

April 2009

Volume 3, Issue 4

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Food for Thought

Over 300 producers have enrolled in the CHC On-Farm Food Safety Certification Program.

Loblaws now accepts the new CanadaGAP program as their auditing standard.

CanadaGAP is now benchmarked to internationally recognized Global Food Safety Initiative requirements and GlobalGAP standards.

Sampling for Success
BCFPA presents experts from government and industry to review food, water and environmental sampling for laboratory testing. This session will be of interest to Quality Assurance and Quality Control members in industry, to Food Inspectors and Health Inspectors involved with sampling and to anyone who has ever had to submit a sample for testing or read and interpret a test result. New to this session for the very first time, a continuing education certificate will be given to every participant at the door that may be used as verification that this training was taken. Speakers include new BCFPA executive member Alex Montgomery, a microbiologist from IG MicroMed, Walter Brandl, Operations Manager from Silliker JR Laboratories, Katie Eloranta, a microbiologist from the

Canadian Food Inspection Agency, and Kate Abraham, Corporate Quality Assurance Manager with the Canadian Fishing Company. The topics will include:

- Optimal sampling techniques such as how to properly take a water sample, an environmental sample and aseptic handling
- How to properly perform chain of custody sampling and why it's important to document chain of custody
- Developing strategic sampling plans for your worksite
- Selecting the right analysis for your sample
- Sampling for success, taking relevant meaningful samples
- Representative sampling
- The differences between sampling for

and laboratory testing of indicators and pathogens

- Understanding what your laboratory report results mean and what follow-up actions to take
- Qualitative vs quantitative results
- Learn the difference between acceptable, unacceptable, investigative and marginal result categories
- 2-class and 3-class sampling plans explained

Round-table for questions and answers at the end of the meeting

Environmental Sampling Kits (swabs, sponges and meat hygiene kits) will be provided courtesy of sponsor ThermoFisher Scientific, Oxoid Products.

**Mark your Calendars
Don't miss this event!**

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

An Update on Canada's Leading On-Farm Food Safety Program for Horticulture



Canadian Horticultural Council (CHC) CanadaGAP is the On-Farm Food Safety Program for Fresh Fruit and Vegetables

About the Program

In order to reassure buyers and maintain a high level of consumer confidence, the Canadian Horticultural

Council (CHC) has taken a lead in developing food safety programs for the production, storage and packing of Canadian-grown fresh fruit and vegetables.

CanadaGAP is the new name for the Canadian Horticultural Council's On-Farm Food Safety (OFFS) Program. The program consists of national food safety standards and a certification system for produce suppliers. Eight crop-specific manuals, developed by the horticultural industry and reviewed for technical soundness by Canadian government officials, are designed for growers and packers

implementing Good Agricultural Practices (GAPs). The manuals contain comprehensive guidance based on a rigorous hazard analysis using HACCP principles. A Technical Working Group is responsible for reviewing the manuals and maintaining the CanadaGAP standard.

Since the launch of the certification program in late 2008, close to 300 producers and packers have received CHC OFFS Certification, with hundreds more expected to do so in 2009.

Three of the eight commodity groups (Potato, Tree and Vine Fruit and Greenhouse) have successfully completed the government Technical Review process, with the remaining five in progress.

Food Safety Certification

In 2008, the CHC began offering producer/packer certification to the CHC (CanadaGAP)

On-Farm Food Safety standards. The certification program is open to suppliers who need to demonstrate to their customers that they are following the On-Farm Food Safety Manuals. Program participants are required to pass a third party audit and certification process specifically based on the requirements of the CHC OFFS manuals. The CHC manages and oversees program delivery. Auditing and certification is outsourced to a separate, internationally-accredited firm, QMI-SAI Global, who is responsible for review of the audit results and certification decisions.

To date, over 300 producers have enrolled in the CHC On-Farm Food Safety Certification Program

Red Hat Co-operative Ltd. (a packinghouse and collective of greenhouse growers based in Southern Alberta) became the first grower group to be officially certified under the program in January 2009

Demand for the program is expected to grow, as increasing numbers of

CanadaGAP is the new name for the Canadian Horticultural Council's On-Farm Food Safety (OFFS) Program.

An Update on Canada's Leading OFFS for Horticulture

customers purchasing produce for processing and retail are requiring suppliers be CHC OFFS-certified.

