



The Grapevine

Sept 2008

Volume 3, Issue 2

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Food for Thought

- *Listeria monocytogenes*, a bacterium, occurs widely in both agricultural (soil, plants and water) and food processing environments.
- Efforts by industry and regulatory agencies in the early 1990's reduced the incidence of listeriosis by 44%. This was achieved by various factors: research, surveillance, outbreak response, and regulatory oversight as well as better identification of niches, sanitation, equipment redesign, and continual surveillance.

(Source: www.foodsafety.gov/~dms/lmr2-su.html)

Listeria Re-visited

The following article is reprinted from the Centre for Disease Control and Prevention (www.cdc.gov/nczved/dfbmd/disease_listing/listeriosis_gi.html) and The Public Health Agency of Canada (www.phac-aspc.gc.ca/alert-alerte/listeria)

What is listeriosis?

Listeriosis, a serious infection caused by eating food contaminated with the bacterium *Listeria monocytogenes*, has recently been recognized as an important public health problem in the United States. The disease affects primarily persons of advanced age, pregnant women, newborns, and adults with weakened immune systems. However, persons without these risk factors can also rarely be affected. The risk may be reduced by following a few simple recommendations.

What are the symptoms

of listeriosis?

A person with listeriosis has fever, muscle aches, and sometimes gastrointestinal symptoms such as nausea or diarrhea. If infection spreads to the nervous system, symptoms such as headache, stiff neck, confusion, loss of balance, or convulsions can occur.

Infected pregnant women may experience only a mild, flu-like illness; however, infections during pregnancy can lead to miscarriage or stillbirth, premature delivery, or infection of the newborn.

How great is the risk for listeriosis?

In the United States, an estimated 2,500 persons become seriously ill with listeriosis each year. Of these, 500 die. At increased risk are:

- Pregnant women - They are about 20

times more likely than other healthy adults to get listeriosis. About one-third of listeriosis cases happen during pregnancy.

- Newborns - Newborns rather than the pregnant women themselves suffer the serious effects of infection in pregnancy.
- Persons with weakened immune systems
- Persons with cancer, diabetes, or kidney disease
- Persons with AIDS - They are almost 300 times more likely to get listeriosis than people with normal immune systems.
- Persons who take glucocorticosteroid medications
- The elderly
- Healthy adults and children occasionally

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

Listeria Re-visited (cont'd)

get infected with *Listeria*, but they rarely become seriously ill.

How does *Listeria* get into food?

Listeria monocytogenes is found in soil and water. Vegetables can become contaminated from the soil or from manure used as fertilizer. Animals can carry the bacterium without appearing ill and can contaminate foods of animal origin such as meats and dairy products. The bacterium has been found in a variety of raw foods, such as uncooked meats and vegetables, as well as in processed foods that become contaminated after processing, such as soft cheeses and cold cuts at the deli counter. Unpasteurized (raw) milk or foods made from unpasteurized milk may contain the bacterium.

Listeria is killed by pasteurization and cooking; however, in certain ready-to-eat foods such as hot dogs and deli meats, contamination may occur after cooking but before packaging.

How do you get listeriosis?

You get listeriosis by

eating food contaminated with *Listeria*. Babies can be born with listeriosis if their mothers eat contaminated food during pregnancy. Although healthy persons may consume contaminated foods without becoming ill, those at increased risk for infection can probably get listeriosis after eating food contaminated with even a few bacteria. Persons at risk can prevent *Listeria* infection by avoiding certain high-risk foods and by handling food properly.

Can listeriosis be prevented?

The general guidelines recommended for the prevention of listeriosis are similar to those used to help prevent other foodborne illnesses, such as salmonellosis. In addition, there are specific recommendations for persons at high risk for listeriosis.

How can you reduce your risk for listeriosis?

