

Annual General Meeting - January 29, 2018

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The BC Food Protection Association Executive Board would like to thank you for your generous support in 2017. We hope you consider renewing your membership for 2018.

We are hosting the **2017 Annual General Meeting** on January 29, 2018 at the Shadbolt Centre for the Performing Arts (6450 Deer Lake Avenue, Burnaby, BC).

Register by January 22 to attend our AGM!

Attendance is FREE for BCFPA Members who renewed in 2018 and for members from 2017!

Register here: <https://bcfoodprotection.wildapricot.org/event-2774390>

Sustaining Member Display Tables are available on first-come, first-serve basis. Interested in sponsoring? Contact Peter Taylor at: info@bcfoodprotection.ca to sponsor our event or to reserve your table today!

Our sponsorship package form is available on our website for those interested in sponsoring our events

- [Click here](#)

We are accepting nominations to run in our 2018 Executive Board. If you are interested in volunteering, please talk to us in person or send us an email! We are always looking for volunteers!

Schedule:

5:00-5:30 PM Registration

5:30-5:45 PM Welcome Remarks & AGM Business

5:45-6:35 PM Speaker: **Dr. Peter Slade** on "Food Safety Risk Intelligence"

6:35-7:20 PM Dinner

7:20-7:30 PM Scholarship Presentation & Awards

7:30-8:00 PM Speaker: **Justin Falardeau** on "Microbial Safety of Surface Waters used for Irrigation in the Lower Mainland of British Columbia"

8:00-8:15 PM Closing Remarks & Door Prizes

Speaker biography and topic description is posted on our



Spring Speaker's Evening at the Shadbolt Centre for the Arts.

website.

The 2016 AGM Minutes and 2017 AGM Report has been distributed via email to our members. Check your inbox to view the report or [click here to view](#).

Please visit our website at www.bcfoodprotection.ca to renew your membership if you have not done so yet!

We hope to see you there!

We are now accepting paid advertising on a trial basis in our newsletter. Advertising space is on a first come, first serve basis with preference to our Sustaining Members.

Advertising rates for each issue of the newsletter are:

- \$40 1/4 page
- \$60 1/2 page
- \$80 full page

New Changes to our BCFPA Email Address and Newsletter Design

To streamline our communications process, we will have only **ONE** BCFPA email address for all future communications.

If you wish to contact any of our executives, please direct your emails to: info@bcfoodprotection.ca and please add this email address to your address book for future reference!

With the new year comes new changes. I hope you like our new newsletter design. If you have any comments or suggestions on our newsletter layout, please feel free to email me. Thank you!

Sincerely,

Stephanie Chiu
BCFPA Newsletter Editor



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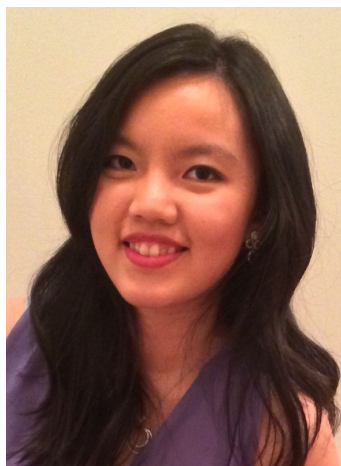
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President's Report



Happy New Year, fellow BCFPA members!

Our Annual General Meeting will be held on January 29, 2018 at Shadbolt Centre for the Performing Arts.

Our guest speaker is Dr. Peter Slade who will speak on "Food Safety Risk Intelligence". Justin Falardeau, our 2016 BCFPA Scholarship Award Winner, will also present his research at the AGM.

This year, we will be presenting a Lifetime Achievement Award to Lance Hill and a Student Scholarship Award to Elaine Chang, so I hope you will be able to join us to celebrate with the awards recipients at the meeting.

Information and registration details

are available on our newsletter as well as on our website: www.bcfoodprotection.ca.

Sustaining Member Display Tables are also available on a first-come, first-serve basis. Do contact Peter Taylor at info@bcfoodprotection.ca to reserve your table today!

I am very excited for the events that are in store for us this year as we are committed to bring interesting topics to our Spring Speaker's Evening and Fall Conference. If you are interested in getting involved in any of our events, committees or if you have any topics of interest you would like us to pursue for our events, please contact us at info@bcfoodprotection.ca.

Our sponsorship package is also

available on our website for those interested in sponsoring our events - [click here](#)

We are accepting nominations to run in our 2018 Executive Board. My experience of being a board member has been a great one throughout the years so I do urge you all to be involved. If you are interested, please approach any of our board members or email us directly.

We look forward to seeing you at the AGM January 29th and at our 2018 events!

Sincerely,

Stephanie Nadya
BCFPA President
info@bcfoodprotection.ca



Sold-out FSMA workshop.



Speakers Jovana and Justin posing for a photo.



Speaker Claudia giving the FSMA presentation.

