



OFPA Guardian

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

Food Safety and the Coronavirus Disease 2019 (COVID-19) Update, (November 3rd, 2020)

The following are resources available to industry members and consumers on Coronavirus Disease 2019 (COVID-19) and food safety. For additional information, visit FDA's [Coronavirus Disease 2019 \(COVID-19\)](#) main page.

Food facilities and farms can report a closure or a reduction in operations and/or request assistance for a human food establishment regulated by the FDA, excluding restaurant, retail food establishments, and animal food operations. Read the full guidance for additional information [Reporting a Temporary Closure or Significantly Reduced Production by a Human Food Establishment and Requesting FDA Assistance During the COVID-19 Public Health Emergency](#). The U.S. Food and Drug Administration today announced the following actions taken in its ongoing response effort to the COVID-19

pandemic: As part of the FDA's effort to protect consumers, the FDA and the Federal Trade Commission issued warning letters to two companies for selling fraudulent COVID-19-related products. There are currently no FDA-approved products to prevent COVID-19.

Consumers concerned about COVID-19 should consult with their health care provider. The first company, [Spartan Enterprises Inc. dba Watershed Wellness Center](#), sells "Dissolve BioActive Silicate" and products labeled to contain silver with misleading claims that the products can mitigate, prevent, treat, diagnose or cure COVID-19 in people. The second company, [NovaBay Pharmaceuticals, Inc.](#), sells "AVENOVA® ANTIMICROBIAL LID & LASH SOLUTION, PURE HYPOCHLOROUS ACID, 0.01%, 20 ml" (also referred to as Antimicrobial Avenova Direct 20 ml Spray Solution and Antimicrobial All-Natural Facial Spray) with misleading claims that the products

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Virtual Tradeshows were the talk of the town! Is a virtual conference without networking, engagement and camaraderie just a glorified webinar?
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Outbreak Investigations & Safety Advisories Center for Food Safety & Applied Nutrition. November 25

The following is an update from the FDA of concern to their subscribers.

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OFPA FALL 2020 VIRTUAL FOOD SAFETY SYMPOSIUM AND AGM

2020, marked the OFPA's 1st ever virtual conference and AGM.

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A Message from the OFPA President 2020 – Joe Myatt

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

Fall Food Safety Guardian 2020 - Presidents Message

Covid -19 & OFPA



This has been a very difficult year for everyone especially those that have become ill or worse due to the

pandemic. The OFPA is sending thoughts to those people and their families and friends. We appreciate the efforts of essential healthcare workers and food industry essential workers during these challenging times.

The OFPA has been effected financially as we have had no revenue coming in this year. All of our in-person events were cancelled. We made several attempts to apply for federal government Covid-19 subsidies but were unfortunately denied. However we decided to organize a Virtual Event to deliver some value to our membership this year under these difficult conditions, and for no additional cost above regular membership renewal and a modest fee for non-members. Our 1st Virtual & 62nd Fall Food Safety Symposium and AGM on November, 19, 2020 with our theme of Food Safety & Covid-19 was well received based on the feedback during the meeting and in the feedback survey. Again, we would like to thank our sponsors: Diversey Canada (Diamond), Dalhousie University:Agri-Food Analytics Lab (Diamond), our 3M Canada (Platinum), (Silver :) SC Johnson Professional, Sanixperts , Innovation Diagnostics, & Smart Food Safe. A big thank you to our Virtual Event organizing committee: Shirley Chalouh, Denise Horseman, Brett Dooley and Laurie Sawyer.

Without our sponsors and our members, the OFPA simply would not exist. And in 2020 during the Global Pandemic, our sponsors and continued membership has been a lifesaver for our not for profit association. Next year our focus will be on increasing our membership and revenue.

Please support us in the following upcoming events:

1. April 15 2021 OFPA Spring Technical Meeting & Clive Kingsbury Poster Competition – All day virtual event
2. To Be Announced OFPA June 18th Annual Golf Tournament & NSF Technical Session with an added twist! a segment of day is being considered for a Non Golfer Activity
3. September 23 2021 A new event which we are calling A Social Networking Mixer @ Centennial College Event Centre in Scarborough
4. November 18 2021 - 63rd Fall Food Safety Symposium & AGM

At a new cost effective venue - Corporate Event Centre on Creekbank Road in Mississauga

In 2021 we will need all of our current members and we need to attract many new members to support and attend our OFPA events. We will continue to attract our valued sponsors and high calibre speakers to participate at our events and support our organization.

If you are a member currently we are thankful for your support but we also need you to help bring new members to our organization whether they were previous members, or potential members that are not aware of the OFPAs' existence, and new graduates that are embarking on a career as a food safety professional.

Sincerely;
Joe Myatt



FDA WARNING LETTERS ISSUED & RECALL



This information has recently been updated and is now available.

<https://www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/compliance-actions-and-activities/warning-letters>

- Matters described in FDA warning letters may have been subject to subsequent interaction between FDA and the letter recipient that may have changed the regulatory status of issues discussed in the letter. To obtain additional available information, contact FDA. Requests to FDA for agency records should be sent to: Food and Drug Administration Division of Freedom of Information (HFI-35), 5630 Fishers Lane, Rockville, MD 20857. Instructions for how to submit an FOI request can be found at [How to Make a FOIA Request](#).

Vegpro International Issues a Recall of Fresh Attitude Baby Spinach Because of Potential Salmonella Health Risk

Vegpro International of Sherrington, QC CAN is recalling Fresh Attitude baby spinach (5oz and 11oz) with Best before dates of Dec 4th (for 11oz) and Dec 4th & 5th (for the 5oz), because it has the potential to be contaminated with Salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis

These products were produced in Vegpro's Eastern Canadian plant and have been distributed ONLY in Eastern Canada and in the Northeastern United

States (NY, NJ, DE, CT, MD & PA). All other Fresh Attitude product sold in the US is produced in Belle-Glade Florida and is not linked to this recall whatsoever and therefore safe for consumption.

Criminals in the Lab

Food Fraud Quick Bites. As posted on <https://foodsafetytech.com/column/criminals-in-the-lab/>

Herbs and botanical ingredients are a common target for fraud, especially during times of increased demand, for example caused by COVID-19. The Botanical

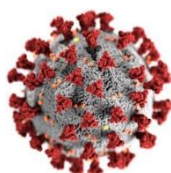


Adulterants Prevention Program (BAPP) published an article describing some of the fraudulent methods that are used to intentionally create false results. The paper explains how deliberately manipulated plant extracts can fool lab methods like gas chromatography or high-performance liquid chromatography to produce results which make the analyzed product look legitimate.

Resource

Nutraceuticals World. (October 30, 2020). "[BAPP Publishes Article Detailing Adulteration Schemes Used to Fool Laboratory Analytical Methods](#)".

Food Safety and the Coronavirus Disease 2019 (COVID-19) Update "continued" from page 1



can mitigate, prevent, treat, diagnose or cure COVID-19 in people. FDA requested that NovaBay Pharmaceuticals, Inc. immediately stop selling these unapproved and unauthorized products.

A U.S. District Court in Oklahoma granted a motion for default judgment and permanent injunction against Xephyr LLC dba N-Ergetics, Derrill Jinks Fussell, and Linda Sue Fussell for violating federal law by distributing their colloidal silver products as preventions or

treatments for COVID-19. The order of permanent injunction that the Court issued permanently prohibits the defendants from, among other things, selling or distributing unapproved new drugs or misbranded drugs with claims that the products can cure, mitigate, treat, or prevent diseases in people, including COVID-19. In March, FDA issued a [warning letter](#) to defendants and requested that they immediately correct their violations, which they did not do.

Today, the FDA alerted [clinical laboratory staff and health care providers](#) that false positive results can occur with antigen tests for the rapid detection of SARS-CoV-2. The FDA is aware of reports of false positive results associated with antigen tests used in nursing homes and other settings and continues to monitor and evaluate these reports and other available information about device safety and performance. The FDA reminds clinical laboratory staff and health care providers about the risk of false positive results with all laboratory tests. Clinical laboratory staff and health care providers can help ensure accurate reporting of test results by following the authorized instructions for use of a test and key steps in the testing process as recommended by the Centers for Disease Control and Prevention.

Testing updates:

As of today, 287 tests are authorized by FDA under EUAs; these include 223 molecular tests, 57 antibody tests, and 7 antigen tests.

The FDA, an agency within the U.S. Department of Health and Human Services, protects the public health by assuring the safety, effectiveness, and security of human and veterinary drugs, vaccines and other biological products for human use, and medical devices. The agency also is responsible for the safety and security of our nation's food supply, cosmetics, dietary supplements, products that give off electronic radiation, and for regulating tobacco products.

2020 Virtual Conference Spotlight

Continued from page 1, Not in 2020 it isn't. Hear directly from some of the conveners of the SQF Conference - "SQF Global 2020", North American Food Safety & Quality Conference "NAFS 2020", Executive Platforms, "IAFP 2020" – International Association of Food Protection and Food Safety Strategies, "Food Safety Summit - A Virtual Experience".

The year of Novel coronavirus 19, a.k.a. COVID-19 forced countless companies and organizations around the world to pivot. To address the pandemic, we all had to implement "quickly" global procedures and processes when it came to protecting our clients, staff and communities. Our world of "in person" tradeshows changed dramatically perhaps forever.

The many events we have all come to know and love over the years did not disappoint and made a pivot of their own. Below are summaries of the events that you may have missed in 2020. We are looking forward to a much different 2020 and on behalf of the OFPA, thank you to all conveners who tirelessly stepped up and delivered for us all.



