



YOUR QUARTERLY SOURCE FOR ONTARIO FOOD SAFETY NEWS AND INFORMATION!

IN THIS ISSUE

OFPA Quarterly Newsletter

by Paul J. Damaren, OFPA Board, Director: Lead for Newsletter Committee

Pandemic Challenges Highlight the Importance of the New Era of Smarter Food Safety

By: Stephen M. Hahn, M.D., Commissioner of Food and Drug, and Frank Yiannas, Deputy Commissioner for Food Policy and Response

Although FDA’s blueprint for a new era of smarter food safety isn’t out yet, it’s clear from the FDA Commissioner’s post that this is still a priority for the agency.

In March, we were a few days away from announcing the release of the New Era of Smarter Food Safety Blueprint when the FDA’s focus turned to the COVID-19 pandemic. Our plans for the New Era initiative were rightfully put on hold in order to prioritize the agency’s COVID-19 response. As a public health agency, we will always prioritize any threat to the health of the American people.

The FDA will release the blueprint in the coming weeks, outlining our plans over the next decade to create a more digital, traceable, and safer food system. The challenges that have arisen during the pandemic have made it clear that the actions called for in the blueprint will strengthen how we approach the safety and security of the food supply, not just in the normal course of events but especially in times of crisis. In fact, over the past few months we have revised the blueprint considering the lessons learned during the pandemic. COVID-19 has accelerated the need for these measures. Some elements of the blueprint are particularly meaningful now, and we’d like to touch on these, starting with tech-enabled traceability. *Continued on page 9*



Spotlight - Food Recalls

Global food supply chains are more complex and interdependent than ever. Let’s look a few ways to build a comprehensive plan for food recalls and brand protection. *Page 4*



GFSI – The Race to the Top!

Stakeholder Consultation – Implementing GFSI’s Conceptual Framework for “The Race to the Top”. GFSI is inviting all interested stakeholders to comment specifically on four features of a plan ratified by the GFSI Board in February 2020 in Seattle, which will require fundamental changes to the way that GFSI works with its major stakeholders. *Page 7*

2020 Nominations
Now Open! Vote Now!
Page 9 & 25 (form)



To OFPA Members, Partners,
Industry Colleagues, and Friends:



This year the OFPA had plans for an exciting year, and our 2020 Spring Technical Meeting Planning Committee had developed an amazing spring agenda led by Gwynne Sitsker.

Unfortunately, the Covid-19 pandemic proliferated across the world, and all of our lives have been impacted greatly.

The OFPA as a not for profit organization has been forced obviously to look at operating differently this year.

The OFPA decided to cancel our 62nd Annual Spring Technical Meeting & Clive Kingsbury Poster Competition and our Golf Tournament out of concern for the health of our OFPA members, and in keeping with Government of Ontario direction.

We are waiting to see if we will hold our 1st Networking Mixer on September 24 at the Centennial Event Centre and our 2020 62nd Annual Fall Food Safety Symposium & Annual General Meeting at a new venue, the Corporate Event Centre.

We are also considering holding a Virtual Event in November if we cannot hold our usual Annual Fall Food Safety Symposium & Annual General Meeting. On to other news!, we reviewed proposals for a new website design.

The OFPA Website Committee is working closely with our Website Designer (Mad Hatter located in the IOT Building in Kitchener Waterloo) to develop a new OFPA website that is more functional and attractive for our members.

This process has involved a lot of work and thought on what and where we can take our new website to encourage new membership and keep our website content fresh. In this process, we took into consideration the feedback we received from our OFPA Members who filled out our website upgrade survey last year.

There will also be cost savings as the OFPA board will be trained once the website is launched to load our own content to our website. We hope to launch the website this fall.

I'd like to take a moment to thank our partners: CFRIS, Guelph Food Safety Seminars22, NSF, FPSC, GFSR and the Strategy Institute.

The mutual support and benefits derived from these relationships is fantastic; and we learn new ideas from each other.

If you are willing to speak at an event, volunteer, want to join as a member or perhaps form a partnership agreement with the OFPA, please reach out and let's get connected! As a not-for-profit organization, our success depends on the generosity of our volunteers, partnerships, and members.

On-line membership renewal is on our website,
www.ofpa.on.ca/membership

A Message from the OFPA President 2020 – Joe Myatt

I am grateful to represent the OFPA in 2020 as President in a somewhat challenging year and I am very appreciative of our board of directors as we have a wonderful team of volunteers from all sectors of industry and academia and government.

This year we have welcomed three new Board Members and they are off to a great start in their new roles;

- Brett Dooley (Membership & Promotion Committee Chair)
- Denise Horseman (Website Committee Chair & Future OFPA Administrator) and
- Paul Dameren (Newsletter Committee Chair).

A special shout out to Gwynne Sitsker for the great job she is doing as our Social Media Committee Chair. I look forward to seeing you all in person or virtually at the upcoming OFPA events.

Sincerely,
Joe Myatt

Canada differs from U.S. on inspection approach during coronavirus pandemic.



Continued on page 21

2020 62nd Annual Fall Food Safety Symposium and Annual General Meeting

Your OFPA Board of Directors are currently in discussions and planning our 62nd Annual fall classic.

We are planning to host our event on Thursday November 19, 2020.

However, due to the global pandemic we are currently facing, this could affect the landscape of our event.

Being able to meet, learn and share in person this year, might not be possible and ensure the safety and health of all involved or even allowed by our Government. We will be monitoring the situation closely and will make the decision to host "in-person" in the coming weeks and will do what we feel is in the best interest of our membership.

We have been considering many options for you this year including an entirely virtual event. We will pivot as required to ensure we provide you with the relevant information and topics you need. During the AGM, we would also present to membership the full financial position of the Association.



Student Awards Night, 3/10/20 @ Centennial Event Centre

by Joe Myatt, President OFPA

I had the pleasure of attending the Centennial Student Awards night hosted by Suhana Meharchand, Award-Winning CBC News Anchor.

The night was very positive, the Centennial Event Centre is a very nice venue, with great food.

Note: By the way, the Centennial Event Centre will be the venue for OFPA's 1st Social Mixer in September.

We are monitoring the COVID19 situation closely and if conditions permit, we will go ahead with this Event this year, please look for updates on our website.

Michael Balde was the winner of our OFPA Scholarship and Michael was very thankful to be awarded our 1000\$ scholarship. He is in his final year at Centennial Progress campus.

Congratulations Michael, great work!

Michael is in the Food Technology; Applied Science program and he likes Food Microbiology!

He would like upon graduating to work in a food manufacturing lab and work his way up to QA Manager.

I was impressed with Michael and it was great to meet him and many other students at the Event Centre.

Pictured right – Joe Myatt (L) and Michael Balde (R).



How to build a comprehensive plan for food recalls and brand protection

As [CMX](#) points out, global food supply chains are more complex and interdependent than ever. As consumers, we all benefit from having more choices, lower prices, and year-round availability of many food items that were once only seasonal. Unfortunately, this added complexity also increases risk and is a catalyst for food safety failure. The more moving pieces you add to the puzzle, the more things can go wrong somewhere down the line.

Grocery stores, restaurants, and food manufacturers that are unprepared for a food item withdrawal or recall notice jeopardize their reputation, facing significant economic and social consequences. But, knowing how to perform an effective food recall or product withdrawal—through quick action and effective communication—is the best way to limit your company’s exposure and mitigate the damage to your reputation and bottom line.

