

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

BCFPA Grapevine

2016 Nov 7th Fall Workshop New Technologies and Traditional Methods: Piecing Together The Food Safety Puzzle

Your BCFPA will be organizing a Fall Workshop this November. The event will take place at the Delta Hotel Burnaby Conference Centre (4331 Dominion Street, Burnaby, BC) on **Monday, November 7, 2016**.

The Workshop will be providing topics ranging from current and emerging food safety issues to innovative technologies, and the opportunity to network with local food safety professionals from academia, government and industry.

In addition, the BCFPA is organizing a Student Poster Competition during the Fall Workshop where students are invited to submit their poster abstract for acceptance to the Fall Workshop. This is a good opportunity for students to demonstrate the work being done in the area of their expertise.

Our Workshop will focus on a range of topics including:
Microbial Safety
Trends in Food Processing
Traceability
Environmental Monitoring
Sanitation
Genomics

We will be presenting the keynote speaker, **Jeffrey Kornacki, PhD**, who will be giving a talk on: "Assumptions that Prevent Solving Problems in Food Processing Environments".

Details on the schedule, speakers and titles of their talks can be found on our website and is continually being updated.

Student Poster Competition Guidelines link: [click here](#)

Deadline for Poster Abstract Submission: **October 3, 2016**

Early bird registration deadline: **October 17, 2016**

To learn more about our Workshop, please visit: www.bcfoodprotection.ca

To register: <https://bcfoodprotection.wildapricot.org/event-2331352>

Sustaining Member display tables are available on a first-come, first serve basis! Contact Simon Cowell to reserve your table. Interested in sponsoring the Workshop? Contact us today to learn about how you can sponsor our event!



**BC FOOD
PROTECTION
ASSOCIATION**

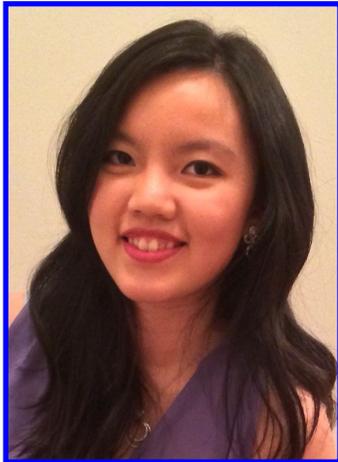
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President's Report



Hello fellow members, I hope you are well and enjoying the summer season!

This summer, your executive board is busy with the planning of the BC Food Safety Workshop entitled, "New Technologies and Traditional

Methods: Piecing Together The Food Safety Puzzle".

The full-day event will be held on November 7, 2016 at the Delta Hotel Burnaby Conference Centre and we are very excited to present Dr. Jeffrey Kornacki as our keynote speaker who will be speaking on "Assumptions that Prevent Solving Problems in Food Processing Environments".

The workshop will include topics such as Environmental Monitoring and Sanitation, Traceability, Trends in Food Processing and Genomics.

We also encourage students to submit their abstracts for the poster presentation competition and sustaining members to reserve the display tables. More information and registration details are available on our website www.bcfoodprotection.ca. Please be sure to register early and take advantage of the Early Bird rate!

I urge you to read articles of our successful 2016 Spring Speaker's Evening at Firefighter's Club in Burnaby, BC on May 11, 2016 as well as a full report of the IAFP Annual General Meeting on July 31 – August 3, 2016 at America's Center in St. Louis, Missouri

written by our student volunteers in this newsletter.

We are looking for volunteers for the Workshop. If you are interested in getting involved in our events or committees or if you have any topics of interest you would like us to pursue for our events, please contact me at president@bcfpa.net or Alex Montgomery at vicepresident@bcfpa.net

We look forward to seeing you at our Food Safety Workshop on November 7th!

*Sincerely,
Stephanie Nadya
President of BCFPA*



**BC FOOD PROTECTION
ASSOCIATION**

FOOD SAFETY WORKSHOP

**New Technologies and
Traditional Methods:
Piecing Together The Food
Safety Puzzle**

November 7 2016

**Delta Hotel Burnaby
Conference Centre**

4331 Dominion St, Burnaby, BC

Visit our website for the
complete schedule and
registration

www.bcfoodprotection.ca

*Food Safety Workshop on
Microbial Safety
Trends in Food Processing
Traceability
Environmental Monitoring
Sanitation
Genomics*

*Keynote Speaker
Jeffrey Kornacki, PhD
"Assumptions that keep us from
adequate food safety and prevent us
from solving contamination problems in
food processing plants"*

*Oct 3 · Poster Abstract Submission
Deadline*

Visit our website for [poster
submission guidelines!](#)

*Networking
Sustaining Members
Displays
Poster Presentations
Poster Award
Door Prizes
Wine & Cheese*

*Sustaining Member Display
Tables available on first-come,
first-serve basis. Interested in
sponsoring? Contact [Simon Cowell](#)
to sponsor or reserve your table
today!*

	Early Bird (By Oct 17)	Regular
Member	\$120	\$150
Non-Member	\$170	\$200
Student/ Retired	\$60	\$75

2016 Spring Speaker's Evening: Updates from Health Canada's Food Directorate & Risk Management from a Social Media Perspective

BC Food Protection Association held another successful event on May 11, 2016 at the Firefighters' Banquet & Conference Centre in Burnaby, BC. Thirty attendees were present to listen to the talks provided by two experts, Dr. Willam Yan and Della Smith, on practical tips for food industries from the perspective of government and social media.