General recommendations:

- Thoroughly cook raw food from animal sources, such as beef, pork, or poultry.
- Wash raw vegetables thoroughly before eating.
- Keep uncooked meats separate from vegetables and from cooked foods and ready-to-eat foods.
- Avoid unpasteurized (raw) milk or foods made from unpasteurized milk.
- Wash hands, knives, and cutting boards after handling uncooked foods.
- Consume perishable and ready-to-eat foods as soon as possible

Recommendations for persons at high risk, such as pregnant women and persons with weakened immune systems, in addition to the recommendations listed above:

- Do not eat hot dogs, luncheon meats, or deli meats, unless they are reheated until steaming hot.
- Avoid getting fluid from hot dog packages on other foods, utensils, and food preparation surfaces, and wash

- Under normal circumstances there are 2 to 3 reports of cases of listeriosis per week in Canada.

- The Maple Leaf outbreak was identified following 3 weeks of higher than expected case reports at the end of July and beginning of August 2008.

- The Public Health Agency of Canada estimates that every year between 11-13 million Canadians suffer from bacterial food borne illness.

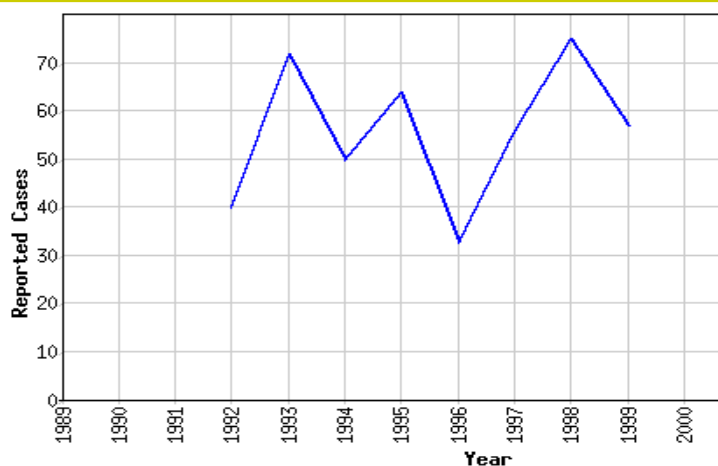
(Source: www.phac-aspc.gc.ca/alert-alerte/listeria/epi-curve-courbe-eng.php)

Listeria Re-visited (cont'd)

Incidence over Time

Listeriosis (all types), Both sexes Combined, all Ages, Canada, Years 1989-2000

Source: Notifiable Diseases On-line, Public Health Agency of Canada



hands after handling hot dogs, luncheon meats, and deli meats.

- Do not eat soft cheeses such as feta, Brie, and Camembert, blue-veined cheeses, or Mexican-style cheeses such as queso blanco, queso fresco, and Panela, unless they have labels that clearly state they are made from pasteurized milk.
- Do not eat refrigerated pâtés or meat spreads. Canned or shelf-stable pâtés and meat spreads may be eaten.
- Do not eat refrigerated smoked seafood, unless it is contained in a cooked dish, such as a casserole. Refrigerated smoked seafood, such as salmon, trout, whitefish, cod, tuna or mackerel, is most often

labeled as "nova-style," "lox," "kippered," "smoked," or "jerky." The fish is found in the refrigerator section or sold at deli counters of grocery stores and delicatessens. Canned or shelf-stable smoked seafood may be eaten.

How do you know if you have listeriosis?

There is no routine screening test for listeriosis during pregnancy, as there is for rubella and some other congenital infections. If you have symptoms such as fever or stiff neck, consult your doctor. A blood or spinal fluid test (to cultivate the bacteria) will show if you have listeriosis. During pregnancy, a blood test is the most reliable way to find out if your symptoms are due to listeriosis.

What should you do if you've eaten a food recalled because of *Listeria* contamination?

The risk of an individual person developing *Listeria* infection after consumption of a contaminated product is very small. If you have

eaten a contaminated product and do not have any symptoms, we do not recommend that you have any tests or treatment, even if you are in a high-risk group. However, if you are in a high-risk group, have eaten the contaminated product, and within 2 months become ill with fever or signs of serious illness, you should contact your physician and inform him or her about this exposure.

Can listeriosis be treated?

When infection occurs during pregnancy, antibiotics given promptly to the pregnant woman can often prevent infection of the fetus or newborn.

