



December 2008

Volume 3, Issue 3

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Food for Thought

Our banner this issue represents our top scholarship recipients for both 2007 and 2008:

2008 Reena Mistry

2007 Shaheen Jivanjee

Absent but no less important is our very first recipient, Stephanie Chiu.

BCFPA AGM

Over forty members turned out on a wet Monday evening for the annual BC Food Protection Association Annual General Meeting on December 1st, 2008 at the Vancouver Metrotown Hilton Hotel. Sustaining Members presented displays for the membership - special thanks to 3M, IAFP and BCFPA for door prize donations.

BCFPA News

□ BCFPA was the recipient of the 2008 C. B. Shogren Memorial Award as the IAFP Affiliate demonstrating exceptional overall achievement in promoting the mission of the International Association for Food Protection.

□ TWO successful scholarship award recipients (profiled on page 2)

□ Executive Members for 2009: Terry Peters, Michael Mensah-Wilson, Lorraine McIntyre, Shendra Brisdon, Steve Wittig, Graham Monda, Saul Kasiulionis and newly elected, Alex Montgomery. Stephanie Chiu will continue as our Student Professional Development Coordinator.

□ Special thanks to Annette Moore and Lance Hill who stepped down from the Executive this year, and who continue to support B C F P A communications.

Featured Speaker - IAFP President Elect Vickie Lewandowski. Vickie Lewandowski presented on the Safety of Dairy Products on behalf of IAFP and Kraft Foods. She emphasized the need for constant

vigilance in the food manufacturing process. Even when HACCP is in place, product integrity must be re-examined to find potential problems before they get to the consumer. Special attention must be made to all ingredients, and formulations of products need to be checked for performance. Vickie emphasized the need for internal audits as a way to address issues and constantly improve product safety. Vickie presented an interesting challenge study Kraft conducted on packaged cream cheese. This is considered a PHF (potentially hazardous food) due to its high water activity and pH - but is it really? Packaged cream cheese, if it has been properly processed, appears to be quite stable at room temperature. This study is planned for publication in a peer reviewed journal.

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

BCFPA— 2008 Scholarship Recipients

The BCFPA is proud to be able to award two Scholarships this year. It is through the support of our members we are able to do this. Your support helps student funding and encourage their interest in food protection in BC. Thank you!

In order to be eligible an applicant must be:

- A current Student Member in BCFPA.
- Reside or study in BC.
- Enrolled in a field of study related to food - e.g. a university, college or technical institute, and,
- Currently enrolled or registered to start in the Fall of the year of application.

To apply an applicant must provide:

- A recent transcript.
- Two letters of reference.
- Outline experiences & career aspirations.
- Submit an essay on 1 of the 3 choices of topics. This year's topics were:
 - Why have you chosen a career in the food industry?
 - What do you feel the future challenges will be for the food industry?

- What role does personnel hygiene play in the food industry?

Winning applicants will be:

Presented their awards at the Annual General Meeting.

Published in "The Grapevine" along with the possibility of their article being published in a future issue.

Congratulations to this years recipients:

- Numerous volunteer activities

Career Aspiration

- Research - food safety or analysis
- Academia - research and teaching



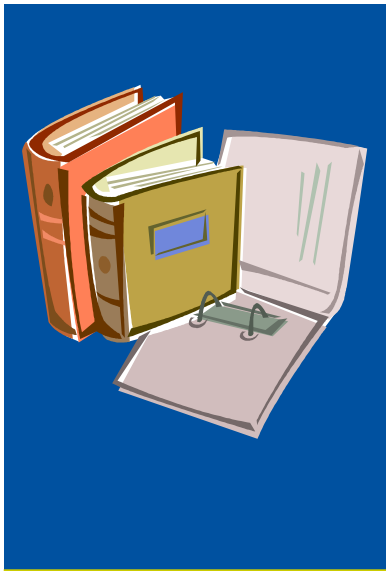
Joanna Christy - 3rd yr Food Science, UBC Major: Food Market Analysis

Work and Volunteer Experience:

- Prepared 200 weekly church meals
- Indonesian Consulate General - Food Depart
- Subway Restaurant
- Co-op program - BC Ministry of Agriculture and Lands
- Western Canadian Functional Foods and Natural Health Products Network (WCFN)

Career Aspiration:

- Graduate study in business administration
- Management-level - multinational food corporation.