International Benchmarking

In 2009, the CanadaGAP Program will be benchmarked to internationally recognized Global Food

Safety Initiative (GFSI) requirements and GlobalGAP standards. The objective is to establish equivalence in the global marketplace

while re-branding the program as "CanadaGAP". Once benchmarked, CanadaGAP will have equivalent status to other internationally recognized food safety programs (e.g., JapanGAP, ChileGAP, New ZealandGAP, etc). CanadaGAP-certified producers and packers will be positioned to meet customer requirements for compliance with GFSI or GlobalGAP standards.

Producer Training

An ongoing initiative of the CHC CanadaGAP Program has been to provide training to producers and packers who are following the manuals on their farms.

Since 2007, the CHC (with the help of industry, technical experts, experienced trainers and government funding agencies) has designed and implemented a number of training resources to help producers work through the five food safety cornerstones of the manuals: Good Agricultural Practices (GAPs), Employee Training, Personal Hygiene, Water Quality and Good Record-Keeping.

Resource kits containing food safety posters, pamphlets, handwashing signage, etc. were distributed to all CHC members in 2007-08. Producers can use these tools to remind employees of their role in keeping produce free from contamination.

The CHC also held two Train-the-Trainer sessions, (Ottawa in 2007 and Quebec in 2008) for potential trainers from the industry who wanted to further their knowledge of the CHC OFFS requirements, and in turn use that knowledge to train growers from across the country.

The CHC encourages and facilitates producer and packer training on an ongoing basis. All member organizations will be provided with an On-Farm Food Safety

resource kit for trainers in April 2009. Through the use of resources such as PowerPoint presentations, food safety demonstration items, etc., member organizations will now be better equipped to train individual growers in the OFFS requirements.

About the Canadian Horticultural Council

The Canadian Horticultural Council (CHC) is a voluntary, not-for-profit, national association with a long and proud history of representing the dynamic and diverse sector of Canadian agriculture known as horticulture. The CHC has been committed to promoting the interests of its members since 1922. From the Atlantic to the Pacific, the CHC's members are primarily involved in the production and packing of over 120 horticulture crops comprised of fruit and vegetable crops. Members include provincial and national horticultural commodity organizations representing more than 17,000 producers, as well as allied and service organizations, provincial governments and individual producers.

For more information, visit our website at www.canadagap.ca.



Presidents Corner

Thank you for taking the time to read our GRAPEVINE. Oh how I welcome spring this year as I am still trying to shake off that abnormal west coast winter. I have recently completed writing BCFPA's 2008 annual report for submission to the IAFP and note that again we had a very successful year last year and that there was a great deal of material I was able to incorporate into our report. As we now move into BCFPA's tenth anniversary year, we are looking forward again to some new and exciting food related gatherings. This year started out with our first ever workshop in Nanaimo. The topic was on Listeria and it was our first event outside of the Lower Mainland. We hope that you, our regular and sustaining members will again join us as we reach for more milestones this year.

I would like to acknowledge you, the BCFPA supporters, whom over the past ten years took part in the many events and fostered the wonderful relationships that we now enjoy. Without you, many of the educational presentations would not have been possible and we would not have been recognized for excellence numerous times by the International Association for Food Protection. Don't forget to provide us with your input in suggesting ideas to acknowledge our 10th anniversary and keep BCFPA the best food safety association

in BC. 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.

I would like to remind you that we must continue to be ever vigilant for the safety of our food supply, especially during these times of a weakened economy. We must not let our guard drop. Our industry has witnessed the devastating effects of foodborne illness outbreaks, often due to unforeseen circumstances, on a number of occasions these past few years. By providing a forum to exchange information on protecting the food supply, we will continue to remind our industry to be on guard and provide information for minimizing the risk to our industry and consumers in BC.

There are a number of excellent activities for our industry to attend scheduled locally and elsewhere this year. I urge you all to try and attend and support the local events and where possible travel to some of the excellent meetings held in elsewhere in Canada, the US and throughout the world and bring back the newly obtained knowledge to BC. It will not be long before summer is here again and time for the IAFP annual meeting. This year it will be held in Grapevine, Texas. If you have not yet made plans to attend, begin thinking about how you can experience these valuable meetings in July and

plan to visit Texas. An excellent line up of topics awaits you. For full conference details, check out the IAFP website at www.foodprotection.org and be sure to reserve before the early bird rates expire.

