Summer 2018 OFPA Newsletter

OFPA Is Celebrating 60 Years: 1958 - 2018

Come Celebrate our 60th Anniversary at the OFPA Food Safety Symposium and Annual General Meeting

Nov 22, 2018 at the Mississauga Convention Center
75 Derry Road, Mississauga Ontario

Sponsor our event and get a free tradeshow table!
There are 25 tables available.
Registration will open soon

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OFPA Presidents Message—Ananth Kasic (Summer 2018)

Very warm Summer wishes from the board of OFPA. Hope your families are doing well.

This year has been a busy one for OFPA. We have welcomed 5 new people to our board of directors this year. We have also looked for ways to reduce our expenses. One of these ways has been to move to the PayPal system for all of our payments on-line. That has greatly reduced our overhead costs. Thank you to all of our members and conference attendees for using PayPal.

As well, we have been heavily involved in the planning of the 2018 Fall Symposium and Annual General Meeting taking place on November 22, 2018 http://www.ofpa.on.ca/events/fall-meetings-agm We also participated at the April 2018 North American Food Safety Summit where we had a booth for educating the industry about OFPA. And in June of this year, we partnered with Food and Beverage Ontario to bring you this year's golf tournament. Thank you to all who supported us to make this a successful event.

As always, we are looking to increase our membership through better communication with our current members in several ways including the issuing of our Newsletter. We are also reviewing and updating our website on a continual basis. http://www.ofpa.on.ca/ Also, we have been trying to connect with various colleges and work on increasing student membership. We have been trying to get more scholarships for college and university students who will become the future food safety professionals.

It's hard to believe that OFPA is celebrating their 60th anniversary this year. In celebration of this anniversary we are rewarding all our 2018 members with a 2 for 1 membership drive. When you join the OFPA in 2018 as a Professional or Corporate member, we will sign up another member of your choice free for 2018.

I just came back from the IAFP conference in Salt Lake City, Utah. It was a great conference with more than 3600 attendees from various facades of the food industry. The amount of time and energy that goes into building these conferences is enormous. I met with my fellow affiliate leads and they shared their best practices. I also met with Canadian affiliates of IAFP like Alberta, BC and Quebec. I am happy and proud to announce that the OFPA received two IAFP awards this year; - The Affiliate Communications Material Award and the Affiliate Membership Achievement award. We were competing with 49 countries and all the affiliates of North America. Thank You to all of our members for supporting the OFPA in this endeavour. Together, we can win more awards in the coming years. Further information on the IAFP conference can be seen at https://www.foodprotection.org/about/news-releases/iafp-2018-2/

I also want to bring to your attention that during Board meetings at the IAFP conference, my colleagues and I had discussions about ways we could get more people from Ontario to attend this yearly IAFP event. One way is for all us to become members of IAFP and that will help us to keep involved with what's happening at IAFP. https://www.foodprotection.org/ The next IAFP meeting is in Louisville, Kentucky. https://www.foodprotection.org/annualmeeting/

I welcome you all to the 2018 Fall Symposium and Annual General Meeting on November 22, 2018 at the Mississauga Convention Centre. Don't forget that we will soon be looking for Sponsors and Exhibitors! As always, we would be very grateful to receive door prizes. This year, we would like to hold a silent auction so any donations for this would be most welcomed. More information on this auction will be posted soon on the OFPA website.

In closing, I want to thank all the board members and Shirley, our Executive Assistant for all the hard work and effective leadership they bring to the table. All credit goes to the board and members of the association. http://www.ofpa.on.ca/about/directors. Thank You.

Ananth Kasic, 2018 OFPA President

Food And Beverage Ontario & OFPA Partnership Golf Tournament

June 14th

Notes from J. Myatt



This year we partnered with Food Beverage Ontario for their Golf Tournament at Peninsula Lakes Golf Club. Approximately 150 golfers participated from the food industry. Perfect weather, warm, sunny with a breeze! For the most part the breeze helped everyone's game!
A number of OFPA members participated.

