

**2021 SPRING  
TECHNICAL MEETING  
& CLIVE KINGSBURY  
VIDEO COMPETITION**

**APRIL 15, 2021**

**VIRTUAL EVENT WORKBOOK**

*This event is sponsored by:*

**3M** Science.  
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sanitation**PROS**



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**SC Johnson**  
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A Family Company™



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Event Technical Guide

### Best Digital Practices

- ✓ Use your professional name & company name when joining **Zoom** and **Kumospace**!
- ✓ We recommend using a laptop or PC for the event.
- ✓ Make sure you have the latest version of **Zoom** (5.6.1)! Update **Zoom** here: <https://zoom.us/download>
- ✓ When entering **Zoom**, check and mute your microphone (if it's not already done for you). Keep your microphone muted unless actively speaking.
- ✓ When you enter **Kumospace**, use the map feature to see the whole room! Move around and avoid huddling by the door.
- ✓ When you enter **Kumospace**, zoom out all the way to see the maximum screen – and remember to turn on the range to see the area in which you will be able to hear and interact!
- ✓ **Kumospace** works best with chrome – but if having technical difficulties – try a different browser
- ✓ If you are using video, make sure the camera is focused and centered on your face.
- ✓ If you use video, be mindful your actions are viewable.
- ✓ Dress appropriately and use appropriate language.
- ✓ If you are running late or experiencing technical difficulties, please email [info@ofpa.on.ca](mailto:info@ofpa.on.ca) as soon as possible.
- ✓ Do not run **Kumospace** and **Zoom** at the same time. Once you leave enter **Kumospace** – fully close **Zoom**. Once you re-enter **Zoom** – fully close **kumospace**. This will prevent sound feedback and video error.
- ✓ Thank your host before leaving! And most importantly, **have fun!**

### Zoom Guide

To join the Zoom meeting – click here: <https://zoom.us/j/95743273477>

Troubleshooting: Click the "help" button at the top left of Kumospace, or visit <https://support.zoom.us/hc/en-us/sections/200305593-Troubleshooting>

### Kumospace Guide

To join Kumospace – click here: <https://www.kumospace.com/ofpaspringevent2021>

Troubleshooting: <https://help.kumospace.com/>

#### How do I move around?

There are multiple ways to move around in Kumospace.

1. Click with your mouse or tap on your screen to where you want to go and your video will move to that location.
2. Use your keyboard's up, down, left, and right arrow keys. These keys will move you up, down, left, and right, respectively.
3. On a phone or tablet, swipe towards a certain direction. This will move you in that direction.

## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

### Adjusting Zoom

You can Zoom in and out to view more or less of your surroundings and other people in Kumospace. Zooming in and out can be easily done by clicking the plus (+) and minus (-) icons at the bottom left of the screen. Alternatively, pressing the + and - keys will do the same.

### What is spatial audio?

Sound in Kumospace behaves like it does in real life. The closer you are to someone, the louder they sound. We call this spatial audio.

This technology allows groups to organically form and dissolve in different areas of the same space at the same time. In Kumospace, the best discussions don't happen in dedicated breakout rooms, but fluidly and serendipitously throughout the room.

### Who can hear me?

At the bottom of your browser window there is a "Range" button. Click it to see who is within your range and can hear you and who is beyond your range and cannot hear you. Your range is indicated by the dotted circle.

If you have difficulty viewing the full range, try zooming out with the minus (-) icon at the bottom left of the screen.

### Can I see everyone in the room at once? How do I navigate the space?

Simply click on the **Map** button at the bottom of your screen. This will show you where everyone is in the room and include their initials. If you hover over their initials on the map, you can see their whole name.

