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Volume 3, Issue 5

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### Food for Thought

#### BCFPA

- *Is 10 years young.*
- *In that 10 yrs a solid membership base has been established.*
- *Has a diverse membership from academia, food industry, agriculture, government and supporting service companies.*

## BCFPA-The 1st Decade Celebration - 2 Day Conference: Oct 21 & 22, 2009

The BC Food Protection Association would like to invite you to *"The First Decade – Embracing a Changing World"* and join us for our anniversary and our 3<sup>rd</sup> Premier Food Safety Conference to be held at the Delta Vancouver Airport Conference Centre in Richmond, BC on October 21<sup>st</sup> & 22<sup>nd</sup>, 2009.

Our theme in "Embracing a Changing World" is to present the food safety issues of today and tomorrow, and to present you with the views and tools you will need to meet these new challenges in the food industry.

#### Technical Sessions - Wednesday October 21<sup>st</sup>

Two technical sessions will be offered, Risk Communication and New Technologies for Early Detection of Food Pathogens. In the morning session, Dr. Ray Copes (Ontario Agency of Health Protection and Promotion) will provide a framework for risk communication for the

public, corporations and government. Ms. Della Smith, an industry consultant with QUAY Strategies Inc., will deliver an interactive audience presentation on crafting strategic responses to critical events and teach us how to manage crises. Dr. Ben Chapman from North Carolina State University will change the pace and let us know how we can use social media to reach our audience and that younger crowd. In the final session, the Maple Leaf experience will be presented by a senior representative (TBA). BCFPA thanks NCC Environmental Health for assisting with organizing and sponsoring this session.

In the afternoon the BC Innovation Council will chair a session on New Technologies for Early Detection of Food Pathogens. This session is designed to increase awareness of advanced detection technologies for food protection and stimulate technology commercialization in the

BC Agriculture and Food industry. Some of the exciting speakers engaged include local scientist, Dr. Susan Bach (Summerland Agriculture Research Station), presenting on molecular methods to detect food pathogens (e.g., *E.coli*), Dr. Gary Maki (University of Idaho) with the Centre for Advanced Microelectronics and Biomolecular Research (CAMBR), and commercial presentations from Boreal Genomics on (Aurora) pathogen and biomarker detection in food safety testing. Following the workshop, BCIC will host a partnering session that will enable networking and provide collaboration opportunities for technology and knowledge transfer between research and industry.

#### Main Conference - Thursday October 22<sup>nd</sup>

BCFPA is pleased to invite back Mr. Bruce Clark as our Key-Note Speaker. Bruce is a principal in Marler Clark in Seattle and is involved in foodborne and waterborne illness

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

## *BCFPA-The 1st Decade Celebration - 2 Day Conference: Oct 21 & 22, 2009 (cont'd)*

litigation. His history spans the landmark Jack in the Box case, and his firm is currently involved in several national litigations involving *E.coli* 0157:H7 and Hepatitis A illnesses. He frequently speaks to food industry groups about the practical effects of foodborne illness litigation on businesses and how they can avoid the mistakes that lead to litigation.

The main conference is structured around 4 themes. These themes were mindfully chosen as important in the overarching theme of Embracing a Changing World.

*"Decloaking pathogens: the battle rages on"*. In this session we will explore emerging problems from new and old sources.

*"The cost of processing safe foods"*. This session will revisit the old essentials, such as sanitation, and new methods for processing.

*"Water: the treasure we still take for granted"* This session will examine how water quality may be changed with the new treatment and distribution of water planned by GVWD. Filtration, ozonation, UV disinfection - How your company can be prepared to operate

should a boil water advisory occur. How cross connections and backflow between potable and non-potable water source can spell disaster for your processing areas and how to fix them. A look at water conservation, efficient use of the commodity, economic advantages and acknowledging that water is not a limitless resource.

*"Changing values affecting our food supply"* will highlight emerging issues for the food industry, ranging from agricultural sustainability to changing social culture of food safety and the expected impact on the public.

### Some Conference Details:

- For registration form go to page 7 and 8.
- Display Tables - FREE to Sustaining Members only and only on Thursday Oct 22<sup>nd</sup>. Space, time for take-up/down, electrical requirements etc. will be provided. Space is limited. More information at [www.bcfpa.net](http://www.bcfpa.net)
- Program Sponsorships - are always welcome and help us keep registration costs down. Monies can be specified for sessions or nutrition breaks or applied in general to the event. Please contact us before October 15<sup>th</sup> if

you wish to contribute a conference package insert.