We are again 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. In addition to individual and corporate donations, the silent auction is one of the many ways we as Affiliates can support the IAFP Foundation Fund.

Remember BCFPA's mission is to provide a forum to exchange information on protecting the food supply. BCFPA will assist everyone in exchanging information on protecting the food supply through our award winning newsletter, website and email bulletins. If you have information that you feel would benefit the food industry in BC, please contact me and I will see if we can publish it or have a presentation at one of our meetings.

Let's capture the flavour of the springtime mood and forge ahead with new energy to continue to make BC's food supply the best in the world. Thank you everyone.

Until next time.....Terry



*Terry Peters,
BCFPA President*

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Terry Peters,
President

BC FOOD PROTECION
ASSOCIATION



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BCFPA Executive—Share Your Ideas!

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

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Alex Montgomery, Director, Tel: (604) 279-0666

Future challenges for the food industry—A Scholarship Winner's Views

As our food market expands globally, we continue to see an increase in food safety issues on the North American forefront. Just in the past couple of years, we have seen a number of food safety outbreaks leading to food-borne illness from *Salmonella* found in fresh hot peppers to melamine found in wheat gluten used in pet food, and dried milk powder. Twenty years ago, these types of outbreaks were not so common. These outbreaks cause the food industry billions of dollars in investigations, recalls, and loss of consumer confidence.

One of the major challenges the food industry faces in the future will be to increase food safety regulations in the global and domestic market, by increasing safety regulations in the production of food and in turn, increase consumer confidence in imported foods. There will also be a challenge in developing and implementing faster, more precise and accurate food-borne pathogen detection methods.

North American consumers are demanding a variety of fresh produce year-round. In order to supply this demand, we must rely on the global market and increase imports of fresh produce around the world. As we have seen in recent years, there have been a number of outbreaks of food-borne illness associated with contaminated fresh produce. Most recently, *Salmonella* found on Jalapeno and Serrano peppers caused more than 1200 people to become ill with salmonellosis. In 2006, a series of outbreaks associated with fresh produce was a wake up call for the public about the precarious state of produce safety. There was a nationwide outbreak of *E. coli* O157:H7 in the U.S. and parts of Canada from fresh, bagged spinach that made 205 people ill and killed at least three others. Later in the year, *Salmonella* was found in tomatoes in the U.S. which caused illness to 183 people. Then, *E. coli* O157:H7 was found again in

two distinct incidents in packed, shredded iceberg lettuce used in two different chains of fast food restaurants in the U.S.

Looking at the data, it has been highlighted that produce causes more illnesses per outbreak than any other source, including poultry, beef, and seafood. It has also been shown that the number of produce outbreaks between the years 1998-2005 is almost three times more than from 1990-1997.

As our market expands globally, the risk of food-borne illness due to pathogenic outbreaks in fresh produce escalates. Most of the outbreaks associated with imported fruits and vegetables were related to unhygienic, substandard conditions on the producer or processor end. Furthermore, it has been reported that only 1.3% of imported fish, vegetables, and fruits are inspected.

This series of outbreaks also has led to loss of consumer confidence in fresh produce, conveyed through the decline of sales of fresh bagged salads and fresh tomatoes. And a Harris Poll in the U.S. showed that about 60% consumers polled thought that the U.S. Food and Drug Administration was doing a "fair" or "poor" job of protecting consumers.

To combat this crisis in fresh produce, it is imperative for government bodies and the food industry to work together in creating and following regulations to implement food safety. This is a key challenge that faces the food industry.

HACCP and prerequisite program implementation should start at the beginning of the commodity chain: the farm. The program should focus on five key areas: manure, water, hygiene, sanitation, and traceability.

Producers should ensure that the application of manure is such that it

Reena Mistry, author, was one of two 2008 Scholarship recipients. What you will read here is her scholarship application paper.

Mistry is currently continuing her M.Sc. studies at UBC.

Future challenges for the food industry—A Scholarship Winner's Views (cont'd)

does not play a role in the contamination of the crops by limiting where and what times of the year it can be applied. The water supply for irrigation and in food processing facilities, such as fresh cut produce processors, should be suitable for use by testing its chemical and microbial safety. Employees on the farm and food processing facilities should have nearby access to washrooms and hand washing stations, as well as be trained in basic Good Manufacturing Practices in hygiene. Processors of fresh cut produce should have standard operating procedures for maintaining sanitation of the facility. And finally, some sort of traceability program should be implemented that would make it easier to trace back fruits or vegetables associated with an outbreak to farm or farms they originated from.

