

Reducing the Risk



BC FOOD PROTECTION ASSOCIATION

The Grapevine

The costly outcome of any variety of food safety hazards is regrettably regular reading in the press. How do you ensure your company is not at risk? Do you:

- Put on regular training programs for your quality assurance manager and staff?
- Subscribe to a number of food safety related journals?
- Use the latest in technology?
- Have an up-to-date HACCP plan?

If you said no to any of these you may not want yourself or your staff to miss the upcoming BC Food Protection Association Premier **Food Safety Conference, Reducing the Risk on Tuesday, November 8th from 8 am to 5 pm** at the Sheraton Guildford Hotel, 15269 104th Avenue, Surrey, BC.

Topics being addressed at the conference are sure to meet your needs and range from:

- What DOES The Consumer Think About Food Safety - A Grocer's Perspective
- Serotyping And Pulsed Field Gel Electrophoresis To Characterize

Salmonella.

- Case studies - The "CSI" of Food Poisoning Investigations
- Tracking, Tracing & Recall - Why Should we Prepare?
- Rats (& Other Pests) and Risk
- Sanitation 101-Basic Chemistry of Clean
- Hygienic Design of Equipment - Avoiding Hidden "Treasures"
- The Data Behind the Consumers Thoughts
- Training Tips—Eliminating the Weakest Link (Employee Training)
- Post Harvest Treatment Plans for Field Crops - Reducing the Risk
- Source Water-Treatment Solutions
- Integrated Surveillance of Foodborne/Zoontoic Diseases: Denmark Experience & BC Possibilities
- Antimicrobial Resistance & Agriculture
- On-Farm Food Safety Programs: Controlling Risk On-Farm
- Minimizing Your Liability Risks and Foodborne Illness Lawsuits

Mark your calendar today—don't miss this event! For full conference details go to www.bcfpa.net

Inside this issue:

BCFPA Conference Agenda	2
Sample of Conference Speakers	3
Conference registration form	4
Sustaining Member Profile—Med-Ox Diagnostics Inc	7
Upcoming Meetings/ Training	8
BCFPA's growing list of Sustaining Members	9

Special points of interest:

- *Current BCFPA membership is 136 members; consisting of 31 Sustaining Members, 80 Regular, 23 Student and 2 retired Members.*
- *Jack in the Box litigation spanned more than four years and involved well over 100 lawsuits in four states.*

November 8th—BC Food Protection Association Food Safety Conference Agenda—Sheraton Hotel, Surrey BC

8:00	Registration & Display Area Opens (continental breakfast buffet)	
9:00	Introductions & Opening Remarks—Terry Peters, President, BC Food Protection Association	
9:15	What DOES The Consumer Think About Food Safety - A Grocer's Perspective. Rick Thompson, Overwaitea Food Group	
10:00	Nutrition Break and Display / Network Time	
10:30	Concurrent Sessions	
	Session Theme: Using Labs & Technology	Session Theme: Hygiene Planning & Practices
	Serotyping And Pulsed Field Gel Electrophoresis To Characterize Salmonella. Ana Paccagnella, Supervisor, Enterics, BC Centre for Disease Control	Rats (& Other Pests) and Risk Sean Rollo, Orkin, PCO Services
11:00	Case studies - The "CSI" of Food Poisoning Investigations. Lorraine McIntyre, Supervisor, Food Poisoning, BC Centre for Disease Control	Hygienic Design of Equipment - Avoiding Hidden "Treasures" Dr. Brenton J. Skura, Associate Professor/Program Director, Faculty of Land and Food Systems, UBC
11:30	Tracking, Tracing & Recall - Why Should we Prepare? Shendra Brisdon, Public Health Inspector, Fraser Health Authority	Sanitation 101 - Basic Chemistry of Clean Terry Lum, Ecolab
12:00	Lunch Break and Display / Network Time	
1:00	The Data Behind the Consumers Thoughts—Curtis Johnson, IPSOS-Reid	
1:45	Concurrent Sessions	
	Session Theme: Designing For Success	Session Theme: Evaluating & Controlling Risk
	Training Tips—Eliminating the Weakest Link (Employee Training) Jim Kostuch, TrainCan	Integrated Surveillance of Foodborne/Zoonotic Diseases: Denmark Experience & BC Possibilities. Dr. Eleni Galanis, Epidemiology, BC Centre for Disease Control
2:15	Post Harvest Treatment Plans for Field Crops - Reducing the Risk Raman Gill, Consultant & Food Safety Specialist for the Horticulture Industry	Antimicrobial Resistance & Agriculture. Dr. Merv Wetzstein, Manager Health Management & Regulation, Food Safety Branch, BC Ministry of Agriculture & Lands
2:45	Nutrition Break & Display / Network Time	
3:15	Source Water: Treatment Solutions for Farm & Plant Larry Sawchyn, Practice area Leader, Stantec	On-Farm Food Safety Programs: Controlling Risk On-Farm. Nicole Sillett, National Coordinator, Canadian Quality Milk Program
3:45	Minimizing Your Liability Risks and Foodborne Illness Lawsuits—Bruce Clark	
4:45	BC Food Protection Association AGM (Members Only)	
5:15—7:00	Members Only—Displays & Social (Wine & Cheese)	