A free lunch was provided, Burger and Pop, and free Maple Lodge hot dogs! Provided by Maple Lodge.
The dinner was buffet style and was incredibly good. Roast Beef! Roast Chicken! Lots of veggie options as well!

The golf course ranks in the Top 10 in Ontario and was beautiful, not too hard and not too easy! The landscaping was breathtaking.
We hope to continue this partnership in the coming years!
If you missed it, put it on your calendar for next year!!

On June 13th, 2019

Thank you to our Sustaining Corporate Members of 2018

Agriculture & Food Lab, Lab Services, UofG
CAN AM Pepper Company, Ltd
Conestoga College
Dare Foods Ltd.
Diversey
E.D. Smith Foods Ltd.Gardex Chemicals Ltd.
Lambton Public Health
Maheu&Maheu Pest Management
Maxxam Analytics
MWAC Commercial Food Sanitation Professionals
Noraxx Inspections
Ontario Independent Meat Processors
Piller's Fine Foods
Ravine Mushroom Farms Inc
SGS Canada
Walmart Canada
Allergen Control Group Inc.
Canadian Corrugated & Containerboard Association
Derma Meats Co.//Sysco Fine Meats
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DOM International Limited
Eurofins Experchem Laboratories, Inc.
Halton Region Health Dept.
Lumar Food Safety Services Ltd.
Maple Leaf Foods Inc.
Maple Lodge Foods Ltd.
Mérieux NutriSciences
Meyer Service & Supply Ltd.
Nature's Touch Frozen Foods Inc.
NV Consulting Inc.
Ontario Ministry of Agriculture, Food and Rural Affairs
Precise Sanitation
Scigiene Corporation
TrainCan Inc.

Reminder for award nominations:

1. **Sanitation / Food safety award**
2. **The OFPA Board of Directors Award of Merit**
3. **The OFPA Board of Directors Lifetime Achievement award.**

Check OFPA's constitution & By-laws for details

Deadline for submission is **August 31, 2018**

Email info@ofpa.on.ca for submissions.

The Significance of ATP in Todays Food Operations

June 27, 2018

By Joe Myatt & Stephanie Sparks

Sector Specialists, Field Microbiologists

Diversey Inc.

In today's food processing plants food safety is the driving force behind many of the rapid hygiene tests currently on the market and in development. These tests allow the food processor to rapidly test food contact surfaces for cleanliness through the measurement of ATP (adenosine triphosphate). ATP is the energy source in all living cells including microorganisms, like bacteria and yeast and molds. Other components of food and beverages can also contain ATP. As a mixture of product and or microbiological material come into contact and settle on surfaces like pipes, tanks and other food contact surfaces, it can be detected through ATP testing.

Currently, there are environmental and food contact surface testing requirements listed by the U.S. Department of Agriculture (USDA), Canadian Food Inspection Agency (CFIA) and Food Safety and Inspection Services (FSIS) in ready to eat food production plants. Rules and regulations concerning environmental and food contact surface monitoring will are also included in the FSMA (Food Safety Modernization Act).

The Food and Drug Administration (FDA) and FSIS currently have regulations in place that food contact surfaces must be contamination and allergen free, for example the zero-tolerance policy for *Listeria* and the same approach for the eight major US food allergens.

Under these regulatory programs, it is the responsibility of the food processor to verify and validate that regulations are followed. Processor must monitor record and track internal programs, often called prerequisite programs under a HACCP program, within their plants. ATP is often used to verify that prerequisite programs are operating properly. Using ATP to test and ensure equipment surfaces are free of contamination prior to production, can verify that your sanitation program is effective.

Unlike current microbiological methods to test for microbial growth on equipment and in environmental areas, which can take up to 24 hours to 72 hours to obtain results, ATP swab testing allows for a quick check of a plants sanitation program, by measuring soils remaining on equipment after cleaning and or sanitizing. The ATP unit will measure ATP from both living and dead cells and cannot distinguish between animal or bacteria cells. For this reason, measuring the cleanliness of equipment with an ATP unit should be used as a qualitative result only.