- Group Rates - groups of 5 or more from the same company are eligible for a 10% discount. Contact Lorraine McIntyre to arrange group registrations: e-mail [treasurer@bcfpa.net](mailto:treasurer@bcfpa.net) Tel: 604.707.2458.
- Cancellation Policy - Cancellations received by October 14<sup>th</sup> subject to a \$25 administration fee. No refunds after October 14<sup>th</sup>.
- Conference Location - DELTA Vancouver Airport Hotel, 3500 Cessna Drive, Richmond, BC
- To book hotel rooms on site - Call toll-free reservation line at 1.800.447.4136 or 604.287.1241. Conference room rate is \$129 per night, please quote reservation is with the BC Food Protection Association group (quote code 0910BCFO)
- For more information visit our web-site at [www.bcfpa.net](http://www.bcfpa.net) or call Terry Peters at 604.274.7658 or e-mail [president@bcfpa.net](mailto:president@bcfpa.net)

See you  
There!!

## Crab Renders Customer Unconscious



Outbreaks of food borne illness associated with chemical agents are uncommon. However, a suspect case of ammonia poisoning occurred when a customer lost consciousness after consuming crab in a Surrey, BC restaurant in February 2009.

While bacteriological testing of the crab was negative, the crab tested positive for ammonia. Ammonia is found naturally in the environment and is a

natural metabolic and decomposition product of crab.

Mild to moderate ammonia exposures can produce headaches, salivation, burning of the throat, nausea, vomiting, and substernal pain. Moderate doses may produce respiratory problems.

In this case, the restaurant operator received live crabs and cooked them on site. It is most likely that the crabs died before or shortly after delivery and natural decomposition

lead to elevated levels of ammonia. Cooking will not reduce ammonia levels once they are present in the food.

Operators are reminded to check live holding tanks on a routine basis and to discard dead crab. Ensure deliveries of live seafood do not contain dead product and discard any crabs that die after delivery.

Source: Fall 2009 Food Safety Newsletter, Fraser Health (unpublished)

## BCFPA—Student Professional Development Group



A group of BCFPA students and one executive member attended the annual Granville Island Brewery tour on May 14, 2009. In addition to this tour, we have decided to do something new and include a sake tour to compliment the brewery tour so that the students would have a better understanding of the different ways of making alcoholic beverages. The students were guided through the brewery by Kim, the tour guide, and learned how beer is made in detail, what pieces of equipment are used to make beer, and some basic facts about ingredients and fermentation. After the tour, the students got to do some beer tastings.

They tried four of Granville Island Brewery's famous beers including Cypress Honey Lager, English Bay Pale Ale, Robson Street Hefeweizen and Brockton IPA.

Next, the students headed to Artisan SakeMaker located at Railspur Alley on Granville Island. They met up with Hiroyuki Shiroki, our tour guide for the sake tour. Hiroyuki is learning the craft of sake making from his uncle, Masa Shiroki, who happens to be the sakemaker of Artisan SakeMaker. Hiro explained a bit about sake, the fermentation process, and the unique types of sake rice used for making sake. Artisan SakeMaker produces 3 different varieties of Junmai Sake: Junmai Nama Genshu, Junmai

Nama, and Junmai Nama Nigori. Afterwards, the students got to try the three varieties of Osake.

The students would like to thank Granville Island Brewery and Artisan SakeMaker for giving them the tour and for the BCFPA for their support in this unique learning experience.

There has been some interest in doing a student tour at Que Pasa Mexican Foods for the fall. If you are interested, please contact Stephanie.

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

## Presidents Corner



Terry Peters,  
BCFPA President

c/o  
5500 Woodpecker Dr.  
Richmond, BC  
V7E 5A8

Terry Peters,  
President

BC FOOD PROTECTION  
ASSOCIATION

What a summer this has been. With the erratic weather, BC has certainly been experiencing a number of challenges. At the time of writing this column, the number of forest fires are many, with many other areas suffering severe crop loss due to drought. Climate change and the impact on food and related industry will be one of many topics at this year's conference.

Food Safety issues continue to be in the news. The release of the *Report of the Independent Investigator into the 2008 Listeriosis Outbreak* July 22, 2009 being one. The report states, "The risks of foodborne illness are also greater than ever before. Large scale farming and food processing, along with the impacts of globalization which provide consumers with access to foods from around the world, all contribute to increased opportunities for contamination. The report also states that the "same trends make it harder to trace the source of a foodborne illness than in the past, when outbreaks were usually linked to local food sources." I believe that this report and others, still to be released will have a major impact on our industry and

government.