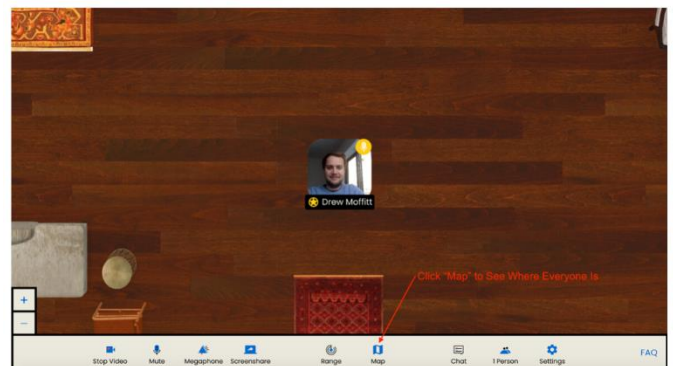
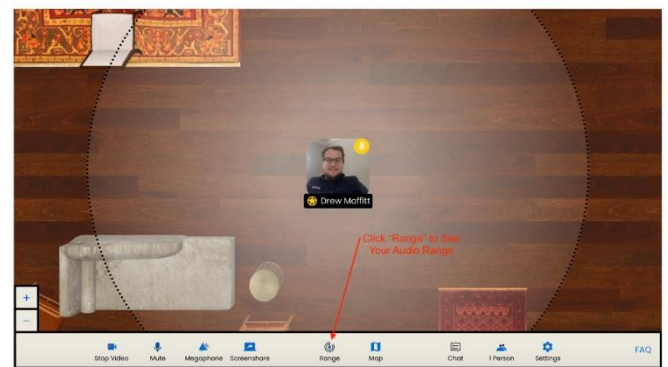
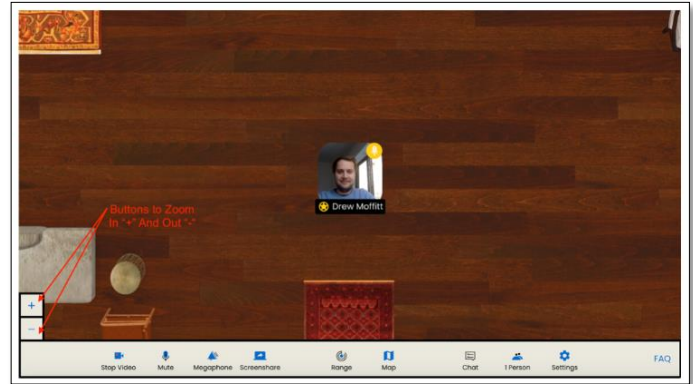
### Pouring a Drink

Now that you know the basics, it's time to liven up the party! Most Kumospaces have a virtual bar and kitchen that allows users to grab a glass of wine 🍷 by simply clicking **Pour Drink**. As you hang out in the Kumospace you will empty your glass automatically (takes about 10 mins).

### How do I exit and return to the main room?

You can click the **Exit** button to leave the Kumospace, which is located near where you entered at the bottom center of the space. You will then return to the main room where you have the option to enter all other rooms.

If you need technical support – please email [info@ofpa.on.ca](mailto:info@ofpa.on.ca) or text 905-869-0734





April 15,  
2021



## 2021 SPRING TECHNICAL MEETING & CLIVE KINGSBURY VIDEO COMPETITION

### AGENDA

Time	Item
<b>Morning Moderator: Gwynne Sitsker, OFPA Treasurer</b>	
8:30 - 9:00 am	<b>Open for Registration</b>
9:00 - 9:15 am	<b>Opening remarks</b> <ul style="list-style-type: none"> <li>➤ Welcome to the event and virtual morning door prize winner announcements! - Gwynne Sitsker, OFPA Treasurer</li> <li>➤ OFPA update from our 2021 president - Joe Myatt</li> </ul>
9:15 - 10:00 am	<b>Keynote Speaker</b> - Debbie Bruce, Director of the Canadian Anaphylaxis Initiative and Michael Abbott, Food Allergen Manager, Health Canada  <b>Topic</b> - Let's Talk Food Allergies - You Will Never Have A More Loyal Customer
10:00 - 10:15 am	<b>Diamond Sponsor Presentation - 3M</b>
10:15-10:45 am	<b>Morning Social Networking on Kumospace</b> <ul style="list-style-type: none"> <li>➤ Network and socialize with colleagues</li> <li>➤ Check out our sponsors and participate in the "Food Safety Scavenger Hunt" for a chance to win prizes!!</li> </ul>
10:45 - 11:30 am	<b>Speaker</b> - Angela O'Donovan - BRCGS Head of Standards  <b>Topic</b> - Two In-Demand Labels You Should Be Leveraging to Grow Your Market
11:30 - 11:50 am	<b>Clive Kingsbury Virtual Video Competition</b> - Top 3 finalist announcements and videos presented by <b>Diversey</b>
11:50 - 12:30 pm	<b>Lunch Break</b>
<b>Afternoon Moderator: Nadia Narine, OFPA Vice President</b>	
12:30 - 12:45 pm	<b>Welcome back</b> & afternoon door prize winner announcements!  OFPA Financial Update - Gwynne Sitsker, OFPA Treasurer
12:45 - 12:55 pm	<b>Platinum Sponsor Presentation</b> - Sanitation Pros
12:55 - 1:45 pm	<b>Panel Discussion - COVID-19: Food Safety Impact - A Year In Review</b> - Hosted by <b>Jorge Arroyo -3M Canada</b> featuring: <ul style="list-style-type: none"> <li>➤ Julia Mitobe, Director, Lead QA Tim Horton's NA, Restaurant Brands</li> <li>➤ Moses Akingbade, Sr. Director QM &amp; Industrial Engineering, Versacold</li> <li>➤ Doug Alexander, Vice President of Technical Services, Belmont Food Group</li> </ul>
1:45 - 2:15 pm	<b>Afternoon Social Networking on Kumospace</b> <ul style="list-style-type: none"> <li>➤ Network and socialize with colleagues</li> <li>➤ Last chance to complete the Food Safety Scavenger Hunt!</li> </ul>
2:15 - 3:00 pm	<b>Speaker</b> - Jay Holmes, National Manager for Food Labelling, Canadian Food Inspection Agency  <b>Topic</b> - CFIA Regulatory & Policy Initiatives Affecting Food Labelling
3:00 - 3:45 pm	<b>Speaker</b> - Thomas Spengler, Director Market Management - Food Feed Beverage (FFB) Market  Frank Massong, Regulatory & Government Affairs Specialist, Purity-IQ Inc  <b>Topic</b> - Cannabis, Food and Natural Product Quality Assurance Underpinned by Innovative Science
3:45 - 4:00 pm	<b>Closing Remarks</b> <ul style="list-style-type: none"> <li>➤ Clive Kingsbury Video competition winner - Aaron Aboud</li> <li>➤ OFPA Kumospace Food Safety Scavenger Hunt winner announcements - Nadia Narine, OFPA Vice President</li> <li>➤ Sneak Peek to 2021 OFPA Events - Nadia Narine, OFPA Vice President</li> </ul>