Mary Coppola, Vice President, Marketing & Communications

United Fresh Produce Association

United Fresh Produce Association made the transition of their annual convention and expo to an online event, United



Fresh LIVE! last June, after a century of gathering the industry to meet in-person. The five-day event took place virtually, leading the industry as the first annual meeting to make the pivot online. More than 7,500 attendees from 75 countries across six continents logged in the week of June 16-19 to engage with more than 220 virtual exhibitors across the global produce supply chain. United Fresh LIVE! programming featured daily general sessions, hours of break-out education, and evenings filled with global networking opportunities. United Fresh has since continued the comradery by hosting similar networking opportunities on a weekly basis, gathering food safety professionals across the supply chain for informal discussion on the topics of traceability and food safety culture, to name a few.

United Fresh Convention & Expo will return to gathering in-person next June 24-26, 2021 in Los Angeles, CA.

United Fresh Produce Association hosted, for the first time, their annual March on Capitol Hill and public policy conference virtually this September 21-October 2. The annual United Fresh Washington Conference gathered more than 400 industry attendees for their virtual march. After four days of education and informative presentations on the most pressing issues for the industry, the association facilitated more than 60 congressional meetings, virtually, with Senators and Representatives from across the country.

The fresh produce industry's working partnership with the FDA was a featured program presented by Frank Yiannas, FDA's Deputy Commissioner, Food Policy & Response. He spoke of the crucial relationship around creating guidance, understanding FSMA regulations, addressing outbreak investigations, and navigating the response to the COVID-19 pandemic, and has since continued to engage the industry to advance this relationship.

The Annual United Fresh Washington Conference will return to Washington, D.C., September 20-22, 2021.



Sukh Dhillon, SVP Sales

Executive Platforms

September 22-23, 2020. For the last five years, Executive Platforms has organized a by-invitation gathering of senior professionals responsible for Food Safety, Food Quality, and Regulatory Compliance from some of the largest and most successful organizations in North America.

Speaking peer to peer, leaders have an opportunity to discuss the issues and challenges they face, and to share the ideas and innovations that keeps what the world eats and drinks safe.

They also get a chance to engage one on one and in small groups with thought leaders, regulators, and world-leading service and solution providers to better understand what the future holds for their industry, and what they should be doing to prepare their businesses for it.

To be a part of those conversations, check out foodsafetyna.com to learn more about the next event in the series, **North American Food Safety & Quality 2021, taking place September 28-29 in Chicago.**



Kim Hansen, National Sales Manager Food Safety Strategies and Food Safety Summit

Over 1100 Food Safety and Quality professionals attend the 1st



ever virtual food safety summit.

Content Available On-Demand Through April 2021 at www.foodsafetyummit.com

This past October 19-22, hundreds of food safety professionals logged in and tuned into The Virtual Food Safety Summit education program, visited with exhibitors in the Expo Hall and networked through the virtual platform. During the event leading subject matter experts shared their insights on the most pressing topics from the impact of COVID-19 on the food supply, to the importance of focusing on the consumer, and potential criminal exposure for a company in relation to an outbreak. All of the content is available On-Demand through April 2021 at the Virtual Portal at www.foodsafetysummit.com.

Don't forget to mark your calendars, May 10-13, 2021 – both in-person at the Donald E. Stephens Convention Center in Rosemont, IL, as well as virtually.



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



IAFP 2020, A Virtual Annual Meeting was held virtually by the International Association for Food Protection due to the continued spread of coronavirus and the persistent pandemic. The three-day virtual meeting took place October 26–28 and concluded with more than 2,500 registered attendees representing 50 countries, 48 states plus the District of Columbia, and seven Canadian provinces. The meeting has earned recognition as the leading food safety conference.

IAFP 2020's program featured more than 900 presentations including 68

symposia, 14 roundtable sessions, 114 technical presentations, and 584 poster presentations. Most sessions and presentations were recorded and are available to registered attendees for six months following the meeting. Representatives from 65 companies, including six new exhibitors, showcased equipment and the latest innovations in food safety services in this year's virtual Exhibit Hall.

IAFP 2021 will be held in Phoenix, Arizona, July 18-21, 2021.



**Margaret E. Core,
CAE**
Vice President,
Marketing &
Industry Relations,
FMI



October 27-30, 2020

SQF Global

Recently, more than 660 attendees from more than 18 countries across 4 continents were able to interact, share, and discuss pressing food safety issues. The discussions focused on pandemic learnings, worker safety, food safety culture, technology, remote audits, SQF Edition 9 Code implementation, and more. See the wrap up video [here](#). SQF has published a few summary [blogs on timely topics](#). You can also take advantage of the video discussions and content through November 30, 2020. Register [here](#). The 2021 SQF Conference will be held

Tuesday, October 26 - Thursday, October 28, 2021 at the Hyatt Regency in Orlando, FL.

Continue from Page 1 - CORE Investigation Table Update

The CORE Investigation Table is a list of outbreak investigations being managed by FDA's CORE Response Teams.

The investigations are in a variety of stages, meaning that some outbreaks

have limited information, and others may be near completion. The table will be updated weekly.

This week's updates are:

Salmonella Paratyphi B Outbreak: Initiated Sample Collection & Analysis

Salmonella Newport Outbreak: Total Case Count increased from 78 cases to 80 cases

CORE Investigation Table

One Month After the Election...the Views from Both Sides of the Border

Date: December 03, 2020

Time: 1:00 PM EST - 2:00 PM EST

Location: Online via Zoom

[Register for One Month After the Election...the Views from Both Sides of the Border](#)

- [Add To Calendar](#)

Hosted by Ryerson Alumni Relations

Description: After one of the most contentious and disputed US Presidential elections in history, we are left wondering what the future holds. In this Intersections, Karim Bardeesy, Executive Director of Ryerson's Leadership Lab, will sit down with experts from both sides of the Canada/US border to explore what's in store

Moderator: Karim Bardeesy, Executive Director of Ryerson's Leadership Lab

Speakers: Sarada Peri

Sarada Peri is the founder of Peri Communications, where she works with corporate, political and nonprofit leaders and organizations on speeches, op-eds, and message strategy. She was Special Assistant to the President and Senior Speechwriter for President Barack Obama. Prior to joining the White House, she was a Principal at West Wing Writers, a speechwriting and strategy firm. She also was a member of the 2012, 2016 and 2020 Democratic National Convention speechwriting teams. A recovering policy wonk, Sarada previously served as an education and health policy aide to

former Senator Mary Landrieu (D-LA). Her political writing has appeared in The Washington Post, The Atlantic, The Daily Beast, and New York Magazine. She is a graduate of Tufts University and Harvard Kennedy School.

Mitchell Davidson

Mitchell is the Executive Director of the StrategyCorp Institute of Public Policy and Economy, a new venture of SCI, designed to contribute to thought leadership on important public policy issues in Ontario and Canada. Mitchell brings a unique cross-section of public policy experience and political expertise from his nearly six years at Queen's Park, culminating as Executive Director of Policy to the Premier of Ontario. In government, Mitchell served as the government's lead policy architect, including responsibility for the 2019 Budget and 2018 Fall Economic Statement and was the policy lead and co-author for the two most recent Ontario PC Party Platforms – The Plan for the People and The People's Guarantee. Mitchell was recently named a Global Fellow for the Canada Institute of the Woodrow Wilson Center for International Studies. He is also a Visiting Lecturer for the Master of Public Service Program at the University of Waterloo and a member of the recently completed expert Taskforce for a Resilient Recovery that produced an economic recovery roadmap for the federal government.

Contact for more info:

rsvp@ryerson.ca

This event is part of [Intersections: Mind and Action on the Road](#) which brings cutting-edge research and ideas from the university's most innovative professors, thought-leaders and researchers right to you.

Two Ryerson grads, a COVID-19 challenge and a way to support the food insecure

The Esch 20/20 Challenge at Ryerson helps local non-profit improve service and expand



As reported, November 03, 2020, "Ryerson Today".

Ryerson grads Nathan Battersby (center) and Wes Leewis (left) were connected through the Esch 20/20 Challenge to solve COVID-19-related issues, but the end result could revolutionize the pay-what-you-can grocery model. They are pictured here with Feed it Forward founder, Jagger Gordon (right). Photo credit: Krystyne Kontos.

As society faces the challenges posed by COVID-19, the Ryerson community has stepped up and supported each other in incredible ways. Whether it is through donations or innovative research, we've seen impressive effort from across the university.

The Esch 20/20 Challenge was created in the same vein. Generously funded by the Norman Esch Awards, the Center for Engineering Innovation and Entrepreneurship (CEIE) at Ryerson called on students for innovative and entrepreneurial ideas that would help local organizations solve problems they were facing due to COVID-19.

"The Esch 20/20 Challenge is a great example of how quickly the CEIE adapted their program to address a precarious situation like COVID-19," said Tom Duever, dean of Ryerson's Faculty of Engineering and Architectural Science (FEAS). "We are fortunate to have funders and partners, like the Norman Esch Foundation, who are both engaged and supportive of the student experience at Ryerson."

There were three Esch 20/20 Challenge winners in total, each receiving \$8,000 from the Esch Foundation toward the

development of a COVID-19 solution. The Esch Foundation, via the Norman Esch Awards, offers a financial boost to Ryerson engineering and architectural science students with inventions, technologies, and startups. Since 2009, the foundation has given more than \$2.7 million to support student entrepreneurship at FEAS, furthering the research, development and commercialization of ideas for more than 280 students and counting.

Here's the story of one of the Esch 20/20 Challenge winners:

The challenge

Feed it Forward, [external link](#) is Canada's first-ever pay-what-you-can grocery store. Founded in 2018, it diverts unused food to its store and makes it available to customers. Feed it Forward not only eliminates food waste but helps support the one-in-five Canadian families who identify as food insecure. Through this model, Feed it Forward has served nearly 800,000 meals and saved more than 1.3 million pounds of food.