So, how do you set up a recall management plan and prepare your team to ensure that your food recall process is executed in a fast, effective, and accurate manner? These days, it comes down to having a product recall strategy and a

powerful recall management system. But what does that look like? Let’s find out.

Food recalls on the rise which impact consumer trust

In an age of 24-hour news and social media - quality, food safety, and trust is on the forefront of customers’ minds. These concerns have only been elevated further during the COVID-19 crisis. But even before the pandemic, food safety issues were on the rise and rapidly becoming a global problem—all impacting customer trust. [As Food Logistics discussed](#), “**Over the past few years, recalls and restaurant closures have populated the news cycle, highlighting the harsh reality no establishment is immune to crippling foodborne illnesses lurking within its supply chain.**”

Despite a food producer's best food safety control efforts, sometimes, unsafe products make it to market. These potentially harmful products could contain pathogens, have improper labeling, undeclared allergens, or fail to meet regulatory requirements. Regardless, if they pose a hazard to the general public, government agencies such as the Food and Drug Administration (FDA) and/or the U.S. Department of Agriculture (USDA) may issue a [Class I, Class II, or Class III recall](#)—with Class I being the most alarming and Class III being the least. Some recent examples of recalled products include:

- [Kraft Heinz recalled 7,000 cases of cheese dip on risk of botulism](#)

- [Tyson Foods Recalls 39,000 lbs of frozen chicken patties for possible foreign](#)



matter contamination

- [Over 2 million pounds of P.F. Chang's frozen meals recalled for 'undeclared allergens'](#)

Put simply, this is a critical issue for every retail food brand and manufacturer, and it's only growing larger.

Taking proactive measures with a recall program

The [Food Safety Modernization Act](#) (FSMA) marked a noticeable shift in how the FDA and CDC treated and monitored foodborne illnesses, transitioning from a passive approach to a proactive one. Instead of waiting and responding, they sought to create a system that was preventing costly and deadly foodborne diseases from spreading.

Under [21 CFR 117.139](#), FSMA requires facilities to establish a written recall plan for food that requires a preventive control. While manufacturing facilities are specifically called out, it is prudent for retail organizations to establish and implement a written recall plan as well. A well designed [recall](#) plan and a



recall process will allow for the removal of products from the market as fast and efficiently as possible, which can protect you from liability, reputational harm, and significant economic loss.

Nominate a predetermined Recall Management Team

To start, it's crucial that you identify a group of individuals with assigned roles and responsibilities as part of a recall management team.

This group will be headed by a Recall Coordinator who will oversee the team's efforts to:

- **Communicate with internal stakeholders, supply chain partners, and "direct consignees" (retail locations and/or the public in some cases). Be sure to include legal, public relations, and marketing.**
- **Document processes and procedures**
- **Decide how the decision to recall or withdrawal will be made**
- **Document decisions and actions taken**
- **Track the identification and removal of food product**

The team should also be responsible for conducting mock recalls, ensuring the proper procedures are in order, and coordinating actual responses. To do this properly, with speed and accuracy, your hand-picked team requires a food recall management software system with comprehensive automated record keeping. During a recall, the system can act as the central information hub. With automated record keeping and reporting, it can be used for debriefs with C-Suites or FDA audit checks.

What does a food recall process include?

The goal of an effective recall plan is to quickly identify each impacted product, know where it is in the supply chain, and know who to contact so that they can remove it. To do this, there are several steps your team must take the moment a recall alert occurs. They are:

- 1. Investigation** – Identify and document the source or cause for the flawed food product or ingredient. It is also important to evaluate and document the potential/actual health hazards involved.
- 2. Initial Actions** – Gather your recall team for additional analysis and decision on whether to act. If recalling, consider the depth of the recall (how widespread, which channels) and which stakeholders, partners, customers, and regulatory agencies will need to be notified.
- 3. Identification** – Determine all the food products that are impacted and require recall. This should include product name(s), size(s), lot number(s), code(s), expiration dates, and labels and photos if possible.
- 4. Recall Action** – Put a hold on impacted products that are within your control and create a distribution list for potentially impacted parties.
- 5. Notification** – Alert your distributors, locations, customers, and the press and public (when applicable) and inform them how to proceed. Notification may include letters, emails, or even text messages. These all have permanent records. The FDA recommends when communicating by telephone, that the recalling organization be sure to document phone communications "in an appropriate manner".
- 6. Removal** - Your team will need to determine what to do with the food

products being recalled. In many cases, perishable food products will be destroyed. In other cases, products may need to be returned. When sending notifications, it is imperative that your instructions are clear on how to identify the products and what action they are to take, and how to communicate back with the recalling firm.

7. Root Cause Analysis (RCA) and Corrective Action – Despite best efforts for preventative measures, when issues arise, it is critical to address the issue which caused the recall. Performing a Root Cause Analysis (RCA) will allow your team to identify the what and how behind the issue appearing, and what corrective action is required to prevent its reoccurrence.

The benefits of applying automation and software designed for managing food recalls

While many brands try to manage this process manually, there are a great number of benefits to applying technology specifically designed to automate these processes:

Automated processing and monitoring of product complaints

Manually dealing with product complaints and monitoring trends is time consuming and puts you in a reactionary mode. Systems designed to manage and monitor complaints can act as an "early warning system" for impending issues. Leveraging technology to process complaints, monitor trends, and provide safety alerts for elevated trends, can prompt your team to take early investigative action and remove products before the risk becomes wider spread.

Shorten the time it takes to create a distribution list and get the word out

If you have hazardous products in your supply chain, acting as soon as possible is critical. Compiling a list of contacts can be one of the most time-consuming tasks, when time is of the essence. Software designed for food recall management that also integrates with your supply chain data sources can make this job much easier. From there, your recall management system can automatically and instantly reach out via email, phone, and text - issue withdrawal or recall notices, and escalate to field management in order to guarantee a rapid response.



Ensure action is being taken

Once notifications have been sent out, it's vital that you get responses from every party and know how much product has been recovered. Doing this with email and manually tallying up the results isn't efficient. Software can track responses and provide reporting in real time in order to measure the completeness of your recall. This also creates more transparency and with actionable information to manage the recall process as it unfolds.

Test your food recall readiness with mock recalls

Before a recall ever occurs, you and the key members of your supply chain should be familiar and practiced with recall procedures. So, when the alarms ring, they're prepared to move swiftly and effectively. To ensure your

preparedness, it's critical that you perform regular mock recall tests in order to see what works and what doesn't, and then make the necessary adjustments. Software designed for food recalls can provide much needed mock recall functionality to ensure your team and supply chain are ready for the real thing when needed.

Taking the Crisis Out of Crisis Management

Ensuring the quality, consistency and safety of food is no easy job. Products and supply chains are far more complex than ever. Risks are prevalent. When issues arise, taking decisive and swift action is critical to the safety of your customers and your brand's reputation. In today's age of digitalization, no food manufacturer or retail food service company should be without product recall strategy and a powerful recall management system.

Other Resources

Looking to learn more about how to best manage food recalls, protect your customers, and protect your brand? Here's an article we wrote that originally appeared in [Food Logistic Magazine](#).

We've also created a handy guide on [how to conduct Mock Recalls](#) that might be useful.

