ONTARIO FOOD PROTECTION ASSOCIATION

Ontario's Food Safety Forum

Edition 2 March 2019

OFPA GUARDIAN NEWS-EBLAST

Spring OFPA Meeting –April 15, 2019 Go to www.ofpa.on.ca and register now!!!

Change in Venue location. New state of the art venue. Please see below for more details!!!

FSN | Food Safety News

Breaking news for everyone's consumption

Publisher's Platform: Is it 'reckless misconduct' to grow, process and sell romaine lettuce?

By **Bill Marler** on February 22, 2019

OPINION

We have a romaine E. coli case in Idaho of a young man who suffered a severe case of hemolytic uremic syndrome (HUS), was hospitalized for a month and incurred nearly $250,000 in medical expenses and lost wages. He has a risk of future kidney complications, (including a transplant), but not likely to meet the legal standard of more likely than not – greater than 50 percent. He did suffer seizures because of the HUS, but it is well maintained on medications, and it is hopeful, over time, that he may well be weaned off the medications and be able to drive again. Under Idaho law he will be able to recover wage loss and medical expenses (economic damages) and a capped amount for nonmonetary losses (pain and suffering) – Well, unless a court and a jury determines that it is "reckless misconduct" to grow, process and sell romaine lettuce.

To read this very informative article go to:

www.foodsafetynews.com/2019/02/publishers-platform-is-it-reckless-misconduct-to-grow-process-and-sell-romaine-lettuce/#more-181332

2019 61st Spring Technical Meeting & Clive Kingsbury Poster Competition

Morning Theme – "Latest in Pathogen Controls"
Afternoon Theme – "Regulatory Updates"

Monday April 15, 2019

NOTE THE CHANGE IN LOCATION

Centennial College Event Centre, Progress Campus
Address: 937 Progress Ave, Toronto, ON

DIAMOND SPONSOR – TBD

7:00 – 8:00 am	Registration Desk and Breakfast
8:00 – 8:15 am	Introduction – Angela Bernoski, OFPA President OFPA Membership – Kristen Green, OFPA Director 2019 Golf Tournament – Greg Vallee, OFPA Director

Morning: - Latest in Pathogen Controls - Moderator: Rupali Sanas, OFPA Director

8:15 – 9:15 am	**KEYNOTE PRESENTATION –** "Current and Emerging Microbial Food Safety Issues" - Dr. Jeff Farber, Professor, Dept. of Food Science, Director, Canadian Research Institute for Food Safety (CRIFS), University of Guelph
9:15 – 9:45am	"Environmental Monitoring for Listeria, Effectively" - Dr. Carol Jones, Director of Technical Services and Food Safety with Food & Beverage Division; Director of Quality Action Team at AFCO/ZEP
9:45 – 10:05am	**"**The Science behind the new Listeria Analysis" - Dr. Preetha Biswas, Director of Microbiology, Research and Development, Neogen Corporation
10:05 – 10:45am	Nutrition Break (Networking & Poster Competition)
10:45 – 11:15am	"Contamination Control in Food Manufacturing" - Savitri Subra, Microbiologist
11:15 – 11:45am	**"**Insights into Shiga-toxin *E. coli* contamination of Romaine Lettuce" - Dr. Jeri Barak, Professor, Department of Plant Pathology, University of Wisconsin-Madison **Sponsored by Diversey Canada**
11:45 – 11:55am	Clive Kingsbury Poster Competition – Students Present (2 minutes each)
11:55am – 12:00pm	Diamond Sponsor Presentation
12:00 - 1:00pm	Lunch (Networking & Poster competition)

Afternoon - Regulatory Updates - Moderator: Nadia Narine, OFPA Director

1:00 – 2:00pm	**KEYNOTE PRESENTATION** – “Safe Food for Canadians Regulations (SFCR) – Getting Started” - Melanie Nobre, Senior Policy Advisor, National Inspection Division, Operations Branch, CFIA and Mary Rutherford, Operational Manager, Food, Ontario Area, CFIA
2:00 – 2:30pm	“Front-of-Package Nutrition Labelling” - Susan Van Ryswyk, Senior Project Manager, Food & Label Compliance, NSF International, Guelph, ON
2:30 – 3:00pm	“Health Eating Strategies Update” - Dr. William Yan, Director Bureau of Nutritional Science, Health Canada
3:00 – 3:15pm	**Silent Auction Winners announced by Nadia Narine, OFPA Director** **Clive Kingsbury Poster Competition Winners announced by Kristen Green, OFPA Director** **Grand Prize Draw & Closing Remarks by Joe Myatt, OFPA Vice President**
3:15pm	**Portable Snacks and Refreshments**