A qualitative result measures the quality of cleaning. This hygiene monitoring system can give the user a quick pass/fail test of a food contact surfaces' cleanliness. Often this monitoring system is used to test "hot spots" or areas in equipment that may be hard to clean and are often sites of contamination.

Questions often arise when ATP results are compared with microbial tests taken from the same food contact surface. Frequently results do not match up. As discussed above, ATP units cannot distinguish the source of the soil on the surface of the test site. ATP units measure available ATP from animal and vegetative bacterial and fungal cells. Therefore, it is possible to have elevated RLU results, but no growth on an agar plate when testing the same surface. RLU's or relative light units are the measurement used by ATP units.

Using ATP can be a very helpful tool; however, equipment surfaces should be taken into consideration when developing an ATP program.

Consider different surfaces in a food processing plants can have different levels of cleanliness. For example, stainless steel equipment that is not scratched or pitted is a relative smooth and easy surface to clean and sanitize. In contrast, a cutting board is often scratched and scored by knives. It is not a smooth, nor is it easy to clean. Often cleaning chemicals cannot penetrate the damaged surface areas leaving product residual and contamination behind. This should be taken into consideration when developing your ATP program. This difference in surface texture, may impact the "Pass" and "Fail" levels for equipment plant. In-house testing should be used to determine these levels.

Pass Fail levels can be set by determining a time period to collect data on sample points (food contact surfaces) with in plant. Depending on the frequency of sampling and the number of sample sites, data collection can last one week to several weeks. When enough data is collected to give a good representation of the cleaning and sanitation of the test site, determine the pass-fail levels by taking the sum of the site results and using the average.

For example, stainless steel table within a RTE plant was tested for a two-week period after thorough cleaning and or sanitizing. RLU results ranged from 0 to 50. Taking the average for all sample results the ranges where determined as follows:

PASS: 0-50 RLU FAIL: 50 RLU and Above

In the same RTE plant a cutting board was tested for a two-week period. RLU ranged from 25-100 after thorough cleaning and sanitizing. Taking the average for all sample results the ranges where determined as follows:

PASS: 0-100 RLU FAIL: 100 and Above

When determining levels for an ATP program it is imperative that testing be completed within your own processing facility.

Lastly, sanitizers can interfere with the bioluminescent enzyme matrix resulting in a "false positive" reading. Quaternary ammonium based sanitizers are known to give false ATP positives on equipment surfaces treated with this sanitizer. To

avoid false positives, many manufacturers will perform the ATP swabs after cleaning, but before treating the surfaces with sanitizer. If you are concern that the sanitizer applied to the equipment in your plant is resulting in false positives, contact the ATP unit manufacturer for further information of sanitizer interference.

Before purchasing an ATP unit, it is advisable to consider different models from different suppliers. Quite often in food trade publications and scientific journals comparison studies are frequently conducted and published; summarizing the accuracy and precision of the different ATP units. Accuracy refers to how close a measurement is to the true value. Precision is how consistent results are when measurements are repeated. One can think of accuracy and precision in terms of a basketball player. If the player always makes a basket, even though he strikes different portions of the rim, he has a high degree of accuracy. If he doesn't make many baskets, but always strikes the same portion of the rim, he has a high degree of precision. A player who throws free throws that always make the basket the exact same way has a high degree of both accuracy and precision.

Most ATP units come with software to analyze the ATP data and the data analysis is usually linked through your PC, tablet or other device. Certain units can be augmented by model upgrade or by purchase of additional probes to analyze other parameters (i.e. allergens, conductivity, pH etc.)

An effective ATP program can be a valuable tool in a food processing plant. The “real time” results ATP offers are essential for verification of your sanitation program, in helping to determine vectors of contamination, and helping to improve the quality of a food or beverage item.