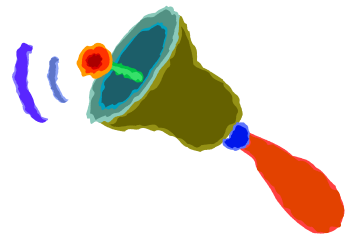
Babies with listeriosis receive the same antibiotics as adults, although a combination of antibiotics is often used until physicians are certain of the diagnosis. Even with prompt treatment, some infections result in death. This is particularly likely in the elderly and in persons with other serious medical problems.

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 our organization strong.



BCFPA—Student Professional Development Group

With the summer over, a new school year has started once again. Some of you may be scrambling for student loans or other financial resources just to pay off this year's tuition but there is a solution. This year, the BCFPA has set up two scholarship awards, for \$1500 and for \$500.

The scholarship awards will be awarded at our Annual General Meeting (in December). Winners must attend the AGM on December 1, 2008.

To be considered for the scholarship award, you must fill out the application form and submit the application form and essay to the BCFPA Secretary at secretary@bcfpa.net.

Applications will be accepted up to November 3, 2008.

For more information about scholarship criteria and eligibility, please visit: www.bcfpa.net.

Second, I would like to organize another tour this fall. There has been interest in organizing another Save-On-Foods Shop Smart tour. If you are interested in joining the tour, please email me with your availabilities. A weekend tour might be possible too, depending on all of your schedules. Just to give you a brief description of the tour, students will be led by a registered dietician and guided around the Save-On-Foods supermarket,

and will be informed about nutrition and many other important things to watch out for when purchasing foods. If you have any questions about healthy eating, the dietician will answer your questions and offer advice on healthy eating. The tour is free and it is a good way to maintain a healthy, adequate diet during the school year.

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.

Presidents Corner

Hello again and thank you for taking the time to read our newsletter, THE GRAPEVINE.

I hope that you all had a wonderful summer and were able to take some time to enjoy our beautiful province and possibly take in some of the 150th year celebrations. I personally spent two terrific weeks cruising the Desolation Sound area at the beginning of September. During this time I was able to reflect upon how far BCFPA has come in just nine short years and what possibly lays ahead for us.

First let me express how proud I was to again accept the C B Shogren Memorial Award on your behalf. In the nine years since we were created, we have achieved this honour twice. After watching some of the Summer Olympic Games this summer, I liken this achievement to us winning a gold medal. We are one Affiliate of an international organization that has affiliates around the globe. As affiliates submit their annual reports and come

together at the international conference each year, it was BC that was presented with this highest award for affiliates. Last year it went to Brazil and this year the honour came back to us. Many at the annual meeting congratulated BCFPA on this achievement. We are now considered a major affiliate of the IAFP.

You may ask what does the future hold for BCFPA. Essentially that depends on you, and how we can best serve our membership. In the aftermath of the tomato/pepper Salmonella cases in the USA and the Listeria cases here in Canada, there has been a great deal of talk about food safety, both by professionals as well as lay individuals. In listening to some local radio broadcasts dealing with the Listeria cases, I was amazed by the lack of food safety knowledge and misinformation in some of our local consumers who called the radio station. Their basic education seems beyond our mandate however we

can be visible and open to their participation in our activities. As an Industry and Association we will do our utmost to ensure safe food and keep our forum open to exchange information on protecting the food supply. I look forward to our tenth anniversary and continuing to work toward a safer food supply.

I hope to see many of you at our next Speakers Evening on October 9th where we will be talking about Listeria. This bug has again definitely stolen headlines since first achieving notoriety with the "Listeria hysteria" of the 90's. We are also planning this year's AGM for December 1st. We are planning to feature IAFP President-Elect, Vickie Lewandowski from Kraft Foods in Chicago as our keynote speaker for the evening.

Thank you to everyone for your continued support.

Until next time.
Terry



*Terry Peters,
BCFPA President*

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Email:
president@bcfpa.net



The Buzz is Beginning for BCFPA's Next Conference in 2009!



In one year's time, BCFPA's first 3 day conference will occur. This is a huge undertaking but because of all your great ideas and support we felt it was fitting to do it all on our 10th year!

If you would like to help out, e.g. contribute financially or in-kind or have an idea for a topic for the conference, workshops or evening networking sessions, please feel free to contact any of the executive. All your support on this exciting event is certainly appreciated and always welcome!

