



## The Grapevine

June 2008

Volume 3, Issue 1

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### Food for Thought

- *The International Association for Food Protection, founded in 1911, has over 3,000 Members from 50 nations.*
- *IAFP 2008—Aug. 3-6/08 Columbus, Ohio—see over 500 technical papers, posters and symposia, detailing current information on a variety of topics relating to food safety.*

## Grapevine Gets New Look

Spring. Everything seems so fresh and new. After 16 editions and 5 years we felt it was time the Grapevine got a fresh new look too. It also seemed fitting that on the eve of BCFPA's 10 year anniversary that we also celebrate our members by recognizing their support in our new newsletter header. Each edition will use one of the many photos taken at our events and that are posted on our website.

The first BCFPA newsletter produced was in September 2000 – and it covered all the excitement and enthusiasm of any new organization. It talked about our first ever Speakers Evening held at the Executive Plaza Hotel in Coquitlam on March 30th 2000 as well as many new plans and topic ideas.

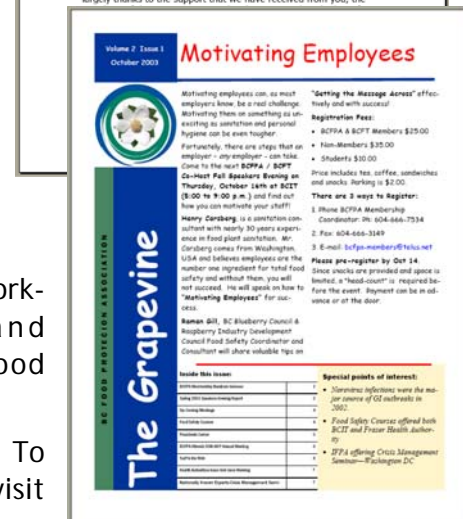
Since that first meeting

the Grapevine has covered such diverse topics as:

- E. coli—A Consumers Perspective
- Bioterrorism
- Controlling Listeria Monocytogenes
- Top Ten Food Handling Practices that Cause Food Poisoning
- Norwalk Virus
- Farm to Fork—Assuring and Managing Food Safety

And many more. To see past issues visit our website: [www.bcfpa.net](http://www.bcfpa.net)

Since our first issue, we've also added show case articles on sustaining members and more recently, articles from our scholarship winners.



We hope to continue to provide information that helps you stay on top of this ever changing world of food protection. As always new ideas are welcome!

*"Providing a forum to exchange information on protecting the food supply"*

# Do Bugs Need Drugs?



Do Bugs Need Drugs?<sup>™</sup> is a community education program to address the problem of antibiotic resistance. Antibiotic resistance has resulted from the overuse of antibiotics, mostly for respiratory tract infections.

Programs and materials are reviewed by a panel of medical and scientific experts and are in alignment with the practice guidelines of medical and pharmacy professional organizations, provincial ministries of health and Health Canada.

Do Bugs Need Drugs?<sup>®</sup> promotes three key messages with an emphasis on handwashing.

## 1. Wash your Hands!

Handwashing is the best way to stop the spread of infections

- Use plain soap and

water

- No need for antibacterial soap!
- These products lead to antibiotic resistance
- If soap and water are not available AND if your hands are not dirty or greasy, you can use alcohol-based hand rubs to sanitize your hands. Wash hands with plain soap and water as soon as you can.

## When to wash your hands

- Before eating or preparing food
- After using the toilet
- Before and after changing diapers
- After blowing nose
- After handling shared objects
- Before handling contact lenses
- Before flossing your teeth

## 2. You can make a difference!

- Expect doctors, dentists, nurses and therapists to wash their hands before they examine you or

your children.