BCFPA is proud again to receive an international award from IAFP this year. We have been recognized for our communication to you, our members and have received the "Best Communications Material Award." The BCFPA truly provides a *forum to exchange information on protecting the food supply* in BC.

2009 has seen a number of changes to the Board of Directors and with that come fresh new ideas as well as reach out to new members. I am pleased to acknowledge our two most recent Board members, Alex Montgomery and Elsie Friesen. They are working hard on your behalf for BCFPA.

Our Listeria Workshop and Speakers Evening on "*Sampling for Success*" were steps in a new direction for us. Our Conference "*Embracing the Future*" this October will also be presenting some unique topics that will be of significant interest. I thank the conference committee members: Rick Gammer, Ildiko Herr, Jovana Kovacevic, Annette Moore, Sion Shyng, Dewi Winoto, Kourosh Pirayesh and

Caroline Friday under the guidance of Lorraine McIntyre. It will include for the first time, two related technical sessions on the day prior to the conference.

A recent and pleasant surprise was being asked to meet with a delegation from China. The BCFPA Board spent the afternoon of July 30 with 15 people representing the Food and Drug Administration of Shenzhen Municipality of Peoples Republic of China. We provided a presentation about our Association and our role in working toward safe food in Canada. See page 8 for more details.

Although now retired from my job of 38 years at CFIA I intend to remain active in BCFPA. I feel very strongly about the role that food safety plays, not only in our public health system but also our economy and quality of life here in Canada. In closing I would like to thank all our members for their ongoing support throughout the year. You are our success.

Thank you.

Until next time.

.....Terry

### BCFPA Executive—Share Your Ideas!

Contact any one of the executive!

Terry Peters, President, Tel: (604) 274-7658

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

Lorraine McIntyre, Treasurer & Membership Committee,  
Tel: (604) 707-2458

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

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

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

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

Elsie Friesen, Director, Tel: (604) 556-3001



## What BCFPA 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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Tel: (604) 556-3001

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 150 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](http://www.bcfpa.net)), sponsorship of a Student Professional Development Group, as well as interaction with other food safety professionals and the IAFP. A sample of topics covered at BCFPA activities includes: quality assurance, HACCP, sanitation, food safety education, bio-terrorism, food processing, risk assessment, food formulation, microbiological concerns, foodborne illness, epidemiology and natural

health products.

The BC Affiliate is proud to have been chosen for an international award from the IAFP in each of the past six 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!**

## Biofilms in Water Systems - Origins and Treatment—Part 1

### Introduction

Micro-organisms can attach at air-liquid, liquid-liquid and solid-liquid interfaces in aqueous environments<sup>1</sup>, maturing into heterogeneous but highly ordered communities of biofilms that exhibit stacks or fronds of aggregated microcolonies surrounded by a primitive vascular system of water channels to conduct nutrients and products in a mosaic structure (*Figure 1*)<sup>2</sup>. These biofilms are frequently predated at the bottom and higher up by eukaryotic grazers, such as amoebae and ciliates, as a food source (*Figure 2*)<sup>3</sup>. Consequently, biofilms are ubiquitous in both the natural and built environments, be it on the dentition in animals, on phylloplanes, on rocks and sediments or as algal blooms in lakes and marine environments, or water holding tanks and pipe supplies. Many of these environments might be considered physically and chemically hostile due to exhibiting a wide range of temperatures, oxygen concentration, pH, solar irradiation intensity and desiccation. Such environments may present nutrient deprivation or exposure to toxic molecules, such as metal ions, industrial organic pollutants and antimicrobial agents. For example, biofilms continue to thrive near deep sea smoker vents, where temperatures can exceed 140°C and toxic concentrations of hydrogen sulphide are expelled<sup>4</sup>. As such, biofilm formation can be considered as an important adaptive response to extreme environments, and we should not be surprised that biofilm communities do well in hot water calorifiers and hot water piped supplies in hospitals and other institutional buildings where water temperatures rarely

exceed 60°C<sup>5</sup>.