### SPONSORS



## KEYNOTE SPEAKER

### Let's Talk Food Allergies - You Will Never Have A More Loyal Customer

Food trends, fads, formulations, moves, mergers, new CEOs, point of manufacture and food safety measures all impact your food allergic customer.

For 3 million Canadians and 32 million Americans - 7.5% of the North American population (and growing) - these things matter. This isn't just about the allergic customer. Friends, family, colleagues, classmates, teammates, neighbors...schools, workplaces, Chefs, restaurants, entertainment venues, hotels, banquet halls, airlines and community centers are all trying to keep those with allergies safe and included. This is a very loyal, profitable and, sadly, growing market segment. Let's look at how we can work together to maximize choice and clearly label.

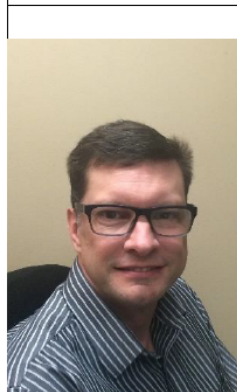


#### **Debbie Bruce - Director of the Canadian Anaphylaxis Initiative**

Debbie Bruce is a founding member and continues as Director of the Canadian Anaphylaxis Initiative (CAI). She has dedicated the past 30+ years collaborating with community partners, businesses, all levels of government and advocacy groups to draw attention to anaphylaxis issues and to improve the everyday safety, inclusion and quality of life for the 3 million Canadians living with Anaphylaxis.

The CAI worked with MP Dean Allison on Anaphylaxis Motion-230 that was unanimously passed in the House of Commons May, 2013 stating ... "That in the opinion of the House, anaphylaxis is a serious concern for an increasing number of Canadians and the government should take the appropriate measures necessary to ensure these Canadians are able to maintain a high quality of life."

Debbie's expertise draws on a strong background in the packaged goods industry - on the production, purchasing and marketing sides. As Product Manager for SugarTwin artificial sweetener (a trend setter as the first product labelled sugar free), Debbie worked with the medical community, Health Canada to ensure government compliance and supply chain contributors.



#### **Michael Abbott - Food Allergen Program Manager, Health Canada**

Michael is the Section Head of the Food Allergy and Food Intolerance Assessment Section in the Bureau of Chemical Safety in Health Canada's Food Directorate.

He has worked at Health Canada for twenty-eight years and in the area of food allergens and gluten for twenty-six years.

Michael has a background in immunoassay and other analytical techniques for the detection of undeclared allergens.

In his current position he works on labelling regulations, policies and guidelines related to labelling of food allergens and gluten sources on prepackaged foods in Canada. He was part of a team that developed enhanced labelling regulations for food allergens, gluten sources and added sulphites, which came into force in 2012.

Michael works closely with the Canadian Food Inspection Agency and is responsible for conducting health risk assessments when there are incidents of undeclared or improperly declared food allergens or gluten sources in prepackaged foods sold in Canada.



### Two In-Demand Labels You Should Be Leveraging to Grow Your Market

Reach new customers with popular new BRCGS Free-Form certifications. With consumers now more health and environmentally conscious than ever, the natural foods market is seeing a banner year and global Gluten-Free and Plant-Based markets are expected to continue their impressive growth through 2027.

Discover how Gluten-Free and Plant-Based certifications can boost your brand, differentiate your products in the growing market, instill consumer confidence in integrity of your products.



#### Angela O'Donovan - BRCGS Head of Standards

Angela joined BRCGS in the UK in January 2021 as Head of Standards. She will be responsible for ensuring we deliver the standards our specifiers and customers want, that they are aligned to the needs of the market and are consistent in product design and their approach to brand protection.

Angela has 28 years' experience in safety, quality, legality, ethical and sustainability, in both food and consumer goods industries. She has worked in high risk manufacturing, retail (Woolworths & Mothercare) an Agents & Broker (Kallofoods where she held a European role as Director of Quality) and more recently as Director of Technical Services for Bidfood where she maintained their Storage and Distribution certification amongst other things.