Reena Mistry - M.Sc. Food Science, UBC

Work and Volunteer Experience

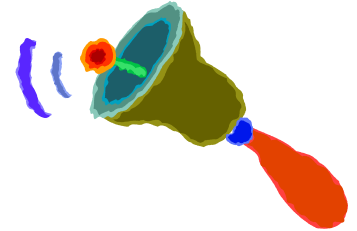
- UBC - 3rd Yr Undergrad Food Sci Lab TA
- Flying Wedge Pizza - QA & production development
- SGS - Analyst / Tech
- Bread Garden/ Creekside Custom Foods - QA

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

The SPDG would like to organize a tour for January. Although we did not have enough numbers to set up a tour for the fall, I would still like to organize a tour before the end of winter. 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, preferably specific days and times you are free for the month of January. 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 a Save-On-Foods supermarket (location to be decided later), 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 be there to answer your questions and to offer advice on healthy eating. The tour is free and it is a good way to learn how to maintain a healthy, adequate diet during the school year.

In addition, the SPDG would like to organize the annual Granville Island Brewery student tour in March. More information will be announced later on.

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 Everyone. It's hard to believe that another year has gone by already. Where does that precious time go? It seems like only yesterday that we were listening to Frank Yiannis talk about a food safety culture at the River Rock and now it is time to set plans for our tenth anniversary year. Those of you who attended our AGM on December 1st were told of some ambitious plans that we have to celebrate the 10th anniversary of BCFPA and your Board is now working hard to produce the best conference ever.

We are witnessing an unprecedented upheaval in our Canadian parliament as I write this column. These days we see events happening fast and often with large consequences. As we watch our economy gradually sliding with the pressure to cut costs everywhere, IAFP president Stan Bailey expresses the importance of food safety. He recognizes that there is a cost associated with assuring the safety of foods and a temptation to cut food safety programs in these difficult financial times.

Stan notes that food producing companies are facing unprecedented challenges in the US. Companies are pressured to keep food costs low because of reduced consumer spending on foods as a result of high unemployment and inflation. At the same time, rising grain prices and increased energy costs are putting upward pressures on food prices. All of these challenges arise in a time when we have seen numerous outbreaks of bacterial associated foodborne illnesses around the world.

BCFPA and our parent association IAFP must also look to holding costs. We like many others, rely on our funding from memberships and sponsorships. Without these, we cannot produce the output for which we have become known. We look to you and your support for our continued success through this period of downturn.

As we move into the New Year, we are also busy planning for our 10th year. I am looking forward to our tenth anniversary and continuing to work toward a safer food supply. One of the new initiatives we

have begun working on are the BCFPA awards. This was discussed at our AGM and a document was left for you to nominate deserving colleagues to these awards and is also now on our website. We hope to be able to recognize their contributions in 2009.

Don't forget to mark your 2009 calendars for the IAFP Annual Meeting on July 12-15 in Grapevine, Texas. It is time to begin your plans to attend. The hotel is now taking reservations for the conference. Information can be found at www.foodprotection.org

In closing, I would like to acknowledge the terrific work and contributions of everyone throughout the year who helped make 2008 such a great success for our Association. I would like to wish all of you and your families the very best for the Christmas season and a safe, healthy and happy new year.

Thank you to everyone for you continued support. I welcome your comments and feedback. Please email me at president@bcfpa.net Until next time.....Terry



*Terry Peters,
BCFPA President*

c/o Canadian Food
Inspection Agency

400 - 4321 Still Creek Drive

Burnaby, BC

V5C 6S7

Terry Peters,

President

BC FOOD PROTECTION
ASSOCIATION



BCFPA Executive—Share Your Ideas!

Have an idea, or thought how to better BCFPA? Contact any one of the executive!

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

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

Lorraine McIntyre, Treasurer, Tel: (604) 775-0763

Michael Mensah-Wilson, Secretary, Tel: (604) 539-0428

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

Stephanie Chiu, SPDG Coordinator, Email: student-group@bcfpa.net

Shendra Brisdon, Events Coordinator, Tel: (604) 587-7657

Steve Wittig, Special Projects, Tel: (604) 341-7494

Members at Large:

Graham Monda Tel: (613)-226-1318 x 305

Saul Kasiulonis Tel: (604)-524-6000

What's the Chemicals Management Plan and How Does it Impact the Food Industry?

In case you're not already aware, the Chemicals Management Plan (CMP) will impact many industries in Canada, including the food and food packaging sector. Essentially, the CMP is a joint initiative with Health Canada and Environment Canada (launched in December 2006), with the goal to protect human health and the environment from harmful chemical substances.

