



OFPA Guardian

YOUR SOURCE FOR ONTARIO/GLOBAL FOOD SAFETY NEWS AND INFORMATION!

IN THIS ISSUE

OFPA Quarterly Newsletter

by Paul J. Damaren, OFPA Board, Director: Lead for Newsletter Committee, 2022 Treasurer



Preparing Your Holiday Turkey Safely

1. Store Turkey Properly

Frozen raw turkey should be stored in the freezer until you are ready to thaw it. Make sure your freezer is at 0°F or below. Don't store a turkey in a place where you can't closely monitor the temperature, such as in a car trunk, a basement, the back porch, or in snow.

Fresh raw turkey can be stored in the refrigerator 1–2 days before cooking.

2. Thaw Turkey Safely

Use one of these methods to thaw your turkey: Thaw your turkey in the refrigerator.

Keep your turkey in its original wrapping and place it in a container before putting it in the refrigerator. The container will prevent the turkey's juice from dripping on other food.

Allow about 24 hours of thawing for each 4 to 5 pounds of turkey.

A turkey thawed in the refrigerator can remain in the refrigerator for 1–2 days before cooking.

Thaw your turkey in cold water.

Be sure your turkey is in a leak-proof plastic bag before you place it in the sink. The bag will prevent the turkey's juice from spreading in the kitchen. It will also prevent the turkey from absorbing water, which can make your cooked turkey runny.

Make sure your turkey is fully covered with the cold tap water. Change the water every 30 minutes.

Allow about 30 minutes of thawing for each pound of turkey.

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OFPA's 64th Annual Symposium & AGM, November 2022 Recap *Continued Page 30*

The Government-to-Business (G2B) Meetings 2021 and the Look Ahead. *Continued Page 15*

Canada recalls pistachio and sesame products after positive Salmonella tests on November 21, 2021, *Continued Page 16*

2022 Conference Schedule – Food Safety & Quality. *Continued Page 34*

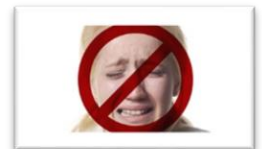


Government of Canada

Gouvernement du Canada

Recalls & Alerts.

Food recalls: Follow this link to find out more about one of the best "Food Recall" Systems in the world, Canada's! [What's the deal?](#) When a product is recalled, or an advisory or alert is issued, it means our surveillance tools are working. Recalls and safety alerts are sent out when our regulatory bodies such as the CFIA and the FDA have important information to share—meaning we can



feel more secure when choosing and using products. [Sign Up Here for Food Recall e-mail notifications.](#)

Presidents Message



A Holiday Message from our President

To my OFPA Board of Directors, Members & Non- Members

As another year draws to a close most of you will be in the midst of preparations for this festive season. This is a very special time of the year as it gives people a break from the hustle and bustle of our everyday work schedules. It provides many of us with some time to enjoy the company of family and friends that is all too often missing for the rest of the year. I urge each and every one of you to reflect on these special moments and savour the relationships that we have tried so hard to cultivate over the years.



As the holidays approach, I'm reflecting on the vital role of non-profits in our lives, and the work we all need to do to ensure their success going forward. Recently, we had our first in person and hybrid event since 2019. I hope all those speakers, sponsors and exhibitors who attended in person or virtually enjoyed the event. It included great speakers, 2 panel discussions and our social network to close the event, a first again. 2021, without a doubt, has been one of the most exciting years for me. As Acting President in 2021 and President for 2022, this has been by far one of the highest honors of my professional career.

I would like to take this opportunity to thank the OFPA 2021 Board of Directors: Gwynne Sistker, Paul Damaren, Brett Dooley, Megan Saunders, Aaron Aboud, Andrew Clarke, Jessica Burke, and Anal Dave. As well as our Board Administrator

Denise Horseman. For the tremendous effort they put in day-in and day-out this past year to make sure that our members are well looked after and our mission is met. Many of us do not see all the demands placed, but their work is greatly appreciated. They commit endless hours of volunteer time to make sure our members are provided with opportunities to continue learning, to network and socialize with other professionals.