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Update: Change to OFPA Constitution & By-Laws

The new constitution will be issued at the Fall Annual meeting with the below change:

Total Length of Time that a Director shall remain on the OFPA Board of Directors

In order to ensure a wholesome turnaround of OFPA Board Directors:

- The total length of time a Director shall remain on the board is 6 years;
- Director must be elected to Executive by the beginning of their 3rd year (or sooner) so that they can fulfill their 4-year commitment as Treasurer, VP, President and Past President and stay within the 6 year limit;
- For example, a new Director will sit as Director-at-Large for 2 years and then move to Executive for the 4-year commitment;
- If the Director does not get voted into the Executive by the beginning of their 3rd year, they will finish off their 6 years as a Director-at-large;
- If a former Director rejoins the OFPA Board, they will start at year zero of the 6 year total length allowed on the Board;
- This proposal may be altered for a particular Director on a case-by-case basis by the Executive.

Quality Assurance & Food Safety

10 True Cockroach Facts

Departments - Practical Pest Protection

February 5, 2019

Following are 10 of those truths.

1. Cockroaches spend 75% of their time resting and can withstand temperatures as cold as 32°F.
2. A cockroach can live for a week without its head. Due to its open circulatory system, and the fact that it breathes through little holes in each of its body segments, it is not dependent on the mouth or head to breathe. The roach only dies because without a mouth, it can't drink water and dies of thirst.
3. A cockroach can hold its breath for 40 minutes and can survive submerged under water for half an hour. Cockroaches often hold their breath to help regulate their loss of water.
4. Cockroaches can run up to three miles in an hour, which means they can spread germs and bacteria throughout a food processing facility very quickly.
5. Newborn German cockroaches become adults in as little as 36 days. In fact, the German cockroach is the most common of the cockroaches and has been implicated in outbreaks of illness and allergic reactions in many people.
6. A one-day-old baby cockroach, which is about the size of a speck of dust, can run almost as fast as its parents.

7. The American cockroach has shown a marked attraction to alcoholic beverages, especially beer. It is most likely attracted by the alcohol mixed with hops and sugar.
8. The world's largest cockroach (which lives in South America) is six inches long with a one-foot wingspan. Average cockroaches can vary in size from one-half to two inches long.
9. Cockroaches are believed to have originated more than 280 million years ago, in the Carboniferous era.
10. Because they are cold-blooded insects, cockroaches can live without food for one month, but will only survive one week without water.

Adapted from 10 Fascinating Cockroach Facts from the National Pest Management Association.

To read this very informative article go to :

www.qualityassurancemag.com/article/10-true-cockroach-facts/

OFPA Directors 2019	
Executive Board-	
PRESIDENT	VICE PRESIDENT
Angela Bernoski	*Joseph Myatt*
Piller's Fine Foods	Diversey Inc.
TREASURER	Past President
Dr. Rocio Morales	*Ananth Kasic*
AGAT Laboratories	The Meat Factory
EXECUTIVE ADMINISTRATOR	NEWSLETTER EDITOR
Shirley Chalouh	*Joseph Myatt (Acting)*
Ontario Region Health Canada (retired)	Diversey Inc.
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Peck Yap	*Kristen Green*
Prime Quality Safe Food Solutions	Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA)
Nadia Narine	
Lumar Food Safety Services Ltd	*Steve Boloudakis*
	Centennial College
Vacant Director-At-Large position	*Laurie Sawyer*
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Coliforms, Fecal coliforms, and Enterobacteriaceae as Indicator Organisms

What are Indicator Organisms and why use them?

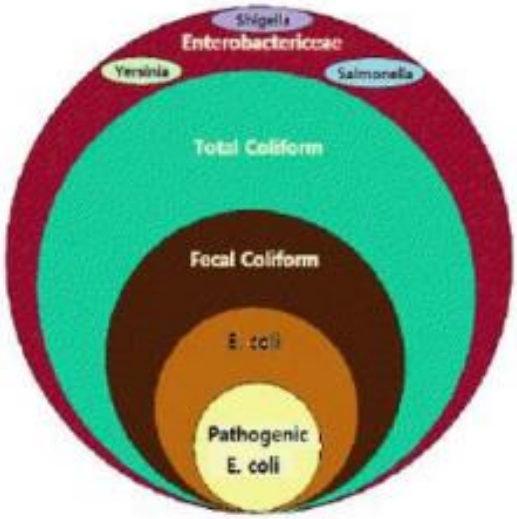
Indicator organisms are organisms used as a sign of quality or hygienic status in food, Dietary supplements, water, or the environment. The initial goal in finding a safety indicator was to find a group of bacteria that could indicate the presence of fecal material and serve as a surrogate for Salmonella, but was easier and simpler to detect. Such a group may signify the potential presence of pathogens, a lapse in sanitation as required in good manufacturing practices (GMPs), or a process failure.