Like many countries, Canada's laws require companies to submit their new chemical substances for scientific assessment before they can be manufactured or imported. However, many chemical substances have been used for much longer than these laws have been in place. While some older, existing chemicals have been assessed by scientists, many chemicals in use today have not.

As a result, the government is currently, "challenging" various industries including manufacturers, users and importers of chemical substances to provide information on how 193 priority chemicals are being managed. The purpose of this "challenge" is to better understand how these substances are being used today, and whether they are a risk to human health and/or the environment. If a particular chemical substance is found to be hazardous, preventative or control measures will likely be developed.

Because there are many chemicals to evaluate, the government submits a request for information to industry in batches, or groups of chemicals, on a periodic basis. There are 12 batches in total (of about 12-19 substances each) which are released every three months.

When a batch is launched, a substance profile is developed by Health Canada and Environment Canada to provide information on the substance and its current known use. Every batch also includes a mandatory survey, as well as a

non-mandatory questionnaire for industry to gather the information needed for improved decision-making to assess and manage chemical substances. The more information that is gathered, the better the decision-making process will be.

Currently, Batch 1 is finished, batches 2 to 7 are in various stages of progress, Batch 7 was launched in August 2008, and Batch 8 will be coming out in December 2008.

So how does the CMP affect the food and food packaging industry? Well, four chemicals related to the food industry have already been evaluated in the Batch 3 assessment: Ethanol, 2-methoxy-,acetate; 1-propanol, 2-methoxy; Ethanol, 2-(2-methoxyethoxy); and 2-Naphthalenol, 1-[(4-methyl-2-nitrophenyl)azo] (Pigment Red 3).

To date, none of these chemical substances have been identified as requiring control measures since their exposure through food and food packaging was found to be negligible. However, you should be aware that many other chemicals related to the food and food packaging industry will continue to be assessed. You also have a role to play in providing valuable information that will help the government better understand the current use and management of chemical substances in Canada, and in whether any future management is required.

For more information:

Visit: www.chemicalsubstances.gc.ca

E-mail: DSL.surveyco@ec.gc.ca

Phone: 1-888-228-0530 (Toll free)

Mail inquiries to: Existing Substances Program, 20th Floor, Place Vincent Massey, 351 Saint Joseph Boulevard Gatineau, Quebec K1A 0H3



Upcoming Events



Knowledge and continual updating is key to any food protection program

EVENTS

- **Jan. 19, 2009. BCFPA. What's up with Listeria? Coast Bastion Inn, Nanaimo.**
- **Jan. 29, 2009. UBC's Faculty of Land & Food System and Life Sciences Career Fair 2009.**
- **Feb. 22– 25, 2009, 60th Pacific Fisheries Technologists Conference.** Downtown Portland Hilton Hotel, Portland, Oregon, USA. This international event is designed to provide a regular forum to broaden professional networks and exchange information and current research in seafood technology. For more info: <http://osuseafoodlab.oregonstate.edu/pft/>
- **Feb. 25–26, 2009, A Sustainable Future: Fish Processing Byproducts,** hosted by Alaska Sea Grant, Downtown Portland Hilton Hotel, Portland, Oregon, USA. For more info: <http://seagrant.uaf.edu/conferences/2009/byproducts/index.html>
- **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

Next BCFPA Event....

January 19th, 2009.
Speaker's Eve—What's up
with Listeria?
Coast Bastion Inn, Nanaimo.

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.

Safety at Your Workplace

Recently there have been several incidences related to food borne infections all across the globe, including Canada. As a result the ever growing concern over food safety has reached new heights and companies are looking at better safety equipment for their facility.

There are several innovative solutions that can help your company achieve safety levels in your organization as per the standards dictated by the federal and provincial governments.



1. Colour coding various departments in your facility can help you minimize the potential hazards associated with food safety. Disposable gloves, hair nets, bouffant caps, sleeves, aprons and other safety products used in food establishments come in different colours making them easy to spot, thereby helping you reduce the risks of cross contamination. This system also helps you adhere to the principles of HACCP (Hazard analysis Critical Control Points)

2. Disposable glove and bouffant caps dispensers also facilitate a clean working environment. The dispensers dispense one glove or cap at a time and come with a size label.