Alex Montgomery, BCFPA Vice President, warmly welcomed all the attendees and announced the beginning of the Spring Speaker's Evening event. Simon Cowell, Membership and Bylaws and Resolutions Chair, introduced our first speaker, Dr. William Yan, Director of Bureau of Nutritional Sciences in Food Directorate in Health Canada. Dr. Yan provided us an informative talk on "Updates from Health Canada's Food Directorate: Supplemented Food Products in Canada, What You Need to Know". He introduced the latest changes in nutritional labelling, explained the differences between supplemented food and natural health products and discussed the performance of Health Canada's plan to reduce the sodium consumption during the past four years. Some future plans of Health Canada regarding the nutritional labelling were also introduced. The presentation was ended with a lively discussion.



After the nutrition break, Alex welcomed our second presenter, Della Smith, the principal of Q Workshop Inc, to give a talk on "High Risk Communication Today". The presentation was arranged by posing a

series of questions regarding the performance of the company when faces with crisis. Being provided with a clicker



to choose the answer, all the attendees were highly engaged. Based on attendees' response, Ms. Smith explained how the communication styles influence the perspective of the consumers. Later, she introduced 5 steps with practical tips and tools for successful high risk communication.

Stephanie Nadya, the president of BCFPA, provided a closing remark to thank the two presenters, the sustaining members, and all the attendees.

The event wrapped up with door prizes generously supplied by Golden Boy Foods. I would like to take this chance to sincerely thank the commitment of BCFPA executives for organizing such an educational and interesting event, and to thank the speakers and the attendees for taking time from their busy schedules to make this event a success.

Prepared by: Rita Li, UBC Master of Food Science (MFS) Candidate



2016 IAFP Annual General Meeting: The Student Experience - St. Louis, Missouri

This past summer, I was fortunate enough to attend my second IAFP Annual General Meeting in St. Louis, Missouri. I was especially fortunate as I attended as one of 16 Student Travel Scholarship recipients from around the world. This year's meeting was the largest to date, with over 3400 people in attendance, and took place between July 30th and August 4th, 2016. Some of the perks of being an award winner were that I got some leeway in my travel choices (no United Airways for me!), and they put me up in a swanky hotel right next to the conference centre. The close proximity was nice since it cut down on the travel time in the 30°C-36°C heat. IAFP also meant that I got to catch up with my good friend Jessica Chen who had left Vancouver last fall to take up a position at the CDC in Atlanta.

There was an opening reception on the Saturday night to welcome all the early arrivers, of which there were many. A few people commented that it was the biggest turn out they had seen for the opening reception. That evening also featured an unofficial student social event at a nearby brewpub. I cut my Saturday night festivities short, however, since I was representing the BCFPA at the 7:00am(!) affiliates meeting the next morning. Luckily, coffee and breakfast were served. After a day of PDG meetings, the conference officially kicked off on Sunday evening with an opening lecture by Dr. Jeff Farber on some of the ongoing challenges facing the food-safety industry as the world continues to grow and change. Dr. Farber also highlighted some essential qualities for up-and-coming young scientists, and a few of his pet-peeves. Fortunately, as

scholarship recipients, we were given some of the best seats in the house! Following the opening session was the tradition wine and cheese reception and opening of the Exhibit Hall. Having attended IAFP 2015 in Portland, Oregon last year, I can tell you that the beer selection this year did not compare, but it was enjoyable all the same.

This year I was fortunate enough to give two presentations: a poster presentation on my current thesis research into irrigation water safety, and a technical talk on some work we had completed to understand the effect of soil characteristics on the survival of *Listeria monocytogenes*. I am happy to report that both presentations were met with positive interest. Both presentations were on Monday, which meant that as of 6:00pm Monday evening, I was free to enjoy the rest of the conference stress-free.

Like every large conference, there were so many options to choose from as per talks and symposia. Some of the interesting sessions I was able to attend included Food Safety 2050: A Glimpse into the future, which focused on food safety challenges such as the growing concern of increasing antibiotic resistance and climate change, as well as future technologies like the use of biosensors; A Map to a Safer Future: Applications of Geographic Information Systems and Remote Sensing for Food Safety, which discussed the geo-tracking of health code violation trends, and the development of synthetic populations that can be used for geographic modelling and prediction of food safety risks; and "If I can't pronounce

it, I'm not eating it!" How Consumer Perceptions Are Changing the Face of the Food Industry, which took a look at how consumers are driving change, including the push for "clean labels" and more transparency from large food corporations such as McDonald's. The final day also showcased a debate on the issues of raw milk safety. It was quite interesting as a student of food safety who has always been taught the dangers associated with raw milk to see well respected, long standing academic professionals push that raw milk can be safe. Goes to show that this issue is definitely not black and white. Finally, the conference closed out with a lecture from Dr. Renata Clarke of the FAO on challenges in food safety facing the developing world. She described how a "one size fits all" solution to food safety may act as a barrier to some poorer countries trying to participate in the global market. Unfortunately, it was impossible to attend everything, but there always seemed to be something for everyone.