- Make sure plain soap is available in your child's school, in your workplace, and places where you eat.
  - Teach by example.
3. Not All Bugs are Created Equal



Both viruses and bacteria cause infections, but antibiotics only work against bacteria

## Viral Infections

- Colds, flu, croup, laryngitis, chest colds (bronchitis) and most sore throats are caused by viruses.
- Are more contagious than bacterial infections
- If more than one person in the family has the

Implementation of this program began in 2005 and has been growing every since



# Do Bugs Need Drugs? (cont'd)

Please visit our website at:  
[www.dobugsneeddrugs.org](http://www.dobugsneeddrugs.org)

same illness, it is most likely a viral infection

- Can make you just as sick as bacterial infections
- Usually get better in 4-5 days but it may take as long as three weeks to fully recover

**Antibiotics do not work against viruses**

### Bacterial Infections

- Are less common than viral infections
- Do not spread as easily from one person to another as viral infections
- Cause infections such as pneumonia and strep throat

**Antibiotics do work against most bacteria**

Antibiotic Resistance is a Problem

**What is Antibiotic Resistance?**

- Using antibiotics when you don't

need them (for example, colds and flu) can lead to antibiotic resistance

- Bacteria have "antibiotic resistance" when they cannot be killed by antibiotics
- Remember it is the bacteria that are resistant - NOT YOU!

Even very healthy people, who have never taken antibiotics can become infected with antibiotic resistant bacteria from others

### Use Antibiotics Wisely

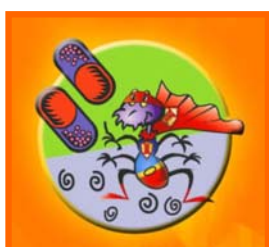
**You can make a difference**

- Do not expect an antibiotic. Most respiratory infections are due to viruses.
- Trust your doctor if an antibiotic has not been prescribed.
- Wash your hands to prevent the spread of infections.

healthcare professionals, the public, teachers, parents, children, daycares and assisted living sites. Guidelines for managing respiratory tract infections, including colds, flu, sore throat, cough, ear aches, sinus infections, chest colds (bronchitis) and pneumonia can be found in the Parent and the Healthcare Professional Sections.

For more information contact:

Kim Dreher, RN, BScN  
Do Bugs Need Drugs?  
Program Coordinator -  
British Columbia  
Chapter. Email:  
[kim.dreher@bccdc.ca](mailto:kim.dreher@bccdc.ca)



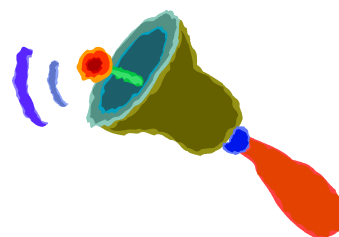
Our website provides information for

## Calling All Volunteers!!



We need you, yes, you! (Please.) We need volunteers to provide a small but valuable portion of their time to work on special committees or even become part of the executive. You can sit back and be a bump on a log and not make a difference, or you can jump up and ring the bell!

Please give Terry Peters a call and volunteer to help us make this organization strong.



## BCFPA—Student Professional Development Group

With exams being over at the end of April, the students began their summer with a tour of Granville Island Brewery on April 30, 2008.



Students getting a first hand look into one of the vats at Granville Island Brewery.

The students were guided through the brewery facility by a tour guide. They learned how beer is made in detail, what each piece of equipment is used for, what ingredients goes into beer, the differences between a lager and ale are and what makes Granville Island Brewery beer different than other breweries. It

was a good learning experience for the students and some were even able to apply some concepts learned in their food science courses to the processes used in beer making. After the tour, the students, some of them first-timers, got to try four of Granville Island Brewery's famous beers including Cypress Honey Lager, English Bay Pale Ale, Robson Street Hefeweizen and Irish Stout for the first time. Of the four beer samplings, some of the students enjoyed the Irish Stout the most for its coffee-like taste. Although some of the students were not accustomed to beer drinking, all of them

have come to appreciate the complexities involved in beer processing.

We would like to thank Granville Island Brewery for giving us the tour of their facility and Stephanie for organizing the tour.

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

## Presidents Corner

Hello Again,

Thank you for taking the time to read GRAPEVINE. This spring, the west coast is finding some extra time to catch up on their reading while waiting for the rain to clear. I hope that you find some time to enjoy our new newsletter. You are reading an example of IAFP's "Best Communications Material." As I write this column, I can hear the sounds of a motivation session next door at a meeting for a local restaurant chain. I have never heard so much loud shouting coming from a meeting. I felt like going next door to shout out the great news of BCFPA.

