

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

# **BCFPA Grapevine**

## **2016 May 11th Speaker's Evening Updates from Health Canada's Food Directorate & Risk Management from a Social Media Perspective**

Your BCFPA will be organizing a Speaker's Evening event this Spring. The event will take place at the [Firefighters' Banquet & Conference Centre](#) (6515 Bonsor Ave, Burnaby, BC) on **Wednesday, May 11, 2016.**

Our first speaker, **Dr. William Yan**, will be speaking on the current direction of Health Canada such as amendments to nutrition labelling regulations, revision to fortification policies and management of supplemented foods. Dr. Yan obtained his M.Sc. in Microbiology and Ph.D. degree in Medical Microbiology and Infectious Diseases from the University of Alberta. He was head of Canadian delegations for Codex Ad Hoc Intergovernmental Task Force on Foods Derived from Biotechnologies. In June 2010, Dr. Yan was appointed as Director of the Bureau of Nutritional Sciences in the Food Directorate. Recently, Dr. Yan led the transition of food-like natural health products to the food regulatory framework.

He is currently leading the Food Directorate's work on improving how nutritional information is provided on food labels in Canada.

Our second speaker, **Della Smith**, will be speaking on food related high-risk communications through practical tips, tools and techniques. She earned this reputation by delivering innovative, workable communications strategies for companies and organizations across Canada for over 30 years. As a consultant, Della has specialized in crisis and issues management, and worked on food related issues including product recalls, food tampering, activism, disease outbreaks, food poisoning and more. Today her company, **Q Workshop**, focuses on helping organizations through workshops and facilitated sessions.

To register, click [here](#)



**BC FOOD  
PROTECTION  
ASSOCIATION**

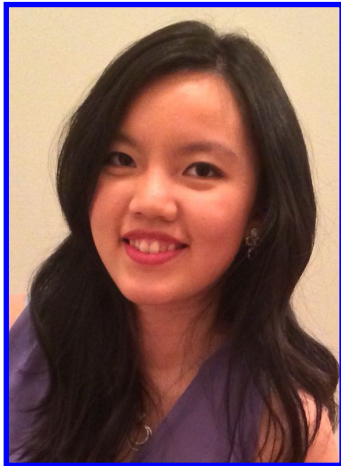
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## President's Report



Hello fellow members, thank you for your continuing support of the BC Food Protection Association!

I am greatly honoured to serve as President of BCFPA this year. Our executive includes long-standing board members with the addition of Alex Montgomery, who rejoins the board as Vice President. More information about [your executive](#) is available on our website [www.bcfoodprotection.ca](http://www.bcfoodprotection.ca). With the support of the executive and volunteers, I hope to bring another exciting year with the anticipated Speaker's Evening and Fall Conference.

Our 2015 Annual General Meeting was a success with 35 members in attendance this year. Theresa Almonte, our current Past-President, reviewed the 2015 report, led the voting of 2016 Executive and presented the Student Scholarship Award. The evening also provided an opportunity for attendees to network with other food safety professionals and visit Sustaining Member booth displays. Do visit page 4 of the newsletter or our Events page on our website to access complete details of the event written by our student volunteer. We will be hosting the 2016 Spring Speaker's Evening at the Firefighter's Club in Burnaby, BC on May 11, 2016. Two interesting speakers will present on "Updates from Health Canada's Food Directorate" and "High Risk Communication Today". More details about the event and registration can be found on our website. Please be sure to register early and take advantage of our early bird rates!

I would like to invite you to attend the IAFP Annual General Meeting on July 31 – August 3, 2016 at America's Center in St. Louis, Missouri. The IAFP Annual Meeting is attended by more than 3,000 of the top industry, academic and governmental food safety professionals from six continents. The meeting provides attendees with information on current and emerging food safety issues, the latest science, and innovative solutions to new and recurring problems. More information about the conference and registration can be found at <https://www.foodprotection.org/annualmeeting/>

If you are interested in getting involved in our committees or events or if you have any topics of interest you would like us to pursue for our events, please contact me at [president@bcfpa.net](mailto:president@bcfpa.net)

We look forward to seeing you at our events and conference this year!



# BC Food Protection Association

## BCFPA Spring Speaker's Evening: Updates from Health Canada's Food Directorate & Risk Management from a Social Media Perspective

Wednesday, May 11, 2016

Speakers: *Dr. William Yan & Della Smith*

- 4:30-5:00 pm Registration & Light Networking  
5:00-5:15 pm Welcome Remarks  
5:15-6:15 pm Dr. William Yan  
*Updates from Health Canada's Food  
Directorate: Supplemented Food  
Products in Canada, What You Need  
To Know*  
6:15-6:45 pm Nutrition Break & Networking  
6:45-7:45 pm Della Smith  
*High Risk Communication Today*  
7:45-8:00 pm Closing Remarks & Door Prizes

Location:

[Firefighters' Banquet & Conference  
Centre](#)

6515 Bonsor Ave, Burnaby, BC

**FREE PARKING:** parkade entrance  
located at Bonsor Ave & Bennett St --  
3rd level of parkade at Metrotown  
Food Court Parking area

Click [here](#) to register!