X-SMALL / T PETIT		Brown
SMALL / PETIT		Blue
MEDIUM / MOYEN		Red
LARGE / GRAND		Green
X-LARGE / T GRAND		Yellow
XX-LARGE / TT GRAND		Purple

3. Colour coded disposable glove dispensers still remain a unique proposition in the market. This is an innovative system that facilitates easy and quick identification of the right size of the glove, minimizing wastage. Each of the disposable glove dispensers is colour coded on both ends as well as on the top panel that makes it easy to identify the right size.

4. Offering latex free products for employees who have suspected or confirmed latex allergies. The risks may vary from minor allergic reactions to life threatening conditions.

Contributed by: Vani Kshatriya, Marketing Manager, RONCO: Sustaining member BCFPA, Tel: (905) 660-6700, Fax: (905) 660-6903, Toll free: 1-877-663-735
 Email: ronco@ronco.ca or info@ronco.ca Website: www.ronco.ca

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



Taken from Volume 1, No. 1 September 2000

Jack Guzewich, 2000 President of the International Association of Food Protection presented a talk at our first Speakers Evening, 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 food borne 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

Known pathogens account for

approximately 38.6 million of 76 million illnesses occurring in the US. Of the known pathogens:

- 80% are viral (e.g. Norwalk),
- 13% are bacterial,
- 7% are parasitic (e.g. Cryptosporidium)

While 13.8 million of these 38.6 million cases are transmitted by food, and of these,

- 67% are viral
- 30% are bacterial
- 3% are parasitic

Unknown agents account for approximately 81% of food borne illnesses & hospitalizations, and 64% of the deaths!



For further information visit
our web-site at
www.bcfpa.net

Monday January 19, 2009

Workshop and/or Speaker's Evening
(you can choose to attend either or both)

What's up with Listeria?



1:30pm to 4:30pm

Listeria Workshop: Rebecca
Robertson—Food Safety Con-
sultant

- HACCP and Food Safety Plans
- Environmental Swabbing



5:30pm to 9:00 pm

Joint Speaker's Evening

- Dr. Eleni Galanis— Physician
Epidemiologist
- Sion Shyng— Food Safety
Specialist
- Graham Monda—Industry
Specialist



To pre-register:

1. Fill out the registration form on the
back
2. Send to Lorraine McIntyre by
FAX: 604.660.6628, or
EMAIL: lorraine.mcintyre@bccdc.ca.
MAIL: c/o Food Protection Services
BC Centre for Disease Control
655 West 12th Ave, Vancouver, BC
V5Z 4R4 phone: 604.775.0763



BC FOOD PROTECTION
ASSOCIATION &
SMALL SCALE FOOD
PROCESSORS
ASSOCIATION
present:



Workshop and
Speaker's Evening:

What's up with
Listeria?

Monday
January 19, 2009

Coast Bastion Inn,
Nanaimo

Coast Bastion Inn,
11 Bastion St,
Nanaimo



Sponsored by Food Protection
Services, BC Centre for Disease
Control.

PRE-REGISTER TODAY!

BC Food Protection
Association

Mission Statement

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

www.bcfpa.net

BCFPA is an affiliate of the
International Association
for Food Protection
www.foodprotection.org

Contact information:
Terry Peters, BCFPA President
c/o Canadian Food Inspection Agency
400 - 4321 Still Creek Drive
Burnaby, BC V5C 6S7
Phone: 604.666.1080
Fax: 604.666.1963
E-mail: president@bcfpa.net
Web-site: www.bcfpa.net

What's up with *Listeria*?

AGENDA—Monday January 19, 2009

- 12:30pm—1:30pm
Registration for Workshop
- 1:30pm—4:30pm
Workshop: Rebecca Robertson
from What's Next? Food Informa-
tion Service, UBC
- HACCP and Environmental Sampling to protect
your plant from Listeria. Listeria in the Dairy
and Cold Smoked Salmon Industries.*
- 4:30pm—5:30pm **BREAK**
5:30pm—6:00pm
Registration for Speakers Evening
- 6:00pm—6:15pm
Opening Remarks, Terry Peters
President, BCFPA
- 6:15pm—7:15pm
Dr. Eleni Galanis (Epidemiology)
Sion Shyng (Environmental Health)
from BC Centre for Disease Con-
trol
- Listeriosis in BC and Canada, and what hap-
pened in 2008.*
- 7:15pm—7:45pm
Nutrition Break & Networking
- 7:45pm—8:15pm
Graham Monda
from Thermo Fisher Canada
- Top 10 Hiding Spots for Listeria in your Estab-
lishment*
- 8:15pm—8:30pm
Closing Remarks, Terry Peters
- Special thanks to our Sponsor for this event: BC
Centre for Disease Control*

Registration Fees

Register for workshop, speaker's evening or both.

