



The Grapevine

December 2009

Volume 3, Issue 6

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Beyond Self Reporting: Exploration of Food Safety Behaviours Through Observation

We do everything we can when it comes to communicating food safety practices to our employees: offering training, using posters as reminders and sharing QA monitoring results on a regular basis. It's what we do, but how effective is it really?

To find out, Dr. Ben Chapman, Food Safety Extension Specialist from North Carolina State University observed 8 busy fast food facilities using cameras trained over several work stations. They all had similar menus with a total of 47 food handlers across sites. The

methodology of this study involved:

- Recording of baseline practices before any training was done.
- Current food safety info sheets provided weekly for 7 weeks.
- Info sheets posted in 5 highly visible areas.
- Info integrated into on-going training.

Data collection entailed:

- 348 hrs of video (pre and post training).
- Each handler was on-camera for a mean of 13.43 hrs pre-food safety training and 13.55 hrs post training.

- Recording began 30 minutes prior to the first scheduled employee's start time and ended 30 minutes after work stopped.

What he found was: education certainly helped reduce the risk but high demand still overpowered some practices when space and time became limited.

For more info contact Dr. Ben Chapman at: Benjamin_chapman@ncsu.edu

Dr. Ben Chapman spoke at the 2009 BCFPA Conference, Richmond BC. For a copy of his talk go to www.bcfpa.net

Food for Thought

- *Estimated 76 million cases of foodborne illness each year (US)*
- *325,000 hospitalizations, and 5,000 deaths*
- *For FIVE foodborne pathogens, medical costs, productivity losses, and costs of premature death total: \$6.9 Billion a year*

[Facts taken from Bruce Clark, Marler Clark Attorneys at Law presentation, 2009 BCFPA Conference, Richmond, BC.]

Event	Pre	Post	Change	Percentage
Hand washing attempts	21.09	22.51	+1.42*	+6.7%
Correct hand washing events	2.38	4.02	+1.64*	+68.9%
Indirect cross contamination	15.70	13.13	-2.57*	-19.6%
Direct cross contamination	1.89	1.04	-0.85*	-81.7%

*Significance level (p<0.05, 95% CI)

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

BCFPA—Student Professional Development Group Goes Touring!



On October 3rd, a group of BCFPA students and three executive members went touring! What a day we had! We learned lots and sampled some very delectable products!



Our first stop was the Nestle water plant in Hope, BC followed by three wineries in the Fraser Valley on Saturday, October 3, 2009.



The Nestle water plant opens its doors to the public for tours once every few years so the tour was a good opportunity to learn more about how bottled water is made.

The plant produces Pure Life bottled water. Spring water is used for its bottles whereas the town water is used for cleaning. They have

two silos dedicated for storing the water.

Nestle's uses environmentally friendly plastic for their bottles: using a PET resin which they buy in a pre-mold resin form. PET resin is lightweight, shatter-resistant and offers better clarity than other plastics. This resin provides less material per unit, is recyclable resulting in less waste and plastic being used overall. Nestle stretch blow-molds their own plastic bottles on site.

The students then headed to the area where the bottles are filled. The guide informed the students that the bottling machines can fill 64,000 bottles per hour. There are several filling lines to accommodate flavoured water. Cranberry, tropical fruit, raspberry lime and grape flavoured bottled water fortified with vitamins and/or minerals are produced on site.

The water used is first filtered using a 0.2 micron filter and then ozone is added. Afterwards, the bottles are capped and sealed. Lastly, the bottled water is packaged.

Bottles of 6 are further packaged every 9 seconds in the packaging line for shipping. The bottles are left for 12 to 24 hours, to allow the ozone in the bottle to dissipate.

Quality control is monitored by a trained Nestle employee who checks the water quality every hour. The plant runs 24 hours a day, 7 days a week; however, they are much busier over the summer.

In addition to the tour, Nestle offered free bottled water, Nestle products and lunch.