	Early Bird Rate (by Apr 29)	Regular Rate (after Apr 29)
BCFPA Member	\$40	\$50
Student/Retired	\$20	\$30
Non-Member	\$65	\$75

Sustaining Members  
Networking  
Displays & Door Prizes

For more information, visit our website at: [www.bcfoodprotection.ca](http://www.bcfoodprotection.ca)

A limited number of **Sustaining Member Display Tables** will be available for the event on a **first-come, first-serve basis**.

Reserve your table now - contact Peter Taylor: [petertaylor58@gmail.com](mailto:petertaylor58@gmail.com)

Prices per table for:

- **Sustaining members:** 1 FREE table

For sponsorship opportunities, please contact Simon Cowell or Ron Kuriyedath at: [events@bcfpa.net](mailto:events@bcfpa.net)

## 2015 AGM on Feb 4th: 'Big Data' to Help Improve Food Safety & Sanitizer Resistance on *L. monocytogenes*

On February 4, 2016, another successful general annual meeting was hosted by BC Food Protection Association at the Shadbolt Centre for the Arts in Burnaby, BC. With thirty-five members in attendance from various backgrounds including industry, government, academia and students, this evening presented a great opportunity to network and catch up on the latest BCFPA news. In addition, both speakers, Christina Wilson and Michael Millio, were able to provide interesting and new perspectives on concerns related to food protection.

After a short introduction by **Theresa Almonte**, the winner of BCFPA essay contest was announced. **Karen Fong** was awarded BCFPA student scholarship for her analysis of the growing food trend of Hot Pot restaurants in Vancouver. Her winning essay was entitled, "Hot pot: A trend worth trying?"



Our first presenter was **Christina Wilson**, Chief of Food Protection Section for Columbus Public Health. As both an attorney and sanitarian (a.k.a. the American counterpart of

a public health inspector), she was able to share her experience with developing an efficient food safety program through the analysis of trends and statistics. At Columbus Public Health, quantitative data is collected to help improve food safety and manage individual sanitarian performance. This data includes such things as the number of health infractions a restaurant has and the time each sanitarian takes to inspect each establishment. The statistics, refer to as "Big Data", are then compiled and examined in order to increase accountability as well as ensure the proper allocation of funds.

**Michael Milillo**, winner of the 2014 BCFPA Scholarship, was the next presenter. Michael presented his research findings on, "Sub-lethal concentration of cadmium



may select for sanitizer resistance in *Listeria monocytogenes*", which examines the development of resistance observed in certain species of *L. monocytogenes* found in British Columbia to heavy metals and food processing sanitizers. As quaternary ammonium compounds (also known as QUATs) is commonly used as a sanitizer in food processing establishments, this finding is significant. However, it appears that only a subpopulation of *L. monocytogenes* may have obtained resistance to low concentrations of QUATs and co-resistance to Cadmium, while most species remains sensitive to common sanitizers. Further surveillance and research is needed to assess the potential risk of the development of this resistance.

The evening finished with door prizes and a final big draw ending with one of the winners going home with a new Sony Tablet. We would like to take this opportunity to thank all the speakers that participated in the discussion and for the BCFPA executive board for their time in organizing the event. We greatly appreciate everyone taking time from their busy schedule to support this event.

*Prepared by:*

*Kristen Houwers BSc, BSc Tech (Environmental Health) Candidate, BCIT*



## 2015 Scholarship Recipient Essay: Hot Pot: A Trend Worth Trying?

It is known that Canadian cuisine, particularly Vancouver cuisine, incorporates a variety of foods across a span of cultures. Given that Canadian culture is diverse in nature, ethnic influences are paramount in bringing about various palates to the Canadian taste panel. One such dish with its roots in Mongolia and southern China is hot pot (China International Travel Service, 2015), and has gained widespread popularity across Canada, with over 25 hot pot restaurants in Metro Vancouver alone (Yelp, 2015). Usually eaten with others, hot pot consists of a communal vat of flavored soup broth warmed over an open flame, typically to a rolling boil, to which one adds raw ingredients to be cooked (left). Common ingredients added to the hot pot include starches (e.g., noodles, potatoes, yams), vegetables (e.g., mushrooms, lettuce, spinach) and proteins (e.g., meat, seafood, tofu, eggs). Diners often then dip cooked ingredients into sauces, which traditionally encompass peanut, satay, hoisin and chili varieties.