Sources

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Root Cause Analyses Are 'Critical to Preventing Foodborne Illnesses', A Q&A with Frank Yiannas, FDA deputy commissioner for food policy and response. <https://www.pewtrusts.org/en/research-and-analysis/articles/2020/03/24/root-cause-analyses-are-critical-to-preventing-foodborne-illnesses>

[CMX1's Recall Management system](#)
Food Recall Software from CMX



Affiliate Spotlight

From: Susan Smith <ssmith@foodprotection.org>
 Date: 5/7/2020 1:48:08 PM
 Subject: Spring 2020 Affiliate View Now Available
 To: Info Account <info@foodprotection.org>



Hello Affiliate Officers,

The Spring 2020 *Affiliate View* is now available on the IAFP website under the Publications tab at: <https://www.foodprotection.org/publications/affiliate-view/>

In her *View from the Chair* column, Affiliate Council Chair **Maria Ma** discusses how the coronavirus is affecting all of us.

Affiliates in the Spotlight highlights Affiliate-related news from recent meetings. This issue also includes upcoming meetings and deadlines; a preliminary roll call for the 2020 Affiliate Meeting; a listing of Affiliates who submitted Annual Reports for 2019 activities; an overview of the agenda for IAFP 2020 in Cleveland, Ohio; and an introduction to IAFP's recently elected Executive Board Member.

We hope you find content of value in this publication, which dedicates itself to the professionals working to advance food safety in their geographical region. We ask that you forward this issue on to your Affiliate Members for their enjoyment and to keep them updated. **May 29** is the copy deadline to be included in the Summer 2020 issue of *Affiliate View*.

Thank you.

Susan A. Smith | Affiliate Liaison/Copywriter, International Association for Food Protection



Race to the TOP - Calling All Stakeholders! GFSI

GFSI is inviting all interested stakeholders to comment specifically on four features of a plan ratified by the GFSI Board in February 2020 in Seattle, which will require fundamental changes to the way that GFSI works with its major stakeholders.

The conceptual framework forms part of an ambitious program of modernization of GFSI named 'The Race to the Top' (RTTT). The RTTT is intended to address the specific challenges GFSI has been facing in relation to trust and confidence in GFSI certification outcomes.

The four specific features of this consultation were shaped with the support of our stakeholders, most specifically the IAF Taskforce [a group comprising representatives from accreditation bodies (ABs) and Certification Bodies (CB)s and Certification Program Owners (CPOs)] who provided significant inputs between the GFSI Board meeting in Chengdu in October 2019 and our GFSI Board meeting in Seattle in February 2020.

The purpose of this consultation is to set out in detail the current conceptual framework as approved by the GFSI Board. We are seeking to gain feedback and insights on the framework itself from those stakeholders most impacted.

We welcome any views on how best to implement the proposed framework. We are also hearing stakeholder views as to the interoperability of each of the four features.

How to Participate

Please note that this Consultation ran until noon CET on 18th May 2020 and is now closed. Be sure to subscribe to [GFSI News](#) to be notified of any upcoming Consultations.



GRMA Virtual Summit Series – OFPA Member Discount

GRMA Invitation: We would like to take this opportunity to introduce and invite you to the Global Retailer and Manufacturer Alliance (GRMA) 2020 Virtual Summit Series.

The GRMA is a global nonprofit with significant member growth and member representation from major retailers, manufacturers, trade associations, and certification bodies.

The Alliance was formed to develop consensus-based American National Standards (ANSI) for Good Manufacturing Practices in several industries, including Over the Counter Drugs, Dietary Supplements, Cosmetics, and Medical Devices.

The GRMA Membership is committed to:

- Strengthening safety, quality and trust throughout the supply chain;
- Ensuring consistency and proper training of auditors;
- Reducing the number, frequency, and burden of audits
- Combining regulations, best practices and retailer's quality requirements into harmonized standards

- Having all qualified certifying bodies able to certify the new standards

Throughout the retail and manufacturing industries, a drive for a common set of standards on core product lines has been a long-time dream. GRMA members, with the creation of NSF/ANSI 455 and its successful outreach, is making that dream a reality by continuing our outreach.

Virtual Summit Series: Over the course of the upcoming months the GRMA with our Sponsors would like to bring the content of our Annual Summit Live to your computer. From July – November we will be offering a series of Webinars that will include GRMA Plenary Sessions with "Here & Now" Health & Wellness Topics and separate Health & Wellness Learning Sessions. The full agenda will be available on our GRMA webpage but will include the following topics:

- Plenary Topic: Address & Panel Discussion on Virtual Audits
- Panel Discussion – COVID-19 Supply Chain & Audit Compliance Best Practices
- COVID-19 Employee Protection, infection control measures implemented at manufacturers/retailers
- Panel Discussion: CBD/Cannabis GMP Standards

Registration & OFPA Member Discount: The GRMA is offering registration options for the entire Summit Series as well as an "A La Carte" option. Registration will be set up through the GRMA website, www.grmalliance.org, and we will be offering a 10% discount to members of the OFPA. Please input your OFPA membership ID when registering on the website.

Sponsorships: The GRMA encourages engagement from members and if you are interested in being a Summit Series Sponsor please reach out to Allyn Shultis @ generalinquiries@grmalliance.org or Betsy Crater, Summit Chair @ betsy.crater@grmalliance.org.

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Enhanced Traceability Could Increase Supply Chain Visibility

Stephen M. Hahn, M.D.

Emerging technologies, such as blockchain, make it easier to track and trace products through the supply chain – from the time that they are grown or manufactured, until purchased by a consumer, and back through the supply chain. When the agency originally developed the blueprint, we knew that these new technologies could be game changers in facilitating a more rapid traceback of a contaminated food to its source in the event of a foodborne outbreak.



What became clear during the pandemic is that enhanced traceability is also a helpful tool in understanding supply chain impacts in the event of a public health emergency. Enhanced traceability, coupled with advanced analytical tools, could provide greater supply chain visibility and potentially help the FDA and industry anticipate the kind of marketplace imbalances that resulted in the temporary spot shortages of certain commodities we’ve seen in recent months. And it could help us anticipate and help mitigate the kind of food waste we saw when food producers lost customers in restaurants, schools, and other entities temporarily shuttered by the pandemic. In other words, we believe a digitized food system is likely to be a stronger, more agile, and resilient food system.

Smarter Tools for Prevention, Protections for Foods Ordered Online

The blueprint calls for the use of smarter tools, such as root cause analyses to understand how a food became contaminated and predictive analytics that use data to anticipate the likelihood of contamination. And it also calls for other new tools to be explored, such as virtual or remote inspections (which we started as a result of the pandemic), which would have been invaluable in the current public health emergency.

Another New Era focus identified in the blueprint is the safety of foods ordered online and delivered directly to consumers. We’ve seen this trend steadily increase over the years, but it has skyrocketed as families sheltering in place order foods from restaurants and grocery stores online and by phone, often for the first time. So, this question becomes even more important – how do we ensure that these foods are produced, packed, and transported safely directly to consumers? Here again, the need for best practices has been accelerated by COVID-19.

Food Safety Culture on the Farms, in Food Facilities, and at Home

Finally, the New Era speaks to the establishment and support of food safety cultures on farms, in food facilities, and at home. The pandemic shined a light on what it truly means to have a food safety culture. It’s about the people who work on farms and in facilities accepting responsibility for producing safe foods and about keeping those people safe when co-workers are sick. It’s about educating consumers on the best food safety practices when cooking at home, which more people are doing now. Taking responsibility and protecting each other is not just the foundation of a food safety culture; it mirrors one of the primary lessons from COVID-19, that we – government, industry and consumers – must all work together to help keep each other safe.

Nominations for the 2020 Awards are open!!