In the last edition I reported to you that BCFPA's annual report will be used to provide information to the IAFP Awards Committee to assist them in selecting the winners of the five affiliate awards. 2007 was a very successful and busy year for us and all that hard work has paid off for us. Last month I was advised by IAFP President Gary Acuff and Executive Director David Tharp that BCFPA had been selected to receive the prestigious C.B. Shogren Memorial Award again. It will be presented to us at the awards banquet in Columbus on August 6<sup>th</sup>. It was two years ago that we won this award and last year it was won by Brazil. This is very significant for us. BCFPA

is one of many Affiliates of a worldwide organization. Winning this award signifies that we are the best Affiliate in the world in fulfilling the mission of IAFP. Congratulations everyone and thank you for being part of BCFPA and helping us to achieve this honour.

I expect that you have noticed the new format of our newsletter as we introduce our newly designed third volume. We plan to feature more of our members in our title banner to showcase participation at some of our events. Also, as a measure of our success, we have had to amend the last page featuring our sustaining members. I hope that in our next edition we can also provide electronic links in the electronic copy of the newsletter. Please take some time to visit our sustaining member's websites to learn more about them.

Again I remind you that we are approaching our 10<sup>th</sup> anniversary. We received our charter in Dearborn Michigan in 1999. You may have also heard that our colleagues in Ontario FPA are celebrating their 50<sup>th</sup> Anniversary this year. We congratulate them and will be looking to their activities for some ideas. We are now forming a committee to help lead us through the next year with ideas and new initiatives for BCFPA as we celebrate our first decade. We have begun

to acknowledge this event by repeating some of our earlier articles and welcome your comments and ideas as to how else we can acknowledge this event. For those of you, who would like to sponsor an activity as part of our celebration, please contact one of the executive with your ideas.

It will not be long before IAFP's annual meeting, this year in Columbus, Ohio. Start making your plans to attend August 3 to 6. An excellent line up of topics awaits you. For full conference details, check out the IAFP website at [www.foodprotection.org](http://www.foodprotection.org). The hotel rooms are filling up fast. I encourage you to consider joining IAFP at the same time you register and realize a significant reduction to your registration fee.

BCFPA is seeking support for donations to the silent auction at the IAFP annual meeting. Those of you who have been to previous meetings know the popularity of this event and how keen some of the bidders can become as we near the closing time. Individual and corporate donations to the silent auction are one of the many ways we can support the Foundation Fund.

Thank you to everyone.

Until next time.  
Terry

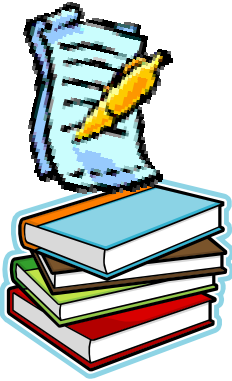


*Terry Peters,  
BCFPA President*



## *New Scholarship Topics and Application Process*

The BCFPA Executive recognize it takes a combination of both hard work and educational funding for most students to achieve their goal of a post-secondary education. That's why we've developed a scholarship fund to help encourage student funding and interest in food protection in BC.



**Who qualifies?** Applicants must be:

- Current Student Members of the BC Food Protection Association
- Reside and study in BC
- Enrolled in a field of study related to food in a university, community college or technical institute. These programs may include, but not be limited to Food Science, Food Technology, Nutrition, Agrology, Environmental Health Programs and various Postgraduate level degree granting programs.
- Applicants must be currently in a program, or registered for a program beginning in the Fall of the year applied.

Student membership fees with the BC Food Protection Association are \$15 per year. If a student is not currently a member a student may submit their scholarship application with their membership fees. Membership applications are available on the Membership Info Page.

**Scholarship Value?** Two scholarships will be awarded for students who meet the criteria. All winning students must be present at the BCFPA AGM (Dec. 1, 2008) to receive their award. There are two scholarships available for \$1500 and \$500.

**Application Submission Process?**

**Deadlines:**

- Applications accepted starting: September 15
- Final deadline for submissions: Nov. 1, 2008

**Application Form:** The form must be completed and e-mailed by the deadline to the BCFPA Secretary at [secretary@bcfpa.net](mailto:secretary@bcfpa.net).

**Application Requirements:** For the selection process the applicant must provide the following:

- A copy of their most recent transcript (official copies not required)
- Two letters of reference - must be done by someone from your work/school/volunteer experience.
- A brief outline of their experiences in the food industry - these could be hobby related, volunteer time, or work experience.
- What your career aspirations are
- A 5 paragraph essay - details below.