In addition to implementing HACCP programs, the government should also conduct random inspections of farm fields and related facilities to ensure that the growers and processors are adhering to the regulations. However, it is not as easy as it sounds to implement regulations. It is important for the government to reassess the budget and increase funding for the implementation of these sorts of regulations. This is another key challenge that will be faced in the future, if not now.

An additional future challenge confronting the food industry is the detection of food-borne pathogens quickly and efficiently. Often contaminated produce are widely distributed before food-borne illness causing organisms are even detected. If there were methods to obtain faster results, pre-distribution and pre-sale screening can be conducted before an outbreak has a chance to occur. Also, faster results would be advantageous for assessing outbreaks related to food-borne pathogens. Current methods for detection typically take 24 hours to 8 days for *E. coli* and *Salmonella*. There

are several rapid screening tests. However, these methods lack consistency in their specificity and sensitivity. Current research is being conducted to identify new, more precise and efficient ways to screen for pathogens.

Among these new methods is a laser-based light scattering device developed at Purdue University that can act like a camera and record images on agar plates incubated for only 24 hours that gives information on bacterial colonies and certain characteristics. Another method involves a lab-on-a-chip device that extracts DNA from pathogens in food samples by concentrating and lysing the bacterial cells and then eluting the DNA and amplifying it with PCR or whole genome amplification. The DNA can then be sequenced and compared with the DNA from known food-borne pathogens, allowing the results to be produced within a few hours, rather than a few days. These two methods are just examples of the several new techniques and technologies being investigated to produce faster, precise, and accurate results in the detection of food-borne pathogens.

The food industry faces several challenges in the future regarding food safety. Fresh produce is a key concern in food safety, as it is linked to more outbreaks now than ever before. The challenge is confronting all food processing companies, producers, and governmental organizations in North America to implement food safety programs and regulations not only in the domestic market, but to global producers and suppliers as well. Additionally, research and implementation of more efficient and precise methods in detecting food borne pathogens will assist in preventing outbreaks in the future. Cooperation and dialogue between the different domestic and global sectors of the food industry to help bring safer food to the consumers will be essential.



Upcoming Events



Knowledge and continual updating is key to any food protection program

Next BCFPA Event....

April 30, 2009

EVENTS

- April 22, 2009 Ontario Food Protection Association (OFPA) Annual Spring Meeting, <http://www.ofpa.on.ca/>
- April 29 - 30, 2009 Food Processors of Canada Annual Conference, Ottawa, ON www.foodprocessors.ca Tel: (613) 722-1000 Email: conferences@foodprocessors.ca
- April 29 - May 1, 2009 The 21st Annual Canadian Bottled Water Convention and Trade Show, Halifax, NS www.cbwa.ca/en/convention.htm Tel: (905) 886-6928 Email: event@cbwa.ca
- **April 30, 2009 BC Food Protection Associations Speaker's Evening.** Sampling for Success. See front page for info or visit: www.bcfpa.net
- April 30, 2009, Ontario Food Safety Research Forum 2009, Research and Innovation Branch, OMAFRA, Delta Guelph Hotel, Guelph, ON Email: Wilma.macfarlane@ontario.ca (space is limited)
- May 4, 2009 The Future of Food, CIFST-DAY symposia on the Future in Food Science, Richmond, BC <https://secure.cifst.ca/default.asp?ID=1142> Email info@cifst.ca
- May 5 - 7, 2009 Canada's National Packaging, Food Processing, Material Handling & Logistic Show Toronto, ON www.packextoronto.com/visitor/index.php#
- May 6, 2009 Canada Produce Marketing Association Annual Convention & Trade Show, Toronto, ON www.cpm.ca/default.asp Andrea Worrell, 613-226-4187, ext. 211, Email: aworrell@cpma.ca
- May 23 - 25, 2009, Canadian Council of Grocery Distributors National Conference 2009, Quebec City Convention Centre, Quebec, QC Tel: 416-922-6228 www.ccgd.ca
- June 5, 2009, FoodPRO West 2009, a joint event by the BC Food Processors Association and BC Food Processors Health and Safety Council, Delta Burnaby Hotel and Conference Centre, http://www.bcfpa.ca/foodpro_2009.html
- **Oct. 21, 22, 23, 2009. BCFPA 10 YEAR ANNIVERSARY CONFERENCE**

OTHER ON-LINE EVENTS PAGES

- Listing of national and international conferences 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.