After lunch, the students headed over to The Fort Wine Company in Fort Langley. There, the students learned more about the fermentation process of wine making. The Fort Wine Company produces fruit wines instead of grape wines. Out in the field, cranberries are grown for their fruit wines. To harvest the berries the cranberry field is flooded with water so that the berries would float up, making it easier to collect. Red and white cranberry, pear, apple, strawberry and blueberry are used for

BCFPA—Student Professional Development Group (cont'd)

their fruit wine products. The BCFPA group enjoyed a sample of the Cold Snap ice apple fruit wine product.

Next the group headed to Domaine de Chaberton Estate Winery in Langley. The 55 acre property includes a winery and vineyard where it grows Bacchus white grapes intended for wine. It receives its red wine grapes from the South Okanagan Valley.

Our winery tour guide, Gail, first showed us around the vineyard. These vines were planted in 1983 and are 25 years old. They have 30 to 35 pickers harvesting 10 to 15 tonnes per day. Gail mentioned that 2009 is a good year for harvest, yielding about 6 tonnes per acre.

The student group then headed to the processing area where they learned more about the fermentation and bottling process. In the storage age, wine is stored in barrels. These barrels cost \$1000 each and get used three times. They get about 300 bottles of wine for each barrel.

Altogether, Domaine de Chaberton Estate Winery make about

47,000 cases per year. After the tour, wine samples were given out to the tour group.

The last spot visited by the student group was Westham Island Winery in Ladner. Lorraine, our tour guide and owner of the winery, showed the students the wine processing area. Westham Island produces fruit wines and grows their own fruit on a 35 acre property. They produce a wide variety of fruits, ranging from white, red and black current to tayberry and red and green gooseberries. She has even grown pumpkin! These fruits are frozen prior to fermentation. She produces between 8 and 10,000 litres of wine per year, which is considered reasonable for a small winery. Wine bottles

are pre-washed and then filled manually using the filling machine.

After each tour, the students and BCFPA members got to try free samples. They even bought some wines to take home! What a great day we had!

The students would like to thank Nestle water plant and Elsie Friesen specifically for arranging the Fraser Valley "water and wine" tour! They would also like to thank the BCFPA for organizing the tour!



Presidents Corner



*Terry Peters,
BCFPA President*

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Terry Peters,
President

BC FOOD PROTECION
ASSOCIATION



Annette Moore
Newsletter Editor
*Interested in putting
in an article or ad?*

Contact info:

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Ph: 604-859-5962

Hello again and thank you for taking the time to read our newsletter. We are nearing the conclusion of our 10th Anniversary year since the creation of BCFPA in 1999. The past ten years have been very successful for us with the local support of our activities and BCFPA being honoured with six international awards. The strong support from our volunteers, members, sustaining members, and sponsors were the key to achieving this. Each and everyone deserves acknowledgement for making BCFPA achieve such success from their start-up through to today where we are now recognized as a stakeholder in the BC Food environment. We have grown from less than 30 members to a peak of over 200 members in 2008. Each year we have been able to achieve our goals because of this strong support. Some new achievements we realized this year were the Listeria workshop on Vancouver Island and the increase of our conference to a second day to include two

technical sessions. We are also proud to be able to again offer two scholarships to assist students enrolled in a post secondary program related to food.

In every one of our ten years, we have been steadfast in our mission of providing a forum to exchange information on protecting the food supply. I do not need to tell you of the importance of food safety. This was brought to the forefront again this year with the Listeria enquiry with subsequent follow up to this and a number of Salmonellosis outbreaks. We also saw the impact that fraud could have on food safety with the melamine being used to boost protein counts, this time in infant formula. Allergen issues were prominent again as witnessed through the many recalls due to undeclared allergens in foods and the push for improved labelling.