Environmental biofilms usually comprise complex consortia of micro-organisms and can contain a high species diversity of aerobic and anaerobic bacteria, archae, viruses, fungi, amoebae, protozoa and nematodes, unlike the more commonly encountered monospecies infections, *in vivo*. Of concern to modern society is the threat that micro-organisms pathogenic to animals and/or man can survive and even flourish in such ecosystems. This is related to the sharp rise in the world population, itself, causing bacterial, protozoal and viral pathogen dissemination and amplification through person-person infective transmission, and the requirement of intensive agricultural practices to provide sufficient food exacerbating propagation and transmission of zoonotic pathogens. The need to dispose of increasing quantities of waste and wastewater from homes, industries and intensive animal rearing facilities has strained the resources of farmers and many sewage treatment utilities worldwide. Poor sewage and animal waste disposal, and intensive stocking of animals in fields near abstraction points built for supplying potable water, have increased the transmission of microbial pathogens back into the natural environment and to water supplying agricultural, industrial and domestic premises. Consequently, the normal water cycle has been perturbed by the introduction of toxic organic compounds and heavy metals from disposal of waste to land and leaching into watercourses. Eutrophication of rivers and lakes has occurred due to ingress of nitrogen and phosphorus resulting from excessive use of detergents,

promoting biofilm formation and production of toxic by-products from cyanobacterial biofilm blooms, such as microcystin hepatotoxins and anatoxin neurotoxins. According to WHO statistics, developing countries no longer have a monopoly of waterborne diseases. Some 20 million people die each year of waterborne diseases, over one million of them in Europe<sup>6</sup>.

### Potable water supplies to the built environment are not meant to be sterile

Against this challenging backdrop of water pollution, water companies should be congratulated for the excellent job they do of abstracting water from non-pristine sources and treating it to high standards of potability. Their primary concern is to make potable water wholesome but not necessarily sterile. Filtration, clarification, ozonation and chlorination eliminate many waterborne pathogens at the treatment works, although common heterotrophic and autotrophic species, such as those belonging to *Pseudomonas*, *Sphingomonas* and *Nitrosomonas* genera, can survive<sup>7</sup>. In fact, the majority of microbial species present in the water and biofilms cannot be cultured, and we know little about their physiology and potential to cause harm. The treated water is then supplied through the distribution network to homes, institutional buildings and factories, frequently over many kilometres and taking many hours or days to reach the tap. This provides ample opportunity for the heterotrophic and autotrophic species to attach to the mains pipe walls and form biofilms,

This article is part 1 of a two part series. Watch for the next exciting installment, which covers treatment strategies in the next issue!

Thanks goes to Graham Monda, Technical Consultant, Oxoid Canada Thermo Fisher Scientific Vancouver, British Columbia for contributing this article.

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## Biofilms in Water Systems - Origins and Treatment—Part 1 (cont'd)

despite the residual chlorination or chloramination which is applied, in many countries, to control microbial regrowth in the network. Biofilm formation can occur not only on the older cast iron pipes, associated with severe biocorrosion and deposit encrustation that may physically protect the biofilms, but also on the modern plastic pipe materials, such as polyethylene and cPVC, used in the distribution supply.

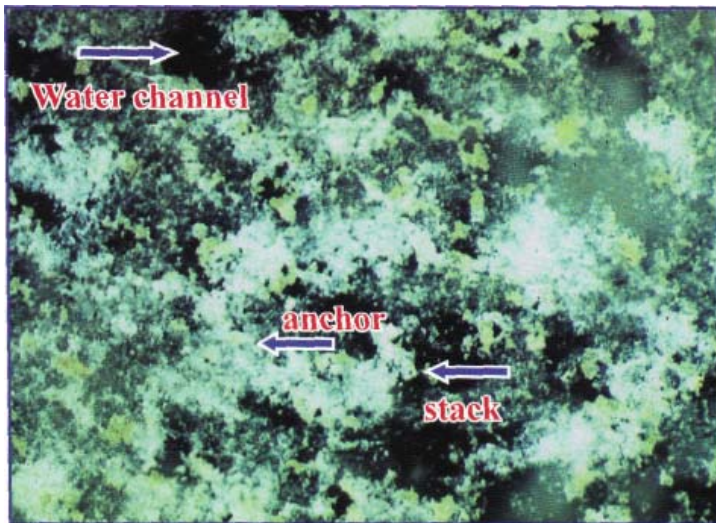


Figure 1. Heterogeneous biofilm showing stacks of micro-colonies rising from the substratum and water channels

### Biofilms act as a safe haven for pathogens

Rarely, filtration problems can occur at the treatment works, permitting ingress of chlorine-resistant species, such as *Cryptosporidium* oocysts, into the water network. These can survive prolonged residual chlorination, and also attach to the heterotrophic biofilms in the pipes (Figure 3)2. More frequently, disturbances to the network can occur,

including back-siphonage, cross connections, pitting corrosion, line breaks and/or repair of the distribution main, allowing ingress of contaminated water and increasing the chlorine demand, thereby leading to a loss of residual disinfectant further along the network.