Lastly, on behalf of the entire team, to you the members; my sincere appreciation for your support of the Ontario Food Protection Association and the pride you demonstrate at being members of the food safety community. You are the source of the strength and the reason we do all we do.

We wish you a happy holiday season filled with joy, inspiration, meaning, a safe one and that the New Year brings you much health, happiness and prosperity.

Nadia Narine,

President Ontario Food Protection -

Did you know? That preventive controls help to prevent food safety hazards and reduce the likelihood of contaminated food entering the market, whether the food is prepared in Canada or imported. *Continued Page 20*



10 Dangerous Food Safety Mistakes (as posted on the CDC)

We all want to keep our families safe and healthy. But sometimes a simple mistake in the way we handle and prepare food can lead to serious sickness. With some



germs like Salmonella, just a small amount in undercooked food is enough to cause food poisoning. And just a

tiny taste of food with botulism toxin can cause paralysis and even death.

You can protect your family by avoiding these common food safety mistakes.

Mistake #1: Eating risky foods if you are more likely to get food poisoning

Why It's a Mistake: Anyone can get food poisoning. But some people are more likely to get sick and to have a more serious illness. This includes:



- Adults aged 65 and older
- Children younger than 5 years
- People who have health problems or who take medicines that lower the body's ability to fight germs and sickness (weakened immune systems)
- Pregnant women

Solution: People who are more likely to get food poisoning should not eat the following:

- Undercooked or raw animal products (such as meat, chicken, turkey, eggs, or seafood)
- Raw or lightly cooked sprouts
- Unpasteurized (raw) milk and juices
- Soft cheese (such as queso fresco), unless it is labeled as made with pasteurized milk

Learn the best ways to protect yourself from food poisoning at home or in restaurants.

Mistake #2: Not washing your hands

Why It's a Mistake: Germs on your hands can get on food and make it unsafe.

Solution: Wash hands the right way—for 20 seconds with soap and running water. Wash hands before, during, and after preparing food; before eating; and after using the toilet or changing a child's diaper.

Mistake #3: Washing meat, chicken, or turkey



Why It's a Mistake: Washing raw meat, chicken, turkey, or eggs can spread germs to your sink, countertops, and other surfaces in your kitchen. Those germs can get on other foods, like salads or fruit, and make you sick.

Washing Chicken Spreads Germs - [Watch the video](#)



Solution: Don't wash meat, chicken, turkey, or eggs. Cooking them thoroughly will kill harmful germs.

Mistake #4: Peeling fruits and vegetables without washing them first



Mistake #4: Peeling fruits and vegetables without washing them first



Why It's a Mistake: Fruits and vegetables may have germs on their peeling or skin. It's easy to transfer those germs to the inside of fruits and vegetables when you cut or peel them.



Solution: Wash all fruits and vegetables under running water even if you're going to peel them. Use a clean vegetable brush to scrub firm fruits and vegetables like melons, avocados, and cucumbers.

Mistake #5: Putting cooked meat back on a plate that held raw meat

Why It's a Mistake: Germs from the raw meat can spread to the cooked meat.



Solution: Always use separate plates for raw meat and cooked meat. The same rule applies to chicken, turkey, and seafood.

Mistake #6: Not cooking meat, chicken, turkey, seafood, or eggs thoroughly

Why It's a Mistake: Cooked food is safe only after it's been cooked to a high enough temperature to kill germs.

Solution: Use a food thermometer to make sure you cook food to a safe internal temperature.

- 145°F for whole cuts of beef, pork, veal, and lamb (then allow the meat to rest for 3 minutes before carving or eating)
- 160°F for ground meats, such as beef and pork
- 165°F for all poultry, including ground chicken and turkey
- 165°F for leftovers and casseroles
- 145°F for fresh ham (raw)
- 145°F for seafood, or cook until flesh is opaque



Get a [detailed list](#) of foods and safe temperatures. Also, if you won't be serving hot food right away, keep it hot (at 140°F or above) until serving.