Our conference committee met over pizza and Lance Hill's 50th birthday cake and came up with the following as our first draft—comments and ideas welcome:

Wednesday—Workshop Day—Day 1

1. Workshop A: 10—Noon. Risk Communication—Things like how to work with the media to get accurate information out; new and better ways to deliver your message in today's website world; understanding cultural and language barriers better so all your staff understand the essentials.

2. Workshop B: 2—4 pm. Sanitation. Learning tips, tricks and savings that don't sacrifice food safety. Things like: waste water recycling, cross contamination potentials, how cold detergents and sanitizers save you money and still clean;

Evening: Wine and Cheese, Meet the Speakers of the Day, wander the trade show booths and network with fellow BCFPA'ers

Thursday—Conference—Day 2

As in the past 2 current sessions will occur with focus in 4 key areas of food protection:

1. Being Trendy, Green and Cost Effective—But Are you Food Safe?

Getting caught up in the latest trends is always good for business but is it? Researching the ins and outs of the food safety risk is key. Some areas to be explored: non-thermal processing, and new packaging types, e.g. biodegradable packaging; how to reduce your carbon imprint without sacrificing food safety; keeping cold and clean—refrigeration efficiency.

2. You Are What You Eat—Meeting Society's Basic Needs.

Global warming, aging farmers, and more pathogenic bugs are taking it's toll on our food system and yet demand for local food that is cheap and easy to use is increasing. Understanding the impacts of these issues on our food system and where it may take our business in terms of food access, cost of production as well as food protection needs will be examined.

The Buzz is Beginning for BCFPA's Next Conference in 2009!



3. **Bugs-Understanding the Enemy.** The recent listeriosis outbreak shows we must always stay vigilant. This session will give us an update on some of the enemies: e.g.: *Salmonella* Enteriditis - where's it coming from in BC and Canada?? *Campylobacter* - our number one reportable: 40 to 50 cases per 100,000 in BC alone. Seafood showing some increases in histamine, ciguatera - an effect of global warming? Noroviruses - while not reportable, is showing >50 cases per 100,000 how does the food industry protect it's staff and clients?

4. **Water- The Base of all Risk?** Water, whether you use it for cleaning or as part of your product it can pose a dangerous source of contamination. Some topic ideas we're thinking of: Effects of cross connections and how to use anti-back-flow devices effectively to reduce your risk; boil-water notices - are you prepared to operate without water tomorrow; cross contamination of water sources (e.g. problems with dispensers, tap add-ons, etc); pros and cons of providing water bottles in schools and hospitals versus water fountains; waste-water and water recycling issues; pathogens in water.

Evening: Tour the Trade Show before dinner, dine with your fellow BCFPA'ers & listen to our Key note speaker.

Friday—Conference—Day 3 (half day)

Auditing At All Levels—The Ladder to Success in our Food System

Understanding how the development and progress of the audit process in the food chain benefits you. Learn how audits are done from the gate to the plate: from laboratory, organic produce to all types of farms, as well as processor and manufacturing auditing. How do they work and mesh with the next step in the food ladder will be examined.

Volunteers are always helpful. Many hands make light work as they say so if you would like to get involved even if it's just a bit of time, don't hesitate to contact one of the executive.



Upcoming Events



Knowledge and continual updating is key to any food protection program

EVENTS

- **Sept. 24-26, 2008. Washington Association for Food Protection conference** www.waffp.org/events_upcoming.php?5
- **Oct. 9, 2008. BCFPA SPEAKERS EVENING.** 5:30 p.m.- 09:00 pm. Shadbolt Centre, Burnaby. 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
- **Nov. 20-21, 2008, Ontario Food Protection Association, 2 day 50th Anniversary Event,** Mississauga, ON. www.ofpa.on.ca
- **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
- **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 or 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
- **Food Newz**, <http://www.thefoodnewz.com>—If your travelling across Canada or around the world and wish to know what's on in your visiting town—visit this website's event calendar.

Next BCFPA Event...

Speaker Evening
Oct 9, 2008

New

What's up with *Listeria*?

