



BC FOOD PROTECTION ASSOCIATION

presents

Spring Speaker's Evening Webinar Series

4:30 - 5:30 pm PT

FREE FOR BCFPA MEMBERS

\$20 FOR NON-MEMBERS

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DATES	VIRTUAL WEBINAR SERIES SCHEDULE
MAY 20, 2021	<p>Are <i>Escherichia coli</i> on Beef Becoming More Resistant to Biocides?</p> <p>Speaker: Xianqin Yang, Research Scientist, Lacombe Research and Development Centre, Agriculture and Agri-Food Canada</p>
JUN 24, 2021	<p>Sanitation in Food Processing Facilities</p> <p>Speakers: Claire Nolan & Nikola Jovic, Sani Marc</p>
JULY 8, 2021	<p>Preparing for the GMP and HACCP Codex Alimentarius – New Version Effective 2020</p> <p>Speakers: Caleb Lawrence Alcala, Lead Auditor & Mohit McLaren, Regional Sales Manager, SGS Canada</p>

For more information and to register, visit our website: www.bcfoodprotection.ca

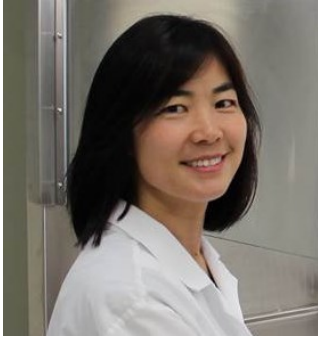
BCFPA Members are welcome to send in their questions to our webinar speakers ahead of time - you can email your questions to us at info@bcfoodprotection.ca or post your questions in the chat during our virtual Zoom webinar!



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FEATURED SPEAKERS



Xianqin Yang

Research Scientist, Meat Microbiology, Lacombe Research and Development Centre, Agriculture and Agri-Food Canada

Xianqin Yang obtained her doctor of philosophy degree in 2007 from the Biology Department of the University of Waterloo, with a focus on microbiology. Since then, she has been working at Agriculture and Agri-Food Canada Lacombe Research and Development Centre. Her research has been primarily focusing on reduction of microbiological contamination of meat during the primary production and distribution process, i.e. from slaughtering of animals to steaks on the plate, including identification, tracking and control source of contamination, mechanisms of survival and persistence of *E. coli* in meat processing environments, effective intervention strategies for controlling enteric pathogens, and shelf-life extension of meat.

Topic: *Are Escherichia coli on Beef Becoming More Resistant to Biocides?*

Abstract: Shiga toxin-producing *Escherichia coli* (STEC) are significant human pathogens, with cattle being a primary reservoir. To reduce the contamination of beef with STEC and the spread of the organism in the environment, many approaches focusing on different areas along the beef production chain have been examined. For the post-harvest stretch, many meat plants in North America have incorporated multiple decontaminating treatments, including carcass pasteurization with hot water or steam, and washing carcasses with organic acids into their HACCP-based preventative control plan. Consequently, the microbiological condition of chilled beef carcasses has greatly improved in recent years, and there is also a downward trend in the incidence of human infections with *E. coli* O157:H7/NM in Canada. On the other hand, studies have shown that a substantial fraction of *E. coli* on beef cuts and trimmings are from processing equipment surfaces, and some strains have been repeatedly recovered from the same facility. Not surprisingly, some researchers have raised concerns that the use of decontaminating treatments in meat plants may increase the risk to consumers, by selecting for pathogen strains that are resistant to existing hurdle technologies. Some recent work has looked into whether this is the case and explored the mechanisms through which those bacteria persist. To further improve the safety of beef and storage stability of beef, effective cleaning and sanitization of meat processing equipment and related environment are of paramount importance.



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Claire Nolan

Food Safety Specialist, Sani Marc Food & Beverage Division

Claire is a Food Safety Specialist for Western Canada with Sani Marc Food & Beverage division (2 years) with a background in Quality Assurance and New Product Development in the EU and Canada (baked goods, ready-to-eat products, importing canned goods). She has a degree from the Dublin Institute of Technology in Food Innovation.



Nikola Jovic

Account Manager, Sani Marc Food & Beverage Division

Nikola has a master's degree in food science and a master's degree in business administration. He also has a BRC certification as a third-party and internal auditor. Nikola has 12 years of experience from previous positions related to food safety, from the industries such as fisheries, brewing, fruit and vegetable processing, snacking nuts and ready-to-eat foods.

Topic: **Sanitation in Food Processing Facilities**

Abstract: In order to maintain a sanitary environment in a food processing facility, it is fundamentally important to clean and sanitize at a defined frequency using the right product. While cleaning removes debris and dirt from a surface, a sanitizer is applied to clean surfaces to reduce the population of microorganisms that may be present.

Chemical sanitizers are routinely used in food manufacturing, however, there are different types of sanitizers with characteristics that can be both beneficial and potentially harmful for instance to the surfaces they are applied to, like equipment materials. In this presentation we will go through the different types of sanitizers and methods, as well as the pros and cons for the usage of each sanitizer.



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Caleb Lawrence Alcalá

Lead Auditor, Food and Feed Safety, SGS Canada

Caleb is a Lead Auditor for Food and Feed Safety at SGS and has over 20 years of experience in conducting 2nd and 3rd party audits of Quality Management Systems and Food Safety Management Systems. He also has 7 years of experience auditing Feed Safety HACCP Systems. Caleb is a Registered Lead Auditor for BRCGS for Food Safety Iss. 8, BRCGS Storage and Distribution, Iss. 4, and SQF Ed. 8.1 (Food Safety and Quality Standards for Manufacturing). In addition, he is a Lead Auditor for FSSC22000 v.5.1, Feed Assure 5.5 (2010), and Gluten Free Certification marks under the Allergen Control Group (ACG) and the Gluten Intolerance Group (GIG). Caleb holds a Bachelor's degree in Food Technology from the University of the Philippines.



Mohit McLaren

Regional Sales Manager, Pharmaceutical, Food, Cannabis, Training and Personal Care, SGS Canada

Mohit is a Regional Sales Manager for Pharmaceutical, Food, Cannabis, Training and Personal Care at SGS and has over 10 years of technical audit and sales consultancy with SGS Canada. Some of his certifications include:

- Certifications: ISO 9001, FSC, ISO 14001 & OHSAS 18001, 45001, 27001
- Medical Pharmaceutical certification EuGMP, cGMP, 22716, 21CFR 210/211, ICH Q7, GLP, GCP
- Food Safety, GMP, BRC, HACCP, FSSC 22000, SQF, Internal Auditor
- Sustainability, SMETA

Topic: **Preparing for the GMP and HACCP Codex Alimentarius – New Version Effective 2020**

Summary: Given the Food Safety Modernization Act (FSMA) of 2008 and the revisions to ISO 22000 standard (version 2018) and other GFSI benchmarked schemes (FSSC 22000, BRCGS, SQF, IFS), it is understandable that the foundation document to all our food safety initiatives needed to be revisited. On September 25, 2020, the Codex Alimentarius Commission (CAC) adopted the revised Code of Practice (General Principles of Food Hygiene CXC 1-1969) and its Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application.

The new 2020 revision covers general principles of food hygiene:

- Good Hygiene Practices (GHPs), and
- Hazard Analysis and Critical Control Point (HACCP) System