November 8th—BC Food Protection Association Food Safety Conference Agenda—Some Speaker Profiles



Bruce T. Clark is a principal in Marler Clark. Mr. Clark received his law degree from the University of Puget Sound

(Seattle University) in 1984 where he was on Law Review. Mr. Clark has an extensive background in civil litigation, including personal injury, product liability and professional malpractice actions. Mr. Clark was the lead attorney representing Foodmaker Inc., the parent company of Jack in the Box restaurants, in its E. coli 0157:H7 personal injury litigation. The Jack in the Box litigation spanned more than four years and involved well over 100 lawsuits in four states.

Mr. Clark's presentation will cover an array of food illness litigation-related topics, including the impact of food-related illnesses, the different pathogens involved, the bases for liability for firms linked to outbreaks, and measures companies should follow to avoid becoming the source of a foodborne illness outbreak. Mr. Clark will also discuss actual cases his firm has litigated to show both the mistakes made by companies and the real-life effects on the victims of foodborne illness. Central to Mr. Clark's remarks is the key role in actively pursuing information relevant to

foodborne risks and promoting a culture of food safety.

Mr. Clark's experience is derived from both defending and suing food companies. He has insights into the vulnerabilities of companies that face food illness litigation and steps companies can take to reduce their risk of being involved in litigation. He also has considerable knowledge of the medical and epidemiological aspects of foodborne pathogens and the mistakes that lead to litigation.



Nicole Sillett is the National Program Coordinator for Dairy Farmers of Canada's Canadian

Quality Milk program, which is an on-farm food safety program for dairy producers. Nicole is based in Vancouver and is responsible for managing the program's technical and administrative requirements and for assisting provinces in implementing the program. Nicole has her Bachelors and Masters in Agricultural Science from the University of British Columbia, specializing in livestock. Previously, she worked for the BC Ministry of Agriculture, Food and Fisheries where she was involved with the pilot trial for the Canadian Quality Milk program and she worked with other commodities' on-farm food

safety programs. She will be speaking on: On-Farm Food Safety Programs: Controlling Risk On-Farm.



Dr. Merv Wetzstein, Manager, Health Management and Regulation, Food Safety Branch, BC Ministry of Agriculture and

Land (BCMAL). Dr. Wetzstein has 17 years experience in private practice providing herd health to the dairy, beef and pork industry and 12 years in the BCMAL, investigating disease outbreaks and providing Best Management Practices for disease control. For the last 4 years Dr. Wetzstein has been with the Food Safety Branch of BCMAL looking at food safety risks at the farm level. Other responsibilities have included managing dairy regulations since 1996, involved in Antimicrobial Resistance work at the federal and provincial level since 1998, the On-Farm Food Safety recognition process since its inception, and currently sits on the Veterinary Drug Directorate Stakeholders Committee. Dr. Wetzstein is currently developing baseline data to evaluate public health risk at the farm level for pathogens, antimicrobial resistance and antibiotic residues both in food and the environment and will be speaking on Antimicrobial Resistance and Agriculture.

BCFPA Nov 8, 2005 Food Safety Conference

Pre-Registration Form

YES, I will be attending the Nov 8th, BCFPA—full day Conference

Company Name: _____

Name: _____ Job Title: _____

Address: _____ City: _____

Postal Code: _____ Tel: _____

Fax: _____ E-mail: _____

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

	Fee	Payment
Member Registration	\$125	\$ _____
Non-Member Registration	\$175	\$ _____
Student	\$ 60	\$ _____

Conference Registration Paid \$ _____

Membership Fees *(purchased with this conference will be valid until Dec 31, 2006!)*

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

Sustaining Members:

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

Membership Paid \$ _____

Payment

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

Card Number: _____

Card Holder Name: _____ Exp. Date: _____

Signature: _____ **Total Paid:** _____

SEND COMPLETED BCFPA FOOD SAFETY CONFERENCE REGISTRATION TO:

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

A Message From Your Membership Coordinator

In our 2004 year end Affiliate Report our official membership was reported at 111 members. After reconciling our membership in the spring we reported 79 members or a membership retention rate of 71%. Our goal was again to double membership and the target was set at 158 members by December 31, 2005. Our current membership now stands at 136 members; consisting of 31 Sustaining Members, 80 Regular Members and 23 Student Members and 2 retired Members.