As we find ourselves approaching the end of 2009 I would like to thank you for your support and input

throughout the year. I know it has been hard for some of you to stay connected. This year, unlike any in our past ten years, has provided new challenges for some as a result of the unstable economy. BCFPA has been in close contact with our members and provided support to a few members seeking guidance with respect to their careers. It is the opportunity for networking at our gatherings where we can all keep in touch with each other and offer ideas and support for many.

Your BCFPA wishes all of you a very Merry Christmas and encourages you all to share the many joys of the season. We hope that 2010 presents new opportunities for all of us and we wish you a very happy and prosperous new year.

Until next
time.....Terry

BCFPA Executive—Share Your Ideas!

Contact any one of the executive!

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Biofilms in Water Systems - Origins and Treatment—Part 2

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. 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, as well as *Mycobacterium avium*, another important respiratory pathogen, and *Helicobacter pylori*, the aetiological agent of stomach ulcers and gastric cancer. 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 debate. 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 biofilms. 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 water borne 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 et al, 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

This article is 2 of a two part series. Part 1 was in the last issue: September 2009.

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

To contact Graham or learn more about Oxoid Canada:

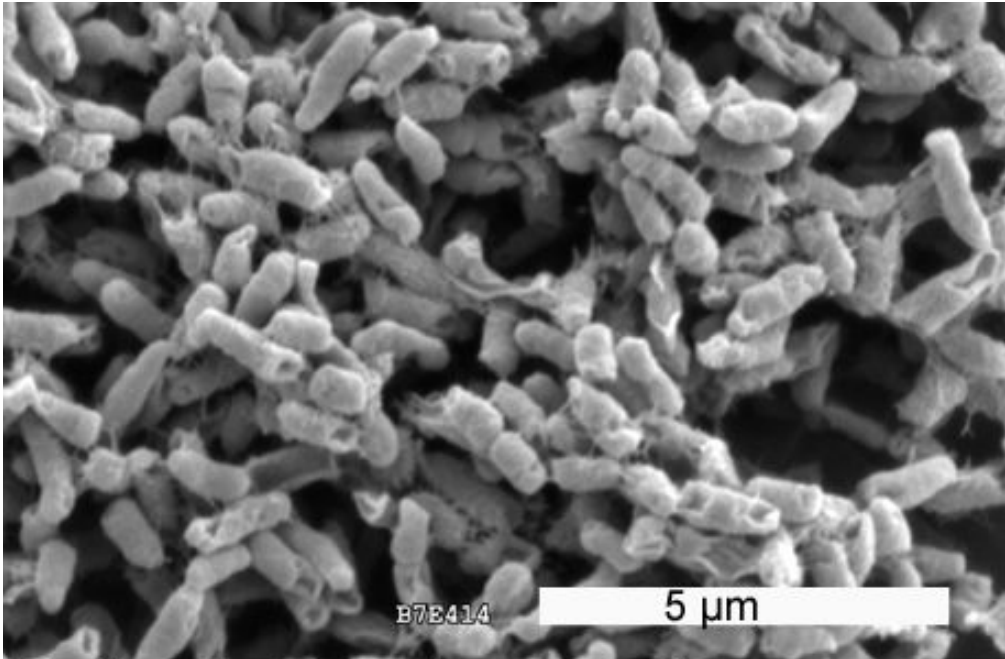
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Biofilms in Water Systems - Origins and Treatment—Part 2 (cont'd)



Biofilm de *Pseudomonas fluorescens*
(Y. Lequette)

approved methodologies need to be agreed for detection of VBNC faecal indicators or pathogens.

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 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.

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

Biofilms in Water Systems - Origins and Treatment—Part 2 (cont'd)

with compromised lung function, such as middle-aged smokers.