### CFIA Regulatory Update What you need to know about food labelling!

This presentation will discuss the Canadian Food Inspection Agency's forthcoming Regulatory and Policy Initiatives that affect food labelling.

#### Jay Holmes - National Manager for Food Labelling in the Consumer Production and Market Fairness Division - CFIA



Jay Holmes is the National Manager for food labelling in the Consumer Protection and Market Fairness Division. This division has responsibility for all mandatory and voluntary food labelling requirements, along with food standards and grades.



# PANEL DISCUSSION

## COVID-19: Food Safety Impact - A Year in Review

In this panel discussion, top industry leading professionals will reflect on the past year and how the COVID-19 pandemic has impacted food safety.



### **Moderator - Jorge Arroyo - Regional Division Manager, Food Safety Division, 3M Canada**

Jorge is currently responsible for leading two divisions at 3M Canada: 3M Food Safety and 3M Separation and Purification, steering the teams towards mid- and long- term growth opportunities through an entrepreneurial and customer focused mindset. Jorge is passionate about continuous improvement and helping customers advance their operations with technology and innovation. He is a certified Lean Six Sigma Black Belt and has received numerous awards and recognitions for significant contributions to key initiatives in his company, including the 3M Apex Award and the 3M VP Award.



### **Julia Mitobe, Director, Lead QA Tim Horton's NA, Restaurant Brands**

Julia currently works for Restaurant Brands International as the Director of Quality Assurance for Tim Hortons North America. In this role, Julia leads standardization of quality programs and continuous improvement of quality and food safety practices for all suppliers and products served in our restaurants. Julia has over 25 years of experience in the food industry, with a wide range of roles in quality, food safety and regulatory compliance for several CPG companies including General Mills and PepsiCo.



### **Moses Akingbade, Sr. Director QM & Industrial Engineering, Versa Cold**

Moses Akingbade is the Senior Director, Quality Management Systems of VersaCold Logistics Services. In this role, he leads VersaCold's organization's operating QMS, its Food Safety and Regulatory compliance, and Industrial Engineering functions. He has over 20 years of experience in research, food manufacturing, consumer goods, food retail and supply chain and logistics and holds a BSc in Applied Chemistry and Biology from Ryerson University.



### **Doug Alexander, Vice President of Technical Services, Belmont Food Group Div Premium Brands Holdings. Director, Agricultural Adaptation Council.**

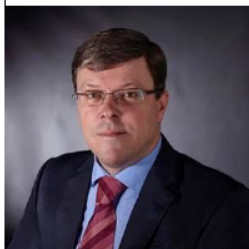
Doug Alexander, joined Premium Brands holdings as Vice President and General Manager- Leadbetter Foods, most recently accepting the role of Vice President Technical Services, Belmont Food Group (div Premium Brands Holdings), a Canadian food company consisting of 60 leading specialty food manufacturing and differentiated food distribution businesses with operations across North America. Servicing over 22,000 customers, the company and its family of brands and businesses with more than 10,000 employees. Doug's experience running food processing operations spans over 34 years of bakery, pasta, sauces, vegetable and meat processing. Currently serving as Director on the Agricultural Adaptation Council board, Doug has also served as Chair of the Agri-Food Management Institute, Chair, Food Starter, the board of Directors of Provision Coalition as well as vice chair of Food and Beverage Ontario. Doug has diplomas in Science as well as Industrial Engineering.



## Cannabis, Food and Natural Product Quality Assurance Underpinned by Innovative Science

As the global demand for quality including safety in food and natural products increases, so does the need for robust testing methods to determine quality, purity and authenticity, in support of food safety and quality management systems. Quality is often associated with specific cultivars, agricultural practices and geographic location presenting considerable challenges for sourcing these high-quality ingredients. Purity is challenging for both targeted chemical and DNA testing methods as it does not consider all possible adulterants, whether intentional or unintentional. Authenticity is challenged by closely related taxa and possible substitution with synthetic compounds. These factors underpin the inherent benefits of natural ingredients and pose a challenge for controls embedded in management systems. Magnetic resonance has been proven as a cost-effective, molecular diagnostic tool for food and natural ingredient identification and authentication, within many sectors including wine, coffee, honey, botanicals, cannabis and dairy products. This presentation will profile selected applications of magnetic resonance in food, natural products, including cannabis and hemp. The presentation will provide a broad overview of the technology, including fit-for-purpose examples of utility within industry and a deep dive into the science. The session is wrapped up with examples of industry driven standards and certification for effectively managing the quality assurance of products, including a process to ensure a consistent supply of authentic ingredients, while also the establishing a base level of protection for intellectual property.

### Thomas Spengler, Director Market Management - Food Feed Beverage (FFB) Market



Thomas holds a master's degree from Technical University Munich in food engineering and he is in charge of the Food, Feed & Beverage markets. His main focus is to support the business growth, to identify new markets and segments and translate the voice of the customers into new solutions which address their needs.