Mistake #7: Eating raw batter or dough, including cookie dough, and other foods with uncooked eggs or uncooked flour



Why It's a Mistake: Flour and uncooked eggs may contain Escherichia coli (E. coli), Salmonella, or other harmful bacteria.

Solution: Cook or bake flour and eggs thoroughly. Don't eat foods that contain raw or undercooked eggs, such as runny eggs, or homemade mayonnaise, hollandaise sauce, and eggnog. Don't eat raw (uncooked) dough or batter that



contains either flour or eggs. Keep raw dough away from children, including play dough.

Wash hands, work surfaces, and utensils thoroughly after contact with flour and raw dough.



Mistake #8: Tasting or smelling food to see if it's still good

Why It's a Mistake: You can't taste, smell, or see the germs that cause food poisoning. Tasting only a tiny amount can make you very sick.



Solution: Check the storage times chart to see how long you can store food safely. When the time is up, throw it out.

Mistake #9: Thawing or marinating food on the counter

Why It's a Mistake: Harmful germs can multiply very quickly at room temperature.

Solution: [Thaw food safely](#) You can thaw it:

- In the refrigerator,
- In cold water, or
- In the microwave.

Always marinate food in the refrigerator no matter what kind of marinade you're using.

Mistake #10: Leaving food out too long before putting it in the fridge

Why It's a Mistake: Harmful germs can grow in perishable foods (including meat, chicken, turkey, seafood, eggs, cut fruit, cooked rice, and leftovers) if you leave them out of the refrigerator 2 hours or longer.



Solution: Put perishable foods in the refrigerator within 2 hours or within 1 hour if the food is exposed to a temperature over 90°F (like in a hot car). Divide roasts and large portions of food, such as pots of stew or chili, into smaller containers so they will chill quickly. It's OK to put warm or hot food into the refrigerator, as long as it's packaged in small enough amounts that will cool quickly.

More Information

- [Food Poisoning Symptoms](#)
- [People With a Higher Risk of Food Poisoning](#)
- [Foods That Can Cause Food Poisoning](#)



U.S. Food Exporter News from FDA

November 22, 2021

Center for Food Safety and Applied Nutrition. News and updates for U.S. exporters of FDA-regulated food products. FDA Launches Update to Export Listing Module to Facilitate U.S. Exports of Food Products of Animal Origin to Saudi Arabia



The Saudi Food and Drug Authority (SFDA) has implemented new import requirements for certain food products of animal origin exported to Saudi Arabia. Effective immediately, establishments that export seafood and bee and honey products must appear on SFDA's lists of approved establishments eligible to export such products. SFDA will include foreign establishments on these lists that have been certified to comply with applicable food safety requirements by the competent authority of the exporting country.

FDA is the U.S. competent authority for food safety for seafood and honey and bee products. To facilitate U.S. exports of these products, FDA has updated the Export Listing Module (ELM) to allow

U.S. establishments to request FDA certification for inclusion on SFDA's lists of approved establishments. U.S. establishments are eligible for the lists if they are in substantial compliance with applicable FDA requirements for the products intended for export. For ease of reference, FDA refers to the Saudi Arabia lists for these products as the Saudi Arabia honey and bee products export list and the Saudi Arabia seafood export list.

U.S establishments that wish to export seafood or honey and bee products to Saudi Arabia may apply for the initial updates to these lists now through December 10, 2021. FDA expects to send the first version of these lists to SFDA in mid-December 2021. Going forward, FDA will send updates to these lists on a quarterly basis as described on the Food Export Lists webpage.

For more details including step-by-step instructions on how to apply in the ELM, visit Online Applications for Export Lists. Please contact the Export Certification Team at CFSANExportCertification@fda.hhs.gov



for any additional questions about the ELM.

Foods That Can Cause Food Poisoning

Some foods are more associated with foodborne illnesses and food poisoning than others. They can carry harmful germs that can make you very sick if the food is contaminated.