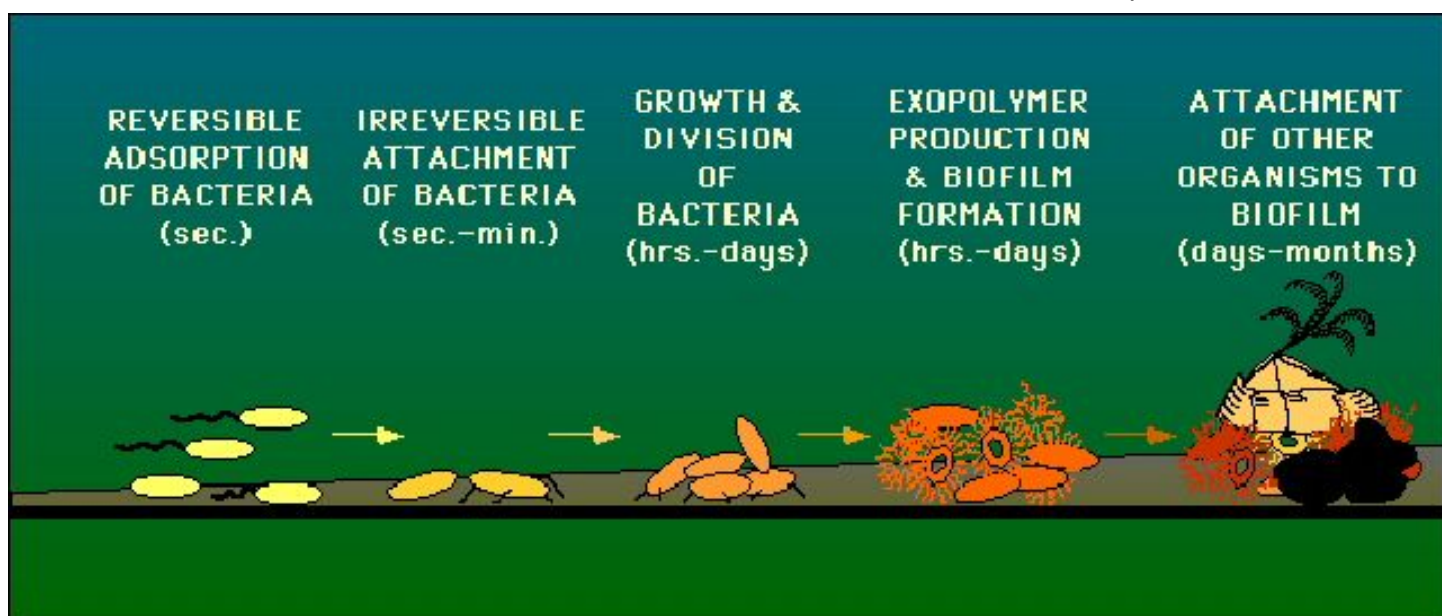
Treatment strategies

Pathogen dissemination frequently occurs due to simultaneous failure of several barriers, such as reduced hot water temperatures, ineffective residual disinfection and poor maintenance of cold water holding tanks, leading to their contamination and subsequent contamination of the plumbing system. Several treatment strategies seem immediately obvious. Considering simple physical procedures: firstly, keep cold water supplies cold and hot water supplies hot by applying effective lagging materials and ensuring elementary engineering practices, such as avoiding cold water pipes being placed above hot water

pipes, with the subsequent convection and radiation of heat. Secondly, keep hot water supplies above 55°C to prevent regrowth of heat tolerant pathogens, such as legionellae. Some hot water systems operate closer to 50°C, but laboratory studies demonstrated that *L. pneumophila* will still colonise and persist in biofilms at this temperature, particularly on plastic pipe surfaces. Maintaining the hot water temperature is particularly important when water consumption, and therefore flow, decreases at night. In one hospital study, it was shown that the temperature of hot water systems, maintained above 50°C during the day, decreased to 37°C or less during the night, and oxygen content of the water decreased

from 6mg/l to almost zero; ideal conditions for the growth of legionellae. Thirdly, in buildings that rely on cold water storage tanks for their water supply, these should be regularly cleaned and disinfected, and sealed to prevent ingress of dust or animal and bird faecal droppings that would increase the organic content of the water and introduce potential pathogens.