BOTH:

BCFPA Members: \$ 75

Non-members: \$100

Students: \$ 50

Afternoon Workshop Only:

BCFPA Members: \$50

Non-members: \$65

Students: \$40

Costs include workbook, environmental swabs, afternoon nutrition break

Speaker's Evening Only:

BCFPA Members: \$25

Non-members: \$35

Students: \$10

Costs include beverages, sandwiches and snacks

Registration Dead-line: Jan 12, 2009

3 Ways to Register:

Send c/o Lorraine McIntyre by

1. **FAX:** 604.660.6628, or
2. **EMAIL:** lorraine.mcintyre@bccdc.ca.
3. **MAIL:** c/o Food Protection Services

BC Centre for Disease Control
655 West 12th Ave, Vancouver, BC
V5Z 4R4 phone: 604.775.0763

BCFPA Annual Membership Fees:

- Regular \$30
 - Student/Retired \$15
 - Sustaining Membership Fees
- Bronze \$100 Silver \$250 Gold \$500

Registration Information:

Company Name: _____
Name: _____
Job Title: _____
Address: _____
City: _____
Postal Code: _____
Phone: _____
Fax: _____
E-mail: _____
Date of registration: _____
Membership Status: BCFPA Member Student Member Non-member

Fee Enclosed: _____

Cheque enclosed: (make cheque payable to BCFPA)

Payment by VISA MASTERCARD AMEX

Card No. _____

Expiry: _____ Amount: _____

Card Holder Name: _____

Signature: _____

Sustaining Member – 3M Microbiology: Tracing New Success in Food Safety with ATP Technology

3M Microbiology

New success was precisely the thought in mind when the 3M Microbiology family completed the acquisition of Biotrace International PLC, the UK-based leading manufacturer and supplier of microbiology products. The broader scope of quality products now offered demonstrates 3M's continued commitment to food safety. Biotrace specializes in the development and manufacture of tests for

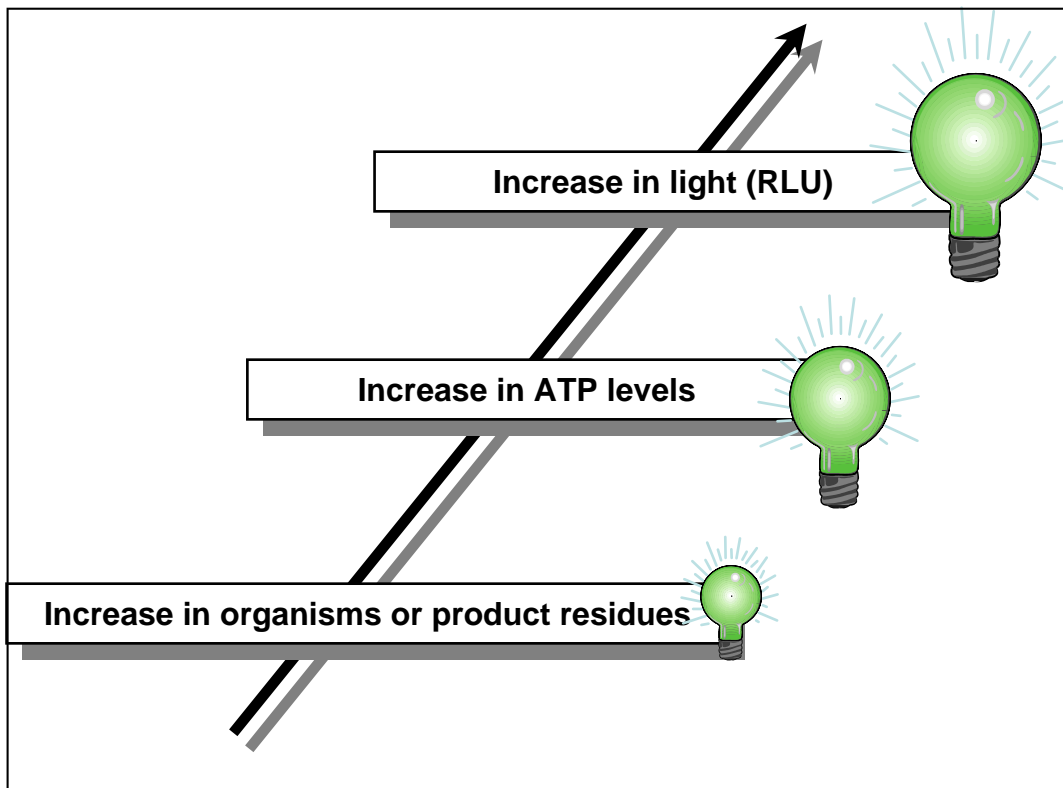
pathogens, ATP hygiene tests, as well as a variety of sample handling products and laboratory supplies for food testing labs.