A BC Food Protection Assoc & BC Food Technologist's Speaker's Evening

Featuring:

Listeriosis & what happened with Maple Leaf & Quebec Cheese

Dr. Eleni Galanis (Epidemiology) & Sion Shyng (Environmental Health),
BC Centre for Disease Control

Top Ten Hiding Spots for *Listeria* - Real-Life Examples

Graham Monda, Oxoid, Thermo fisher Canada

***Listeria* in the Dairy & Cold Smoked Salmon Industries**

Rebecca Robertson, What's Next?, UBC / BCIT

**Registration begins @ 5:30 p.m., program @ 6:15 p.m.
Evening Wrap-up by 9 p.m.**

Thursday, Oct 9, 2008

Shadbolt Arts Centre

6450 Deer Lake Avenue,
Burnaby, B.C.

For more information

Terry Peters, President, BCFPA

Tel: 604-666-1080

Email: president@bcfpa.net

Pre-Register by Oct 1, 2008

Registration Form on following page

Oct 9/08—What's Up with Listeria? Speakers Evening—Registration Form

Company Name: _____

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

Address & City: _____ Postal Code: _____

Tel: _____ Fax: _____ E-mail: _____

BCFT Member:

BCFPA Membership Status: Regular Student/Retired
 Sustaining New

Date of sending in registration: _____

Speaker Evening Registration Enclosed:

Membership (optional—if enclosed):

Cheque enclosed and payable to:
BC Food Protection Association

VISA Mastercard AMEX

Card Number: _____

Card Holder Name: _____

Exp. Date: _____ Amount: _____

Speaker Evening Registration Fees:

BCFPA/BCFT Members	\$ 25
Non-members	\$ 35
Students	\$ 10
Registration Paid	\$ _____

Price includes beverages, sandwiches and snacks

BCFPA Membership Fees (Optional): if you wish to join, renew or upgrade your membership

Individual Membership: \$30

Student / Retired : \$15

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

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

3 Options to Pre-Registration

- Email: newsletter@bcfpa.net
- Fax to: Attn Terry Peters, Fax #: 604-666-1963
- Mail: Annette Moore, 3732 Millar Court, Abbotsford, BC, V2S 7K5

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



Taken from Vol. 1 No. 4, April 2002 edition of the Grapevine.

A Speaker's Evening in November of 2001, at the British Columbia Institute of Technology, Burnaby BC was also on Listeriosis.

One of our speakers at this event was Jenny Scott, Senior Director of Food Safety Programs of the National Food Processors Association (NFPA). She opened the evening by expressing the seriousness of Listeria monocytogenes.

At the time of this Speakers Evening, Listeriosis resulted in death in 20 percent of the cases (or 500 of 2500) in the United States each year. She outlined the history of major outbreaks of Listeriosis including an outbreak that was from

contaminated coleslaw in Nova Scotia, Canada.

For the balance of her presentation, Jenny gave us an insight into how to prevent Listeria from becoming a problem in food processing plants and contaminating finished products. We learned the key places where Listeria contamination can occur and general considerations to be monitored throughout the entire process and plant environment in order to prevent contamination. Jenny ended her presentation by spending some time expressing the importance of environmental monitoring and finished product testing to ensure Listeria monocytogenes control.

Our second speaker of the evening was Dr. Monika Naus, Associate Director of Epidemiology Services, BC Centre for Disease Control (BCCDC). Monika provided us with an insight into the epidemiology of Listeriosis. Listeriosis is one of about 200 known diseases that can be transmitted through food. Monika showed us the impact of foodborne illnesses on the population as a whole. She then focused on Listeriosis explaining the illness, its methods

of transmission, clinical symptoms, diagnosis and treatment. She spent time discussing the different sectors of the population at risk and how the propensity for infection differs among these sectors.

Some of the available data showed at this event on Listeriosis in 1998 showed that most cases in Canada (51 of 76) occurred in Ontario. During 1991 to 2000 BC averaged four cases per year. Monika advised us about outbreaks of Listeriosis and discussed some of the major outbreaks in Europe and North America. She then went on to discuss public health activities. We learned about outbreak investigations and the challenges that Listeria presents. For example, a food history of two months prior to an onset of symptoms is required in Listeriosis cases. This is extremely difficult to determine.