As this was my second year attending IAFP, the highlight for me was being able to reconnect with the friends I had made the year before. I was blown away how everyone seemed to remember me, but I guess as students we are all in the same boat of building that network. I spend a lot of time with the folks from Cornell, NC State, and Virginia Tech, and definitely felt I was becoming part of the extended food safety family. I look forward to attending many more IAFP meetings in the future.

Prepared by: Justin Falardeau

*Justin Falardeau received his BSc in Food Science at Carleton University in 2014. He spent his undergraduate studying antifungal lipopeptides produced by particular strains of the bacterium *Bacillus subtilis*. His current research involves monitoring the occurrence of VTEC, *Salmonella* & *Listeria monocytogenes* in the irrigation water of produce farms around the Lower Mainland of British Columbia. Justin is a recipient of NSERC CGS-M scholarship. He is also a BCFPA student member and one of the 2016 IAFP Student Travel Scholarship Recipients.*



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 for inclusion in the next newsletter.

September 30, 2016 **City of Vancouver Zero Waste Food Workshop**
<http://www.zerowastefood.eventbrite.com/>

November 7, 2016 **BC Food Protection Association Food Safety Fall Workshop**
<http://www.bcfoodprotection.ca/event-2331352>

September 20, 2016 **BC Food Technologists' Annual General Meeting**
<https://www.eventbrite.ca/e/2016-bcft-annual-general-meeting-tickets-27562595465>

February 8-9, 2017 **Food Processing Expo**
<http://www.ift.org/Meetings-and->

[Events/Calendar/Events/2017/Feb/Food-Processing-Expo-2017.aspx](#)

February 22, 2017 **BC Food Technologists Suppliers' Night**
http://www.bcft.ca/suppliers_night/supplier_details.html

March 8-12, 2017 **Natural Products Expo West**
<http://www.expowest.com/ew17/Public/Enter.aspx>

July 9-12, 2017 **International Association for Food Protection Annual General Meeting**
<https://www.foodprotection.org/annualmeeting/>

Upcoming Student Events

The Student PDG is organizing a Student Networking Event on **September 28, 2016**.

What is it about: BCFPA members from government and industry share their career experiences and offer tips

Where: Molson Coors (1550 Burrard Street, Vancouver)

RSVP to our SPDG Coordinators (BCIT or UBC) by September 25, 2016 to attend. Food and drinks will be provided for free!

Details can be found here: [UBC poster](#), [BCIT poster](#)

Click here for more information: <http://www.bcfoodprotection.ca/Student-Events>

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

This issue will contain 2 article links.



[Why the Massive Recall of Food Shows our Food Safety System is Not Completely Broken](#)

[The Food Safety Modernization Act – A Series on What is Essential for a Food Professional to Know](#)

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

Vice President: Alex Montgomery
E: vicepresident@bcfpa.net

Treasurer: Peter Taylor
E: treasurer@bcfpa.net

Secretary: Chelsea Leung
E: secretary@bcfpa.net

Membership: Simon Cowell
E: members@bcfpa.net

Communications Committee: Stephanie Chiu
E: publicrelationscommittee@bcfpa.net

By-Law & Resolutions Committee: Simon Cowell

Past President: Theresa Almonte
E: pastpresident@bcfpa.net

Program and Special Events: Ron Kuriyedath
E: events@bcfpa.net

Awards & Scholarships Committee: Alex Montgomery
E: vicepresident@bcfpa.net

IAFP Affiliate Council Delegate: Stephanie Chiu
E: affiliatecouncildelegate@bcfpa.net

SPDG Coordinator: Yaxi Hu
E: studentgroup@bcfpa.net

Newsletter Editor: Stephanie Chiu
E: newsletter@bcfpa.net

Webmasters: Peter Taylor, Stephanie Chiu
E: treasurer@bcfpa.net



**Join IAFP
Today**

Make A Difference In The Public
Health of Our Global Community

[Learn More](#)

[View Video](#)

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



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

To Renew

E: treasurer@bcfpa.net

Sustaining Members

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SGS



SANI MARC



Bronze

- Acciona Service
- BC Chef's Association
- BC Food Processors Association
- Bruker Corporation
- CDS Sanitation
- Fraser Health Authority
- GJG & Associates
- RJW Consulting Canada
- Silliker JR Laboratories
- Small Scale Food Processor Association