Meats most commonly served with traditional Chinese-style hot pots include beef, pork, chicken, lamb and white fishes, although unconventional meats (i.e., game meats) and organ meats may also be included. Given that the meats are usually raw prior to immersing in the boiling broth, this represents a significant health risk due to possible undercooking, because it may continue to harbor endogenous microbial pathogens (e.g., verotoxin-producing *Escherichia coli*, *Salmonella* spp., etc.), which may cause a variety of maladies, including hemolytic uremic

syndrome and gastroenteritis, respectively (Sofos, 2008). In fact, a telephone-based survey revealed that gastroenteritis was twice as likely to occur in people regularly consuming hotpot, likely due to consumption of inadequately cooked meat (Ho, et al., 2010). Further, a case of hepatitis E was contracted through inadequate cooking of boar meat during hot pot (Li, et al., 2005). Although Health Canada has developed guidelines for cooking meats using conventional practices (i.e., oven, stovetop) (Health Canada, 2014), cooking guidelines specific for hot pot are non-existent. Therefore, the onus is primarily upon the consumer to ensure sufficient cooking of the meat product. This may be challenging, since diners may be particularly impatient to eat.

Segregation of raw and cooked foods is commonplace with most cooking practices, however in hot pot the likelihood of microbial cross-contamination to occur is particularly high. It is not uncommon for diners to use the same utensils for handling raw and cooked meat, especially since the two are frequently located closely and within arms' reach. Moreover, the social setting that hot pot is usually associated with often encourages negligent eating behaviors. Although cross-contamination during hot pot practice has not been thoroughly studied, cross-contamination is known to frequently occur in domestic kitchens (Kusumaningrum, et al., 2004) and during food service preparation (Chen, et al., 2001). Additionally, foodborne pathogens

*Salmonella* and *Campylobacter* have been isolated from kitchen utensils during preparation of chicken dinners, exacerbating the risk of cross-contamination (Gorman, Bloomfield, and Adley, 2002, Redmond, et al., 2004) between raw meats (e.g., raw chicken) and ready to eat foods (e.g., cooked chicken, salad, etc.).

During hot pot, diners will usually incorporate one or more dipping sauces to accommodate the foods that have been boiled in the hot pot broth. One interesting practice is the addition of a whole raw egg to the dipping sauce to as a texture and flavor enhancer, which was originally popular in Taiwan (Slack, 2001). However, raw eggs are known to potentially harbor dangerous foodborne pathogens, *Salmonella* and *Campylobacter* being of particular concern as they cause diarrhea, vomiting and generalized gastroenteritis (Braden, 2006). In 2009, an outbreak of *Salmonella enterica* serotype Enteritidis linked to shell eggs was reported in the United States, causing 3, 578 cases of illness (CDC, 2010). In a large scale North American study evaluating pasteurized shell eggs, the prevalence of *Salmonella* and *Campylobacter* contaminating the surface was 1.1% and 0.5%, respectively (Jones and Musgrove, 2007). This is particularly concerning since current egg pasteurization strategies primarily rely on using *Salmonella* as an indicator microorganism to validate the effectiveness of the treatment to eradicate other pathogens (Jones and Musgrove, 2007). Because the practice of consuming raw egg during hot pot has long been practiced and largely become ritualized

(Slack, 2001), it is therefore probable that diners will continue to practice this risky behavior.

Initially born in the Tang Dynasty, hot pot has a history of greater than 1000 years (China International Travel Service, 2015). With its entry into the Canadian taste panel, diners have experienced a diverse array of tastes, combined with a unique dining experience. Consequently, however, this has also brought about a host of food safety risks one should be aware of prior to partaking in this popular Asian experience. Namely, the possibility for the undercooking of raw meats, cross-contamination between raw and cooked meats, and consumption of raw egg in the dipping sauces are all instances of such health risks one assumes when eating hot pot. These risks in particular have been widely evidenced by previous reports of gastrointestinal distress upon partaking in hot pot. Therefore, it is imperative, and paramount to one's own safety, that these risky behaviors be mitigated when one practices this wildly popular, tasty, Asian-style tradition.

[References available upon request]

Author: Karen Fong

Karen completed her B.Sc. in Microbiology at UBC Okanagan in 2012 and worked as a Microbiologist for Silliker JR Laboratories in Vancouver shortly following graduation. She then started her M.Sc. in food science in September of 2013 where she studied the survival of *Salmonella* in a variety of low-water activity food products. She recently started her PhD in food science last year, where she is now looking at the application of bacteriophages to treat *Salmonella* and VTEC in minimally-processed foods.