**Essay Criteria**

- Each applicant may submit only one essay to the competition.
- The essay must contain a minimum of 5 paragraph (introduction, 3 paragraphs and a concluding paragraph), minimum of 1000 words, up to

## *New Scholarship Topics and Application Process*

a maximum of 2000 words, NOT including references, tables or photo captions.

- Essays must be based on any one of the three topics listed below, and are expected to contain current information.
- Essays should define the issue or statement, discuss the issues/points made with examples or if technical references to back up any statements or experience and then conclude summarizing any recommendations or goals reached in the essay.
- Essays will be graded on content, organization, grammar, and originality.
- Essays should be double-spaced, with a minimum of 12 pt font, preferably in Times New Roman or Arial.
- Essays submissions should be made in MS Word or WordPerfect and submitted electronically with the application form to the BCFPA Secretary at the following e-mail address: [secretary@bcfpa.net](mailto:secretary@bcfpa.net)
- For technical content there should be a minimum of 3 references, with at least one reference from a peer-reviewed journal. Internet references must be cited and be from reputable sources.
- References must be written in the Harvard System of Citation (name and date system). The following sites will assist you in creating citations using the Harvard system: Anglia Ruskin University, Thames Valley University, and/or The University of Western Australia
- Any essay found with plagiarized material will be eliminated from the competition.
- No substitutions will be made for the essay topics below.

### Essay Topics (choose one)

1. Why have you chosen a career in the food industry?
2. What do you feel the future challenges will be for the food industry?
3. What role does personnel hygiene play in the food industry - discuss the factors that affect it and how can it be improved.

### Additional Information

- Successful applicants will be notified two weeks before the AGM.
- All personal information will be kept confidential.
- Winning applicants will be expected to be present to receive their award at the BC Food Protection Association Annual General Meeting.
- Successful applicants will be required to verify student enrollment.
- All entries will be considered the property of the BC Food Protection Association.
- Winners (name, city, institution and program of study) and their essays may be published in "The Grapevine", the BCFPA newsletter.
- Judges decisions are final.



## Upcoming Events



*Knowledge and continual updating is key to any food protection program*

### EVENTS

- **June 9, 2008 Food Safety Forum 2008**, Hilton Toronto Airport, Ontario. [www.foodsafetyforum.ca](http://www.foodsafetyforum.ca) Ph: 1-888-687-8796 Email: [info@foodsafetyforum.ca](mailto:info@foodsafetyforum.ca)
- **July 13-16/08**. Canadian Society of Agronomy, Montreal, Quebec
- **Aug. 3 - 6/08**. 95th Annual IAFP Meeting, Columbus, Ohio, [www.foodprotection.org/main/default.asp](http://www.foodprotection.org/main/default.asp)
- **Aug. 11-14, 2008 Canadian Society of Animal Science**, Guelph, Ontario. [ww.aps.uoguelph.ca/~csas2008](http://ww.aps.uoguelph.ca/~csas2008)
- **Sept. 15, 2008**. Food Safety Forum 2008, Vancouver. [www.foodsafetyforum.ca](http://www.foodsafetyforum.ca) Ph: 1-888-687-8796 Email: [info@foodsafetyforum.ca](mailto:info@foodsafetyforum.ca)
- **Sept. 17. BC Food Technologist's AGM**. River Rock Casino Resort, 8811 River Rd., Richmond. 5:30–7 p.m.
- **Oct. 9, 2008. BCFPA SPEAKERS EVENING**. 5:30 p.m.- 09:00 pm. Shadbolt Centre, Burnaby. [www.bcfpa.net](http://www.bcfpa.net) or Ph: (604) 666-1080
- **Nov. 17-18, 2008, Agricultural Institute of Canada, Crossing the Barriers**, Toronto [www.aic.ca/conferences/upcoming/cfm](http://www.aic.ca/conferences/upcoming/cfm)
- **Dec. 1, 2008. BCFPA – AGM**. Hilton, Burnaby, BC. 5:30 p.m.–9:30 p.m.
- **Oct. 21, 22, 23, 2009. BCFPA 10 YEAR ANNIVERSARY CONFERENCE**