Raw foods of animal origin are the most likely to be contaminated, specifically raw or undercooked meat and poultry, raw or lightly cooked eggs, unpasteurized (raw) milk, and raw shellfish.

Fruits and vegetables also may get contaminated.

While certain foods are more likely to make you sick, any food can get contaminated in the field, during processing, or during other stages in the food production chain, including through cross-contamination with raw meat in kitchens.

Learn more about the foods that are more associated with food poisoning and how to avoid getting sick from them:

Chicken, Beef, Pork, and Turkey

Avoid food poisoning use correct food temperatures for chicken and meat

Thoroughly cooking chicken, poultry products, and meat destroys germs.

Raw and undercooked meat and poultry can make you sick. Most raw poultry contains Campylobacter. It also may contain Salmonella, Clostridium perfringens, and other bacteria. Raw meat may contain Salmonella, E. coli, Yersinia, and other bacteria.

You should not wash raw poultry or meat before cooking it, even though some older recipes may call for this step. Washing raw poultry or meat can spread bacteria to other foods, utensils, and surfaces, and does not prevent illness.

Thoroughly cook poultry and meat. You can kill bacteria by cooking poultry and meat to a safe internal temperature external icon.

Use a cooking thermometer to check the temperature. You can't tell if meat is properly cooked by looking at its color or juices.

Leftovers should be refrigerated at 40°F or colder within 2 hours after preparation. Large cuts of meat, such as roasts or a whole turkey, should be divided into small quantities for refrigeration so they'll cool quickly enough to prevent bacteria from growing.

Foodborne Germs and Poultry and Meat

- [E. coli and Food Safety](#)
- [Salmonella and Food](#)
- [Prevent Illness from Clostridium Perfringens](#)

Tips for Preparing Chicken, Turkey, and Other Meats

- [Food Safety Tips for Your Holiday Turkey](#)
- [How to Grill Safely](#)
- [Safe Minimum Cooking Temperatures Chart](#)[external icon](#)
- [The Raw Story: Frozen Chicken Entrees](#)

Fruits and Vegetables



The safest fruits and vegetables are cooked; the next safest are washed. Avoid unwashed fresh produce.

Eating fresh produce provides important health benefits, but sometimes raw fruits and vegetables may cause food poisoning from harmful germs such as *Salmonella*, *E. coli*, and *Listeria*. Fresh fruits and vegetables can be contaminated anywhere along the journey from farm to table, including by cross-contamination [in the kitchen](#).

Tips for Fruits and Vegetables

- [Fruit and Vegetable Safety](#)
- [Fresh Fruits, Vegetables, and Juices](#)[external icon](#)
- [Lettuce, Other Leafy Greens, and Food Safety](#)

Raw Milk, Raw Milk Soft Cheeses, and Other Raw Milk Products



To prevent infection with *Listeria* and other harmful germs, don't consume raw milk or soft cheeses and other products made from raw milk.

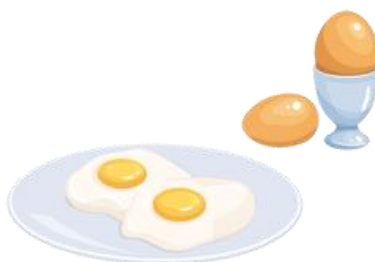
You can get very sick from raw (unpasteurized) milk and products made with it, including soft cheeses (such as queso fresco, blue-veined, feta, brie and camembert), ice cream, and yogurt. That's because raw milk can carry harmful germs, including *Campylobacter*, *Cryptosporidium*, *E. coli*, *Listeria*, and *Salmonella*.

- Raw milk is made safe through pasteurization, which requires just enough heat for just long enough to kill disease-causing germs.
- Most of the nutritional benefits of drinking raw milk are also available from pasteurized milk, without the risk.
- Although *Listeria* infection is very uncommon, it can sicken pregnant women, older adults, and people with weakened immune systems.
- *Listeria* infection can cause miscarriages, stillbirths, preterm labor, and serious illness and even death in newborns.