When COVID-19 hit, the not-for-profit organization was challenged in many ways: they needed to modernize to accommodate safe interactions; they needed to communicate with their front-line volunteers; and they needed to scale-up quickly to meet the increased demand from those in need of food assistance.

Wes Leewis - a Ryerson grad (MEIE '18), former Norman Esch Award winner and volunteer consultant at Feed it Forward - along with his colleague and Feed it Forward volunteer, Yoram Shalmon, presented these issues to the Esch 20/20 Challenge participants. They were introduced to Nathan Battersby (MEIE '20), who came up with the winning proposal.

"All of the proposals we received were excellent," said Leewis. "But [Battersby's] went above and beyond."

The solution

Battersby visited Feed It Forward's Junction location and spent time in the

store to better understand the problems they were facing.

"Based on my experience there, I made my own entrepreneurial diagnosis and pitched a solution to upgrade the technology they have in-store," he said.

Prior to COVID-19, Feed it Forward was operating with very little technology and didn't have a way of communicating with its members outside of the store. Battersby came up with a simple solution that would not only improve grocery services during the pandemic, but also improve membership management to a point where the Feed it Forward model can expand across Canada and globally.

Using tablets installed in-store, Battersby created software that can manage and record customer visits. Each customer is given a profile and a virtual wallet to hold in-store credits.



According to Leewis, it was this "customer discovery" program that set Battersby's proposal apart from the others in the challenge. The software accommodates all customers (those shopping based on need, and those making donations and shopping to eliminate food waste). It acts as a point of sale, keeps track of contributions, distributes donations to those in need and even alerts customers when food shipments have come in.

Nathan Battersby (right), with volunteer consultant Wes Leewis (left), has created software that will help Feed it Forward improve membership and volunteer services. Photo credit: Krystyne Kontos.

The results

The software for Feed it Forward is undergoing testing and will be formally

implemented into the store this month, but it is clear that it offers sweeping advancements for pay-what-you-can organizations.

“Part of what we do at Feed It Forward is provide solutions, for free, to anyone that wants to emulate our business case anywhere in Canada. [This] solution will be made available to other organizations and their communities,” said Leewis, who added there is already interest from an organization in Calgary.

The team has grown since the challenge started. Feed it Forward was able to hire two Ryerson undergraduate Software Engineering students, Fatima Rahman and Naureen Kaur, to support their technology overhaul through the Canada Student Service Grant. A third student, Omar Patel of U of T, is also working on the project.

For Battersby, he is thankful for the opportunity to flex his entrepreneurial muscles with support from the Norman Esch Awards. “Early-stage not-for-profit organizations don’t typically have the finances to be able to support the integration of technology like this, so it was a win-win scenario,” he said. “I get to build innovative technology and they get to have work done for them without having to break the bank.”

FDA Signals That it Intends to Extend Comment Period for the Food Traceability Information Collection Provisions



November 18, 2020

During the second public meeting to discuss the proposed rule entitled, “Requirements for Additional Traceability Records for Certain Foods,” the FDA expressed their intent to extend the comment period for the information collection provisions that is set to close on November 23rd. FDA also is considering whether to provide any

extension of the comment period for the proposed rule.

The Food Traceability Proposed Rule which published on September 23, 2020 included a 120-day comment period for the proposal and a 60-day comment period for the information collection provisions. After hearing concerns from several stakeholders that more time is needed to adequately review and analyze the information collection provisions with consideration to the entire proposed rule, the agency intends to formally announce an extension to the comment period for these provisions in a forthcoming notice in the Federal Register.

Some stakeholders also have asked the FDA to extend the comment period for the proposed rule, which is currently slated to close on January 21, 2021. Any extension of the proposed rule comment period would be announced through a notice in the Federal Register and issuance of a Constituent Update.

The FDA recently made available several supplemental resources to help stakeholders better understand the requirements outlined in the proposed rule. The FDA encourages stakeholders to review these supplemental materials.



FSSC 22000 RELEASES A NEW V5.1 SCHEME SUB-VERSION

As Posted on 3 November 2020

On 3 November 2020, the Foundation FSSC 22000 has published Version 5.1 of its FSSC 22000 certification Scheme. The main reasons for an updated version are compliance with the latest



benchmarking requirements of the Global Food Safety Initiative (GFSI) and strengthened requirements for Certification Body (CB) performance as part of continuous improvement.

Raising the bar

GFSI published its latest Benchmarking Requirements (version 2020.1) at the GFSI conference held in Seattle this year. Key changes include requirements specific to multi-site certification, product design & development, and food safety culture. The Scheme has, therefore, been updated to ensure compliance with these changes.

The GFSI food safety culture requirements specify elements related to employee communication, training, and performance measurement. Since the ISO 22000:2018 standard already covered these topics, the Foundation has released a guidance document to demonstrate how these food safety culture requirements are being met.

In addition, the Foundation has also raised the bar concerning the performance of new and existing CBs. It results in strengthening the Integrity Program requirements for licensing and ongoing performance of Certification Bodies (CBs) to ensure the Foundation will only work with committed partners. Both initiatives will be managed and implemented under the Foundation’s Integrity Program.

“The Scheme has shown steady growth over the last decade, which has resulted in global coverage. This tipping point has accelerated the focus on certification integrity to protect the reputation of the growing FSSC brand. Working closely with licensed CBs that have demonstrated commitment to raising the bar is a logical result of this.”

Aldin Hilbrands, Technical Director,
Remote audits

We believe that remote auditing (full or partial) is a vital component of the auditing future and trust that this will bring some relief to an already challenging situation while ensuring a robust audit and certification process. With the launch of partial remote auditing (see Annex 9 of the Scheme) and

full remote auditing (see Addendum to the Scheme), the Foundation is anticipating the future of audit delivery and the widely shared vision that the use of big data solutions, new online verification technologies, and ongoing limitations of traveling will have a permanent impact.

Although the full remote auditing option is currently not GFSI recognized, it has broad support from our industry stakeholders and CB partners. It follows the GFSI benchmarking requirements except those for the on-site audit delivery process. The FSSC 22000 full remote audit option provides a voluntary alternative to our certified organizations covered by the Scheme governance and results in accredited certification.

More information

The Scheme documents are available through the [Scheme section](#) of our website to download free of charge.

Further, please take note that the "New Auditor Database" will begin in 1 week on: Date Time: Dec 3, 2020 04:00 PM Amsterdam

Join from a PC, Mac, iPad, iPhone or Android device:

[Click Here to Join](#)

Note: This link should not be shared with others; it is unique to you.

Passcode: .T2gDd

[Add to Calendar](#) [Add to Google Calendar](#) [Add to Yahoo Calendar](#)

George Brown College Spotlight - 2020 In Review

Like many of you, this year has caused the Foundation and George Brown College to adjust to the "new normal". COVID-19 may have changed how we operate, but the importance of community continues to inform our



values and our work to support students. Despite all the uncertainty that clouded

the 2019-2020 academic year, the latest GBC [impact report](#) indicated that the Foundation was able to give out more than \$2.7M in funding for scholarships, programming, capital improvements and special projects. In total, 1,588, scholarships were disbursed to students – the largest amount in the Foundation’s 40-year history.

We could not have done this without generous and dedicated donors like you. In celebration of your support we’ve acknowledged donors that contributed over \$10,000 [here](#). Your support sends the message to our students that they are not alone with their financial challenges and that their dreams and goals are always worth pursuing. Thank you!

COVID-19 Student Emergency Fund Update

As the pandemic continues, donors have asked whether students will receive scholarships in the 2020-2021 year. We wish to assure you that the Foundation is working closely with the College to ensure that scholarships will continue to be awarded this year.

Established to help students facing financial challenges due to the pandemic, the [COVID-19 Student Emergency Fund](#) has also raised over \$1M to date for our students. A FoodShare Emergency Good Food Box program was also created to ensure that those members of the George Brown College community, including faculty, administrators and students facing food insecurity have access to healthy and nutritious food. A partnership with [FoodShare Toronto](#) and with the support of local union representatives, the initiative has raised over \$29,000 for food supplies for those in need.

As the world continues to adapt to life with COVID-19, prioritizing supporting student access to education remains the priority at the George Brown College Foundation. Thank you for your support in this endeavour!

Social Distancing with Flavour

Expanding on our culinary boundaries and trying new foods was all part of our exciting virtual Food Court Social experience this year. Like the rest of the world in 2020, we had to adapt to the 'new normal', so our annual Food Court Social was transformed into a virtual culinary experience, aptly named [Food Court Social Distancing](#). Despite the revamp, the Food Court Social’s goal remained the same; to raise funds for George Brown College’s [Augmented Education Program](#) in support of students with mental health and addiction histories.



Food kits were delivered to patrons of [Food Court Social Distancing](#) prior to the event and, on October 15th, patrons of the Food Court Social Distancing came together online to cook alongside George Brown College’s very own Master Chefs, Chef John Higgins and Chef David Wolfman.

We found a new way to stay connected this year and celebrate a great cause that truly makes a difference in the lives of students seeking a second chance. Thanks to the generous support of our sponsors, over \$150,000 net was raised, 100% going to benefit the Augmented Education program. As our communities continue to move into virtual spaces, we thank all those who participated in the event and all of our donors who continue to support our students!



Ontario Food Protection Association Scholarship

“The Ontario Food Protection Association (OFPA) acknowledges the contributions that students have made to the food safety profession in Ontario. One of the goals of the OFPA is to award scholarships to numerous major educational institutions in Ontario to contribute to the pursuit of food technology education and food safety academic excellence.”

On behalf of the OFPA, congratulations to Alana Sellitto for being chosen as our 2020 recipient Scholarship Winner!

Alana graduated from Ryerson University with a Bachelor of Science Degree in Biomedical Sciences. Immediately afterwards she decided to pursue her interest in food and drug quality management.