BCFPA—Student Professional Development Group



The SPDG is organizing two tours scheduled for the end of April or early May once the students are finished with their exams in April.

Depending on everyone's availabilities, we will be offering two tours this year. First tour option: Granville Island Brewery

tour where students will learn how beer is made. Second tour option: Artisan Sake Maker also in Granville Island. Here students will learn how sake is made by sakemaker Masa Shiroki. Depending on everyone's schedule and student turnout, the tours may be on the same day or separate tours on different days.

More information on the actual date and time will be announced.

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.

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

April 30, 2009

Speaker's Evening Educational Seminar

Sampling for Success

Speaker's Evening Featuring:

- Alex Montgomery
Microbiologist,
IG MicroMed Environmental Inc.
- Walter Brandl
Operations Manager,
Silliker JR Laboratories
- Kate Abraham
Corporate Quality
Assurance Manager,
Canadian Fishing Company
- Katie Eloranta
Microbiologist,
Canadian Food Inspection
Agency

To pre-register:

1. Fill out the registration form on the back
2. Send c/o Lorraine McIntyre by
FAX: 604.660.6628
EMAIL: treasurer@bcfpa.net or
lfmcintyre@shaw.ca
3. MAIL: c/o Terry Peters
5500 Woodpecker Drive, Richmond,
BC V7E 5A8



Speaker's Evening Educational Seminar

Sampling for Success!
Sampling and Analysis

Thursday
April 30, 2009

Shadbolt Centre for the
Arts, Burnaby

Shadbolt Centre,
6450 Deer Lake Ave,
Burnaby, BC

Continuing Education Credit
Certificate Included!

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

Contact information:

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Web-site: www.bcfpa.net

Sampling for Success AGENDA—Thursday April 30 2009

- 5:30pm—6:00pm
Registration
- 6:00pm—6:10pm
Opening Remarks, Terry Peters, President
- 6:10pm—6:50pm
Alex Montgomery and Walter Brandl
- *Sample Collection (aseptic technique)*
 - *Chain of Custody & Requisition Submission*
 - *Choosing the right test*
- 6:50pm—7:20pm
Kate Abraham
- *Representative sampling*
 - *Developing sampling plans for your worksite*
- 7:20pm—7:50pm
Nutrition Break & Networking
- 7:50pm—8:30pm
Walter Brandl and Katie Eloranta
- *Understanding your Lab Report*
 - *Qualitative vs. Quantitative Criteria (Indicator Results)*
 - *2 and 3 class sampling plan results*
- 8:30pm—8:50pm
Roundtable Questions
- 8:50pm—9:00 pm
Closing Remarks, Terry Peters

*Special Thanks to our Sponsor ThermoFisher
Scientific, Oxoid Products for providing
Environmental
Sampling Kits*

Registration Fees

BCFPA Members:	\$ 25
Non-members:	\$ 35
Students:	\$ 10

Costs include beverages, sandwiches and snacks, educational certificate and environmental sampling kits (courtesy of ThermoFisher Scientific, Oxoid Products)

3 Ways to Register:

Send c/o Lorraine McIntyre by

1. **FAX:** 604.660.6628, or
2. **EMAIL:** treasurer@bcfpa.net or lfmcintyre@shaw.ca
3. **MAIL:** c/o Terry Peters
5500 Woodpecker Drive, Richmond, BC
V7E 5A8

Registration Information:

Company Name: _____

Name: _____

Job Title: _____

Address: _____

City: _____

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: _____

Membership with BCFPA

Join or Renew your Membership!

BCFPA Annual Membership Fees:

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



The BC Food Protection Association Speakers Evening was held on Tuesday, November 21, 2000 at the British Columbia Institute of Technology, Burnaby, BC. The turn out for our second Speakers Evening proved to be quite a success with 52 registering and included a few new memberships. Representatives

attended the evening control points. Things from industry, such as equipment government, and maintenance, chemical academia working in use, and processes such production, QC/QA, as milking techniques inspection, laboratories are examined.

There were plenty of handouts for the group and registrants received gifts of a pen or calculator donated by C.D.S. Sanitation.