Considering chemical intervention, application of residual chlorination appears beneficial to control microbial regrowth, and shock dosing of high chlorine concentrations (50mg/l) into water systems suspected of causing Legionnaires' disease correlates with the abolition of outbreaks. However, we should be mindful that *L. pneumophila* can become VBNC in the presence of even



Biofilms in Water Systems - Origins and Treatment—Part 2 (cont'd)

For part 1: Which covered: introduction of biofilms, potable water supplies, biofilms and plumbing systems see Volume 3, Issue 5, Sept 2009 Grapevine Newsletter.

several mg/l chlorine, and a plumbing system deemed free of legionellae may actually still be contaminated. It is widely believed that monochloramine is a less reactive and therefore more persistent biocide than chlorine, making it ideal for penetrating biofilms and being a more effective biocide. However, it has again been shown that *L. pneumophila* will become VBNC in the presence of 10mg/l monochloramine. Another alternative biocide used in plumbing systems is chlorine dioxide. At shock dose concentrations, this appears extremely effective at causing biofilms to shed from plumbing systems, as witnessed by the large amounts of deposits that can be flushed out. It also appears successful at reducing the numbers of

legionellae present in the system. However, it is not yet known if legionellae will survive in a VBNC form at shock dose or low dose concentrations.

Similarly, a wide range of biocides, such as bromine derivatives, are advocated to control legionellae in cooling water systems of institutional buildings. For example, 1-bromo-3-chloro-5,5-dimethylhydantoin was tested for efficacy against planktonic and biofilm bacteria on stainless steel and mild steel in a laboratory model to simulate a cooling tower water system. The consortium of bacteria growing in the chemostat model included legionellae, pseudomonads, methylobacteria and actinomycetes, and *Flavobacterium*, *Alcaligenes* and *Achromobacterspp.* At biocide concentrations

of 1 or 2mg/l, bacteria in the planktonic phase were dramatically reduced in the culture, whereas only a 1 log drop in viable bacteria was detected in the biofilm. When the concentration of biocide was increased to 4 or 6mg/l, a 3 log reduction was observed in the number of viable bacteria recovered from the biofilm. This, again, illustrates how bacteria contained within a biofilm are more refractory to attack from antimicrobial agents. Significantly, legionellae appeared more susceptible to the biocide than other members of the microbial consortium and were not recovered from either biofilm or planktonic phases at biocide concentrations of 1mg/l.

Author: Bill Keevil
School of Biological Sciences,
University of Southampton, UK

A Word About Our Annual General Meeting

For those of you who are BCFPA members, you may be wondering about our next AGM. This meeting has been traditionally held around the end of the year or early in the new year.



This year we have been reviewing the timing of this meeting and how Olympic and Paralympic events might impinge upon its success and also our costs. Because of this, the Board has made the decision to wait until after the Paralympic games before holding the AGM.

Our tentative plans are for March 24, 2010 at the Firefighters' Club Banquet & Conference Centre in the Metrotown Complex, 6515 Bonsor St., Burnaby. Watch for a posting to confirm this early in the coming year. We hope that you will be able to join us in March.

Upcoming Events



Knowledge and continual updating is key to any food protection program

Next BCFPA Event...