This led her to Durham College for the Chemical Laboratory Technology - Pharmaceutical and Food Science (Fast Track) program. While she was there, she received a great deal of practical lab experience working with various analytical instruments and learned about the laws and regulations that govern the

food and drug industries.

Alana describes her year as “flew by so fast and that she can’t even describe how incredibly grateful she is to have received the OFPA scholarship award. It makes her so happy to know that her hard work has really paid off.”

CONFIDENCE IN CANADA’S FOOD SYSTEM AT AN ALL-TIME HIGH

As published - [SUSTAIN EDITORIAL](#) NOVEMBER 24, 2020

Despite a global pandemic, Canadians are trusting and optimistic about their food

According to new research from the Canadian Centre for Food Integrity (CCFI), Canadians are optimistic about their food supply, even as Canada’s food system faces exceptional pressure and public scrutiny due to the global pandemic of COVID-19 in 2020.

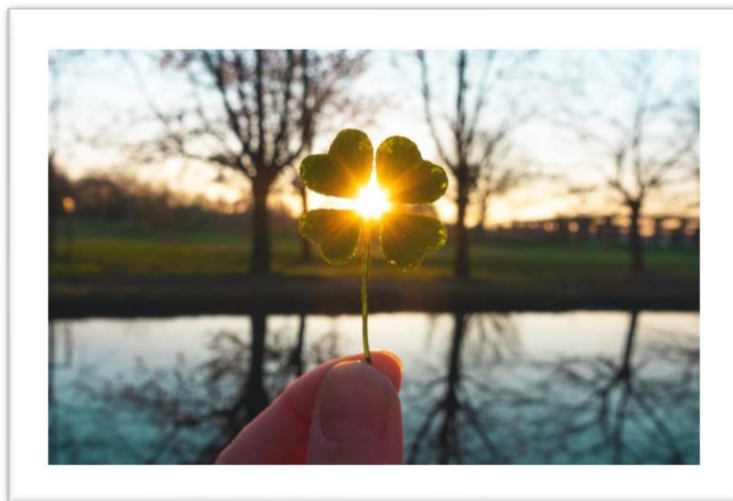
The recently-unveiled 5th edition of the 2020 Public Trust Research Report, *Trends in Trust & The Path Forward* indicates that of the 2,903 Canadians sampled, the proportion of Canadians who feel that Canada’s food system is headed in the right direction has reached a five-year high. 47% of Canadians are confident about the overall direction of the food system, after a significant 12-point increase compared to 2019.

The Canadian food system’s response to the COVID-19 pandemic has also been highly praised by Canadian consumers; nearly nine in ten (87%) trust that the food system will ensure the availability of healthy food for Canadians.

“Canada’s food system stakeholders should be proud of their efforts throughout the pandemic, that has ensured Canadians uninterrupted access to healthy, Canadian-grown food,” comments John Jamieson, President and CEO of the Canadian Centre for Food Integrity. “The fact that Canadians recognize these efforts and are trusting and confident in their food system presents our industry with an extraordinary opportunity to connect with consumers and highlight the potential for the agri-food system to lead economic recovery in Canada.”

Affordability is Top of Mind

As the pandemic continues to take its toll on the economy and unemployment rates, Canadians are most concerned about the cost of food. The current circumstances have highlighted this struggle, with 51% of Canadians indicating they have less money to spend on food, as a direct result of the pandemic.



Sustainability – More Than Just a Buzzword

The 2020 research also concluded that the topic of sustainability in food is not just a trend but a requirement to be a trusted and successful food system player. Sustainable food means many things to many people, but for almost half of Canadians (45%), it refers to food options and production practices that address climate change and have a positive impact on the environment. Other key areas of research examined, were who Canadians trust when it comes to their food, food safety, environment, and factors influencing food decisions.

CCFI encourages those interested in downloading the 2020 Public Trust Research Report, to visit www.foodintegrity.ca, or click on the following link: <https://www.foodintegrity.ca/research/>.

The Canadian Centre for Food Integrity is a national charity with a clearly defined mandate to help Canada’s food system earn public trust by coordinating research, resources, dialogue, and communications.



SOURCE Canadian Centre for Food Integrity

GFSI Spotlight

4 Ways GFSI is Driving a 'Race to the Top' for Food Safety

At the 2020 GFSI Conference in Seattle, the Global Food Safety Initiative launched the 'Race to the Top,' a conceptual framework designed to drive improvement in every area of the GFSI ecosystem.



What are the four features and what progress has been made? What is GFSI’s collaborative approach and how can you get involved? Watch the first 'Race to the Top' news update from GFSI Director Erica Sheward [on our website](#) to find out! #gfsiR2T

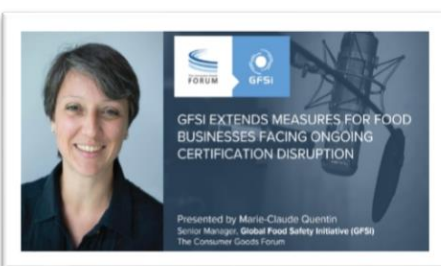
Make sure that you're subscribed to [GFSI News & Blog](#) and follow us on social media so that you don't miss any news and updates.

In the event that a certificate remains at risk of lapsing, suppliers and customer(s) should agree on a protocol to assess the risk of maintaining supply chain without the verification of a GFSI-recognized audit.

In this audio statement, GFSI’s Marie-Claude Quentin explains the position in more detail and talks us through the implications and options for food businesses during this period of exceptional circumstances.

GFSI Extends Measures for Food Businesses Facing Ongoing Certification Disruption

FRIDAY 16 OCTOBER 2020. Today GFSI is issuing an updated position on mitigating the impact of the COVID-19 pandemic on GFSI-recognized audits and certification. This new position is designed to provide clarity on the options available to certified organizations and those seeking certification for the first time, when full onsite audits may not be possible.



The full position can be read [here](#). In summary:

Certificates may be extended for a period of six months if the CPO considers this a suitable option for their program and based on a risk assessment.

GFSI issued new Benchmarking Requirements Version 2020.1 to include the use of Information and Communication Technologies in audits.

GFSI does not currently recognize fully remote food safety audit solutions.

Tradeshow Spotlight

Your source for upcoming events to watch

GFSI Conference, Over the Years



#GFSI20 Flashback – Re-Live the Magic – “Click Here”

https://www.youtube.com/watch?v=Zc-VDzoufbl&ab_channel=GFSI%7CGlobalFoodSafetyInitiative

GFSI Conference 2021

Food Safety: Rethink, Reset, Recharge

Over 1,200 food industry leaders from 50+ countries attend the global GFSI Conference, which has become the meeting place for decision-makers from across the supply chain and around the world, from the private and public sectors alike. Participants share knowledge, strengthen their networks, showcase their learnings and do business.



The GFSI Conference stage features a wide range of hand-picked speakers: renowned experts and academics, CEOs, public authorities, industry leaders, innovators and grassroots players. Their presentations offer insight into the latest science, technology and collaborative tools being leveraged for food safety around the world.

In consideration of public health issues related to COVID-19, our Events Team at the CGF has been working hard to reshape the 2021 GFSI Conference as a virtual event. We are committed to delivering continued value to the community while safeguarding the health and wellbeing of our delegates and colleagues.

For this very special 20th edition of the GFSI Conference – its first virtual edition – we are working on a programme and delegate experience that will have the same level of quality, engagement and expertise as past editions.

Additional details will be sent out in the coming weeks. Please continue to stay tuned to GFSI News (via [email](#), our website or social media) for further updates. See all the key points and quotable moments from the 2020 GFSI Conference in our [Executive Summary](#).

Mark Your Calendars for the GFSI Conference & Expo – Virtual Edition! 23rd-25th March 2021

It would be fair to say that the food and beverage industry has faced some of its biggest challenges over the past months, as the COVID-19 pandemic has led to sudden and significant disruptions in traditional processes. Around the globe, it is inspiring to see so many examples of our industry stepping up to the challenge of keeping the world safely fed. From frontline workers to those labouring behind the scenes, **food safety heroes deserve all the support we can offer. And the need for connection and collaboration has never been higher.**

That's why we are delighted to bring the GFSI Conference to you virtually, respecting the safety of our global community while

continuing to advance food safety and consumer trust worldwide. And are we ever excited about the innovative and immersive experience we have in store for you! Joining the virtual GFSI Conference means –

- **stepping into an easy-to-navigate 3D world and connecting with the global community**, interacting with delegates through voice, video and movement in real time no matter where you are in the world.
- **moving freely around the conference, exhibits and after-hours events with your personalised avatar, bumping into old acquaintances and forming new ones** through a variety of both spontaneous and organised networking opportunities – all while reducing your carbon footprint and registration costs.

Be sure to book the 23rd to 25th March in your agenda now and plan to secure your ticket when registrations open in the coming weeks. As we all work to adapt and thrive in the new normal, now is the moment to Rethink, Reset and Recharge, this year's conference theme.



On behalf of the OFPA, special congratulations to Board Member Megan Ruddy on her new bundle of joy, just in time for the holidays!

Megan had a baby girl on Nov 23rd weighing in at 7lbs 10 oz.

Clara Elaine Saunders

Both Mom and baby are doing well.



**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*

**VIRTUAL-Fall Food Safety Symposium
& Annual General Meeting**

THANK YOU TO OUR SPONSORS

DIAMOND:



PLATINUM:



KEYNOTE:



Agri-Food
Analytics Lab

SILVER:



VIRTUAL-Fall Food Safety Symposium & Annual General Meeting

FOOD SAFETY & COVID-19

- 9:00 - 9:10am **Opening Remarks** by Joe Myatt, OFPA 2020 President
- 9:10 – 9:55am **KEYNOTE SPEAKER** - Dr. Sylvain Charlebois, Professor, Food Distribution and Policy, Faculty of Management; Professor, Faculty of Agriculture. Senior Director, Agri-Food Analytics Lab; Dalhousie University, Canada.