The longest used indicator organism was the coliform group that was recommended for use in the early 1900s for water testing. Fecal coliforms and E. coli followed as more specific indicators of potential presence of pathogens. The Pasteurized Milk Ordinance includes a requirement of coliform testing of pasteurized for milk and milk products.

Many different types of safety indicators have been proposed for use in particular applications. A thorough review of the indicator organisms is given in Tortorello (2003).

Coliforms

Coliforms are gram negative, oxidase negative, non spore-forming, aerobic or facultative anaerobic rod shaped bacteria. The coliform group is not a distinct valid taxonomic group, but is defined functionally as organisms that ferment lactose with both gas and acid production at 35°C. The coliform members include Citrobacter, Enterobacter, Escherichia, and Klebsiella. Some also add Serratia and Hafnia to the coliform group. Many of these bacteria are found naturally in the intestines of humans and animals, and some are even found naturally in soil and water. However, of the 1% of coliforms found naturally in the human gut, E. coli represents the majority and is found exclusively in the intestines of humans and animals. It is important to note that many of the coliforms can be found also in plants and the environment, thus, a positive coliform test does not necessarily indicate fecal contamination.



Enterobacteriaceae

The family Enterobacteriaceae encompasses approximately 20 genera, including E. coli and all members of the coliform group; in addition it includes foodborne pathogens Salmonella, Shigella, and Yersinia. The family was originally proposed as an indicator alternative to the coliform group because testing for the entire family would be more inclusive for the pathogenic bacteria. The Enterobacteriaceae may be superior to coliforms as indicators of sanitation GMPs because they have collectively greater resistance to the environment than the coliforms. This group is more widely used as indicators in Europe than in the United States. The determining factor separating coliforms from Enterobacteriaceae is the ability of coliform to ferment lactose, while the Enterobacteriaceae family ferments glucose.

Fecal Coliforms

These organisms are a subset of the total coliform group. The fecal coliforms have the same properties as the coliform group, except that the fermentation is able to proceed at 44.5°–45.5°C. They are considered a better indicator of fecal contamination than the coliform group.

E. coli

E. coli is present in all mammalian feces at high concentrations; it does not multiply appreciably, but can survive in water for weeks, and so it is useful as an indicator of fecal pollution of drinking water systems. E. coli meets all the criteria used for the definition of both total coliforms and fecal coliforms. In addition, the organism can be distinguished from other fecal coliforms by the lack of urease and the presence of B-glucuronidase enzymes.

When to test which organism:

There are some regulations in various industries that require testing of one or several of these organisms. In some industries, product manufacturers use these indicators to assure that there is no lapse in sanitation or process failure.

Coliform

This test is required in the dairy, bottled water, and drinking water industries. Many producers in the food industry also utilize the coliform test, especially in the USA.

Enterobacteriaceae

USP (United States Pharmacopeia) recommends the testing of Enterobacterial Count in nutritional and dietary supplements. Most European producers prefer to use this test instead of the coliform test for food industries.

Fecal coliforms

The fecal coliform test is used instead of the coliform test in industries considered to be more directly associated with fecal contamination from warm-blooded vertebrates, such as in seafood, nuts, some environmental samples, etc.

E. coli

E. coli testing is required in drinking water systems. Also, USP suggests the testing of Dietary supplements for the absence of E. coli in 10 grams of product. In the meat industry, there are regulations relating to identifying the presence or absence of generic *E. coli* on carcasses.

Modified from Biolumix online article (www.mybiolumix.com) – November 2013

Source: CFCC.edu website.

Network and Have Fun!!

Save the Date

Prizes for all golfers!

OFPA Annual Golf Tournament

Thursday, June 27th, 2019

Crosswinds Golf Course

6621 Guelph Line, Burlington, ON L7P 0A6

Access to driving range and practice areas

Putting and Chipping Contest

More details to come.....