**Tentative date:
March 24, 2010
AGM**

EVENTS

- Jan. 7-8, 2010 BC Innovation Council's Life Science's Innovation Summit, Hyatt Regency, Vancouver. <http://www.bcic.ca>
- Jan. 18-20, 2010, Canadian Consulting Agrologists Association North American Consulting School, Calgary, <http://www.ccaa.bz/nacs-2010-overview>
- Jan. 25-26, 2010, Canadian Institute Managing Agri-Food Legal and Business Risks, Winnipeg, <http://www.canadianinstitute.com/agri-food.htm>
- Jan 27, 2010 Agriculture and Food Industry Gala, Ramada Plaza and Conference Centre <http://www.bcac.bc.ca/gala2008.htm>
- Jan 28-30, 2010 Pacific Agriculture Show, Abbotsford, Tradex. <http://www.agricultureshow.net/>
- Jan. 31-Feb. 3, 2010 National Mastitis Council 49th Annual Meeting, Hyatt Regency Hotel, Albuquerque, New Mexico. www.nmconline.org
- Feb.3-5, 2010, Canadian Farm Business Management Council 2010 Managing Excellence in Agriculture Conference, Saskatoon, <http://www.farmcentre.com/EventsAnnouncements/Events/ManagingExcellence/2010/Default.aspx>
- Feb. 21-24 Pacific Fisheries Technologists International Conference, Edgewater Hotel, Seattle, WA Contact: Joe Frazier E-mail: pft2010@hotmail.com (Web site pending)
- Mar. and Apr. I 2010, Prairie Innovation Forum, Brandon and Dauphin, Manitoba, <http://public.assiniboine.net/Default.aspx?tabid=143&k=applied&i=165>
- Mar. 2-5, 2010, Canadian Horticultural Council Annual General Meeting, Quebec City, <http://www.hortcouncil.ca>
- Mar. 8-12, 2010, 4th Annual Growing the Martins: Green Energy and Economy for the Farm and Food Sectors, London, Ontario, <http://www.gtmconference.ca>
- Mar. 8-12, 2010, 2nd Annual Canadian Farm and Food Biogas Conference and Exhibition, London Convention Centre, London, Ontario <http://www.gtmconference.ca/splashbiogas/>
- (Tentative) Mar. 24, 2010 BC Food Protection Association Annual General Meeting, Firefighters' Club Banquet & Conference Centre, Metrotown Complex, 6515 Bonsor St., Burnaby www.bcfpa.net
- May 31-June 1, 2010, 2010 CIFST / AAFC Conference, Safe and Healthy Food: Harvesting the Science, Winnipeg, <http://www.cifst.ca>
- June 20-24, 2010 Canadian Society of Soil Science and Canadian Society of Agronomy joint meetings, Saskatoon, <http://www.usask.ca/saskatoon2010/Saskatoon2010/Welcome.html>
- July 25-28, 2010, 6th Canadian Barley Symposium, Saskatoon <http://www.canbar6.usask.ca>
- Sept. 12-15, 2010, ABIC 2010: Bridging Biology and Business, Saskatoon, <http://www.abic.ca/abic2010/>

OTHER ON-LINE EVENTS and WEBINAR PAGES

- Listing of national and international conferences fsrio.nal.usda.gov/conferences.php?year=2008
- Food Newz, <http://www.thefoodnewz.com>—around the world event calendar.
- Food Safety Planning Workshops for Food Processors-Variou locations in BC http://www.ssfpa.net/index.php?option=com_dtregister&Itemid=48

BCFPA Bits, Bites & Kudo's

We need your Award Nominations for BC Food Protection Association Members!

The BC Food Protection Association would like to give awards to outstanding and deserving members in our association in 3 different categories at our AGM on March 24, 2010. The nomination form is attached and is available on our website. Please **submit your nominations to us by January 31, 2010**.

The 3 awards are:

1. "BCFPA Food Safety Award" for a regular, honorary, special, student or retired member of the Association deemed to have contributed **outstanding service** to the **BC food industry** with respect to food safety.
2. "BCFPA President's Award" "for a regular, honorary, special, student, sustaining or retired member of the Association deemed to have contributed **outstanding service** to the **BC Food Protection Association**."
3. "BCFPA Lifetime Achievement Award" for a regular or retired member of the Association, this award

recognizes individuals who have made **substantial contributions to the objectives of the BCFPA** through **many years of active service** in the association.