### Frank Massong, Regulatory & Government Affairs Specialist, Purity-IQ Inc.



Frank was raised on a family farm in south western Ontario where he harvested corn and later graduated from Queens University with a bachelor's degree in Biology. Frank has over 35 years of food policy and domestic and foreign regulatory affairs experience acting in a senior management capacity, with the Canadian Food Inspection Agency. He spent the past 10 years as a partner at Allergen Control Group Inc., where he fulfilled the VP of Regulatory and Technical Compliance role and subsequently to the BRC Global Standards. Today, Frank in his role at Purity-IQ Frank consults to global agencies and companies on all matters to do with food and feed, throughout the value chain and more recently as the project lead for development of the Cannabis Authenticity and Purity Standard (CAPS), owned and operated by Purity-IQ.





## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# 2020 OFPA Fall Meeting & AGM Minutes

Event occurred Thursday November 19, 2020 – 9:00am to 12:35pm via ZOOM

### Event Sponsors:



Agri-Food  
Analytics Lab



### Key Notes:

- 1<sup>st</sup> VIRTUAL OFPA Event
- Event agenda is available on the OFPA website: <https://ofpa.on.ca/archives/events/2021-fall-food-safety-symposium-agm-celebrating-our-63rd-anniversary-2>
- AGM: (a) State of Union provided by Joe Myatt (President) (b) 2019 Summary of Budget and 2020 Forecasted Budget was provided by Nadia Narine (Treasurer) (c) OFPA awards statement by Joe Myatt (President) (d) Introducing the 2021 OFPA Board of Directors by Joe Myatt (President)
- Financial reconciliation completed – event made some profit to support the OFPA
- We decided that to thank members for their loyalty during COVID, and to give value-added, we would register current members at zero cost and charge non-members a nominal fee (all registrations included 2021 membership)
- Feedback Survey Summary – great feedback on speakers; attendees liked that event was virtual; also liked that they did not have travel time; many did not like the registration at the beginning where we had to take attendance to make sure that all attending were members who registered – it took too long – we have to speak to AV to see if we can do this a more efficient way



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

### Morning Agenda

- 8:30 – 9:00 am**      **Open for Registration**
- 9:00 - 9:15 am**      **Welcome & Opening Remarks**
- Welcome to the event and virtual morning door prize winner announcements! - Gwynne Sitsker, OFPA Treasurer
  - OFPA update from our 2021 president – Joe Myatt
- 9:15 - 10:00 am**      **Keynote Speaker** – Debbie Bruce, Director of the Canadian Anaphylaxis Initiative and Michael Abbott, Food Allergen Manager, Health Canada  
**Topic** – Let's Talk Food Allergies – You Will Never Have A More Loyal Customer
- 10:00 - 10:15 am**      **Diamond Sponsor Presentation** – 3M
- 10:15-10:45 am**      **Morning Social Networking on Kumospace**
- Network and socialize with colleagues
  - Check out our sponsors and participate in the “Food Safety Scavenger Hunt” for a chance to win prizes!!
- 10:45 - 11:30 am**      **Speaker** – Angela O'Donovan – BRCGS Head of Standards  
**Topic** - Two In-Demand Labels You Should Be Leveraging to Grow Your Market
- 11:30 – 11:50 am**      **Clive Kingsbury Virtual Video Competition** – Top 3 finalist announcements and videos presented by **Diversey**
- 11:50 – 12:30 pm**      **Lunch Break**

*Thank you to our sponsors!*





# Your partner in prevention.

In partnership with Cornell University and other industry experts, 3M has developed the **Environmental Monitoring Handbook for the Food and Beverage Industries** — the first comprehensive guide to help you build and enhance your environmental monitoring program.

Learn how a holistic environmental monitoring program can help you ensure food quality and safety.

Request a digital copy at  
[3M.ca/FoodSafety/EnvironmentalMonitoring](https://3M.ca/FoodSafety/EnvironmentalMonitoring).

3M Food and Safety Division  
3M Canada  
P.O. Box 5757  
London, ON N6A 4T1  
1-800-410-6880  
[3M.ca/FoodSafety/EnvironmentalMonitoring](https://3M.ca/FoodSafety/EnvironmentalMonitoring)



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## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Welcome and Opening Remarks

9:00 – 9:15 am

**Gwynne Sitsker (OFPA Treasurer, Morning Moderator)**

**Joe Myatt (OFPA Treasurer)**

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



**Gwynne Sitsker**

Treasurer ; Finance Committee; Lead 2021 Spring Event -  
Joined Board of Directors Jan 2020



**Joe Myatt**

President ; Co-Chair Website Maintenance & QA; Co-Chair  
QA of Technical Articles & Event Posts; on Webinar  
Committee - Joined Board of Directors 2016



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Let's Talk Food Allergens – You Will Never Have A More Loyal Customer