Either as a result of survival at the treatment works or ingress into the network, it is clear that opportunistic pathogens such as *Legionella pneumophila*, the aetiological agent of Legionnaires' disease, can be found in the biofilms along with calcified deposits (Figure 4)8, as well as *Mycobacterium avium*, another important respiratory pathogen, and *Helicobacter pylori*, the aetiological agent of stomach ulcers and gastric cancer9'10. Indeed, recent research using fluorescence in situ hybridisation (FISH) or PCR detection indicates that they may be present in high numbers, although whether they are viable with the potential to cause disease is the subject of much debate11'12'13. For example, laboratory model studies have shown that *L. pneumophila* exposed to chlorine or monochloramine can become viable but non-cultivable (VBNC), thus going undetected using classical culture techniques, and they can be resuscitated when taken up by predatory amoebae existing as grazers in the biofilms14'15'16. The problem presents when

the pathogens actively or passively leave the biofilm or sections of the biofilm slough off the pipe walls due to changes in the shear force as the water velocity fluctuates during high or low demand. Some of these pathogens appear more resistant to chlorination than classical faecal pathogens and may be further protected within the sloughed biofilm bolus. Sloughed cells or biofilms then pose a potentially infective bolus that can recolonise further down the network and enter building plumbing systems. Delayed sloughing of biofilm associated pathogens may help explain why some waterborne outbreaks of disease persist for much longer than would be expected if pathogens such as *Cryptosporidium* spp. are transported directly through the mains network.

It is becoming increasingly difficult to rely on detection of even the classical faecal indicator of pollution, *Escherichia coli*, in drinking water supplies for assessment of water quality. In part, this is due to pathogens such as *C. parvum* being much more resistant to chlorine than *E. coli*, and water can not be assumed to have been disinfected if reliance is placed on cultivable *E. coli* detection. On the other hand, there are also limitations of using internationally approved culture and enzyme-based detection techniques for *E. coli* because of VBNC formation. Indeed, Juhna

## Biofilms in Water Systems - Origins and Treatment—Part 1 (cont'd)

eta/.17 were able to show, using an in situ cell elongation assay, that viable *E. coli* were still present in the mains distribution supplies of several European countries, at 0.001 to 0.1 % of the total bacterial number in the samples, despite the inability to detect them using conventional culture recovery on agar media, or Colilert and Colisure chromogenic enzyme kits. Clearly, new internationally approved methodologies need to be agreed for detection of VBNC faecal indicators or pathogens.

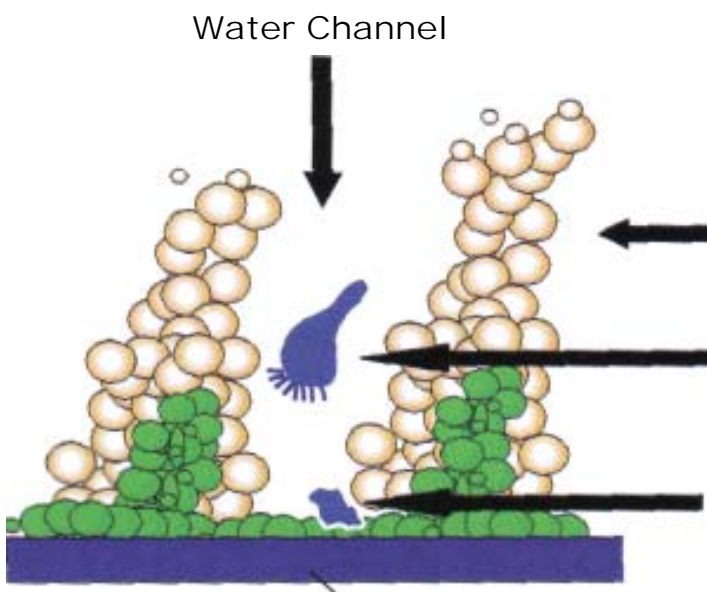
maintained above 55°C, to prevent survival and growth of legionellae. Nevertheless, poor building design, with long runs of tortuous pipework and dead legs, can lead to significant decreases in the hot water temperature. This can be exacerbated if these pipes are poorly lagged and close to cold water pipes, hence resulting in heat transfer that lowers the temperature of the hot water supply and increases the temperature of the cold water supply. Under such conditions, biofilm can proliferate, and legionellae and mycobacteria can grow in a sheltered environment, frequently with static water flow and with the low oxygen concentration conducive to their physiology. Indeed, legionellae actually behave as micro-aerophiles, preferring biofilms with lowered redox potential zones, due to heterotrophic respiration lowering the oxygen and raising the carbon dioxide concentrations. *Helicobacter pylori* require elevated carbon dioxide concentrations for growth, but also need a pre-established, multi-species biofilm in order to be found in high numbers<sup>10</sup>.