FSMA Workshop Event Summary - Nov 9, 2017

On November 9, 2017, the BC Food Protection Association hosted the sold-out full-day workshop on FSMA at Langara Clubhouse in Vancouver, BC. A total of forty-two attendees were present. Justin Falardeau, Vice-President, welcomed the participants and opened the event by introducing the workshop background and objectives.

The first presentation was given by Dr. Jovana Kovacevic, Assistant Professor of Food Safety in the Food Innovation Center at OSU and FSMA trainer. She provided an overview of the evolutionary process of the FSMA Act and the rules currently being implemented. Compared to the previous regulations and acts, FSMA focuses on prevention rather than reaction, achievement of higher compliance rates, and better response to food safety problems. The first session particularly focused on the definitions of the qualified facilities and how qualified facilities determine which rules should be applied based on their facilities' size and types of products.

After a short nutrition break, Dr. Kovacevic continued to the second session that provided further details of Produce Safety Rule.

Justin Falardeau, a Food Science PhD Candidate of UBC, presented his research on Irrigation Water Quality in the Lower Mainland. Justin's research focused on the presence and distribution of three

foodborne pathogens, Verotoxigenic *E. coli*, *Salmonella*, and *Listeria monocytogenes*. Fecal coliforms as an indicator organism were also monitored during the 18-month sampling period; the results showed that indicator organisms can suggest risk over time, and maintaining a microbial water profile is important for safe irrigation practices.

After the third session, attendees enjoyed the delightful lunches while networking with other members.

The third presenter was Claudia Coles, the Policy and External Affairs Advisor for the Washington State Department of Agriculture (WSDA) and lead instructor for the Food Safety Preventive Control Alliance (FSPCA) Preventive Controls for Human Food Course.

The fourth session gave an introduction to Preventive Controls for Human Food and standard operational processes for Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food.

The fifth session was The Future of Food Safety and FSMA. She emphasized that instead of reactive measures, Risk-based Preventive Controls are precautionary, and should work with other programs to achieve synergy and perfection. The new food safety system should have broad prevention mandate and accountability, and both

training and inspection play key roles in the FSMA Implementation Principles.

After another nutrition break, the last session, the Foreign Supplier Verification Program Rule, was presented. It was more interactive and presented several practice problems to facilitate the comprehension of the rules and concepts. Participants were also encouraged to discuss and share their own experiences in challenges they faced.

The workshop finished with door prizes and a closing remark by Justin. After the workshop, all participants said they had a productive session, and benefited a lot from it. We would like to take this opportunity to thank the BCFPA executive board for organizing this workshop and the speakers for travelling to and spending a day at our event to share their expertise. [Click here to view photos from the event.](#)

Funding had been provided by the Governments of Canada and British Columbia through Growing Forward 2, a federal-provincial-territorial initiative. This workshop was supported by Growing Forward 2, a federal-provincial-territorial initiative.

Written by: Shenmiao Li
BCFPA Student Member & UBC Food Science Student

Student Perspective and Highlights of the 2017 IAFP Conference in Tampa, Florida

The IAFP is the major organization representing food safety scientists worldwide, and about 3,500 delegates attend their annual general meeting. This past summer, the IAFP 2017 annual meeting took place in Tampa, Florida from July 9–12, 2017. It has been my pleasure to attend this meeting for three consecutive years (2015 – 2017).

This year was a bit different because I had to fly about 20 hours from Saudi Arabia to Tampa. Luckily, I arrived one day earlier, which helped me to cope with jet lag. I've heard many people complaining about the weather in Tampa (about 25-28°C); however, I could not complain because the temperature in Saudi was about 40-50°C before I left. Moreover, Tampa is a very beautiful mid-size city with a lot of water views and long palm trees everywhere, even in the middle of downtown where I was staying and the convention center is located.

I was fortunate enough to give a poster presentation about my thesis research project in the first day of the conference, which allowed me to attend many presentations and socialize more in the following days. The title of my poster presentation was "A Novel Mathematical Model for Studying Antimicrobial Interactions Against *Campylobacter jejuni*". Many people dropped in and showed interest in the research approach, and some were interested in collaborations.

Like every year, it was a dilemma

to choose between presentations, as I was interested in more than one talk offered at the same time. However, moving from one room to another between sessions helped me to join the most interesting ones. In addition, knowing that some presentations will be available online gave me a peace of mind.

I had the opportunity to learn many things from the IAFP 2017 including:

- The Metagenomics (Omics) technology is a powerful tool that can help us not only to detect pathogens, but also to understand how they behave in their natural ecosystems and interact with their hosts in real-time, as well as to compare virulence between strains and identify pathogenicity biomarkers.
- A new highly pathogenic strain of *C. jejuni* called clone SA was identified to be responsible for the majority of cases of sheep abortion in the United States.
- A food safety system such as HACCP cannot guarantee the safety of a food product. In fact, there are many gaps in these systems; however, frequent testing, critical thinking, communication, and reporting are among the most important procedures to ensure safer foods.
- People who work in the food industry do not only need to

know what they have to do but also "why" they do it and what exactly they need to report. The golden rule is "do what you say, and say what you do".