The Hygiene Monitoring product line brings to 3M and our customers options that allow the user to verify cleanliness and measure contamination quickly and efficiently to allow for immediate remedial action. 3M Microbiology ATP product line has been a big hit among

our team and customers! 3M™ Clean-Trace™ is the name of the ATP product line, which has been widely accepted as the benchmark ATP test due to the accuracy and repeatability of the tests.

Most customers who know 3M Microbiology for many years for the 3M™ Petrifilm™ Plates used in most North American and many food industries across the globe, may be now wondering... what is ATP? And where does it fit in? ATP stands for Adenosine Tri-Phosphate, which is a molecule found in all living cells. ATP is often referred to as the "Universal Energy Molecule" because of its role in storing energy from metabolism in a form that can be used to drive living processes within cells.

Ok, now that we are clear about what is ATP, you may still be wondering why is ATP used as a measure of hygiene? Well, the answer is that as ATP is



Sustaining Member – 3M Microbiology (cont'd)



present in any organic contamination, such as food residues, biofilm formations and microorganisms, any contamination remaining on a surface after cleaning will be identified when using ATP as the analyte, which makes this test a valuable indicator of total hygiene. The technology doesn't stop there, by using the enzyme and substrate of the firefly (enzymes called luciferase and luciferin) it is possible to detect ATP by measuring the light created by the reaction of the firefly enzyme with ATP molecules. The assay is set up to give a linear relationship between the light output and the ATP concentration. Since you already know that the more ATP present, more product debris or microbial

contamination there is, it's easy to conclude that the more light, the more contamination there is on a surface (see illustration). The result is obtained within seconds, with results expressed as Relative Light Units (RLU).

Lastly, you may question why use ATP swabs if already collecting micro swabs to plate on the coliform and standard count plates at the lab? As you may expect, we have an answer for this one as well. Testing for microorganisms provides important information, however it is related to the effectiveness of disinfection and not the cleaning. Microbiological tests may require laboratory facilities and unfortunately, the results are not available in a time frame that allows for immediate re-cleaning of equipment prior to production if unacceptable results are obtained.

On the other hand, a rapid hygiene test call for a quick and sensitive test that can detect if cleaning is not to the expected standard and that, even better, can be used in the production environment. The ATP bioluminescence test has been developed to

meet these needs; it is relevant to the measurement of the effectiveness of cleaning as it measures ATP not only from microorganisms but also from product residues.

Now you know that 3M's commitment to food safety has been emphasized by the new product offering, we are sure you are curious to learn what other interesting technology we could possibly have up our sleeves. If you are curious, and would like to join us on the journey towards safer food products, please contact us. We'd be pleased to share more information with you.

Raquel Lenati, M.Sc.,
3M Microbiology Canada
Technical Advisor

1 800 265 1840 ext.
6525 or
rflenati@mmm.com

Nancy Mecalfe, 3M
Microbiology Senior
Account Representative
for BC, AB and SK

1 800 265 1840 ext.
7423 or
nametcalfe@mmm.com



BC Food Protection Association What it Means To You

BCFPA Executive



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

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c/o CFIA
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Drive

Burnaby, BC, V5C 6S7
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Lorraine McIntyre,
Treasurer,
Tel: (604) 775-0763

Michael Mensah-Wilson,
Secretary,
Tel: (604) 539-0428

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

Stephanie Chiu,
SPDG Coordinator,
E:studentgroup@bcfpa.net

Shendra Brisdon,
Events Coordinator,
Tel: (604) 587-7657

Steve Wittig,
Special Projects,
Tel: (604) 617-7994

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 200 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
- Small Scale Food Processor Association
- Sofina Foods Inc.
- The Steritech Group Corp.
- TrainCan Inc.
- UNIPAC