Our president Clive Kingsbury welcomed the group and introduced the first speaker. Annette Moore of the BC Ministry of Agriculture, Food and Fisheries gave an overview of the developing On-farm Food Safety (HACCP) Programs happening here in BC and elsewhere across Canada.

Annette explained that On-Farm Food Safety encompass the same seven steps (like industry) of HACCP. The safety and quality assurance is HACCP based with on-farm points of inspection that include all the same principles of hazard analysis and critical

Annette explained how producers, associations, industry representatives, consultants and government are working together on the [commodity specific] HACCP manuals for on-farm use. Five critical control points have been identified in dairy for example. Once in place, this program will provide better management that will minimize losses and reduce costs for the industry. Annette told us that she is currently working with Nicole Unger (now Sillett), a UBC Agriculture / Dairy Dept. student doing a M.Sc. grad program working on on-farm food safety programs, using dairy as her model. The intent is to make it as user friendly as possible for the dairy farmers.

This article was first printed March 2001.

For a [current update](#) of all the On-Farm Food Safety Programs in Canada go to: The Canadian Approach to On-Farm Food Safety www.coffs-safc.ca

Sustaining Member – The Small Scale Food Processor Association



2008/09 Premier's Innovation and Excellence Award Partnership Category

The 5th Premier's Innovation and Excellence Awards has announced the Food Safety Initiative (FSI) Program as the provincial winner of the 2008/09 Premier's Innovation and Excellence Award - Partnership Category.

Front Row – Left to Right: Maureen Drew, Co-Chair SSFPA; Rosemary Pede, BC Ministry of Agriculture and Lands; Marg Bancroft, Agriculture Agri-Food Canada; Larry Copeland, Retired, Director of BC Centre for Disease Control

Centre: **Premiere Gordon Campbell**

Back Row – Left to Right: Phillip Watney, SSFPA, Food Safety Program Manager; Navneet Gill, BC Ministry of Agriculture and Lands; Marney James, Director Food Safety and Plant Health Branch, BC Ministry of Agriculture and Lands; Sion Shyng, BC Centre for Disease Control

The Small Scale Food Processor Association is "Big on Small" and the organization understands that Cooperating, Collaborating, and Working Together is how the Agriculture and Agri-Food industry will remain sustainable and viable.

New Partners - New Opportunities Conference

March 6-8, 2009

The SSFPA would like to thank their partners, The BC Association of Farmers Markets and the BC Agri-Tourism Alliance for demonstrating that partnerships work! The conference was a success - the speakers were appreciated by the participants and it was an excellent opportunity for -

"Real People Talking to Real People"

The SSFPA would also like to thank all the speakers for the conference and the SSFPA session speakers, Dr. Bill Code, Chief Harold Aljam, Dr. Dave

Connell, Paul Lucas-Paterson and Rochelle Eisen for taking the time to prepare excellent presentations that were both informative and engaging. Also a thank-you to our members who provided sponsorship resources to assist in making the conference a fiscally responsible event. First Nations Agriculture Association, Biovia Organic Link Inc., Label Pak Printing, Zero Waste Products, Vinegar Works, Watershed Wealth Cooperative and Little Creek Dressing. A special thank-you to Keith Duhaime from the Central Okanagan Economic Development Corporation for his tireless assistance on the organizing committee.

Candice Appleby
Executive Director
SSFPA

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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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Steve Wittig,
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Tel: (604) 341-7494

Saul Kasiulonis, Director
Tel: (604) 524-6000

Alex Montgomery, Director
Tel: (604) 279-0666

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 120 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!**

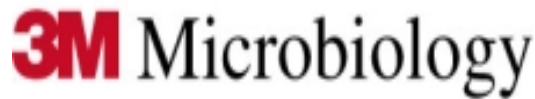
Sustaining Members

*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

- BC Hot House Foods Inc.
- British Columbia Food Processors Association
- CANTEST Ltd.
- Fraser Health Authority
- Freybe Gourmet Foods Ltd.
- GJC & Associates
- Hain Celestial Canada
- Innovation Diagnostics Inc.
- Quality First in Agriculture Inc.
- SGS Canada Ltd.
- Small Scale Food Processor Association
- Sofina Foods Inc.
- Sugarplum Desserts Ltd.
- TrainCan Inc.
- UNIPAC