heads, spa therapy pools, etc., when droplets of <5µm diameter can be inhaled and penetrate deep into the lung alveoli, avoiding the upper lung defences. In the alveoli, *L. pneumophila* can use its repertoire of defence mechanisms, evolved to defend against amoebal grazing in the environment, to overcome the lung macrophages and actually grow intracellularly. As such, man's transition from hunter-gatherer to living in a modern society, with the luxury of central heating, air conditioning and Jacuzzis, has created a truly opportunistic pathogen which by chance, finds itself in the lung. Moreover, this respiratory challenge is exacerbated in patients with compromised lung function, such as middle-aged smokers.

Author:  
Bill Keevil

School of Biological Sciences,  
University of Southampton, UK

*For part 2: Treatment Strategies and document references watch for our next issue.*



Base Material: Microcolonies, Protozoa and Amoebae growth

### Plumbing systems

From a public health perspective, it is important to keep cold water supplies cold and hot water supplies hot, e.g. national codes of practice recommend that hot water supplies should be

It is rare that direct consumption of these contaminated waters leads to gastro-intestinal disease, perhaps with the exception of *H. pylori*, but the major health problem concerns aerosolisation of fine water droplets from splashing taps, shower

## Upcoming Events



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

### EVENTS

- Sept. 14, 2009. Food Safety Forum Toronto, Ontario <http://www.foodsafetyforum.ca>
- Sept. 15, 16 & 17, 2009. Canada's Outdoor Farm Show Woodstock, Ontario <http://www.outdoorfarmshow.com/>
- Sept. 23rd - 25<sup>th</sup>, 2009 Washington Association for Food Protection Annual Conference Campbell's Resort - Chelan, Washington [www.waffp.org](http://www.waffp.org)
- **Oct. 21 & 22, 2009. BCFPA The First Decade—Embracing a Changing World** [www.bcfpa.net](http://www.bcfpa.net)
- Oct. 24, 2009 Professional Development Workshop for Agrologists, Executive Hotel & Conference Centre, Burnaby, BC [www.bcia.com](http://www.bcia.com)
- Jan. 31-Feb. 3, 2010 National Mastitis Council 49th Annual Meeting, Hyatt Regency Hotel, Albuquerque, New Mexico. [www.nmconline.org](http://www.nmconline.org)
- Feb. 21-24 Pacific Fisheries Technologists International Conference, Edgewater Hotel, Seattle, WA Contact: Joe Frazier E-mail: [pft2010@hotmail.com](mailto:pft2010@hotmail.com) (Web site pending)

### OTHER ON-LINE EVENTS PAGES

- Listing of national and international conferences [fsrio.nal.usda.gov/conferences.php?year=2008](http://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....

Oct 21 & 22, 2009

**Early Bird Registration:  
before Sept 19<sup>th</sup>**



**BC FOOD  
PROTECTION  
ASSOCIATION**

*Conference  
Invitation*

Registration / details:

**[www.bcfpa.net](http://www.bcfpa.net)**

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

**- The First Decade -  
Embracing a  
Changing World**

**Technical Sessions  
October 21, 2009**

• Risk Communication • New  
Technologies

**Conference Sessions  
October 22, 2009**

• Water • Cost of Safe Food •  
Changing Values Affecting Our  
Food Supply • Decloaking  
Pathogens

**Keynote Speaker**

Bruce Clark from Marler Clark

**Delta Vancouver  
Airport Hotel  
Richmond, BC**

## A sample of event speakers...



**OCT 22<sup>nd</sup> KEYNOTE SPEAKER:**  
**Bruce Clark** is a principal in Marler Clark in Seattle. He has an extensive background in civil litigation, including personal injury, product liability and professional malpractice actions.

Since the landmark Jack-in-the-Box litigation Mr. Clark has been continuously involved in food and waterborne illness litigation involving bacterial, viral, and parasitic agents in settings ranging from large scale outbreaks to individual cases.



**OCT 21<sup>st</sup>:**

**Dr. Ray Gopes** is the Director of Environmental and Occupational Health at the Ontario Agency for Health Protection and Promotion. Ray is well known for his work in toxicology risk assessments. His history includes evaluating risks of dioxins in milk, cadmium in oysters and mercury in schools. Ray will be speaking on risk communication issues.