- Sanitarian/Food Safety professional
- Lifetime Achievement
- Award of Merit

Complete the nomination form and submit by **June 30**

Visit www.ofpa.on.ca for more details





Frank Yiannas

For all the recent challenges, we have been greatly impressed by the resilience of the food system. Despite all the pressures and all the imbalances, consumers can still go to the supermarket or go online and have access to thousands of safe food products, which is a tribute to the commitment of the food industry.

We have been equally struck by the positive impact of partnerships between the FDA and our local and state regulatory and public health counterparts, and the strength of relationships between federal partners – including the Centers for Disease Control and Prevention, the U.S. Department of Agriculture, and the Occupational Safety and Health Administration – and the food industry. We all have the same goals: to ensure that consumers have access to the foods they need and to protect the food industry workers who have made that possible.

Partnership is a theme woven throughout the New Era Blueprint – and our partners stepped up in a big way during this crisis. The collaboration between government and industry especially was raised by many magnitudes. This

bodes well for the New Era, which relies on close collaboration between the FDA and stakeholders in the public and private sectors to keep foods safe.

We are grateful for the dedication and commitment of the FDA staff in the agency’s pandemic response and their foresight in looking to the future. Even though the blueprint release has been on hold, work has continued to begin identifying short- and long-term deliverables, pull together implementation teams in priority areas of work, and further build the internal infrastructure needed to support this work.

When the FDA announced the [New Era of Smarter Food Safety](#) initiative last year, the agency was convinced then that its time had come. Now, we know that these are the changes we should embrace, and that this is the path forward to a future in which we are well-equipped to protect the safety and security of our food supply no matter what challenges we face. We will get there together, stronger and more resilient than ever.

Coronavirus disease (COVID-19): Outbreak update

Risk to Canadians

COVID-19 is a serious health threat, and the situation is evolving daily.

The risk will vary between and within communities, but given the increasing number of cases in Canada, the risk to Canadians is considered **high**.

This does not mean that all Canadians will get the disease. It means that there is already a significant impact on our health care system.

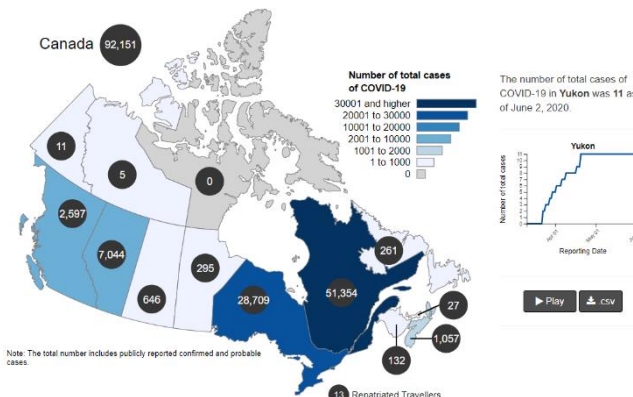
If we do not flatten the epidemic curve now, the increase of COVID-19 cases could impact health care resources available to Canadians.

We continue to reassess the public health risk based on the best available evidence as the situation evolves.

Who is most at risk?

While COVID-19 can make anyone sick, some Canadians with specific health circumstances are at an increased risk of more severe outcomes, including individuals:

- aged 65 and over
- with compromised immune systems
- with underlying medical conditions



COVID-19 Updates

While businesses in many parts of the US are beginning the careful process of reopening, the food industry has a range of guidance and differing positions posed by each authority.



BRCGS: Sites that are operational but cannot be physically audited due to COVID-19, extension of up to 6 months may be granted based upon completion of a risk assessment by the CB and a discussion with the site and review of procedures. Extensions can only be made to the current scope – no significant changes may be made. High risk (grade C or D) sites may not have extensions granted. Unannounced audits are temporarily suspended.

FSSC: Risk assessments for affected sites, postponed surveillance audits, continued certification, or extended certificates are required. Certificates can be extended up to 6 months.

GLOBALG.A.P.: Certificate validity may be extended beyond the 12 months (maximum period of 6 months) following CB-conducted risk assessment. If on-site audit is possible, extension cannot be granted. Extension is applicable to all add-ons assessed with GLOBALG.A.P. standards.

PrimusGFS: Offering a six-month extension (after risk assessment) to auditees effected by closures/restrictions. Remote Desk Document Review available.

SQF: Certificates can be extended once for up to six months following a risk assessment conducted by the CB. Surveillance audits are now allowed via remote activities. Unannounced audits are suspended until August 1, 2020. No new certifications can be issued unless issued in-person.

FDA: For full FDA guidance, [visit their website here](#)

SQF Edition 9

Edition 9 of SQF is currently under technical review! Draft Codes are anticipated to be completed by May 2020, with public comment accepted during July and August of 2020. The planned objectives of moving to Edition 9 include improving the architecture/structure of the Codes, meeting

GFSI requirements (including BR8), and review of criteria and protocol, among others. While implementation of the new Edition is not anticipated until May of next year, stay tuned to updates to know what to expect in the new revision!

News Release - Canada and Ontario Take Additional Steps to Protect Agri-Food Workers During COVID-19

INVESTMENT WILL HELP ENSURE THE CONTINUED SUPPLY OF HEALTHY MEAT PRODUCTS

May 8, 2020 4:25 P.M.

[Ministry of Agriculture, Food and Rural Affairs](#)

WOODSTOCK — The governments of Canada and Ontario are investing \$2.25 million in provincially licensed meat processing plants to better protect employees and ensure the continued supply of healthy products for consumers during the COVID-19 outbreak.

Through the Canadian Agricultural Partnership (the Partnership), the first stream of the Agri-food Workplace Protection Program will provide funding to implement COVID-19 health and safety measures in provincially licensed meat plants, including purchasing additional personal protective equipment, redesigning workstations, supporting employees who require mandatory isolation, and work-site mobility and transportation.

"We are tremendously grateful to our meat processors who are providing an essential service to put food on our tables during this unprecedented time. The health and safety of these individuals on the frontlines is paramount," said Honourable Marie-Claude Bibeau, Minister of Agriculture and Agri-Food. "The funding announced today will help Ontario meat businesses with the costs of implementing the measures that follow the best public health guidance."

"Our meat processors and their hard-working employees play a critical role in keeping our entire food supply chain safe and strong, while supplying us with fresh, high-quality, and nutritious food," said Ernie Hardeman, Ontario Minister of Agriculture, Food and Rural Affairs. "Today's announcement is an important step in keeping our essential workers healthy and safe during COVID-19 and beyond." "The health and safety of agri-food workers, and all workers across Ontario, is a top priority," said Monte McNaughton, Minister of Labour, Training and Skills Development.

"Meat processing employees are rightly being recognized as unsung heroes for their role in putting food on our tables during COVID-19. The initiative announced today is one more way we're helping them stay healthy on the job."

The Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) will begin accepting applications on May 12, 2020 and will expedite the approval process to get the necessary support to the agri-food sector faster. Eligible applications will be received and assessed on a continuous basis, while funding is available.

Today's announcement follows previous actions taken by the federal and provincial government to support the agri-food sector. Those commitments include \$1 million to help Ontario farmers, food processors and other agri-food supply chain partners address labour shortages, as well as \$2.5 million to improve e-business opportunities for Ontario's agri-food sector.

Since June 2018, both the federal and provincial governments have committed support to approximately 2,500 projects through the Partnership to help eligible Ontario farmers, processors, businesses and sector organizations innovate and grow.