- The design of food plants is a key element to improving safety, as a good design takes cross-contamination and waste management into considerations, while poor design cannot be easily changed.
- The recent increase of illnesses and death sometimes linked to frozen fruits and vegetables poses the need to regulate these products as ready-to-eat (RTE) food especially because many consumers may not cook them prior to consumption (i.e., smoothies).

I feel that the IAFP is the best conference for me in terms of social networking as everyone is focused on food safety regardless of his or her work sector (academia, governments, or industry).

In the second day of the conference, I went with some old friends I made from previous IAFP meetings to the Canadian breakfast that was organized by the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) and the University of Guelph. It was a pleasure to meet new people who are faculty members, graduate students, researchers, and people from the

industry and the government from different parts of Canada.

Later, we went out for lunch with Dr. Lawrence Goodridge and his students from McGill University who gave many great presentations this year about the use of bacteriophages (viruses infect bacteria) for food-related applications. The successful application of these viruses to detect or inactivate bacterial pathogens including antibiotic resistant microorganisms reminded me of the proverb that says, "The enemy of my enemy is my friend".

On my last night, I was so proud to attend the IAFP banquet event, where my supervisor, Dr. Xiaonan Lu, was awarded the Larry Beuchat young researcher award as he has shown an outstanding capability in the first few years of his career.

In addition, this event was a great opportunity to get to know some of the most famous scientists in the field, and even chat with some of them.

The socializing never ends. Even after the last day I was able to meet the IAFP people in Tampa and Toronto airports and onboard my flights. Now, it's so hard to believe how time flies as I've already started to receive some emails regarding IAFP 2018.

Written by: Mohammed Hakeem
Food Science PhD Candidate, UBC



Photos from 2017 IAFP Conference. Photo credit: IAFP.



BCFPA Wins the Affiliate Education Award at the 2017 IAFP Conference

Justin Falardeau, representing the BCFPA, attended the 2017 IAFP Conference, and received the Affiliate Award for Member Education during the Affiliate Council Meeting.

Well done, BCFPA!



Can you spot Justin in the crowd? Photo credit: IAFP.

Justin receiving the Affiliate Award for Member Education. Photo credit: IAFP.

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 info@bcfoodprotection.ca for inclusion in the next newsletter.

January 29, 2018 - BC Food Protection Association Annual General Meeting - Burnaby, BC <http://www.bcfoodprotection.ca/event-2774390>

Jan 30 - Feb 1, 2018 - International Production & Processing Expo - Atlanta, GA ippexpo.com

Feb 21-22, 2018 - Food Processing Expo - Sacramento, CA cftp.com/expo

Apr 25-27, 2018 - IAFP 2018 European Symposium - Stockholm, Sweden www.foodprotection.org/europeansymposium

May 7-10, 2018 - Food Safety Summit - Rosemont, IL www.foodsafetysummit.com

Jul 8-11, 2018 - IAFP 2018 Conference - Salt Lake City, Utah <https://www.foodprotection.org/annualmeeting/>

Jul 16-18, 2018 - IFT 2018 Conference - Chicago, IL www.iftevent.org



Interested in sponsoring our events or student activities?
[Click here](#) to get involved!

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**

[Click here](#) to join!
For more information, contact us at:
info@bcfoodprotection.ca

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!



Interested in Sponsoring our Events or Student Activities?

We are offering the opportunity for all BCFPA members to engage with and promote their business to the attendees of our future events.

Our events bring together representatives from various fields - food industry, academia and government. Attendees learn from experts and share ideas on food safety issues, discover the newest tools, research, and technologies, and share best practices.

We would like to offer you the opportunity to support this event and build your brand and business.

We offer event sponsorship benefits from a range of sponsorship categories, from \$250, \$500, \$1000 to \$1500 and up.

Visit our website or [click here](#) to view our sponsorship form for details.



International Association for Food Protection

IAFP is a member-based association of more than 4,000 food safety professionals committed to Advancing Food Safety Worldwide® by providing food safety professionals worldwide with a forum to exchange information on protecting the food supply.



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

BCFPA Executive and Committee Members

President: Stephanie Nadya

Vice President: Justin Falardeau

Treasurer: Peter Taylor

Secretary: Yaxi Hu

Membership: Simon Cowell (Regular Members); Peter Taylor (Sustaining Members)

Communications Committee: Stephanie Chiu

By-Law & Resolutions Committee: vacant

Past President: N/A

Program and Special Events: Simon Cowell & Neda Rahimi

Awards & Scholarships Committee: Justin Falardeau

Affiliate Council Delegate: Siyun Wang

SPDG Coordinator: Yaxi Hu

Newsletter Editor: Stephanie Chiu

Webmasters: Peter Taylor, Stephanie Chiu

For any inquiries, you can reach us at: info@bcfoodprotection.ca

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- RJW Consulting Canada
- Silliker JR Laboratories
- Small Scale Food Processor Association