First Decade Conference

The BC Food Protection Association hosted 100 delegates during their recent conference in Richmond October 21st & 22nd. There were over 40 delegates at each of the technical sessions on Wednesday October 21st, and over 75 delegates during main conference Thursday. This event would not have been possible without the assistance of the many dedicated volunteers:

Shendra Brisdon, Rick Gammer, Ildiko Herr, Joo Hee Kang, Jovana Kovacevic, Lorraine McIntyre, Annette Moore, Terry Peters, Kourosh Pirayesh, Sion Shyng, and Dewi Winoto.

THANKS FOR VOLUNTEERING!

We would also like to thank our sponsors who made this event possible:

- [BC Innovation Council](#),
- [NCC Environmental Health](#),
- [3M Food Safety](#) and,
- [BC Food Processors Association](#).

Reciprocal Memberships and Attendance at Events

The BC Food Protection Association will be exchanging memberships (i.e. reciprocal membership) with two other provincial associations: the BC Food Processors Association and the Small Scale Food Processors Association. How reciprocal membership might be extended to individual members of these associations has not been fully explored, and may be a question posed at our annual AGM. This may also be an issue to address in our by-laws. At the present time, voting memberships follow the guidelines set out for all **Sustaining Members**. Individual members of these associations are not eligible for BCFPA event member rates (unless they are also the voting member or the member assigned to the association membership).

Currently, the policy of the BC Food Protection Association is to honour any visiting [International Food Protection](#) affiliate member (for example, from the [Ontario Food Protection Association](#) or [Washington Association for Food Protection](#)) with member rates, even though they may not specifically be a member of this sister association. If you have an opinion on these issues, please let us know!

AWARD NOMINATION FORM (page 1 of 2)

I would like to make a nomination for the following individual for a BC Food Protection Association award (check award category):

- **"BCFPA Food Safety Award"** - This award may be presented to a regular, honorary, special, student or retired member of the Association deemed to have contributed *outstanding service* to the **BC food industry** with respect to food safety.
- **"BCFPA President's Award"** - This award may be presented to a regular, honorary, special, student, sustaining or retired member of the Association deemed to have contributed *outstanding service* to the **BC Food Protection Association**.
- **"BCFPA Lifetime Achievement Award"** - This award may be presented to a regular or retired member of the Association and recognizes individuals who have made *substantial contributions to the objectives of the BCFPA* through **many years of active service** in the association.

Personal Data for Nominee

Nominees Name: Mr./Ms./Dr. (First) _____ (Last) _____

Nominees Current Title: _____

Company: _____

Address: _____

City: _____ Province _____ Postal Code _____

Telephone: _____ Fax: _____ E-mail Address: _____

Person Submitting Nomination

Your Name: _____ Title: _____

Company: _____

Address: _____

City: _____ Province _____ Postal Code _____

Telephone: _____ Fax: _____ E-mail Address: _____

Nominees relationship to you: _____

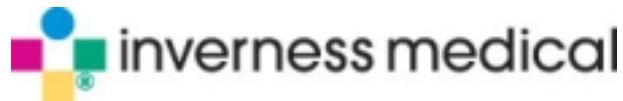
[Please go to next page for further information](#)

DEADLINE for nominations is January 31, 2010

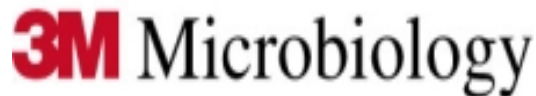
Sustaining Members

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 Chef's Association
- BC Hot House Foods Inc.
- British Columbia Food Processors Association
- CANTEST Ltd.
- Fraser Health Authority
- Freybe Gourmet Foods Ltd.
- GJG & Associates
- Hain Celestial Canada
- Neogen Corporation
- Quality First in Agriculture Inc.
- Ronco Protective Products
- SGS Canada Ltd.
- Small Scale Food
- Processor Association
- SGS Canada Inc.
- Sofina Foods Inc.
- The Steritech Group Corp.
- Sugarplum Desserts Ltd.
- TrainCan Inc.
- UNIPAC