COVID-19 HAPPENED. NOW WHAT? THE PANDEMIC’S LEGACY ON OUR FOOD SUPPLY CHAIN
- 9:55 – 10:05am Diamond Sponsor - Diversey Canada – 10-minute Sponsor
- 10:05 – 10:35am **SPEAKER - SFCR & COVID**

Kevin Urbanic, Senior Director, Ontario Operations, Canadian Food Inspection Agency
- 10:35 – 10:40am Platinum Sponsor – 3M Canada – 5-minute Sponsor
- 10:40 – 10:55am RE-ENERGIZING BREAK OF 15 MINUTES **participates should not disconnect**
- Note: Silver Sponsor – SC Johnson Professional – one-pager emailed to participants
- 10:55 – 10:58am Silver Sponsor – Sanixperts – 3-minute Sponsor
- 10:58 – 11:30am ANNUAL GENERAL MEETING (AGM)

State of Union - 2019 Annual General Meeting Minutes	Joe Myatt, OFPA President
2019 Summary of Budget and 2020 forecasted Budget	Nadia Narine, OFPA Treasurer & Acting VP
OFPA Awards	Joe Myatt
Introducing the 2021 OFPA Board of Directors	Joe Myatt

- 11:30 – 11:33am Silver Sponsor – Innovation Diagnostics – 3-minute Sponsor
- 11:33am–12:03pm **SPEAKER - GFSI & COVID**

Paul Damaren, Senior Vice President, Food Safety & Supply Chain &

Lauren Maloney, Food Safety Program Accreditation Manager, Perry Johnson Registrars Food Safety, Inc.
- 12:03 – 12:06pm Silver Sponsor – Smart Food Safe – 3-minute Sponsor
- 12:06 – 12:36pm **SPEAKER - HOW DO WE KEEP EMPLOYEES SAFE IN COVID?**

Ron Judge, Director Food Safety, Quality Assurance, Animal Welfare, & Customer Service,
Maple Lodge Farms
- 12:36 – 12:40pm Closing Remarks by Joe Myatt, OFPA 2021 President



KEYNOTE SPEAKER – Dr. Sylvain Charlebois, Professor, Food Distribution and Policy, Faculty of Management; Professor, Faculty of Agriculture.



COVID-19 HAPPENED. NOW WHAT? THE PANDEMIC'S LEGACY ON OUR FOOD SUPPLY CHAIN

1. Involved in 1 way or another (working or supporting) food industry – impressed by the work since the pandemic. Impressed by the industry being able to supply safe food for Canadians to eat.
2. Media is getting everyone to focus on COVID; can feel that people are very concerned about the virus. Majority of the population still think we could reach a point where we have food shortage and food safety.
3. Waste generated: 14% of Canadians have thrown out food because they thought it was contaminated with COVID
4. Lots of people are confused or uneducated on the links between food safety and COVID.
5. "Trying to make science based decisions without clear science"
6. Plastics and Styrofoam came back in abundance due to take-out increase due to the pandemic (concerns around the environment) 52% of Canadians want to wait to ban plastic till after the pandemic.
7. Good analogy: Forest fire (COVID) - either burn all the wood in a forest (people), or use water (vaccine) to take it out
8. Economy is not doing great, moving towards a recession, store closures
9. Telecommuting: survey employers and employees; 23% of employers in Canada, allowing employees work from home for most of the time – people working from home are saving money on gas, clothing, etc. Employees are saving on energy, etc. Can do a lot with technology and can use it to our advantage during this pandemic
10. Managing risks very differently
11. E-commerce is going to triple
12. Food sales could triple: Who is all involved in the market? Loblaws, Sobeys, etc.; Corporations never really committed until March (start of the pandemic), 12 billion \$ worth of investments in e-commerce along (Loblaws, Walmart, Sobeys, etc.) to advance their click-and-collects, etc. Technology is there, but it costs more.
13. Food inflation rate is increasing (0.7% vs food = over 2%); spending more on food relative to income (food is getting more expensive); experiencing an end of an era, accessible to high quality, cheap affordable food in North America, Macro shift in the market (believed that prices were too low before, does not think food prices are high)
14. Food fraud is a huge issue and taken very seriously (label needs to declare everything, even allergens to avoid hurting people) [How a Chilean raspberry scam made its way into Canada leading to a norovirus outbreak - National | Globalnews.ca](#)
15. Food born illness are on the rise, so are food fraud because of the pressure and chaos from the pandemic (risk communication is something we need to focus on)
16. People are doing more cooking because at home; more people are gardening; children are seeing food differently now too (seeing labels, etc.)
17. Ex. Loblaws is becoming a Food Broker (send food to restaurants, etc.); COVID is giving more opportunities to corporations to look at the market and adapt through technology
18. Food packaging is important too to ensure the food is fresh
19. Closing statement: Tremendous opportunities in the food industry during the pandemic to grow. Covid will help the food industry in the long run and lead to innovation. We all have access to the customer.
20. Clean labeling will become more important as people are going to grocery stores less times during the week but spending more time in the stores and only getting what they need because of the pandemic. Therefore, having clean labels is important
21. Industry is normal a head of policy but with the regards to COVID, policy is slightly ahead and is guiding industry.

SPEAKER - SFCR & COVID - Kevin Urbanic, Senior Director, Ontario Operations, Canadian Food Inspection Agency

Covid-19 and its Influence on SFCR Implementations



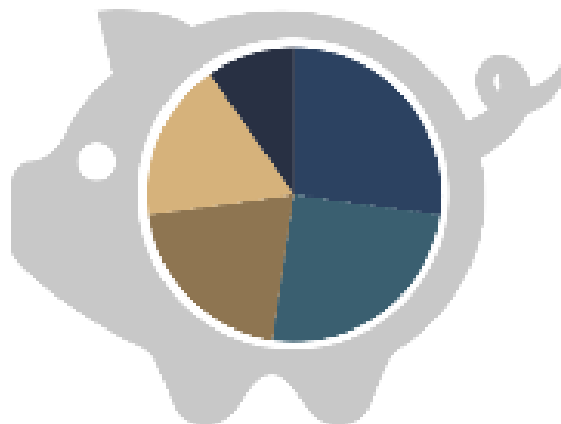
- CFIA had to reduce the number of employees present in the field due to safety concerns regarding COVID-19.
- Worked to improve federal to provincial cooperation.
- SFCR benefited industry by having one regulation for the entire food spectrum. It is also the first federal act to specifically allow for use of electronic records. This allows for the CFIA to begin to experiment with virtual inspections, which is still in exploratory phase due to covid.
- Covid has also pushed for the allowance of electronic signatures to allow the flow of materials to continue.
- Due to the implementation of SFCR, the CFIA has been able to cross utilize inspectors. This allowed inspectors who were previously designated to one type of audit to assist in inspecting other industries.
- Cohorts of inspectors were also utilized for the rotation of onsite and remote audits.
- Risk assessments are completed using algorithms to ensure that inspections are prioritized based on establishment risk profiles, domestic requirements, trade requirements, and availability of auditors.
- Ministerial exemptions have also been occurring to allow for the flow of goods to higher risk areas to ensure that no food shortages occur.
- CFIA moved from an 86% inspection capacity in March 2020 to a 94% inspection capacity in November 2020.
- There has been a 50% reduction in recalls from April-September 2020 compared to a 5 year average of the same time period. This number is still being investigated to determine the true root cause.
- The new norm for the CFIA will be a digital inspection to ensure that their critical inspection capacity can be met.
- Lesson learned - government can be nimble and flexible with the right pressure in place (COVID-19). During a significant crisis, government and industry MUST and can work together to ensure that support is provided going both directions.

FINANCE CORNER – NADIA NARINE

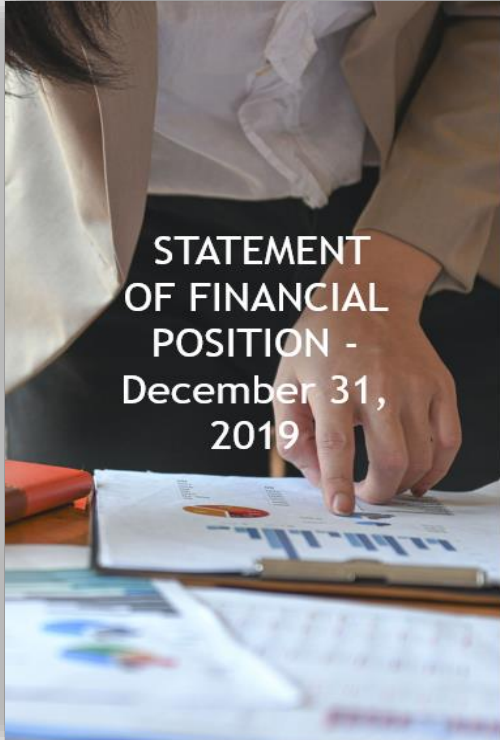


Vice President; Chair Social Committee; Lead September 2021 Networking Social; Lead 2021 Fall Event - Joined Board of Directors 2018

2019 Finance Report at 2020 Fall AGM - Please note this presentation was to be done at our Spring 2020 meeting, due to the pandemic it was being presented at the November AGM. The 2020 Finance report will be presented at the Spring 2021 meeting.



Overview of the OFPA operations comparative to 2018.



STATEMENT
OF FINANCIAL
POSITION -
December 31,
2019

ONTARIO FOOD PROTECTION ASSOCIATION INC.