Quick Facts

- More information about this targeted intake and the program guidelines can be found online on May 12, 2020 at: <http://omafra.gov.on.ca/english/cap/index.htm> or by calling: 1-877-424-1300.
- OMAFRA delivers cost-share funding for the the Agri-food Workplace Protection Program. The Partnership is a five-year, \$3-billion commitment by Canada's federal, provincial and territorial governments to support Canada's agri-food and agri-products sectors.
- The Ministry of Labour, Training and Skills Development recently released [safety guidelines for employers](#) to help protect workers, customers, and the general public from COVID-19.
- Health and Safety inspectors are now working with employers in the agri-food sector to help ensure the safety of employees, including temporary foreign workers.
- The [Canadian Food Inspection Agency](#) provides information on COVID-19 for industry.

Additional Resources

- [The Canadian Agricultural Partnership in Ontario](#)
- [Agriculture and Agri-Food Canada](#)
- [Ontario Ministry of Agriculture, Food and Rural Affairs](#)
- [COVID-19 in Ontario](#)



DO YOU HAVE A SUCCESS STORY, OR NEWS ITEM, OR AN INTERESTING ARTICLE YOU WOULD LIKE TO SHARE WITH OFPA MEMBERS?

Consider submitting your short story/article for the next edition of the newsletter

For more information contact : info@ofpa.on.ca with the subject line *Newsletter Contribution*

Perry Johnson Registrars Food Safety, Inc. Granted Accreditation for Cannabis Certification Standard

Madeline Colli

May 20, 2020

News

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) recently announced in a press release that they have become the first certification body to be granted accreditation in the United States for cannabis certification by the ANSI National Accreditation Board (ANAB). (1)

The cannabis certification standard developed by PJRFSI are good manufacturing practice (GMP) and good agricultural practice (GAP) schemes that aim to assist those working in the cannabis industry—namely, cannabis growers, manufacturers, and retailers. The certification standards will help cannabis companies meet state-by-state requirements.

The PJRFSI standard is intended to supply outlines for cannabis cultivation, retail practices nationwide, and product manufacture. In the press release (1), PJRFSI noted what they hoped to achieve with their history-making certification: “With the release and accreditation of their standard, PJRFSI hopes to simplify and unite the United States cannabis industry for the benefit of everyone from grower to producer to end user.”

“The team at Perry Johnson Registrars Food Safety Inc. is incredibly excited to be the first company in the United States to achieve formal accreditation for our Cannabis and Hemp Certification Program,” said PJRFSI President Terry Boboige and Accreditation Manager Lauren Maloney in the press release (1). “We believe this nationally-recognized program will help the budding cannabis and hemp industries to strengthen, legitimize, and separate themselves from companies that do not have formal certification.

Certification to this standard will forever help enhance companies’ image, credibility, and reliability.

Accredited certification exemplifies to the public that certified organizations who supply cannabis and hemp products and services have internal safety systems that can inspire confidence.”

Through this cannabis certification, PJRFSI aids the cannabis industry with more room for growth and

opportunities. For more about their announcement and cannabis certification standard, please visit www.pjrfsi.com.

References: <https://www.pjrfsi.com/downloads/Cannabis-Accreditation.pdf>

OUR UPCOMING WEBINARS

Thursday June 18th at 2:00pm EST

“An Overview & Update on the Global Retailers Manufacture Alliance Programs”

Featuring: Allyn Shultis, Treasurer (GRMA) & Director of Technical Services First Quality Consumer Products, LLC and Betsy Crater, Secretary (GRMA) & Non-Food Quality Assurance Manager Wegmans Food Markets. During this webinar, we will be discussing the annual GRMA Summit, PJRFSI GRMA Partner Status, the new GRMA Virtual Summit Series and our joint MOU around GRMA’s new set of schema for Cannabis & Hemp.

Wednesday June 24th at 2:00pm EST

“Supply Chain Management – What a Good Program Looks Like”

Featuring: Jennifer Crandall, Founder & CEO of Safe Food En Route, LLC. Learn what the Food Industry does for managing their supply chain from selecting suppliers to monitoring their food safety status. Also, learn how automating this process can assist the programs and decrease labor costs while staying on top of compliance and on regulatory requirements.

Tuesday June 30th at 2:00pm EST

“Managing Your Social Accountability & Responsibility Program in 2020 and Navigating Beyond”

Featuring: Richard Ingrao, President of Accordia Global Compliance Group. Join PJRFSI’s Senior Vice President of Food Safety & Supply Chain, Paul Damaren and Richard Ingrao, President of Accordia Global Compliance group who will be discussing the many facets of Social Responsibility and Accountability, the standards most used today and what a great program looks like. We will also be discussing APSCA or Association of Professional Social Compliance Auditors and how the landscape has changed in 2020 with the new challenges we are all facing as a result of COVID19 and the key drivers in the industry.

Please visit – www.pjrfsi.com/webinars

Sustaining Corporate Member Spotlight

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.



Mission

To assist the food industry and its stakeholders 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 sustainable 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)
- Consulting
- Training in BRC Agents and Brokers, Food, Packaging, Storage & Distribution, and Retail

Register Today for Special Conference Discount!



www.lumarfoodsafety.com

Sustaining Corporate Member Spotlight



Tewari De-Ox Systems, Inc.
 www.tewarisystemsglobal.com
 "WE EXTEND LIVES...."



Zero-OxTech® [12+ US & Intl Patents Pending]:

- Invented by Dr. Tewari, a renowned Food Process Chemical Engineer with 25+ years of Global Food Industry Experience, having track-record of commercializing Novel Food Processing Systems in USA & CANADA
 - The FIRST PROCESS to preserve natural enzymes resulting in long shelf-life:
 - No change in intrinsic characteristics of proteins
 - No interventions/use of antimicrobials during protein processing [especially poultry]
 - Natural aging during shelf-life extension
 - No short-cuts/No anti-biotics/No preservatives/No detrimental effects on Human Health
- Testing and validation at reputed companies, research-centers, and universities, such as, Riz Global Foods [Toronto, CANADA]; Tyson Foods [Springdale, AR, USA]; Mississippi State University [Mississippi State, MS, USA]; San Angelo Lambs [San Angelo, TX, USA]; Grove Meats [Blue Island, IL, USA].
- In compliance with FDA/USDA/CFIA/Health Canada and global food regulations.

Protein-type	Shelf-life programs	Tewari's Zero-OxTech®
Red meat	Zero-OxTech® primals program	10+ weeks
	Zero-OxTech® case-ready/portion-cuts program: 1. Zero-OxTech® Vac-pack OR 2. Conventional foam tray in Zero-OxTech® mother-bag process	6 to 15 weeks
	Retail Display [conventional foam tray, after removal from Zero-OxTech® mother bag]	5 to 15 days
Poultry	Zero-OxTech® mother-bag	±22 days
	Zero-OxTech® MAP tray	±20 days

"Tewari De-Ox Systems provided us with 70 days of shelf-life for red meat steaks under refrigeration for both domestic and global markets."

Mr. Ali, President, RizGlobal Foods Inc., Toronto, Canada.

Contact:
Tewari De-Ox Systems, Inc.
 9225 Leslie Street, Suite 201
 Richmond Hill, ONTARIO L4B 3H6 CANADA
 Phone: 1-844-4-ZERO-OX • Fax: 1-844-493-7669
 Email: info@tewarisystemsglobal.com



Tewari De-Ox Systems, Inc., Zero-OxTech® process provided 28 days of shelf-life for deli birds/poultry and has provided opportunity to serve both coasts using a centralized facility.

Principal investigator: Jason M. Behrends,
 Ph.D., R & D, Tyson Foods, Springdale, AR, USA

Fig. 1: APC's for Deli Birds over time using Zero-OxTech process.

