the analytical field exemplifies the type of service we offer. The growing industry and changing environment are presenting new challenges and, with 200 highly trained staff and well over \$10 million in state-of-the-art instrumentation and infrastructure, CANTEST is prepared to meet these challenges head on.

CANTEST is a member of the CANAM Laboratories Group and as such can provide clients

with analytical and support services in cities throughout Canada, US and Southeast Asia.

### Quality Control

To ensure that our results are above legal reproach, all aspects of analysis are performed in accordance with the policies and procedures of an extensive Quality Assur-

ance/Quality Control program. CANTEST employs a full-time QA/QC Director and QA Unit (three individuals) whose responsibilities are independent from data generation activities.

Accuracy is the essence of our business. Quality assurance begins with chain-of-custody documentation and is followed by constant monitoring through the analysis of quality control samples with each analytical batch, participation in inter-laboratory studies and ongoing procedural review. This care and attention means that CANTEST not only meets, but exceeds industry norms.

### Accreditation

CANTEST is formally accredited by Federal and Provincial Ministries, the Standards Council of Canada (SCC) and the Canadian Association for Environmental Analytical Laboratories (CAEAL) for specific services. These accreditations are based upon ISO 17025. The full scope of accreditation

is available upon request.

Sample Containers, Handling and Sample Pickup.

Sample containers, preservatives, labels and

submission forms are provided at no cost to CANTEST clients. Sample pick-up and container delivery within the Greater Vancouver, Victoria, Kelowna and Winnipeg areas is available free of charge, provided pre-notification is given. All other courier shipments should be "pre-paid" to the laboratory and out-of-town supply shipments will be sent courier "collect".

In general, all samples are retained for a period of 30 days from the date of sample submission. If the sample is deemed a "hazardous waste" it may be returned to the submitter for disposal. Upon writ-



## *Sustaining Member Profile—CANTEST*

ten request, samples may be placed in storage for an extended period (at a nominal charge); however, CANTEST shall not incur any liability for loss or damage from any cause whatsoever.

### **Methodology**

Analytical methods employed at CANTEST have been adopted from recognized sources and then validated internally. Some of these sources include:

- American Public Health Association
- Association of Official Analytical Chemists
- American Oil Chemists Society
- Association of Official Cereal Chemists
- Association of Official Racing Chemists
- American Society for Testing and Materials
- American Water Works Association
- British Columbia Ministry of Water, Lands and Air Protection
- Washington State Department of Ecology
- National Institute of Occupational Safety and Health
- United States Environmental Protection Agency
- United States Pharmacopeia and National Formulary

- Canadian Food Inspection Agency
- Food Chemicals Codex
- Health Protection Branch

In cases where methods are not yet available, the Quality Assurance Unit and our research and development department will work closely with our QA/QC Director in developing, validating and implementing a new procedure in order to satisfy your requirements.

### **Laboratory Information Management System**

The Laboratory Information Management System (LIMS) handles the majority of the sample log-in, scheduling, QC validations, inquiries, reporting, tendering and invoicing tasks for the laboratory. A number of services are available to clients through the use of the CANTEST LIMS.

Some of the free client services available through LIMS include dial-up access for data transfer and project inquiries, automatic sample acknowledgement fax transmissions (AutoAcknowledgement), automatic report facsimile transmissions (AutoFax), automatic electronic data transfer to internet Email accounts (AutoMail) and a number of others. Electronic Data and Reports can be transmitted in virtually any format custom suited to your specific spreadsheet or database require-

ments.

CANTEST is now developing a significant upgrade to our LIMS system through a strategic cooperation with LABWARE and IBM. Our new and improved system will offer extensive improvements for customer access to data with a web based interface to allow customers availability to laboratory data on a 24 hour per day, seven day per week.

### **Contact Information.**

For further detailed information on our services please do not hesitate to contact either Peter Taylor at 604-639-2608 or Brian Jang at 604-639-2604. Or visit our website at [www.cantest.com](http://www.cantest.com).

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