CURRENT ASSETS	FY 2018 ACTUAL (\$)	FY 2019 ACTUAL (\$)
Cash	52,667	37,320
Accounts Receivable	660	1,581
Prepaid Expenses	989	1,021
TOTAL	\$54,316	\$39,922

CURRENT LIABILITIES	FY 2018 ACTUAL (\$)	FY 2019 ACTUAL (\$)
Accounts Payable & Accrued Liabilities	14,786	2,527
Government Remittances Payable	595	2,236
Deferred Revenue	3,798	
TOTAL	\$19,179	\$4,763

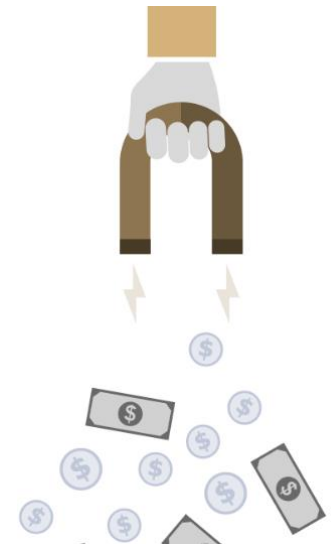
NET ASSETS	FY 2018 ACTUAL (\$)	FY 2019 ACTUAL (\$)
	35,137	35,159
	\$54,316	\$39,922

You will notice an increase in Revenue for 2019: OFPA had been focused on reducing expenses & increasing sponsorship, to propel the organization into a more robust position. The Board continued to be successful in 2019 increasing sponsorships and reducing costs.

The Board chose to reduce menu costs at events, and use new locations, this can be seen by the Spring event 2019 held at the Centennial College Event Center which led to more than double in revenue, compared to the previous year.

There was 136% increase from 2018 where we had used MCC. We also had a very successful Golf tournament as we can see from 2018 to 2019 revenue, where we decided not to partner and to do the golf tournament on our own as members preferred this.

Summary: OFPA Board in 2019 had increased sponsorships, reduced costs, has been focused on increasing memberships and with the goal to continue to do so in 2020/21 looking at new ideas from our new board directors at large at that time.



OFPA BANK BALANCES

AS OF NOVEMBER 16

RBC CHECKING

\$6,298.59

RBC SAVINGS

\$14,982.24

PAYPAL

\$677.58

GFSI & COVID - Paul Damaren, Senior Vice President, Food Safety & Supply Chain & Lauren Maloney, Food Safety Program Accreditation Manager, Perry Johnson Registrars Food Safety, Inc.

GFSI and COVID Presentation by Perry Johnson Registrars Food Safety Inc.



Paul Damaren

Senior Vice President
for Food Safety & Supply Chain



Lauren Maloney

Food Safety Program
Accreditation Manager

Paul began the session talking about Coronavirus (CoV) and that they are a large family of viruses that cause illness ranging from the common cold to more severe diseases such as Middle Eastern Respiratory Syndrome (MERS-CoV) and Severe Acute Respiratory Syndrome (SARS-CoV). *"Coronaviruses are zoonotic, meaning they are transmitted between animals and people. It is hard to believe that it was only 9 months ago that we were running our lives and our businesses as normal. Today! Managing risk, uncertainty and certifications during COVID-19 era is critical for you and your business and I hope what we present today for you will help you understand the current landscape we are in."*

"We hear almost every day how the pandemic has forced countless mid-market organizations into completely uncharted waters. For many, the primary concern is keeping the business running while ensuring the safety of employees and clients and not "IN FACT" GFSI certification. Some of our challenges and I am sure some of yours are the critical operational and risk challenges we face and ensuring our business continuity plans are effective while protecting your organization from other threats and managing your functional systems. I believe many leaders today are grappling with questions and the ramifications around the economic shutdown, which has potential to cause long term challenges for many organizations. If other disasters such as a fire, flood or communication breakdown were to occur, your businesses would lose profits, damage their reputation or even be forced to close. So especially during a Pandemic, a well-thought-out business continuity plan is what you need to prevent interruptions and ensure the continuity of your business."

Paul further discussed how COVID-19 has accelerated the digital transformation of the supply chain. *"Supply chains, including trucking, will not be impacted by this new measure because I think it is critical, we preserve supply chains between both countries. Our supply chains ensure that food, fuel, and life-saving medicines reach people on both sides of the border. Ultimately, restrictions on travelers crossing the US-Canada land border for non-essential purposes will help both countries remain safe and reduce spread of the virus, while preserving our supply chains. Let's face it folks! COVID-19 has necessitated Certification Bodies, including PJRFSI., to accelerate the use of digital and remote auditing techniques, and the use of virtual technology has transformed the way we do business today, i.e. "digital transformation."*

Paul then shared with the OFPA the latest developments within GFSI and their position on Remote Audits using Information and Communications Technologies (ICT). On October 16, 2020, GFSI issued an updated position on mitigating the impact of the COVID-19 pandemic on GFSI-recognized audits and certification. Their position was designed to provide clarity on the options available to certified organizations and those seeking certification for the first time, when full onsite audits may not be possible.

- GFSI has granted permissions for 6-month extension on audit certificates based on risk assessment of the facility
- GFSI has concluded that food safety audits should not be performed fully remote.
- GFSI established a dedicated group of experts who are working to review the evidence of the efficacy and integrity of remote food safety audit solutions.
- The Groups Mandate includes the following objectives:
 - Review evidence offered as to the efficacy of audits and inspections guaranteeing a similar outcome to traditional onsite audits;
 - Clarify different types of usage of ICT
 - Consider the criteria by which the use of ICT in food safety audits are effective alternative to onsite audits

- On Nov 5th, 2020 GFSI put out a “Call for Evidence” to the public on the efficacy and integrity of audits and assessments carried out using Information and Communications Technologies (ICT) during audits.
- The group will review the evidence and determine an ongoing review of the GFSI Benchmarking Requirements as it relates to remote auditing and ICT.

Lauren shared with the OFPA an overview of the latest developments and positions from the various GFSI Scheme owners, which included SQF, BRCGS, FSSC22000, Primus GFS and Global GAP.

SQF – Remote Activities

- Can be used for initial, recertification, and surveillance audit but cannot be used for unannounced audits
- Minimum of half the audit duration shall be on-site for Stage 2 and Recertification.
- The audit plan shall reflect the type of remote activities and when they were conducted
- There shall be no more than 30 days between the use of ICT activities and the completion of the on-site audit
- Any non-conformance that have been identified during the remote or on-site audit activities shall be considered a non-conformance to the final audit report and calculated as such.

BRCGS Food safety and Packaging Materials

- Blended audits only available for announced recertification after PJRFSI risk assessment.
- The audit plan shall highlight which documents will be needed remotely.
- The remote audit duration shall no exceed 50%.
- The onsite audit shall be conducted within 28 days of the remote audit in a way that the site has enough time for the non-conformity closure and the decision can take place within 42 days of onsite audit.
- Any NCRs identified during the remote audit and onsite audit shall be submitted to the certification body within 28 days of the onsite audit.
- The audit report audit type should be Blended Announced.

FSSC 22000

- Available for initial (Stage 1 Remote / Stage 2 onsite), surveillance and recertification audits.
- The remote audit will typically be 1 day, and the onsite verification audit the remainder of the total duration of the regular annual audit. The onsite audit cannot be less than 1 day and shall at least be 50% of the total audit duration.
- When compiling the audit plan for the remote audit, consideration should be given to appropriate durations and allow for more frequent breaks to enhance attention and eye-strain. These breaks cannot be counted towards audit time.
- The maximum timeline between the remote audit and the on-site audit shall not exceed 30 calendar days.
- In all instances where ICT utilized is not functioning properly or preventing / hampering a robust audit, the audit shall be aborted, and suitable follow-up actions determined.

Primus GPS & Global G.A.P.

- Offsite Module -document review done up to 4 weeks prior to onsite audit
- Type of documentation that can be reviewed in advance includes SOP's, procedures, risk assessments, HACCP plans etc.
- Any identified non-conformance at the off-site module would contribute to the overall score of the audit.
- Non-GFSI Fully Remote Audits

Ron Judge, Director Food Safety, Quality Assurance, Animal Welfare, & Customer Service, Maple Lodge Farms

COVID 19 - An overview of challenges and how Maple Lodge Farms handled these issues from an industry perspective from a company, plants, and personal perspective.

- Corina virus is no different than the Spanish flu pandemic in 1918
- Maple Lodge took immediate action to form an Emergency Response Team that encompassed different individuals from various departments within the organization
- Maple Lodge relied on customer input and once received they communicated these examples with their people
- Employee Awareness is key, Maple Lodge uses signage to effectively communicate their messaging with employees (lots of visual displays throughout plant)

- Carry out an open dialog with Public Health and CFIA to keep them informed
- CFIA and Public Health have allocated a direct contact to Maple Lodge to ensure all plant changes are communicated
- Instilled a call-in procedure – employees call-in in they have any symptoms and HR is dedicated to follow-up and return each Employees wear scan cards to enter premises (if employee is sick their scan card is deactivated)
- Card also indicates that the screening questions are completed and current
- Placed a temperature monitoring trailer in the Mississauga plant
- Many people working from home on alternate days
- EAP (Employee Assistance Program) made available
- Maple Lodge Farms offers childcare subsidies
- Initial meeting of management concurred that employees are satisfied with the processes and as a result feel reassured and in a positive environment
- Tracing steps includes in-plant camera review
- Meeting with CFIA to confirm proper PPE usage
- CFIA was invited to initial meeting
- Maple Lodge is transparent with suppliers, letters sent to Sales/Primary contacts
- Instilled travel restrictions (unable to visit co-manufacturers)
- Plant changes are vigorous, face shields required on plant floors, protocols for office spaces
- Internal audits more frequent
- Copies of all reports go to Maple Lodge COO
- Cafeteria changes, invested in additional lunchrooms (tents)
- Added virtual meeting 2x per month
- No cloth masks allowed so MLF can have control on the cleanliness of the mask
- No evidence of spreading the virus from animals to humans
- Employees on the live receiving/slaughter side are using N95, face shields and 3 ply masks
- COVID has affected Ron personally. He had to self-quarantine in his basement for 14 days after an incident where he was in a meeting where no masks were worn, and someone came back after the meeting and tested positive.
- Ron recently lost his father-in-law to the virus.