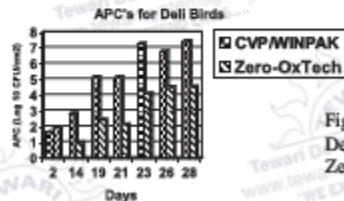


Fig. 2: Anaerobic APC's for Deli Birds over time using Zero-OxTech process.

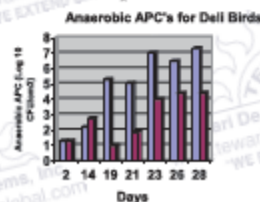
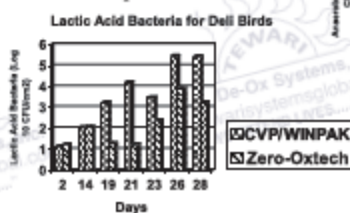


Fig. 3: Lactic Acid Bacteria for Deli Birds over time using Zero-OxTech process.



Key Properties of Zero-OxTech

1. No Carbon Monoxide Used
2. No PAA for Organic Poultry
3. Extended Shelf-life
4. Low Cost Customizable Options
5. Ease of Application
6. Case-ready Retail Application
7. Reaching Un-tapped Markets
8. Manual or Automated Dispensing
9. Easy Adaptability to Existing Production Lines
10. Profitable Inventory Management

Evaluation of overwrapped red meat steaks packaged in a mother-bag case-ready system Tewari Zero-OxTech System®

Mississippi State University
 J. M. Behrends and C. M. Leick

CONCLUSION

The Tewari Zero-OxTech® System would allow suppliers to extend storage of case ready red meat steaks to a minimum of six weeks in mother bags with an additional 6d minimum retail display.

Week 1 Day 6



Week 4 Day 6



Week 3 Day 6



Week 6 Day 6





Are You Or a New A Normal Normal Leader? Leader?

EVOLVING HOW YOU LEAD IN A WORLD OF ACCELERATED CHANGE



Deanna Zenger – Food Processing Skills Canada (FPSC)

Resilient organizations and leaders are like putty: stretched, pulled and twisted, yet still hold their shape.

Today, the food and beverage industry are acutely feeling the stretch, pull and twist of an unexpected environment affecting leadership, workers and our customers. Adversity has hit, and our industry needs leaders to step forward for a new normal. One where we continue to grow and workers are still there with a positive, “we can do this” outlook.

In the food and beverage manufacturing environment, meeting safety and quality standards while overcoming the unexpected is a rare skill held by only the most experienced workers- the gatekeepers of what I refer to as tribal knowledge. These are the workers who don't just plug holes in the dam; they recall every attempt, result, and why the current standard exists. When a problem arises — they know correctly what to do. New hires, apprentices, journeymen, management -- all rely on *their know-how*.

In most companies, these gatekeepers gained their expertise because of hands-on experience, outside of formal training programs. For too long, job shadowing has been the training borne out of necessity in our industry. **When these employees leave, they take all their knowledge with them. In the face of a massive job skills shortage, leaders in the new normal should work to understand it is time to take a fresh look at the skills gap.**

“It is not enough to do your best; you must know what to do and then do your best.”

-W. Edwards Deming

This isn't a future problem. The challenges of the skills gap are impacting businesses right now, along with a pandemic that is affecting operations, volume and worker safety. While recruitment and industry perception is one component, leaders in the new normal need to adapt their current training and retention strategy to both prevent knowledge loss and adjust to the incoming workforce and the new pandemic workplace environment. Training will become educating. Educating has newly evolved from being task or role driven, to being learner-driven. The jobs we are training now will most likely not exist five years from now. Leaders in the New Normal will empower people to learn and think and react, rather than just 'DO.' Social-emotional learning and workplace essential skills take precedence over task-driven learning. And leaders in the New Normal must be prepared.

A BRAND NEW WAR FOR SKILLS

**New skills. New roles. The concept of a “job” is changing.
Navigating workflow learning in the Post Normal Era.**

Leaders can expect the pandemic to alter manufacturing environments, workplace and food safety requirements permanently. The food and beverage industry will see the future need for workers to learn continuously. In the New Normal, workflow learning will be a worker-led model allowing the transfer of knowledge and skills outside of employment hours. There will be little or no time or resources for traditional classroom led training, so how do we accomplish that?

A recent Pew Research study finds *87% of workers believe it will be essential for them to get training and develop new job skills throughout their work life in order to keep up with changes in the workplace.*

What can New Normal Leaders do right now?

SUCCEEDING AT
WORK

FPSC'S PREMIER PROGRAM

Succeeding at Work offers a two-model, *fully funded* solution to attract, educate, upskill and retain an engaged and resilient food manufacturing workforce.

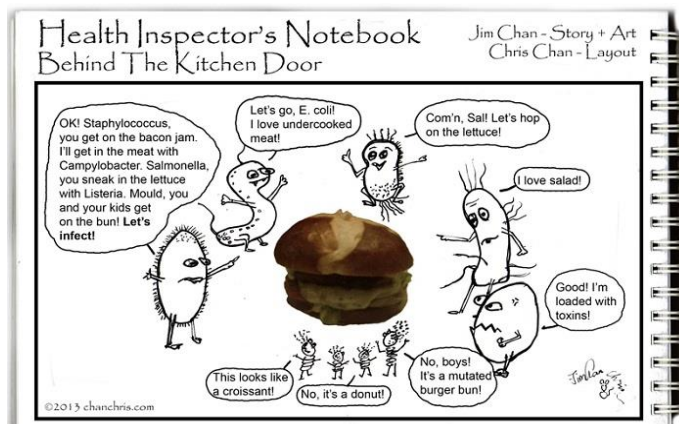
INDUSTRY
SUPPORT
YOUR WAY

The New Normal will see workflow learning as a worker-led model allowing the transfer of knowledge and skills outside of employment hours. Leaders can expect the pandemic to alter manufacturing environments, workplace and food safety requirements permanently.

The food and beverage industry will see the need for workers to learn continuously. There will be little or no time or resources for traditional classroom led training, so how do we accomplish that? A recent Pew Research study finds **87% of workers believe it will be essential for them to get training and develop new job skills throughout their work life in order to keep up with changes in the workplace.** Food Processing Skills Canada (FPSC) has developed an EMPLOYER STREAM for their Succeeding at Work program.

Succeeding at Work Employer Stream is a **fully funded program available to employers** that will educate new hires, recent hires, and existing employees to eliminate the skills gap in your workplace. To do that, we will create your own custom branded learning institute (LMS) that includes over 30+ industry-recognized certificate generating courses. AND, we will do so at **no cost, no loss in production and no downtime** for your business.

So...are you a normal leader or a leader in the New Normal? FPSC is an OFPA partner and is offering OFPA members an opportunity to apply early. Spaces are limited. For more information and to apply, please visit: www.succeedingatwork.ca or email me directly: dzenger@fpsc-ctac.com



Tradeshaw Spotlight

Your source for upcoming events to watch

North American Manufacturing Excellence Summit	September 9-10, 2020	Chicago, IL
North American Supply Chain Summit (NASCES)	September 15-16, 2020	Chicago, IL
Food Safety Consortium	October 1-3, 2020	Chicago, IL
North American Food Safety & Quality (NAFS)	September 22-23, 2020	Chicago, IL
PMA Fresh Summit	October 15-17, 2020	Dallas, TX
Food Safety Summit	October 19-22, 2020	Rosemont, IL
IAFP	October 25-28, 2020	Cleveland, OH
SQF Conference	October 27-29, 2020	Orlando, FL
GRMA - Global Retailer & Manufacturer Alliance	November 18-20, 2020	Rosemont, IL
Pack Expo (Int)	November 8-11, 2020	Chicago, IL
BRC Food Safety Americas	May 18-20, 2021	Orlando, FL
eft by Reuters Events Supply Chain USA	Postponed, TBC	Chicago, IL

GFSI's 'World Food Safety Week' Continues!