### CONTINUAL ONGOING COURSES

- BCIT—Food Technology Department short courses on food quality and safety, as well as an Associate Certificate in Food Safety. Delivered in many formats: workshops; correspondence; online; night school; and CD-ROM tutorials. <http://www.bcit.ca/health/food/>
- The Guelph Food Technology Centre (GFTC) is offering HACCP BASICS, HACCP and Food Safety Systems, Food Quality Systems, Product Development, Production, and Sanitation and Microbiology courses in Vancouver and Kelowna. Course dates and registration information can be found on the BC Food Processors Association website: [www.bcfpa.ca/GFTC\\_training.html](http://www.bcfpa.ca/GFTC_training.html)
- University of the Fraser Valley—Introduction to On-Farm Food Safety, Quality, Security and Defense 3 credit course that covers HACCP-based on-farm food safety programs as well as food security, defense and biosecurity programs in the agricultural industry. Offered in January. <http://www.ucfv.ca/agriculture.htm>
- University of Guelph. Open Learning. Certificate Program, 5 degree-credit courses: Principles of Food Science; Introduction to Food Chemistry; Introduction to Food Processing; Introduction to Food Microbiology and; Introduction to Food Analysis. These courses are offered online through distance education. Contact Office of Open Learning Ph: 519-767-5000 or email: [info@open.uoguelph.ca](mailto:info@open.uoguelph.ca) or [www.FoodScienceCertificate.com](http://www.FoodScienceCertificate.com)

### OTHER ON-LINE EVENTS PAGES

- Listing of national and international conferences in food safety, food science, food technology, and all other related food research areas for 2008 [fsrio.nal.usda.gov/conferences.php?year=2008](http://fsrio.nal.usda.gov/conferences.php?year=2008)
- Food Law Wiki, [www.foodlaw.org/wiki/pmwiki.php?n=Main.ConferenceListings](http://www.foodlaw.org/wiki/pmwiki.php?n=Main.ConferenceListings).

Next BCFPA Event...

Speaker Evening

Oct 9, 2008

# 10 Years of BCFPA—A story from the past...

*This story was first issued in Vol 1. No. 1 of the BCFPA Grapevine, and was written by Terry Peters, then v.p.*



The newly formed BC Food Protection Association (BCFPA) held its first Speaker's Evening on March 30th 2000 at the Executive Plaza Hotel in Coquitlam, BC. The evening was a great success with 35 in attendance representing industry, government and academia working in production, QC, inspection, laboratory and management. We were also able to sign up some new members to Canada's third affiliate of the International Association for Food Protection (IAFP).

meetings in Atlanta this August.

Our first speaker was Anne Nickerson from the BC Kidney Foundation. Her talk on "E.Coli O157: H7—A Consumers Perspective" gave a personal insight to the devastating effect this organism can have on one family. Anne outlined how her 2-year-old daughter developed hemolytic uremic syndrome (HUS) following a barbeque in 1994. She described the way it has changed her daughter's life with countless hospital visits for dialysis treatments and blood toxin testing, a modified diet, high blood pressure and 25% kidney function. Anne anticipates that her daughter will require a new kidney in one to two years.

second speaker, presented a talk entitled "Emerging Pathogens and Vehicles." Jack outlined a number of "new pathogens" and described his experiences with some multinational outbreaks. Many problems can be traced to changes in consumer demand for fresh and exotic commodities year round plus partial preparation of foods such as mild steam, gentle heat or washing and serving raw. Based on US data, Jack estimated that Canada would have 7.6 million illnesses per year with 32,500 hospitalizations and 5000 deaths due to foodborne pathogens. Jack recommended the following to limit or prevent outbreaks: -

- ✦ Improve coordination between industry and all levels of government,
- ✦ Improve surveillance (e.g. foodnet, pulsenet),
- ✦ Identify sources of contamination,
- ✦ Conduct research to give guidance on controlling points of contamination,
- ✦ Educate consumers, government and industry and
- ✦ Monitor pathogens from animal sources.