9:15 - 10:00 am

**Debbie Bruce, Director of the Canadian Anaphylaxis Initiative**

**Michael Abbott, Food Allergen Manager, Health Canada**

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**Debbie Bruce – Director of the Canadian Anaphylaxis Initiative**



**Michael Abbott – Food Allergen Program Manager, Health Canada**



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

### Diamond Sponsor Presentation – 3M

10:00 - 10:15 am with Jorge Arroyo, Regional Division Manager, Food Safety Division, 3M Canada

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!!*







ONTARIO FOOD PROTECTION ASSOCIATION

## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

### Morning Networking on Kumospace!

10:15-10:45 am

To join Kumospace – click here:

<https://www.kumospace.com/ofpaspringevent2021>

To return to the Zoom meeting – click here:

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- ✓ If you experience technical difficulties - check out the technical guide at the beginning of the workbook

Welcome to  
the OFPA 2021 Spring Technical Meeting &  
Clive Kingsbury Video Competition Lobby

Select a room to join



Diamond Room: 3M  
0 / 30 people



Platinum Room: Sanitation  
Pro's  
0 / 30 people



Gold Room: Diversey - Lawrie  
Insurance - Sterilex -  
Innovation Diagnostics  
0 / 30 people



Gold Room: Micronostyx - Sani  
Marc - BioRad - SC Johnson  
0 / 30 people



OFPA Meet & Greet Room  
0 / 30 people

Exit

### Play the OFPA Virtual Kumospace Scavenger Hunt for a chance to win Virtual Prizes!!!

#### How it works:

**Step 1:** Go to Kumospace!! <https://www.kumospace.com/ofpaspringevent2021>

**Step 2:** Load the **Scavenger Hunt Virtual Questionnaire** and make a note of who has the answers to the questions!

<https://ofpa.on.ca/ofpa-kumospace-savenger-hunt-questionnaire>

**Step 3:** In various rooms throughout Kumospace – our Sponsors and Hosts are waiting for YOU with the answers to the **Scavenger Hunt Virtual Questionnaire** that you need – if you ask them really nicely, they may give you the answers!

**Step 4:** Collect all the answers and submit the **Scavenger Hunt Virtual Questionnaire**

**The first 3 people to correctly answer all the questions – WIN!**

*Winners will be announced at the end of the day*

**1<sup>st</sup> Prize = \$150 Virtual Gift Card / 2<sup>nd</sup> Prize = \$100 Virtual Gift Card / 3<sup>rd</sup> Prize = \$50 Virtual Gift Card**

# Visit and become a member today!

ONTARIO FOOD PROTECTION ASSOCIATION

## 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 of 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, 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. GFSI 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.



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Two In-Demand Labels You Should Be Leveraging to Grow Your Market

10:45 - 11:30 am

Angela O'Donovan – BRCGS Head of Standards

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



Angela O'Donovan – BRCGS Head of Standards

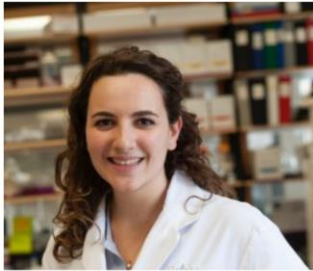


## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Clive Kingsbury Video Competition – Top 3 Finalists

11:30 – 11:50 am

Sponsored by:



**Alyssa Francavilla -  
University of Guelph**

Alyssa Francavilla obtained her undergraduate degree in Food Science at the University of Guelph in 2019. She started her Food Science M.Sc. program in September 2019. Her research focuses on the extraction, purification, and quantification of anthocyanins found in coloured wheat. She is also studying anthocyanin stability in wholemeal food matrices during processing. These insights will help to utilize coloured wheat varieties to produce wheat based functional food products, with added health benefits. She is also passionate about science outreach, and runs programs centered on food science principles for high school students. Outside of school, she enjoys baking, reading, and playing with her dog!



**Grace Li - University of  
Guelph**

Grace Li is a Masters student at the University of Guelph researching the human gut microbiome and *Listeria monocytogenes* under the supervision of Gisèle LaPointe at the Canadian Research Institute for Food Safety in the Department of Food Science. After graduating, Grace hopes to continue researching or working in food safety. In her free time, she enjoys playing piano and trying new recipes.



**Shalu Gaba - Centennial  
College**

Shalu Gaba is currently enrolled in a Food Science Technology Program at Centennial College and will graduate in April 2021. She has also done her Bachelor's in Science and ready to jump into the Food Industry Professionally. As a Food Science graduate, she thinks Food cannot go without Science. She loves to travel and meet new people and learn from their experiences.

<https://www.youtube.com/watch?v=o4-Lfe582qo>

<https://www.youtube.com/watch?v=6LJrlrc3i2w>

<https://www.youtube.com/watch?v=wH-wSmhSfFg>

VOTE for your favorite video on the survey we launch though ZOOM! - 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place finalists will be announced at the end of the day!

