

Newsletter Directory



BC FOOD PROTECTION ASSOCIATION

The Grapevine

Volume	Number	Date	Topics
2	5	Oct 2004	<ul style="list-style-type: none"> BCFPA Upcoming AGM New Food Safety Act and Agriculture Meet BCFPA Executive Consumer Confusion Contributes to Risk of Salmonella Infection from Raw/Undercooked Chicken Nuggets and Strips Bio-Terrorism & Food Security-Protecting Our Food Supply Sustaining Member Profile- CANTEST
2	4	Aug 2004	<ul style="list-style-type: none"> Ground Beef & E.coli 0157:H7 US Homeland Security Tackles Farmland Security Canada Must Take Lead on Food Safety, Maple Leaf CEO Tells Winniped Congress Traceability Made Easy-Key Concepts Behind It
2	3	May 2004	<ul style="list-style-type: none"> Pathogen Environmental Monitoring and Control BCFPA Student Development Group News and Activities Sustaining Member Company Profile: C.D.S. Sanitation Ltd. Biosecurity-Everyone Has A Role to Play New Canadian Food Safety Magazine The Importance of Proper Oyster Preparation Sustaining Member Profile-C.D.S. Sanitation
2	2	Jan 2004	<ul style="list-style-type: none"> BCFPA Launches it's Website Food Safety Depends on Reasons, Not Rules Persistence of E.coli 0157:H7 on Lettuce Plants Following Spray Irrigation with Contaminated Water Comparison of Hand Washing Techniques Consumer Food Handling Behaviours Associated with Prevention of 13 Food Borne Illnesses Sustaining Member Company Profile: Brenntag AG Group

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2	1	Oct 2003	<ul style="list-style-type: none"> • BCFPA Membership Increases • Epidemiology, Diagnosis and Prevention of Norwalk Like Virus Outbreaks • Laboratory Investigation and Epidemiology of Outbreaks in BC in 2002 • Case study: Managing Norovirus Outbreaks in Cruise ship Facilities • Summary of 90th IAFP Annual Meeting • Health Authorities Issue Boil Juice Warning
1	6	Spring 2003	<ul style="list-style-type: none"> • Hepatitis A: A Food Borne Communicable Disease • Capers' Hepatitis A Story - Lessons Learned • Using the FOODSAFE Program to Safeguard Against Communicable Disease • What is Norwalk Virus? Updated
1	5	Nov 2002	<ul style="list-style-type: none"> • HACCP on Produce Farms is Urgently Required in BC • Update of On-Farm HACCP Programs in BC • HACCP in BC: A Means to an End • HACCP Prerequisites at Retail: The Vendor Recognition Program • What it Really Takes to Develop a Successful HACCP System • Hazard Analysis: It's Not a Consensus Decision • Hepatitis A • Uncooked, Unhealthy • Can TV Cooks Become Food Safety Celebrities?
1	4	April 2002	<ul style="list-style-type: none"> • Listeria Monocytogenes • CFIA Field Compliance Guid: RTE Foods Contaminated with Listeria Monocytogenes • Dietary Recommendations for Persons at High Risk of Listeriosis • Health Scare Hits Organic Market • Antiseptic Antidotes Breeding Like Germs • Lick of Paint to Keep the Germs Away

Volume	Number	Date	Topics
1	3	Nov 2001	<ul style="list-style-type: none"> • Bio-terrorism • Bio-terrorism and Bio-crimes: Acquisition of Biological Agents • Agro-terrorism • Summary of 88th IAFP Annual Meeting • DFC Hires National Coordinator for Canadian Quality Milk Program • Food Safety Website Relunched: Advisory Organization Launches Food Safety Information Website • Bio-Terrorism: The Next Food Safety Threat • Biological Agents Involved
1	2	March 2001	<ul style="list-style-type: none"> • On-Farm Food Safety • Most Frequent Food Allergens and their Impact on the Food Industry • Oral Allergy Syndrome • The Culprits, When Good Food goes Bad • BC Mulls Tough Law on Water Saboteurs
1	1	Sept 2000	<ul style="list-style-type: none"> • E.coli 0157:H7 - A Consumers Perspective • Emerging Pathogens and Vehicles • Summary of 87th IAFP Annual Meeting • Food Illness Websites Launched