Jack Guzewich, from the FDA, and President of the IAFP, opened the meeting. Jack gave us some information about IAFP and told us of its name change from IAMFES. We were all encouraged to attend the annual

This incident has resulted in Anne's family and friends forming the Jackie Family Fund with the Kidney Foundation of Canada to prevent HUS. In addition to the elimination of E coli O157:H7 in foods, Anne encouraged everyone to become an organ donor. She advised us that the notification on the BC driver's licence is no longer valid. One must now send a Registration to Become an Organ Donor card to the BC Transplant Society.

Jack Guzewich, our



August 3, 1999 -- Clive Kingsbury, BCFPA President (R) and Earl Bowler, BCFPA (L) Newsletter editor holds the newly awarded Affiliate Charter of the BCFPA at the International Association for Food Protection's 86th Annual Meeting.

## *Sustaining Member—Oxoid Company (part of Thermo Fisher Scientific)*



As part of Thermo Fisher Scientific, the Oxoid brand represents one of the most successful and renowned brands within the microbiology world. With its humble beginnings as a meat extract manufacturer in the late 1800's, the Oxoid brand now represents one of the most significant ranges of microbiological products for food, pharmaceutical, environmental and clinical markets. Oxoid combined with the Remel brand constitute the microbiology division within Thermo Fisher Scientific.

The Canadian arm of the business has been supporting Canadian microbiologists since 1973 and has a dedicated network of technical consultants and support personnel to service food testing customers from coast to coast. As of 2007, we have distribution facilities in Ottawa and Vancouver to facilitate rapid delivery and secure service.

### Leader in Microbiology

The Oxoid brand has always been synonymous with quality, which is the result of the level of quality control and care that goes into the manufacturing of our products. Oxoid products only contain the highest quality raw materials and we follow strict quality assurance protocols for every lot of manufactured product, all governed by our Quality System and supported by our ISO 9001 & ISO 13485 certifications. This leads to uniform laboratory results and a high degree of customer confidence.

As leaders in microbiology, we are continuously improving and developing our products to meet the changing needs of our customers. With the introduction of the Brilliance™ range of chromogenic media as well as Inhibigen™ technology and the Preci™ rapid methods, the Oxoid brand remains at the forefront of microbiology innovation.

### Complete Offering - one source for all your needs

As part of a global microbiology group, we have the ability to source a vast array of products and technologies. From sample collection to confirmation, we have the range of products to meet the needs of our customers.

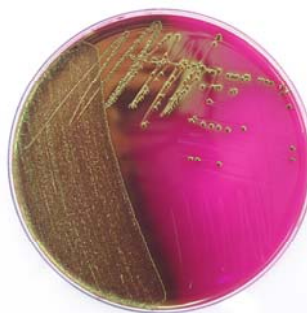
### Our Range

- Collection, Transport and Sampling Systems
- Prepared Culture Media
- Dehydrated Culture Media



# Sustaining Member—Oxoid Company (part of Thermo Fisher Scientific) — cont'd

- Manual Diagnostics Tests and Antisera
- Direct Rapid Food Tests
- Identification Panels
- Reagents, Stains and Lab Supplies
- Quality Control Microorganisms
- Atmosphere Generating Systems
- Molecular Detection Platform



Our goal is to provide our customers with the best information and the best products for the best results.

For more information about Oxoid or Remel products, please inquire through one of the following:

Web: [www.oxid.com/ca](http://www.oxid.com/ca)

Phone: 800-267-6391

Fax: 613-226-3728

Or:

Scott Moffitt  
 Industrial Market Manager  
 Thermo Fisher Scientific  
 Oxoid Products  
 1926 Merivale Road,  
 Suite 100  
 Ottawa, ON  
 K2G 1E8  
 Email: [scott.moffitt@thermofisher.com](mailto:scott.moffitt@thermofisher.com)

Our customer feedback continuously tells us that our ability to deliver on all of these points places us far and above other manufacturers and suppliers.

### People are the Difference

Our employees are our single greatest asset and your key to satisfied service. With that in mind, we pride ourselves on the level of ongoing training and education that our employees receive. In turn, our employees provide a positive attitude, friendliness, professionalism, commitment and a level of knowledge that identifies us as a valued partner rather than just another supplier.