With your help we fully expect to meet this goal. Please consider introducing your friends and colleagues to the BC Food Protection Association and bringing them along to one of our events.

On behalf of our Executive I would like to thank all the Members for your support. We are ending the year with significant growth and we are looking forward to bigger things next year. I invite you to get involved with *your* association. Please feel free to send your ideas and suggestions for events, bulletins, newsletters or website additions and please don't hesitate to get involved.

Lance Hill,
BCFPA Membership Coordinator

BCFPA Executive—Share Your Ideas!

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

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

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

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

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

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

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

**Terry Peters, BCFPA
President**

BC FOOD PROTECTION ASSOCIATION

c/o Canadian Food Inspection Agency
400 - 4321 Still Creek Drive
Burnaby, BC
V5C 6S7
Tel: 604-666-1080
Fx: 604-666-6130

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

BCFPA Student Group

The Student Group has gone through a few changes. Unfortunately, Kim Welling has resigned as the Interim Student Coordinator, however, the Secretary, Stephanie Chiu, has taken her position. This leaves the Secretary position vacant for

any student to step in. As well, the Event Coordinator position is also vacant. If you are interested in becoming a Student Professional Development Group (SPDG) executive, please contact Stephanie Chiu at stchiu@bcfpa.net.

With the success of the Career Fair in February, the SPDG continues to aim at attracting more students in the fall. As well, a tour is expected to be arranged sometime in November.
Stephanie Chiu
BCFPA Student Representative

Presidents Corner

Hello again and thank you for reading GRAPEVINE. You will note from our communications that a lot is happening with respect to food safety in BC. There have been a number of government consultations and technical meetings this fall. BCFPA has been taking part in some of these activities as well as planning for the balance of this year and into the next.

Completing a year on the Affiliate Council Executive has enabled me to see what other Affiliates are doing and I see BCFPA as a major player among the Affiliates. I am very pleased and proud to announce that BCFPA has again been recognized for their excellent work in being selected for the 2005 IAFP Best Affiliate Communications Materials Award winner. I would like to congratulate all of our membership and thank those who worked so hard during the year to keep us all informed as well as those of you who have contributed articles.

Kimberley Willing, our Student Professional Development Group Coordinator will not be continuing this year. Please join me in thanking Kim for a great job and wish her the very best in pursuing her studies and career.

Stephanie Chiu has taken on the role of Coordinator - welcome Stephanie and thank you. One of our activities is to take students to different food processing plants as a means of exposing them to our industry and providing them with new learning experiences. If your firm would be willing to host a tour for our students, please contact me or Stephanie.

BCFPA is currently busy planning our 1st full day conference that will take place on Nov. 8th. In conjunction with the conference will be our annual general meeting as well as displays from our sustaining members and others. Following the conference and AGM we will host a wine and cheese social for networking and continued viewing of the exhibits. This will be for our members only at no additional charge. For anyone who is not a member, please consider joining us. Your new membership will last until the end of 2006. Further information is available on our website www.bcfpa.net.

The IAFP annual meeting this year in Baltimore August 14th to 17th was a great experience. In addition to attending the world's best conference on food safety, I was introduced to many new

experiences and people. With my move to the chair of the Affiliate Council I learned about the many behind-the-scenes activities that go on and the hard work that our staff and board members do prior to and during the meeting to make it a success. Everyone I spoke to was enthusiastic about the technical meetings, the opportunities to network. The statistics are now in and Baltimore was IAFP's largest meeting ever, showing growth of 12 percent over last year with 1,774 attendees. Again your BCFPA was visible at the meeting. Our name was repeated in the program and brochures as a sponsor of the annual meeting. Our annual report was on display, we were presented with an award, we contributed to the silent auction and your council delegate was recording secretary at the Affiliate Council. Complete information is available on the IAFP website at www.foodprotection.org. Next year this meeting will be held in Calgary under IAFP's new Canadian president Dr. Jeffrey Farber. I recommend that you try to attend. Thank you for your continued support. Until next time.Terry

Sustaining Member Profile—Medox Diagnostics Inc.

Med-Ox Diagnostics Inc.

“For All Your Diagnostic Needs”

Med-Ox Diagnostics is a leading distributor of diagnostic products for the microbiology, virology and parasitology sector for the past thirty years. Our products include culture media and other diagnostic reagents and kits - as well as leading edge technology such as PCR and point-of-care diagnostics.



Our customer base includes clinical laboratories, public health laboratories, pharmaceutical, food and beverage quality assurance, and commercial water testing laboratories.

We are continually expanding our product offering for the industrial microbiology sector and clinical laboratory medicine by representing the leaders in global diagnostics throughout Canada.



Med-Ox Diagnostics is always striving to supply state of the art quality products and in the most efficient means available.