ONTARIO-MADE GOAT MILK ICE CREAM SCOOPS UP NATION-WIDE AWARD

AS POSTED IN SUSTAIN EDITORIAL SEPTEMBER 30, 2020

Udderly Ridiculous Inc – an artisanal goat milk ice cream company launched in 2019 – was crowned the winner of the prestigious 27th Canadian Grand Prix New Product Award in the Desserts category earlier this month. Udderly Ridiculous competed against 112 of the most impressive new food and consumer packaged goods entered and was evaluated by a jury made up of 34 food and grocery industry experts, including renowned chef Marcus VonAlbrecht who has been inducted into the Culinary Hall of Fame in Ottawa.

What gave this gourmet goat milk ice cream its competitive edge came down to impressing judges with its:

"Excellence in innovative flavours that were equally impressive and rich-tasting ... and innovative packaging" – feedback collected from the panel

The award-winning flavours, Vanilla Bean Lavender and Wine & Dark Chocolate, feed consumers growing appetite for sophisticated ice cream flavours in 2020. Flavours also use ingredients sourced from vendors and farms across Ontario, which help support the local food movement.

Udderly Ridiculous is a lactose-friendly product, as goat milk, the main ingredient, does not contain the complex proteins that stimulate allergic reactions to cow's milk. With lactose-sensitivities being the leading food sensitivity in Canada, Udderly Ridiculous is a treat that can be enjoyed without painful symptoms commonly experienced with other dairy milk.

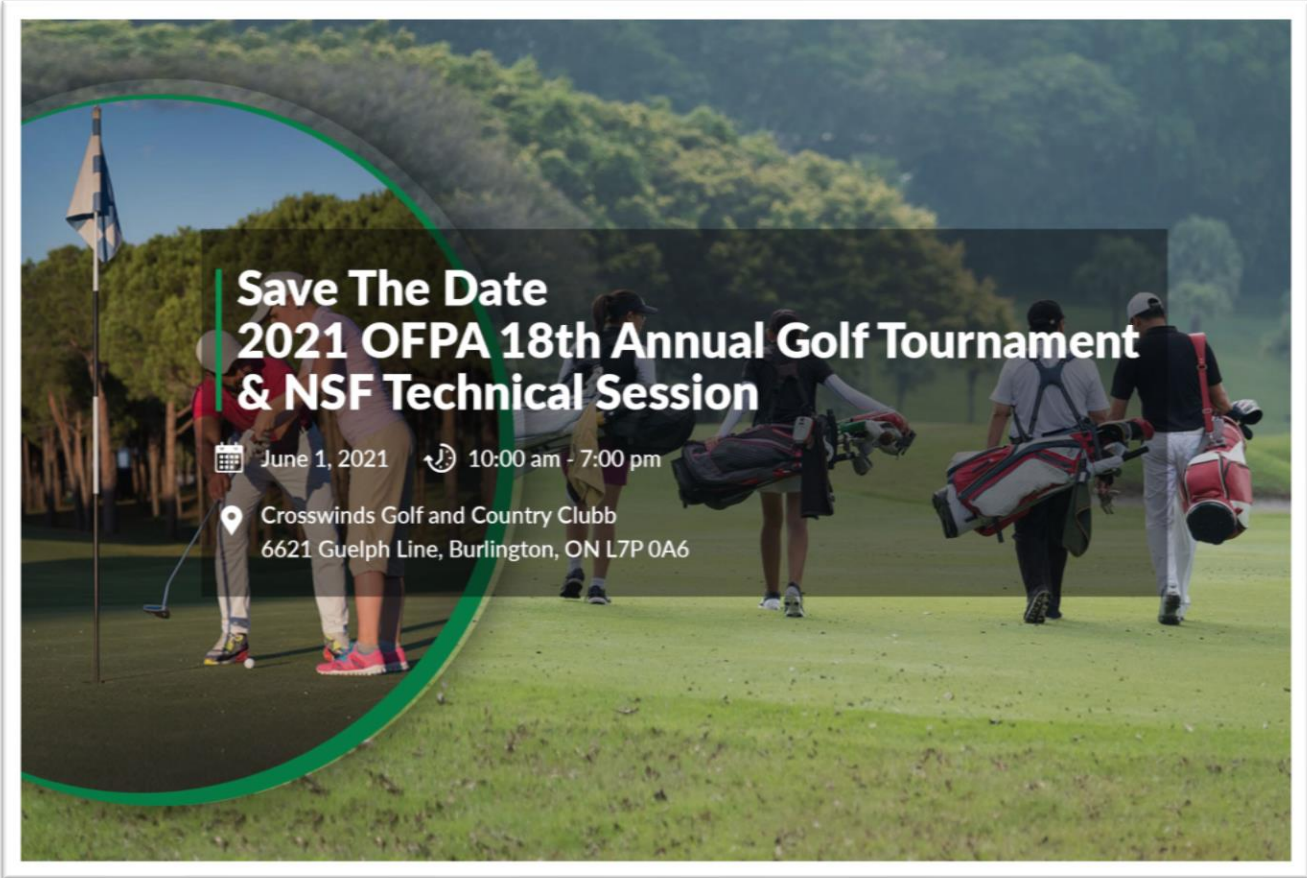
Ten cents from the sale of every tub of Udderly Ridiculous Goat Milk Ice Cream goes toward buying a goat for a family in need through their partnership with World Vision. To date, they've been able to donate 31 goats.

Udderly Ridiculous Ice Cream can be found at over 170 large and independent retailers across Ontario and soon to be the West Coast.





Save The Date
2021 OFPA Spring Virtual Technical Meeting & Clive Kingsbury Poster Competition
April 15, 2021
8:00 am - 3:30 pm
Virtual



Save The Date
2021 OFPA 18th Annual Golf Tournament & NSF Technical Session
📅 June 1, 2021 ⌚ 10:00 am - 7:00 pm
📍 Crosswinds Golf and Country Clubb
6621 Guelph Line, Burlington, ON L7P 0A6

Save The Date
2021 OFPA Social Networking Mixer

September 23, 2021 5:00 pm - 9:00 pm

Centennial College Event Centre
 937 Progress Ave. Scarborough, ON M1G 3T8

Save The Date
2021 Fall Food Safety Symposium & Annual General Meeting

November 18, 2021 8:00 am - 3:30 pm

Corporate Event Centre
 5110 Creekbank Road, Mississauga, ON L4W 0A1N #1, Breslau, ON

Sustaining Corporate Member Spotlight

PJRFSI ADVANTAGES



YOUR PARTNER FOR FOOD SAFETY!

- 9.5/10 rating - superior customer service
- Auditors average 15 years of Industry & Audit Experience
- Multilingual capabilities - supporting 30+ programs worldwide with 500+ auditors
- Stress-free scheduling with a

Perry Johnson Registrars (PJR) and Perry Johnson Registrars Food Safety Inc., (PJRFSI) are recognized around the world by various Accreditation Bodies including ANAB, UKAS, ACCREDIA (Italy), JAB (Japan) and ema (Mexico). PJRFSI is committed to providing value-added food safety certification to clients. Our entire team believes that rigor and consistency during audit activities leads to higher levels of customer and end user satisfaction.

PJRFSI is dedicated to upholding the highest standards of professionalism, technical competence and integrity throughout the life cycle of the audit process. We apply the principles of quality management, collaboration and organizational excellence in all of our office and field activities and comply with the requirements set forth by the international standards organizations, accreditation bodies and other affected parties. Through this dedication, we have created and maintain a work environment which provides opportunities and a culture of continual improvement, learning and development for clients, auditors, staff and stakeholders within the food chain.

PJRFSI PROGRAMS

1st Party Client Specific Audits - Unaccredited (Supplier or Site)

- (Food Safety, Quality, Brand Protection, Social Responsibility, etc.)

2nd Party Audits - Unaccredited (Supplier or Site)

- GMP - Good Manufacturing Practices
- Organic
- Primary Packaging (packaging that has direct product contact)
- Distribution Center / Warehouse
- cGMP (Supplements and Pharmaceutical Industry)
- Other:
- Cannabis GAP/GMP/Retail; Manufacturing, Cultivation
- Harmonized GAP Standards;
- HACCP for Laundry; Seafood HACCP

3rd Party Accredited Management System Audits

- GFSI (SQF, FSSC, BRC, GlobalGAP, CANADAGAP, etc.)
- GRMA (Dietary Supplements, OTC, Cosmetics)
- Management Systems: ISO 9001, ISO 14001, OHSAS 18001, ISO 45001, Responsible Recycling (R2), RIOS, e-Stewards, AS9100, AS9110, AS9120, IATF 16949, ISO 13485, ISO, 37001TL 9000, BA 9000, ISO 27001, ISO 20000-1, ISO 22000, FSSC 22000, ISO/IEC20000-1, BA9000, TL9000, ISO/IEC 27001, HSMS



PJRFSI TRAINING

- SOE - Edition 9 Implementation, Quality Code Edition 9, 8.1 to 9 Conversion
- FSVP - FSPCA Preventive Controls for Human Food
- HACCP - International HACCP Alliance



PJRFSI WEBINARS

PJRFSI is pleased to offer regularly-scheduled webinars on a variety of topics with industry experts as guests - completely free of charge! Previous topics include SQF Edition 9, Supply Chain Management, Root Cause Analysis, and guests such as Gary van Breda of the McDonald's Corporation, Dr. William Li of the Angiogenesis Foundation, and many more!