1<sup>st</sup> Prize = \$500

2<sup>nd</sup> Prize = \$200

3<sup>rd</sup> Prize = \$100



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

### Afternoon Agenda

- 12:30 - 12:45 pm**      **Welcome back & Play OFPA Trivia for a chance to win!**  
**OFPA Financial Update** – Gwynne Sitsker, OFPA Treasurer
- 12:45 – 12:55 pm**      **Platinum Sponsor Presentation** – Sanitation Pros
- 12:55 – 1:45 pm**      **Panel Discussion – COVID-19: Food Safety Impact – A Year In Review** – Hosted by **Jorge Arroyo -3M Canada** featuring:
- Julia Mitobe, Director, Lead QA Tim Horton's NA, Restaurant Brands
  - Moses Akingbade, Sr. Director QM & Industrial Engineering, Versacold
  - Doug Alexander, Vice President of Technical Services, Belmont Food Group
- 1:45 - 2:15 pm**      **Afternoon Social Networking on Kumospace**
- Network and socialize with colleagues
- 2:15 - 3:00 pm**      **Speaker** – Jay Holmes, National Manager for Food Labelling, Canadian Food Inspection Agency
- **Topic** – CFIA Regulatory & Policy Initiatives Affecting Food Labelling
- 3:00 - 3:45 pm**      **Speaker** – Thomas Spengler, Director Market Management – Food Feed Beverage (FFB) Market  
Frank Massong, Regulatory & Government Affairs Specialist, Purity-IQ Inc
- Topic** - Cannabis, Food and Natural Product Quality Assurance Underpinned by Innovative Science
- 3:45 - 4:00 pm**      **Closing Remarks**
- Clive Kingsbury Video competition winner – Aaron Aboud
  - OFPA Kumospace Food Safety Treasure Hunt winner announcements – Nadia Narine, OFPA Vice President
  - Sneak Peek to 2021 OFPA Events – Nadia Narine, OFPA Vice President

*Thank you to our sponsors!*



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**30** with over  
**YEARS**  
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food industry!

## SERVICING FOOD MANUFACTURING PLANTS ACROSS CANADA

- Meat Slaughter and Cut Up  
(beef, poultry, pork)
- Ready-to-Eat Meat
- Fresh and frozen prepared foods
- Seafood and Fish
- Bakery
- Confectionary
- Food Service
- Dressings & Sauces
- Fruit & Vegetable



- Full time, permanent employees;  
no temporary or agency workers
- Low employee turnover
- Offering full family benefits to all employees
- Business is 100% referral!
- Internal H&S, Best Practice and FS Audits
- Employees are trained in Chemical Handling,  
GMPs and WHMIS
- HACCP, FSEP, Sanitation  
Program and GFSI Consulting
- Sanitary Design Evaluations
- Non-daily Sanitation Programs
- "Seek and Destroy" Events
- Cost Saving Initiatives



## PROFESSIONAL AFFILIATIONS

- Ontario Food Protection  
Association (OFPA) member
- Food Processing HR Council of  
Canada member

## Sanitation Pros

Tel: 905.232.SANI (7264)  
info@sanitationpros.ca  
www.sanitationpros.ca

**SANITATION IS A WAY OF LIFE**



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Welcome Back & OFPA Finance Update

12:30 - 12:45 pm

**Nadia Narine (OFPA Vice President, Afternoon Moderator)**

**Gwynne Sitsker (OFPA Treasurer)**

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



**Nadia Narine**

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



**Gwynne Sitsker**

Treasurer ; Finance Committee; Lead 2021 Spring Event - Joined Board of Directors Jan 2020





## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Platinum Sponsor Presentation – Sanitation Pros

12:45 – 12:55 pm - with Sherif Morcos, President and CEO Sanitation Pros

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*

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## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Panel Discussion – COVID-19: Food Safety Impact – A Year In Review

12:55 - 1:45 pm

Hosted by Jorge Arroyo – Regional Division Manager, Food Safety Division, 3M Canada

### Panellist:

- Julia Mitobe, Director, Lead QA Tim Horton's NA, Restaurant Brands
- Moses Akingbade, Sr. Director QM & Industrial Engineering, Versacold
- Doug Alexander, Vice President of Technical Services, Belmont Food Group

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



**Moderator – Jorge Arroyo –  
Regional Division Manager,  
Food Safety Division, 3M  
Canada**



**Julia Mitobe, Director, Lead  
QA Tim Horton's NA,  
Restaurant Brands**



**Moses Akingbade, Sr.  
Director QM & Industrial  
Engineering, Versa Cold**



**Doug Alexander, Vice  
President of Technical  
Services, Belmont Food  
Group Div Premium Brands  
Holdings. Director,  
Agricultural Adaptation  
Council.**

## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Afternoon Networking on Kumospace!