Learn About the Dangers of Raw Milk and Soft Cheeses

- [Raw \(Unpasteurized\) Milk](#)
- [Raw Milk Know the Facts](#) [pdf icon](#) [PDF – 1 page]
- [Milk, Cheese, and Dairy Products](#)[external icon](#)
- [Listeriosis Outbreaks Linked to Soft Cheeses](#)

Eggs and Salmonella



Cook eggs until the yolks and whites are firm.

Eggs can contain a germ called *Salmonella* that can make you sick, even if the egg looks clean and uncracked. Use pasteurized eggs and egg

products when preparing recipes that call for raw or undercooked eggs. In addition:

- Avoid foods that contain raw or undercooked eggs, such as homemade Caesar salad dressing and eggnog.
- Cook eggs until the yolks and whites are firm.
- Cook foods containing eggs thoroughly.
- Keep eggs refrigerated at 40°F or colder.
- Do not taste or eat raw batter or dough.

Tips for Preparing and Eating Eggs

- [Salmonella and Eggs](#)
- [Eggs and Egg Products](#)[external icon](#)

Seafood and Raw Shellfish



Raw or undercooked oysters can contain *Vibrio* bacteria, which can lead to an infection called vibriosis.

Cook seafood to 145°F, and heat leftover seafood to 165°F. To avoid foodborne infection, do not eat raw or undercooked fish, shellfish, or food containing raw or undercooked seafood, such as sashimi, some sushi, and ceviche.

Oysters and Food Poisoning

- Oysters and other filter-feeding shellfish can contain viruses and bacteria that can cause illness or death.
- Oysters harvested from contaminated waters can contain norovirus.
- To avoid food poisoning, cook oysters well.

Food Safety for Seafood and Oysters

- [Oysters and Vibriosis](#)
- [Seafood](#)[external icon](#)

Sprouts



Cook sprouts thoroughly to reduce the chance of food poisoning. The warm, humid conditions needed to grow sprouts are also ideal for germs to grow. Eating raw or lightly cooked sprouts, such as alfalfa, bean, or any other sprout, may lead to food poisoning from Salmonella, E. coli, or Listeria. Thoroughly cooking sprouts kills the harmful germs and reduces the chance of food poisoning.

Raw Flour



You should never taste raw dough or batter. Flour is typically a raw agricultural product that hasn't been treated to kill germs. Harmful germs can contaminate grain while it's still in the field or at other steps as flour is produced. Bacteria are killed when food made with flour is cooked. That's why you should never taste raw dough or batter.

- [Say No to Raw Dough](#)
- [Flour, Raw Dough, and Raw Batter](#) external icon

Government Newswire Feeds

- [FDA](#)
- [USDA](#)
- [CFIA](#)
- [CDC](#)

FOOD SAFETY for Children Under 5

Learn the food safety steps that will keep young children under 5 safe from foodborne illness.

SEEDS - opened or freshly made	Refrigerator	Freezer
Meat and fish and vegetables	2 to 3 days	6 to 8 months
2 cooked meats and eggs	1 day	1 to 2 months
Meat: meat/vegetable combinations	1 to 2 days	1 to 2 months
Homemade baby foods	1 to 2 days	1 to 2 months

WHY ARE CHILDREN UNDER 5 AT RISK?
Young children's immune systems are still developing. Compared with other age groups, children under 5 years old have the highest incidence of severe types of foodborne illnesses.

Did You Know...
15% of US children under 5 years old with E. coli O157-related hemolytic uremic syndrome (HUS).
8% of the general population with E. coli O157 develops HUS.
HUS can cause damage to the liver, kidneys, and decrease red blood cells.

HIGH-RISK FOODS FOR CHILDREN UNDER 5

- Raw or undercooked** foods including meat, poultry, and eggs
- Unpasteurized** milk or juice
- Raw or undercooked** oysters and seafood

REMEMBER: Clean: Wash hands and surfaces often. Separate: Keep raw meat and poultry separate from ready-to-eat foods. Cook: Cook foods safely to proper temperature. Chill: Get leftovers in the fridge within 2 hours of being cooked.