**Dr. Ben Chapman** is an Associate Professor with the North Carolina State University—every week he creates a food safety info sheet on hot topics, & uses social media to promote behavioral changes in food safety attitudes. Ben will be speaking both days on using social media (Oct 21<sup>st</sup>) and the importance of positive food safety culture (Oct 22<sup>nd</sup>).



**Brent Warner** is the Executive Director of Farmers Markets in Canada. He is passionate about farming in North America, and has initiated markets for wine and kiwis on Vancouver Island. He created many of the farmer's markets associations in BC and actively promotes agritourism. Brent will be speaking about farming sustainability in BC (Oct 22<sup>nd</sup>).

For more information, visit the conference page on our web-site at [www.bcfpa.net](http://www.bcfpa.net)

## FOR MORE CONFERENCE INFORMATION

[www.bcfpa.net](http://www.bcfpa.net)

Contact Terry Peters, BCFPA President  
tel: 604.274.7658 or [president@bcfpa.net](mailto:president@bcfpa.net)

## SEND COMPLETED REGISTRATION FORM TO

c/o Lorraine McIntyre, BCFPA Treasurer  
fax: 604.707.2441 or [treasurer@bcfpa.net](mailto:treasurer@bcfpa.net)  
mail: 3775 Edinburgh St, Burnaby, BC V5C 1R4



**BCFPA Mission:** To provide a forum to exchange information on protecting the food supply

**THANKS**—BCFPA gratefully acknowledges our Platinum Sponsors

- ◆ BC Innovation Council for New Technologies for Early Detection of Food Pathogens and Networking
- ◆ NCC Environmental Health for Risk Communication and Water

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**BC Food Protection Association**

The First Decade Conference  
1999 to 2009

## Embracing a Changing World

**Technical Sessions**  
Oct 21<sup>st</sup> 2009

- Risk Communication
- Novel Food Pathogen Detection

**Conference Oct 22<sup>nd</sup> 2009**

- Water: the treasure we still take for granted
- Decloaking pathogens: the war rages on
- Changing values affecting our food supply
- The costs of processing safe food

**Location:**

**Delta Vancouver Airport Hotel**

3500 Cassara Drive, Richmond BC

tel 604.287.1241



**CONFERENCE REGISTRATION FORM**

<b>Conference Fees</b>	<b>BC Food Protection Association Members</b>				<b>Non-Members</b>	
Early rate, register before Sep 19 <sup>th</sup> Late rate, register after Sep 19 <sup>th</sup>	<b>Regular and Sustaining</b>		<b>Students ‡</b>			
Cancellation Policy (see below) †	<b>Early</b>	<b>Late</b>	<b>Full day</b>	<b>½ day</b>	<b>Early</b>	<b>Late</b>
Wed Oct 21 <sup>st</sup> Sessions Morning: Risk Communication Afternoon: New Technologies	each session: \$ 75	each session: \$ 100	\$ 40	\$ 20	each session: \$ 100	each session: \$ 125
Thu Oct 22 <sup>nd</sup> Full Day Conference	\$ 175	\$ 200	\$ 65	\$ 35	\$ 250	\$ 275
<b>TOTAL COST Oct 21<sup>st</sup> .22<sup>nd</sup></b>	<b>\$ 325</b>	<b>\$ 400</b>	<b>\$ 105</b>	<b>\$ 55</b>	<b>\$ 450</b>	<b>\$ 525</b>

† Cancellation before Oct 14<sup>th</sup>, full refund minus \$25 admin fee. After Oct 14<sup>th</sup>, no refunds. ‡ Only BCFPA student members may register for the conference. Membership is \$15.

**REGISTRATION INFORMATION**

Registration date: \_\_\_\_\_

Company Name: \_\_\_\_\_

Your Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Postal code: \_\_\_\_\_

Tel: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

BCFPA membership  Regular/Sustaining  Student Not a member  Do you wish to join?  Yes

Costs:  Individual \$30  Student/Retired \$15 Sustaining  Bronze \$100  Silver \$250  Gold \$500 Please consult [www.bcfpa.net](http://www.bcfpa.net) for further membership info