5 Days, 5 Videos, 5 Calls to Action

This week we are posting a video every day in the lead up to the second-ever UN World Food Safety Day on 7th June. What better time than now to highlight that Food Safety is Everyone's Business, the theme for the 2020 edition. Each video comes with a question for stakeholders and we invite you to participate in all five!

This week we are posting a video every day in the lead up to the second-ever UN World Food Safety Day on 7th June. What better time than now to highlight that Food Safety is Everyone's Business, the theme for the 2020 edition. Each video comes with a question for stakeholders and we invite you to participate in all five!

Ensure it's safe [Monday 1st June]

Governments must ensure safe and nutritious food for all.

Grow it safe [Tuesday 2nd June]

Agriculture and food producers need to adopt good practices.

Keep it safe [Wednesday 3rd June]

Business operators must make sure food is safe.

Eat it safe [Thursday 4th June]

All consumers have a right to safe, healthy and nutritious food.

Team up for food safety [Friday 5th June]

It's a shared responsibility.



GFSI & COVID-19: Letter from GFSI Leadership

GFSI has released an updated policy regarding virtually-conducted audit proceedings.

THURSDAY 11 JUNE 2020

Dear colleague,

As an industry, we have successfully focused on business continuity amidst the ongoing implications of COVID-19. Around the globe, it is inspiring to see so many examples of our entire industry stepping up to the challenge of keeping the world safely fed.

Consumer safety is GFSI's highest priority and together, the GFSI community has worked tirelessly to support all those involved in producing safe food, while continuing to uphold the highest confidence and trust during these trying times.

We recognize the travel and meeting restrictions put in place to help manage the spread of the COVID-19 outbreak continue to create audit restrictions, which has an impact on the certification status of certain sites.



There are a number of facets to GFSI's COVID-19 related work that I'd like to update you on. In the immediate term, GFSI continues to support food businesses' access to consumer markets:

- Food operators who have proven safety records have sought and secured extensions as described in our [COVID-19 position](#).
- For sites unable to coordinate an on-site audit and renew their current certification before its expiry, GFSI advocates the use of a food safety risk assessment.
- Regarding the challenges faced by some sites relating to seasonality or continued restrictions, we recommend proactively discussing this situation with key customers and identifying alternative information to provide to demonstrate conformity.
- The GFSI Board have discussed these issues at length and we believe that by proactively engaging with those sites dealing with lapsed certificates through risk assessments, buying companies can maintain supply and maintain responsible relationships with supply partners.

I'm delighted to share that GFSI is working quickly to harmonise the risk assessment approach, which will alleviate some supply chain challenges. In the coming weeks, we will share more details on this on the [dedicated web page](#) on mygfsi.com.


At the same time, GFSI is gearing up for a new world of auditing and introducing the use of ICT (Information and Communications Technologies) to food safety audits. The pandemic has accelerated discussions on the potential to replace some aspects of physical audits with the use and support of ICT in the longer term.

As technology has improved, GFSI has been exploring this potential, weighing both the efficiencies and the challenges of such a decision, and its implications for an industry in which the prerequisite of personnel and environmental hygiene has long depended on assessment through physical presence on-site. Above all GFSI remains committed to playing its role in ensuring consumer safety by preserving the highest levels of trust and confidence in third-party audits thanks to a consistent and harmonised approach across the whole supply chain.

I'm happy to announce that this new framework has now been included in a sub-version of the [GFSI Benchmarking Requirements](#). Harmonisation across certification programmes and throughout hundreds of thousands of certified sites is a complex process and the roll out is thus anticipated to continue through 2020. We count on all players in the GFSI ecosystem to work with us to maintain the integrity and unity of the GFSI approach. Food safety is a shared responsibility, with large-scale collaboration ever-more critical to sustain it consistently.

On behalf of my colleagues on the GFSI Board and the GFSI Team, I would like to thank everyone in our community who has supported us with information, valuable insights and counsel during this time to enable us to establish a collective, industry-wide position that puts safe food for consumers everywhere at its heart. I would like to specifically thank the [GFSI Stakeholder Advisory Forum](#) and the [GFSI Technical Committee](#) for their commitment to deliver this work at pace.

Sincerely,



Roy Kirby
GFSI Board Co-Chair
Director, Global Food Safety
MONDELÉZ INTERNATIONAL

As reported in [Food Safety News "Breaking News for Everyone's Consumption"](#)

Canada differs from U.S. on inspection approach during coronavirus pandemic

By [Coral Beach](#) on April 18, 2020

While U.S. leaders are reassuring the public that decreased inspections aren't a food safety risk, the federal government in Canada this week announced \$20 million for inspectors during the coronavirus pandemic.

The money, going to the Canadian Food Inspection Agency (CFIA), is to be used for hiring and training, as well as equipping, staff so food inspections will continue. The plan also includes training of provincial food inspectors.

Earlier in April the Canadian government announced federal and provincial inspectors would be coordinating services and cooperate on implementing a protocol on how meat processing plants restart after having been closed because of employees infected with COVID-19, also called coronavirus.

In the United States inspections have been scaled down to reduce the danger of infection to inspectors and workers, according to a statement from the Food and Drug Administration's top food safety administrator. Inspections of foods and facilities in the United States, as well as U.S. inspections of foreign food suppliers, have been curtailed

"For the time being, we are not doing in-person routine surveillance inspections of farms and food facilities in this country and others that export foods to the United States," [Frank Yiannas, FDA deputy commissioner said in Thursday's statement.](#)



"We are doing this to limit exposure to the virus and out of concern for the safety of FDA investigators, state inspectors, and the workers in these farms and facilities as people all over the world are sheltering in place."

Yiannas said "mission critical inspections," such as those related to foodborne illness outbreaks or Class I recalls, would be carried out as usual.

The FDA administrator placed responsibility for food safety on the food industry, invoking the preventive regulations of the 2011 Food Safety Modernization Act.

"FDA-regulated facilities are required to have preventive controls in place each and every day

to ensure that the foods they produce are safe," Yiannas said in his statement this week. "Industry has the primary responsibility to ensure the foods they produce are safe and by and large, they're doing an amazing job at providing safe and available food to consumers.

"Clearly, at this critical time, food safety is as important as it has ever been, and we expect food producers to redouble their food safety efforts."

There has not been any connection between food or food packaging and the transmission of the coronavirus, according to public health officials.

However, the World Health Organization, the U.S. Centers for Disease Control and Prevention, and many health agencies around the world advise precautionary measures for food handling and preparation.

The close proximity on assembly lines in food plants from fresh produce to processed meats provides easy transmission of the virus between workers.



OFPA MEMBERSHIP BENEFITS

Twenty years ago, being a member of an influential association was a critical and crucial part of your professional career. Associations allowed us to network and professionally develop ourselves that were not otherwise available at that time. In today's uber-connected world, connecting with our peers is a mere post or tweet away. However, by joining and supporting the OFPA you will still today recognize the following benefits. We look forward to networking with you.