USDA | Ad Council | FoodSafety.gov

People at Risk: Children Under Five

Children younger than five years are at an increased risk for foodborne illness and related health complications because their immune systems are still developing.

Young children with developing immune systems cannot fight off infections as well as adults. In addition, young children produce less stomach acid that kills harmful bacteria, making it easier for them to get sick.

Foodborne illness (also called food poisoning) can be particularly dangerous for young children because it often causes vomiting or diarrhea or both. Since children's bodies are small, they can quickly lose a lot of body fluid and become dehydrated.

Food safety for young children depends on the food safety behaviors of their parents and caregivers. **Handwashing** is especially important. Children and those caring for them should wash hands often, especially before, during and after preparing food and before eating.

In children under 5 years old, **E. coli** infections are more likely to lead to hemolytic uremic syndrome (HUS), a severe complication that can cause chronic kidney disease, kidney failure and death.

Symptoms of HUS are:

- Urinating less often
- Feeling very tired
- Losing pink color in cheeks and inside the lower eyelids

These new symptoms usually develop after about a week of *E. coli* illness, when the diarrhea is improving.

Choose and Prepare Safe Food

Learn about [safer food choices](#) for people with a higher risk for foodborne illness, including young children. If you prepare food for children under the age of five, you should always follow these four steps:

Clean: Wash hands, utensils and surfaces often. Germs can spread and survive in many places.

Separate: Raw meat, poultry, seafood, and eggs can spread illness-causing bacteria to ready-to-eat foods, so keep them separate.

Cook: Food is safely cooked only when the internal temperature is high enough to kill germs that can make you sick. See the [safe minimum cooking temperatures chart](#) for how to safely prepare meat, seafood, chicken, and other foods.

Chill: Refrigerate perishable food promptly. Bacteria that cause food poisoning multiply quickest between 40°F and 140°F.

Safe Storage of Puréed and Solid Baby Food

Purées and Solids (opened or freshly made)	Refrigerator	Freezer
Strained fruits and vegetables	2 to 3 days	6 to 8 months
Strained meats and eggs	1 day	1 to 2 months
Meat/vegetable combinations	1 to 2 days	1 to 2 months
Homemade baby foods	1 to 2 days	1 to 2 months

Safe Microwaving of Puréed and Solid Baby Foods.

Follow these precautions when microwaving baby food:

- Don't microwave baby foods in the jar. Instead, transfer the food to a dish before microwaving it. This way the food can be stirred and taste-tested for temperature.

- Microwave four ounces of solid food in a dish for about 15 seconds on high power. Always stir, let stand 30 seconds, and taste-test before feeding. Food that's "baby-ready" should taste or feel lukewarm.
- Don't heat baby-food meats, meat sticks, or eggs in the microwave. Use the stovetop instead. These foods have a high fat content, and since microwaves heat fats faster than other substances, these foods can cause splattering and overheating.

Safe Preparation and Storage of Infant Formula How to Prepare Formula

- Carefully read and follow the instructions on the infant formula container.
- Wash your hands well before preparing bottles or feeding your baby.
- Clean and sanitize the workspace where you will prepare the infant formula.
- Use clean, sanitized bottles. Learn how to clean, sanitize, and store infant feeding items.
- If you use powdered infant formula, use water from a safe source to mix it. If you are not sure if your tap water is safe to use for preparing infant formula, contact your local health department.
- Use the amount of water listed on the instructions of the infant formula container. Always measure the water first and then add the powder.
- If your baby is younger than 3 months old, was born prematurely, or has a weakened immune system, you may want to take extra precautions in preparing your infant's formula to protect against Cronobacter, a rare but serious infection that can be caused by germs in powdered infant formula.
- Use prepared infant formula within 2 hours of preparation and within 1 hour from when feeding begins.
- If you do not start to use it within 2 hours, immediately store the bottle

in the fridge and use it within 24 hours.