For a full listing of our free webinars as well as downloadable slides and recordings of past webinars, 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



The GRMA uses the only ANSI GMP standards for Dietary Supplements, Cosmetics/Personal Care Products, & Over-the-Counter Drug and are committed to:

- Strengthening safety, quality, and trust throughout the supply chain
- Meet numerous retailer quality requirements - reducing the number of audits and financial costs
- Combining regulatory requirements & best practices for the Health & Wellness Category.

Approved CBs



Find Out More - <https://grmalliance.org/>

Sustaining Corporate Member Spotlight



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.

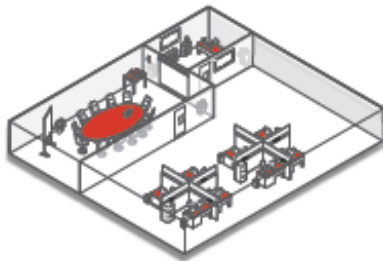
All Hygiene Operatives and site stakeholders should be reminded of the importance of good GMP and Hygiene Methodology as well as Hand Hygiene and the correct use of gloves.

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.

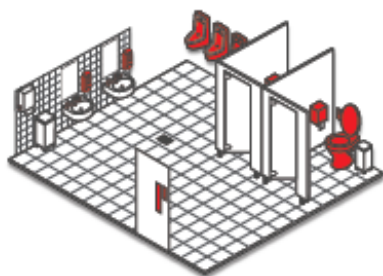
Amenity Areas

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, splashwalls

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

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.

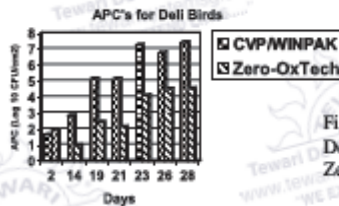


Fig. 2: Anaerobic APC's for Deli Birds over time using Zero-OxTech process.

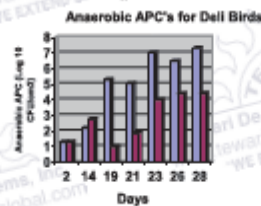
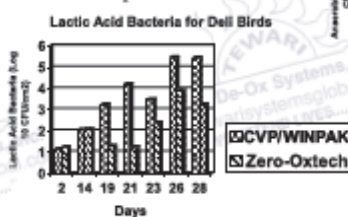


Fig. 3: Lactic Acid Bacteria for Deli Birds over time using Zero-OxTech process.



Key Properties of



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. Lelick

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.



Sustaining Corporate Member Spotlight

NEW!

EUROPEAN INSPIRED MEAT SNACKS

BAVARIAN NAVARRRE TUSCAN

300g 300g 300g

Snacks inspired by the delicious flavours of Europe! With three varieties to choose from and no refrigeration required, our salami snacks are perfect for any occasion.
Guten Appetit! Buon Appetito!

Sustaining Corporate Member Spotlight



OFPA MEMBERSHIP BENEFITS

Sixty-two years ago, the Ontario Food Protection Association (OFPA) was founded and allowed us to network and professionally develop ourselves in ways that were not otherwise available at that time. In today's uber-linked world, connecting with our peers is a mere post or tweet away. Joining and supporting the OFPA allows food and beverage industry professionals access to an abundance of benefits. OFPA is a not for profit organization and we look forward to welcoming your support as a member.



PARTICIPATE

Participate in workshops, industry-specific discussions, and panels. Our common forum is targeted for those associated with the food safety industry, academia and government in Ontario.

Membership to the OFPA is critical in your professional food safety journey. Being a member is seen as a benefit by prospective employers and industry.

The OFPA allows you to participate by presenting timely topics at our events, volunteering on our board, authoring an article for our newsletter or website. Support the industry and raise your profile in the food safety community!



CONNECT

Connect with food safety professionals, exchange ideas, experiences, and share information through our annual events such as the Golf Tournament, Social Network Mixer, and Spring and Fall Symposia.

The strength of our association lies in the ability for our members to connect with the food safety sector. Members attending our events will have the opportunity to meet with some of the top minds of this very important industry sector. Join the OFPA today!



LEARN

Learn new ideas, strategies, and best practices for safe hygienic food production from industry, government and academic experts.

We deliver professional workshops, webinars, and events, and publish targeted and relevant up-to-date information to raise awareness of important topics.



SAVE

Members have access to discounts to OFPA and other industry events.



RECOGNIZE

The association recognizes companies and individuals for their outstanding work in food safety. We issue annual scholarships to students who have demonstrated excellence in food safety. Our member students have the opportunity to take a proactive role by showcasing their talents to their industry peers at our events. OFSI auditors recognize OFPA membership as a means 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.



Follow the link to join the OFPA now ...

www.ofpa.on.ca/join/membership?layout=blog



Conference Schedule 2021

EVENTS FY21 - FS & SCM	DATES	LOCATION
GFSI Conference	March 2-4, 2021	Virtual Event
2021 OFPA Spring Technical Meeting & Clive Kingsbury Poster Competition	April 8, 2021	Corporate Event Centre 5110 Creekbank Road, Mississauga, ON L4W 0A1
GSAF USA 2020-21	April 27-29, 2021	MGM Grand, Las Vegas, USA
Food Safety Summit	May 10-13, 2021	Rosemont, IL
BRCGS Food Safety Americas	May 18-20, 2021	Virtual Event
2021 OFPA 18th Annual Golf Tournament & NSF Technical Session	June 1, 2021	Crosswinds Golf and Country Club 6621 Guelph Line, Burlington, ON L7P 0A6
North American Manufacturing Excellence Summit (NAMES)	June 15-16, 2021	Chicago, IL
United Fresh Convention & Expo	June 24-26, 2021	Los Angeles, CA
IAFP	July 18-21, 2021	Phoenix, AZ
North American Supply Chain Summit (NASCES)	September 14, 15, 2021	MGM Grand, Las Vegas, USA
United Fresh Washington Conference	September 20-22, 2021	Washington, DC
2021 OFPA Social Networking Mixer		Centennial College Event Centre 937 Progress Ave. Scarborough, ON M1G 3T8
North American Food Safety & Quality (NAFS)	September 28, 29, 2021	Chicago, IL
GRMA - Global Retailer & Mfg. Alliance	September 29 - Oct 1, 2021	Rosemont, IL
SQF Conference	October 26-28, 2021	Orlando, FL
PMA Fresh Summit	Oct 28-30, 2021	New Orleans, LA
Hosted by Reuters Events Supply Chain USA	Oct 21-24, 2021	Chicago, IL
2021 Fall Food Safety Symposium & Annual General Meeting	November 18, 2021	5110 Creekbank Road, Mississauga, ON L4W 0A1N

CHECK OUT OUR NEW WEBSITE @OFPA.ON.CA



Before Covid-19 in the fall of 2019, the OFPA had committed to having Mad Hatter Technology design and rebuild a new and savvy website.

The OFPA Board and the OFPA website committee are excited to announce that our new website has been launched.

Advantages of new website:

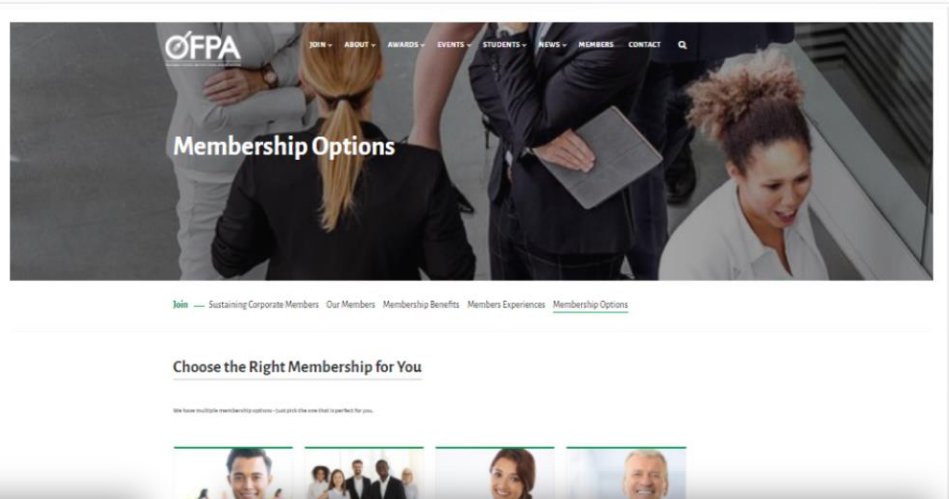
- Drop down menus
- Simplified layout & improved visual imagery
- WordPress software for the Website
- Overall website will assist driving new memberships
- Enhanced Members Only section



*Savings to the OFPA as most of the website can be updated/maintained by our Website Committee versus a third party.

Our OFPA website committee took the time (which turned out to be a huge commitment) to rebuild our website content from the ground up with a total content revision and refreshed look and feel.

I would like to thank, at this time, the amazing work and dedication of our website committee namely: Shirley Chalouh, Denise Horseman, Megan Ruddy and Angela Bernoski (and me!) Also, a special shout out to Gwynne Sitsker & husband for keeping our



old website up-to-date over the last year or so.

We hope that our OFPA members will find the new website easier to use and a valued source of food safety information. We are also open to any ideas or content that could be further implemented to enhance our website. Please go check out our new OFPA website - ofpa.on.ca

Your 2020 OFPA Board of Directors



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Diversey Inc.



Nadia Narine
Treasurer, Acting VP
Lumar Food Safety Services



Angela Bernoski
Past President
Piller's Fine Foods



Shirley Chalouh
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Laurie Sawyer
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Greg Vallee
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Bureau Veritas Laboratories



Gwynne Sitsker
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Embassy Ingredients



Denise Horseman
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Retired from NSF International



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Loblaws Company Limited



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Restaurant Brands International



Aaron Aboud
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Trophy Foods



**OFPA
Guardian**

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