1:45 - 2:15 pm

To join Kumospace – click here:

<https://www.kumospace.com/ofpaspringevent2021>

To return to the Zoom meeting – click here:

<https://zoom.us/j/95743273477>

### TIPS:

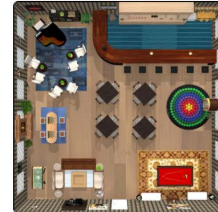
- ✓ Do not run **Kumospace** and **Zoom** at the same time. Once you leave enter **Kumospace** – fully close **Zoom**. Once you re-enter **Zoom** – fully close **Kumospace**. This will prevent sound feedback.
- ✓ If you experience technical difficulties - check out the technical guide at the beginning of the workbook

## Welcome to the OFPA 2021 Spring Technical Meeting & Clive Kingsbury Video Competition Lobby

Select a room to join



Diamond Room: 3M  
0 / 30 people



Platinum Room: Sanitation Pro's  
0 / 30 people



Gold Room: Diversey - Lawrie Insurance - Sterilex - Innovation Diagnostics  
0 / 30 people



Gold Room: Miconostyx - Sani Marc - BioRad - SC Johnson  
0 / 30 people



OFPA Meet & Greet Room  
0 / 30 people

Exit

## Play the OFPA Virtual Kumospace Scavenger Hunt for a chance to win Virtual Prizes!!!

### How it works:

**Step 1:** Go to Kumospace!! <https://www.kumospace.com/ofpaspringevent2021>

**Step 2:** Load the **Scavenger Hunt Virtual Questionnaire** and make a note of who has the answers to the questions!

<https://ofpa.on.ca/ofpa-kumospace-scavenger-hunt-questionnaire>

**Step 3:** In various rooms throughout Kumospace – our Sponsors and Hosts are waiting for YOU with the answers to the **Scavenger Hunt Virtual Questionnaire** that you need – if you ask them really nicely, they may give you the answers!

**Step 4:** Collect all the answers and submit the **Scavenger Hunt Virtual Questionnaire**

**The first 3 people to correctly answer all the questions – WIN!**

*Winners will be announced at the end of the day*

**1<sup>st</sup> Prize = \$150 Virtual Gift Card / 2<sup>nd</sup> Prize = \$100 Virtual Gift Card / 3<sup>rd</sup> Prize = \$50 Virtual Gift Card**



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# CFIA Regulatory & Policy Initiatives Affecting Food Labelling

2:15 - 3:00 pm

Jay Holmes, National Manager for Food Labelling, Canadian Food Inspection Agency

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



**Jay Holmes – National Manager for Food Labelling in the Consumer Production and Market Fairness Division - CFIA**





## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Cannabis, Food & Natural Product Quality Assurance Underpinned by Innovative Science

3:00 – 3:45 pm

Thomas Spengler, Director Market Management - Food Feed Beverage (FFB) Market

Frank Massong, Regulatory & Government Affairs Specialist, Purity-IQ Inc.

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



**Frank Massong, Regulatory  
& Government Affairs  
Specialist, Purity-IQ Inc.**



**Thomas Spengler, Director  
Market Management – Food  
Feed Beverage (FFB) Market**



## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

### Closing Remarks

3:45 – 4:00 pm

**Joe Myatt (OFPA, Board of Director) – Clive Kingsbury Video Contest Winner Announcements!**

**Nadia Narine (OFPA Vice President, Afternoon Moderator)**

*Take notes virtually! Click in the box below and type - remember to hit "save" at the top once you are done!*



**Joe Myatt**

President ; Co-Chair Website Maintenance & QA; Co-Chair  
QA of Technical Articles & Event Posts; on Webinar  
Committee - Joined Board of Directors 2016



**Nadia Narine**

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




## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

# Don't miss our upcoming events!



### 2021 Fall Food Safety Symposium & Annual General Meeting

 November 18, 2021

 8:00 am to 3:30 pm

 TBD



### 2021 OFPA Social Networking Mixer

 September 23, 2021

 5:00 pm to 9:00 pm

 TBD



### Food Safety Now Podcast!

 TBD

 TBD

- Showcase your company
- Discuss industry relevant topics companies are facing today
- Learn from industry professionals!

**Food Safety NOW! - coming soon...**



ONTARIO FOOD PROTECTION ASSOCIATION

## 2021 Spring Technical Meeting & Clive Kingsbury Video Competition

**Our Sustaining Corporate Members are valued supporters of the Ontario Food Protection Association.**



*Please click on any of our SCM logos to go direct to each website to find more valuable information about each organizations products, information and/or services*

**Thank you to our SCM's for all the support!**





ONTARIO FOOD PROTECTION ASSOCIATION

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blachowsky@hotmail.com

*Please click on any of our SCM logos to go direct to each website to find more valuable information about each organizations products, information and/or services*

**Thank you to our SCM's for all the support!**



**Thank You  
for Attending  
our Event  
See you @ our  
Social Networking  
Mixer!**

**For more information about the Ontario Food  
Protection Association visit:**

**[www.ofpa.on.ca](http://www.ofpa.on.ca)**

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