<b>SAVE MONEY—become a BCFPA Member!</b>	<b>Number of Registrants</b>	<b>Total Amount</b>
<b>Wednesday October 21, 2009 Technical Sessions</b> Morning Session: Member <i>Early Late</i> Non-member <i>Early Late</i> Risk Communication \$75 \$100 \$100 \$125 Afternoon Session: Members <i>Early Late</i> Non-members <i>Early Late</i> Novel Technologies for \$75 \$100 \$100 \$125 Detection of Food Pathogens	# Members ___X\$75/\$100 # Non-mem ___X\$100/\$125	\$ _____ \$ _____
<b>Thursday October 22, 2009 Full Day Conference</b> Members <i>Early Late</i> Non-members <i>Early Late</i> \$175 \$200 \$250 \$275	# Members ___X\$175/\$200 # Non-mem ___X\$250/\$275	\$ _____ \$ _____
<b>List Names of Registrants for Name Badges:**</b> 1. _____ 3. _____ 5. _____ 2. _____ 4. _____ 6. _____		
Membership Costs <i>Memberships purchased valid until Dec 31, 2010</i> <input type="checkbox"/> Individual: \$30 <input type="checkbox"/> Student/Retired: \$15 Sustaining: <input type="checkbox"/> Bronze \$100 <input type="checkbox"/> Silver \$250 <input type="checkbox"/> Gold \$500 Please consult <a href="http://www.bcfpa.net">www.bcfpa.net</a> for further membership information	Memberships _____	
<b>** Group rates: register 5 or more from same company save 10%!</b>		<b>TOTAL AMOUNT</b> \$ _____

**Method of Payment:** (any questions please contact Lorraine at (day) 604.707.2458 (eve) 604.291.7794 or Terry at 604.274.7658)

**Cheque.** Make cheque payable to the BC Food Protection Association. Mail to 3775 Edinburgh St, Burnaby, BC V5C 1R4

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Send your completed registration c/o Lorraine McIntyre by e-mail [treasurer@bcfpa.net](mailto:treasurer@bcfpa.net) or fax 604.707.2441

## BCFPA Meets With Delegation from China



On the afternoon of July 30, 2009, six members of the BCFPA Board met with fifteen delegates of the Food and Drug Administration of Shenzhen Municipality of Peoples Republic of China.

We had received a request from the State Food and Drug Administration (SFDA) of China, a newly established administration under the Ministry of Health of China, to take part in a visiting program in Canada for a delegation consisting of 15 government officials from the Food and Drug Administration of Shenzhen Municipality of P.R. China. The delegation was led by Mr. Lu Yi, Superintendent from the Institute for Drug Control of Shenzhen Municipality. The purpose of their visit was to learn about sound Canadian practices on food safety management. This included the regulatory framework with food safety administration, as well as the related association's experiences in promoting the development of food safety in the industry. We were asked to deliver a brief introduction on BCFPA and IAFP including their roles and mandates in food safety and public health protection, services

provided to members, as well as our relationship with food safety regulatory agencies/authorities and the community.

The mandate of Food and Drug Administration (SFDA) is to supervise the safety of food, drug and cosmetics. It is the supervision and enforcement agency for all food and drugs either produced domestically or imported from outside of China. More information about SFDA can be found at <http://eng.sfda.gov.cn/eng>.

Shenzhen city is extremely important for China's economy. It neighbors Hong Kong and is the first and most successful economic development area zoned by the Chinese government at the beginning of China's reform and opening era since early 1980. It is one of the most developed cities in China after Beijing and Shanghai, but the first city with the average GDP over 10K USD in China. More information about Shenzhen city is available at <http://English.sz.gov.cn>

After introductions all around, Terry gave a presentation on the International Association for Food Protection (IAFP). He outlined the structure of IAFP and gave a summary of past annual meetings and the European Symposia. He also explained the IAFP Affiliate structure, the formation of affiliates and the benefits achieved by

being an Affiliate as part of IAFP.

Graham Monda then took over to discuss the creation and operation of our BC Affiliate. He discussed our structure and mandate and how we achieve this in carrying out the many activities in which we are involved. He emphasized the point that BCFPA does not have any paid staff and that all the Board are volunteers donating their time to something they feel very strongly about. Graham's talk was followed by a discussion of our Student Professional Development Group led by Stephanie Chiu. Stephanie amused the visitors with some anecdotes about the student factory tours and finished with an explanation of our scholarship program. Terry gave the final presentation and discussed how BCFPA relates to regulatory agencies and to the community present in British Columbia.

The meeting was a different experience for us and it took a bit of time to adjust to the translation process. Our discussions were able to show how BCFPA can work in a partnership role within the community of BC. We showed how we are able to relate to members of the public, government, industry and academia. A great deal of appreciation was expressed to us by the Chinese and hopefully this will lead to the creation of an IAFP Affiliate from Shenzhen province in PRC.

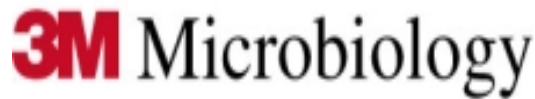
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