- ✔ Comprehensive Range
- ✔ Quality Products
- ✔ Made in Canada
- ✔ Superior Technical & Customer Support
- ✔ Field Based Technical and Sales Support
- ✔ Next Day Service

### The Oxoid Advantage

The Oxoid Advantage represents a level of service and value that our customers have come to know and expect and is the culmination of over 30 years of knowledge and experience.

# Sustaining Members

*Is your company or organization missing?  
Contact Lance Hill, BCFPA Membership Coordinator at [members@bcfpa.net](mailto:members@bcfpa.net) to inquire about the benefits of being a Sustaining Member today!*

## Gold



## Silver



## Bronze

- Anachemia Science Online
- BC Dairy Industry Foundation
- BC Hot House Foods Inc.
- Bio-Diversey Ltd.
- bio Mériex Canada Inc.
- British Columbia Ministry of Agriculture and Lands
- British Columbia Food Processors Association
- Caltech Tech Services
- Canadian Institute of Public Health
- Inspection—BC Branch
- Canadian Pest Control Ltd.
- CANTEST Ltd.
- Food Assure Laboratory Ltd.
- Fraser Health Authority Corporate Office
- Freybe Gourmet Foods Ltd.
- GJC & Associates
- Hain Celestial Canada
- I.G. MicroMed Environmental Inc.
- Innovation Diagnostics
- Inc.
- JR Laboratory Inc.
- Medox Diagnostics Inc.
- Neogen Corporation
- QMI
- Quality First in Agriculture Inc.
- RONCO Protective Products
- Sofina Foods Inc.
- Steritech Group Corp.
- TrainCan Inc.
- UNIPAC



### BCFPA Executive



Have an idea for future BCFPA events, articles or activities? If so contact any of the executive:

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## BC Food Protection Association What it Means To You

The **British Columbia Food Protection Association (BCFPA)**, is an affiliate of the International Association for Food Protection (IAFP). IAFP has over 3000 members in 50 nations with 40 regional affiliates around the world. The BCFPA was created in 1999 as a nonprofit association to promote food safety and to encourage the exchange of information in British Columbia. BCFPA received their charter at the 86th Annual Meeting in Dearborn, Michigan.

BCFPA is the only food safety association in BC that represents the entire food industry. Their diverse membership represents industry, government, academia, equipment manufacturers, producers, suppliers and service companies working in key areas of food production, food protection and public health. Members can be found working in quality control, production, processing, regulatory and private inspection, consulting, risk assessment, research and development, management, technical service and HACCP.

The BCFPA currently has over 175 members, made up of student members, retired members and sustaining members. Our members have the interests of their industry and consumers at heart. Each is pledged to the highest standards of

hygiene and quality control and to always provide nutritious and healthy products.

BCFPA is dedicated to service of its members, industry and the community as well as invests in the future by offering opportunities and scholarship awards to students enrolled in studies related to food safety. The BCFPA is active in educating and informing members about important issues impacting the food industry and it is this network that enables them to distribute food safety information. Members join the Association to keep up-to-date on rapidly changing technologies, innovations, hot topics and regulations; to learn of the latest findings in research; and to establish and maintain contacts. The Association facilitates this information network through its meetings, technical programs and materials, newsletters, an education based website ([www.bcfpa.net](http://www.bcfpa.net)), sponsorship of a Student Professional Development Group, as well as interaction with other food safety professionals and the IAFP. A sample of topics covered at BCFPA activities includes: quality assurance, HACCP, sanitation, food safety education, bio-terrorism, food processing, risk assessment, food formulation, microbiological concerns, foodborne illness, epidemiology and natural

health products.

The BC Affiliate is proud to have been chosen for an international award from the IAFP in each of the past five years. If you aren't a member today, we encourage you to attend a BCFPA meeting and view our website to see what BCFPA is all about. All BCFPA members are eligible to join a BCFPA committee and/or take an available seat on the Executive Board. We always welcome volunteers too to help out at the many events and committees associated with BCFPA.

Membership in the BC Food Protection Association can put you in charge of your career. From quick access to cutting edge technical and scientific information to contact with a diverse network of food safety knowledge, becoming a member is your link to the food safety industry and a clearinghouse of resources.

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

**VISION:** *a safe and nutritious food supply.*

**COMMITMENT:** *dedicated to the education and service of its members, and the food industry.*

**Become a  
Member  
Today!**