OFPA
ONTARIO FOOD PROTECTION ASSOCIATION

60 YEARS ANNIVERSARY

Lumar Food Safety Services Ltd.

Specializes in food safety, quality and technical support for the food industry that includes auditing, training, and consulting services. Providing add value and benefit to your business by streamlining processes and programs; ensuring efficient and effective business processes and compliance that results in saving time and money.

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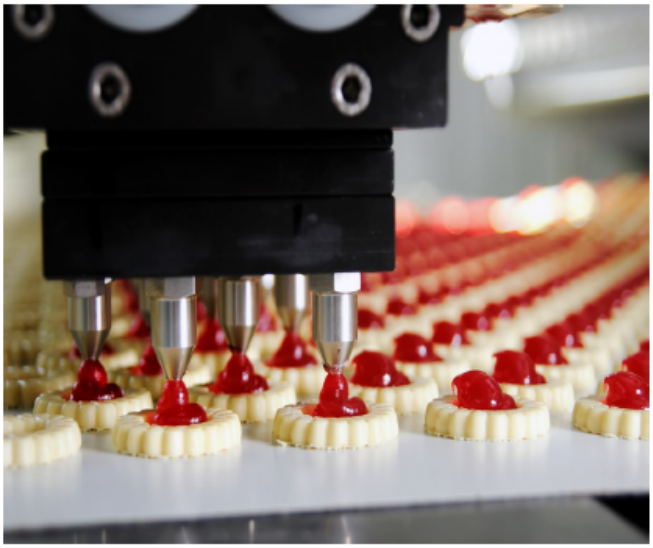

Mission

To assist the food industry and its stake-holders in ensuring they meet global and local changes within the sector. We provide training, consultation and technical support to ensure your employees have the right tools to succeed. Lumar Food Safety Services guarantees to establish a sustain-able quality management system to ensure your company satisfies BRC, customer, and regulatory food safety and quality standards.

Services

We use only BRC Approved Auditors, Consultants, and Trainers

Our services include:

- Auditing (including pre assessments and GAP assessments)
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Diversey

Cleaning and Sanitizing Solutions for the Food Processing Industry

Our Vision

Diversey Food & Beverage will align our superior technical knowledge with the objectives of our customers. We will focus on food safety, product quality, sustainable resources, and employee well being while delivering a program at an optimal total cost.

Our Approach

Diversey has been delivering solutions worldwide to meet your sanitation needs for years. Our products are formulated to be powerful cleaning and sanitizing agents for use throughout your production facility.

Diversey Account Managers utilize a best in class **Value Delivery** service program to add value to your cleaning and sanitation program. We add additional support to your business with a team of **Technical Customer Service** representatives, **Sector Specialists,** and **Engineers.**

Food Safety

Diversey is the supplier of choice in offering sanitation products, equipment, and programs for the food and beverage industry. Diversey is committed to providing exceptional Food Safety for the processed foods industry. Because product integrity can be compromised at various points, we offer a host of solutions and services to maintain sanitary conditions throughout your process and across all shifts.

Sustainability

The concept of sustainability is at the core of Diversey's culture. This concerns more than just the natural environment. It also means maintaining the long term viability of your business and the communities it serves.

Total Cost of Operation

Diversey will focus on the Total Cost of your Operation not just the cost of your cleaning and sanitizing program. Diversey will optimize your sanitation costs and will utilize our **Knowledge Based Services** and our team of **Sector Specialists** to identify and manage projects that will guarantee savings to your total operation.

For More Information Please Contact:

John McDonald

Ontario District Manager

1-519-503-9776

OFPA
ONTARIO FOOD PROTECTION ASSOCIATION

60 YEARS ANNIVERSARY

AFCO | Zep

From A to Z – We Keep It Clean!

Keeping you clean, compliant, efficient and productive.

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- Chemical and process solutions for food and beverage
- Targeted sanitation and intervention programs
- Online and on-site training programs
- GMP manufactured products and ingredients
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- Industry-specific water management solutions
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