Our highly trained sales team and technical support staff are always available to support our customers from coast to coast.

Health Canada and ISO Certified



PRODUCT HIGHLIGHTS FOR THE INDUSTRIAL SECTOR

Environmental Sampling: Kits are available for general, water and soil/sediment sampling. These devices are manufactured using the highest quality materials available.

Allergen Testing: Allergen kits are fast and convenient ELISA based tests used for the detection and measurement of a specific allergen in food and food-related samples.

Pathogen Testing: Test kits use various analytical methods to isolate and identify leading food borne pathogens. Test kits can also provide quantitative testing results.



Mailing Address:

1-57 Iber Road, Ottawa, Ontario
K2S 1E7, Canada

Tel: (613) 271-1144

1-800-818-8335

Fax: (613) 271-1148

1-800-459-5008

URL: www.medox.net

Upcoming Meetings / Training

- **BC Food Processors Association BC Value Chain Forum.** Oct. 27, 2005, Richmond, BC.
www.bcfpa.ca/valuechain.htm
- **Canadian Herb, Spice and Natural Health Product Coalition National Conference.** Oct. 27-29, 2005, St. John's, Newfoundland. Theme - Growing Agriculture - Linking Agriculture with Health from the Consumers to the Field. Email: shsa@imagewireless.ca
www.saskherbspice.org/2005%20national%20conf/index.html
- **BC Food Processor Association Value Chain Forum.** Oct. 27, 2005, Richmond, BC. For agenda and registration information: <http://www.bcfpa.ca/valuechain.htm>
- **BC Food Protection Association one day Food Safety conference and AGM,** Nov. 8, 2005, Surrey, BC. www.bcfpa.net
- **Emergency Preparedness Workshop.** Nov. 15, 2005, 8:00 am to 5:00 pm, Crowne Plaza Hotel, 101 Lyon Street, Ottawa. To register: www.ccgd.ca/en/4_Agrifood.html More information: Canadian Supply Chain Food Safety Coalition. Tel.: (613) 233-7175. Email: cscfsc@monachus.com
- **AIC Annual Conference: " Identifying Strategies to Support Sustainable Agriculture in Canada" / "À la recherche de stratégies de soutien de l'agriculture durable au Canada"** Nov. 6-9, 2005, The Agricultural Institute of Canada, in cooperation with l'Ordre des agronomes du Québec, the University of Vermont, and other partners. Loews Le Concorde, Quebec City, QC .
www.aic.ca/conferences/pdf/AIC_announcement_e.pdf
- **Food Safety Forum.** Feb. 20, 2006, Toronto, Ontario. Forum aims to provide attendees in the food-service, retail and food manufacturing sectors with a program that reflects emerging food safety issues. www.foodsafetyforum.ca/
- **International Association for Food Protection 2006 - 93rd Annual Meeting.** Aug. 13-16, 2006, Calgary, Alberta. This meeting has earned the recognition as the leading food safety conference and typically features over 500 presentations on all aspects of food protection. Networking opportunities, committee meetings, tours and social events round out the meeting. Representatives from over 100 companies usually exhibit equipment and the latest innovations in food safety services.
- **The Canadian Horticultural Council.** March 1-4, 2006, Annual General Meeting, Ottawa.
www.hortcouncil.ca



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

BCFPA's Sustaining Members

Gold



C.D.S. SANITATION LTD.
 SPECIALIZED SERVICES AND SUPPLIES TO THE FOOD INDUSTRY

Silver



ECOLAB[®]
 Food & Beverage Division



ORKIN
PCO
 SERVICES



SCHNEIDERS

Bronze



BD



BIO-MERIEUX
 INDUSTRY



BRENNTAG



CALTECH
 Tech Services



CANADIAN
 Pest Control Ltd.



CANTEST[®]



DEBRO



DUPONT
 The miracles of science™



ECOLAB[®]
 Pest Elimination Division



Fletcher's
 FINE FOODS



FoodAssure
 Laboratory Ltd.



fraserhealth
 Better health. Best in health care.



GJG
 & Associates



I.G. MicroMed Environmental Inc.



INTERCITY PACKERS LTD
 YOUR MEAT AND SEAFOOD COMPANY
Yes, we do!



JR LABORATORIES INC.



Med-Ox Diagnostics Inc.



Montezey
 MUSHROOMS



Quality First in Agriculture Inc.



RONCO
 PROTECTIVE PRODUCTS



SGS



SMALL SCALE
FOOD PROCESSOR
 Association (SSFPA)



Steritech.
 FOOD SAFETY AND
 ENVIRONMENTAL HYGIENE



sugarplum
 DESSERTS LTD.
 since 1984



the Source
 for Food Safety
TRAINCAN, Inc.



UNIPAC
 Partners to Canada's Meat Industry



WARNEX