Our final speaker of the evening was Terry Peters, Microbiology Program Specialist with the Canadian Food Inspection Agency (CFIA). Terry provided us with an overall summary of Canadian regulations and guidelines.

[Editors Note: Both J. Scott and T. Peters presentations are on www.bcfpa.net]

Some Listeria stats given at the 2002 lecture:

Of the 13.8 million US annual cases of food-borne illness in 2002, Listeria accounted for:

- 0.02% of cases (~2,500).*
- 3.8% of hospitalization due to food-borne illness (~2,300).*
- 27.6% of deaths from food borne illness (~500).*
- mortality 11% under 40 years old, 63% in >60 year olds.*

Sustaining Member—Canadian Pest Control Ltd.



2221 HARTLEY AVENUE, COQUITLAM, BC, V3K 6W9
 HEAD OFFICE: 604-524-5511 FAX: 604-524-3500
 VICTORIA: 250-380-4066 www.canadianpest.com

Canadian Pest Control Ltd. started operation in 1982. We are active in commercial, residential, institutional and industrial pest management. We employ approximately 30 people year round. This makes us the largest locally owned and operated Pest Management Company in British Columbia. We solve pest problems from Hope to Victoria and all points in between. Our fully certified technicians bring many years of experience to each and every job site, ensuring your pest problem is solved correctly. That is our guarantee.

Recently Canadian Pest Control Ltd. has branched out into the hygiene business with the acquisition of Cannon Hygiene BC. Cannon Hygiene is an international company providing washroom equipment, supplies and services including touch free equipment, dispensing equipment, paper products and hygiene canisters. Cannon Hygiene is also an authorized

distributor for such brands as Purell, Scott Paper, Kleenex, Kimberly-Clark, GoJo Products and Tech Concepts.

All of our Pest Management Customer Service Technicians hold a B.C. Ministry of Environment Structural Pesticide Applicator's Certificate and various other certificates such as Commercial Pesticide Dispenser, Landscape & Garden Pesticide Applicator, and Professional Bird Barrier Installer. We also have many people trained in AIB Food Sanitation and Hygiene audit standards and the requirements of HACCP compliance for food plants. Our employees are covered by Workers' Compensation and are fully insured.

We provide a full range of pest management services, those being technical services, inspections, bird and wildlife exclusion, odour control, and information seminars and consulting services. We actively practice Integrated Pest Management techniques as recommended by the B.C. Ministry of Environment. This practice promotes using pesticides only when required and in

conjunction with other non-chemical controls. Our technicians receive ongoing, monthly training in this regard. We also can provide HACCP compliant programs.

We are monitored by and in compliance with Agriculture Canada, Health Canada through the Pest Management Regulatory Agency, the BC Ministry of Environment, the BC Ministry of Agriculture, and local municipal governments. As a result, we keep up to date with regulatory and industry changes by being active members of the National Pest Management Association, Canadian Pest Management Association and the Structural Pest Management Association of B.C. We are also proud to be an incident free member of the Lower Mainland Better Business Bureau; please check us out!

Canadian Pest Control Ltd. and Cannon Hygiene BC are committed to providing quality service at competitive rates.

cannon
hygiene BC
 a division of Canadian Pest Control Ltd.



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 180 members, made up of regular individual, student, 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), 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!**

Sustaining Members

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

Gold



Silver



Bronze

- Anachemia Science Online
- BC Dairy Foundation
- BC Hot House Foods Inc.
- bioMérieux 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.
- FoodAssure Laboratory Ltd.
- Fraser Health Authority
- Freybe Gourmet Foods Ltd.
- GJC & Associates
- Hain Celestial Canada
- I.G. MicroMed Environmental Inc.
- Innovation Diagnostics Inc.
- JR Laboratories Inc.
- Medox Diagnostics Inc.
- QMI—SAI Global
- Quality First in Agriculture Inc.
- RONCO Protective Products
- Sofina Foods Inc.
- The Steritech Group Corp.
- TrainCan Inc.
- UNIPAC