PARTICIPATE

In workshops, industry-specific discussions, and panels. The OFPA's common forum for those associated with the food safety industry, academic and government in Ontario.

Membership to the OFPA is critical in your professional Food Safety journey. Being a member of a respected association like OFPA is seen as a benefit by prospective employers and industry.

Being a member of the OFPA allows you to participate by presenting at our events, joining our board or even authoring an article for our many publications. Support the industry and raise your profile in the Food Safety Community!



CONNECT

With food safety professionals. Exchange ideas, experiences and share information. Through events such as Spring Meeting, Golf Tournament, Social Network mixer and Fall event.

The "TREC" strength of our association lies in the ability for connecting our members with the Food Safety sector locally. Members attending our events, will connect with some of the top minds in your own Province and in Canada. Join the OFPA Today!



LEARN

New ideas, strategies, and improved methods for safe hygienic production, transportation, processing, and sale of food products from industry, government and academic experts.

The OFPA runs professional events such as workshops, webinars, meetings & our annual conference. The OFPA publishes targeted and relevant information to keep up to date and raise awareness of important topics in the Province of Ontario.



SAVE

OFPA members of the OFPA receive substantial discounts on industry events including events, meetings, workshops and seminars. Join before June 1, 2020 and receive a 25% discount off your membership!

OFPA members also have access to exclusive discounts with our partners.



RECOGNIZE

RECOGNIZE The OFPA annually recognizes companies and individuals for their outstanding work in food safety benefiting Ontario that shines a light on their achievements.

Each year, the OFPA issues scholarships to students who have demonstrated excellence achievements throughout the year. These are reserved for students enrolled in Food Safety graduate programs. Students have opportunities to share their Food Safety findings with industry and government during the Technical meetings.

Gain recognition from auditors such as CFSI and SQF by joining the OFPA and supporting Food Safety. demonstrating methods and responsibility for ensuring your site is kept informed of changes to relevant legislation, scientific and technical developments, emerging food safety issues, and relevant industry codes of practice shall be documented and implemented.





Effective virucidal cleaning & disinfection



Key Considerations



Disinfectant with virucidal claim.



Dosing and application system are accurate and in good condition.



Face mask and safety goggles (For factory deep cleaning and neat chemical handling a full face visor must be considered).



PPE must be in good condition and free from damage or tears. Gloves must be either vinyl or chemical resistant for dilute chemical application.



PPE thoroughly cleaned and disinfected after the task completed.

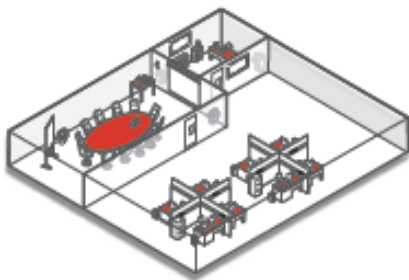
All Hygiene Operatives and site stakeholders should be reminded of the importance of good GMP and Hygiene Methodology as well as Hand Hygiene and the correct use of gloves.

Site Cleaning Protocols should follow the current procedures and chemical regime BUT with the addition of the extra Sanitizer Steps.

All Site stakeholders must understand why and when the Deep Clean is being carried out and who it is being signed off by.

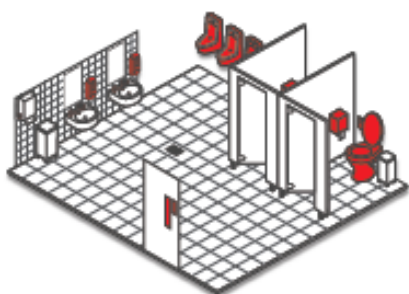
Amenity Areas

Key touchpoints



Offices:

- telephones
- desks
- switches
- door handles



Washrooms:

- door handles
- switches
- dispensers (loaded, in good order, clean)
- bathroom handles, toilet flush, shower control, taps
- toilet seats, splash walls

Ensure all surfaces are disinfected after cleaning with Divosan Spectrum at the label recommended concentration and contact time at least once a day.

High traffic key touch points (door handles, canteen tables etc) should be disinfected ideally every 4 hours during the day.

Clean up blood and any other bodily spillages.

Please use standard operating procedures or if absent use this general advice:



Foam the area with a chlorinated alkaline foam detergent at the label recommended concentration and contact time.

Remember to practice recommended hand hygiene frequently

NEW FULLY ONLINE OPTION

Food Safety & Quality Assurance Degree

The FSQA program is the focal point for graduate teaching and research in food safety and quality assurance. The MSc program in food safety and quality assurance is intended to prepare food scientists, food engineers, microbiologists and others with appropriate scientific backgrounds for participation in food safety monitoring and management in the food industry and in government food regulatory roles.

uoguelph.ca/foodscience/fsqa

MSc Program

The MSc program is a course-based program completed over 3 semesters for those enrolled full time, which can be done completely online. Part-time options will be considered for those who cannot enrol as a full time student.

Admission Requirements

- The program is most suitable for those with an undergraduate degree in food science or microbiology and currently employed in food safety and quality assurance fields in government regulatory work or in the food industry who desire upgrading of skills and knowledge.
- A baccalaureate in an honours program (or the equivalent) in a relevant field of study from a recognized university or college with an average standing of at least a 'B' average is required.
- Completion of undergraduate courses that prepare applicants for participation in the core graduate courses and electives of the program. Undergraduate upgrading may be necessary to ensure sufficient background in topics such as microbiology, toxicology, statistics, and analytical methods.



"The really great part of this program is that I am still actually working and practicing as a registered dietitian. I am so happy I can combine the two at the same time"

– Maria Benvenuto (MSc, FSQA 2019)

- Applicants must submit a letter of support from an individual (such as a supervisor and/or manager) in an organization indicating a willingness to oversee the applicant's workplace project, should they be accepted into the program.

Training

Students leverage theoretical knowledge acquired through coursework to meet outcomes-oriented project-based goals.

Distance MSc FSQA students gain research experience in their workplace completing a project with an approved project sponsor.

All research projects are evaluated by University of Guelph Graduate Faculty.

Application Deadlines:

Domestic Applicants:
July 1, 2020

International Applicants:
November 1, 2020

Entry: Fall only

ARE YOU INTERESTED IN:

- Food Safety and Quality Control
- Food Spoilage, Shelf Life, Food Fraud
- Auditing and Inspection
- Regulations and Policy
- Pathogenesis and Epidemiology of Foodborne Pathogens

CAREER OPPORTUNITIES:

- Food Safety and Quality Control Manager
- Food Inspector/Food Safety Evaluator
- Public Health Food Safety Specialist
- Food Safety Analyst
- Consultant to the Food Industry

CONTACT INFORMATION

Graduate Program Coordinator
Dr. Lawrence Goodridge
519-824-4120 ext 54943
goodridl@uoguelph.ca

Graduate Program Assistant
Kay Norwell
519-824-4120 ext 52183
fsqa@uoguelph.ca



IMPROVE LIFE.

Do you know someone who has made significant contributions to Food Safety in Ontario?



NOMINATION DEADLINE HAS BEEN EXTENDED

Complete the electronic form and email it to rmorales@alumni.uoguelph.ca by July 31

Visit <https://ofpa.on.ca/about/awards>
for eligibility and other details



Coming Soon!

We are delighted to share with our membership that we are in the development process of creating a newly designed website. Featuring a brand-new look, our goal is to create a user-friendly browsing experience that is easier to navigate and find what you are looking for quickly and efficiently. Stay tuned.....we are confident you will like the changes and hope to have it launched in the early fall!

Your 2020 OFPA Board of Directors