## Follow us on LinkedIn, Twitter and Facebook!

Did you know we have a [LinkedIn](#), [Twitter](#) and [Facebook](#) page? You can follow us and be the first to know about the latest food safety news, postings and announcements!

## Upcoming Events

Do you know of an event or holding one of interest to our members? Then please submit details of the event(s) to [newsletter@bcfpa.net](mailto:newsletter@bcfpa.net) for inclusion in the next newsletter.

April 25, 2016 **Guelph Food Safety Seminars - Free Webinar on Applied Bacterial Genomics**  
<https://bcfoodprotection.wildapricot.org/news/3963458>

May 11, 2016 **BCFPA Spring Speaker's Evening**  
Burnaby, BC  
<https://bcfoodprotection.wildapricot.org/event-2226628>

May 10-12, 2016 **Food Safety Summit**  
Rosemont, Illinois  
<http://www.foodsafetysummit.com/>

May 19, 2016 **FoodProWest**  
Vancouver, BC  
<https://www.bcfpa.ca/foodprowest>

June 9, 2016 **BCFT Annual Golf Tournament and Banquet**  
Richmond, BC  
[http://www.bcft.ca/upcoming\\_events.html](http://www.bcft.ca/upcoming_events.html)

July 16-19, 2016 **IFT Annual Meeting**  
Chicago, Illinois  
<http://am-fe.ift.org/cms/>

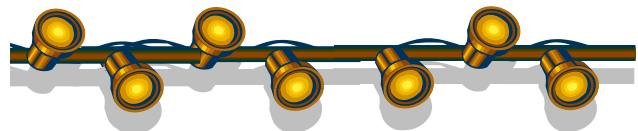
July 31-August 3, 2016 **IAFP Annual Meeting**  
St. Louis, Missouri  
<https://www.foodprotection.org/annualmeeting/>

## Spotlight on the Web

Websites have become great resource tools and are the library of choice for many of us. If you have a favourite link that you find helpful in your line of work, please share it with us: [newsletter@bcfpa.net](mailto:newsletter@bcfpa.net)

This issue will contain 3 article links.

[Evaluation of the potential for virus dispersal during hand drying: a comparison of three methods](#)



[An Economic Evaluation of PulseNet](#)

[Disney opens its food-safety secrets on Zebra devices](#)

## Calling All Volunteers!



The BCFPA is always looking for enthusiastic individuals to join our BCFPA Executive Board or Committees. Have you considered becoming more involved with the BCFPA? Get involved and serve on a Committee!

We are looking for volunteers to provide a small but valuable portion of their time to work on special Committees or even become a part of the Executive. If you are interested, please contact any of our Executives who will be more than happy to answer your questions!

### BCFPA Executive and Committee Members

President: Stephanie Nadya  
E: [president@bcfpa.net](mailto:president@bcfpa.net)

Vice President: Alex Montgomery  
E: [vicepresident@bcfpa.net](mailto:vicepresident@bcfpa.net)

Treasurer: Peter Taylor  
E: [treasurer@bcfpa.net](mailto:treasurer@bcfpa.net)

Secretary: Chelsea Leung  
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Membership: Simon Cowell  
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Communications Committee: Stephanie Chiu  
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By-Law & Resolutions Committee: Simon Cowell

Past President: Theresa Almonte  
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Program and Special Events: Ron Kuriyedath  
E: [events@bcfpa.net](mailto:events@bcfpa.net)

Awards & Scholarships Committee: Alex Montgomery  
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The IAFP, our parent organization, is an organization of over 4,000 food safety professionals in 50 nations committed to **Advancing Food Safety Worldwide®** by providing members worldwide with a forum to exchange information on protecting the global food supply.

To learn more about the IAFP, go to: [www.foodprotection.org](http://www.foodprotection.org)



## BC Food Protection Association

### Become a member today!

- Individual Membership: \$40
- Student/Retired/Special: \$20
- Sustaining Member - Bronze Level: \$100
- Sustaining Member - Silver Level: \$250
- Sustaining Member - Gold Level: \$500

### For More Information

President, BCFPA  
E: [president@bcfpa.net](mailto:president@bcfpa.net)

### To Renew

E: [treasurer@bcfpa.net](mailto:treasurer@bcfpa.net)

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- ATESCO Industrial Hygiene
- BC Chef's Association
- BC Food Processors Association
- CDS Sanitation
- Fraser Health Authority
- GJG & Associates
- Olympic Dairy
- PlanetClean / Maxim Technologies
- RJW Consulting Canada
- Silliker JR Laboratories
- Small Scale Food Processor Association
- Sugarplum Desserts Ltd