- Throw away formula left in the bottle after feeding your baby.

Heating Breast Milk or Formula

Baby's milk or infant formula does not need to be warmed before feeding, but some people like to warm their baby's bottle. If you do decide to warm the bottle, here is advice on how to warm it safely:

In Hot Tap Water: Place bottle under hot, running tap water until the bottle reaches the desired temperature. This should take 1 to 2 minutes.

On the Stove: Heat water in a pan. Remove the pan from the heat and set the bottle in the hot water until the bottle is warm.

When heating baby's milk, always shake the liquid to even out the temperature and test on top of your hand—not the wrist (this is one of the areas least sensitive to heat)—before feeding. Milk that's "baby-ready" should feel lukewarm.

Never heat breast milk or infant formula in the microwave. Microwaves heat baby's milk and formula unevenly, which results in hot spots that can burn a baby's mouth and throat.

Outbreaks

Recent Outbreaks

The Centers for Disease Control and Prevention (CDC) posts food safety alerts and investigation notices for multistate foodborne disease outbreaks. Click on the link below for a list of the latest outbreaks.

[CDC Multistate Foodborne Disease Outbreaks](#)

What Is an Outbreak?

A foodborne outbreak occurs when two or more people get the same illness from the same contaminated food or drink. When an outbreak is detected, public health and regulatory officials work

quickly to collect as much information as possible to find out what is causing it so they can take action to prevent more people from getting sick. This action includes warning the public when there is clear and convincing information linking illness to a contaminated food. Federal, state and local officials may investigate an outbreak, depending on how widespread it is.

Resources

Separate government agencies are responsible for protecting different segments of the food supply. Click on an agency's page below to see more information on recalls and outbreaks. Your state or local public health agency may also list state-specific recalls and outbreak alerts on their websites.

[CDC Foodborne Outbreaks](#)

[FDA Recalls, Outbreaks & Emergencies](#)

[USDA Recalls and Alerts](#)

DoorDash to pay \$5.3M to settle San Francisco misclassification suit

As published on "Restaurant Dive", November 23, 2021.

UPDATE: Nov. 23, 2021: DoorDash will pay \$5.3 million to settle a lawsuit concerning the classification of couriers who made deliveries between 2016 and 2020, ending an investigation the San Francisco Office of Labor Standards Enforcement began in 2019. About \$187,000 will be set aside to cover the OLSE's costs and help with enforcement, according to the announcement. The remaining \$5.1 million will be paid directly to 4,500 couriers, Bloomberg reports.

The probe followed allegations the delivery firm intentionally misclassified its delivery drivers as independent contractors so it could withhold sick leave. The aggregator was also accused of using driver tips for drivers' base pay.

DoorDash denies any wrongdoing but told Law 360 that the settlement represents "a fair compromise." This is the biggest settlement San Francisco

OLSE has reached since it was created 25 years ago.

"While this wage theft complaint was filed three years ago, it covers conduct that DoorDash continued during the pandemic, a particularly devastating time for workers and small businesses," Office Supervisor Aaron Peskin said in a statement. "We hope this victory brings restitution and relief to those harmed, including the knowledge that this settlement is a tacit acknowledgment that drivers are workers — and as such, have rights and protections under the law."

Dive Brief:

San Francisco's district attorney has sued DoorDash, an on-demand food delivery service, alleging in a June 16 complaint that it misclassified its delivery workers as independent contractors, in violation of state law.

Known as "dashers," the individuals work under the company's control, the suit alleged, adding that the misclassification "was no mistake, but instead a calculated decision made to reduce the costs of doing business at the expense of the very workers providing the company's core service of delivery." Misclassification deprives workers of labor safeguards, the city's DA, Chesa Boudin, said in a statement; it also "puts law-abiding companies in the position of competing against employers who gain unfair savings by illegally classifying their workers" and deprives the state of payroll taxes, he said. The suit seeks "restitution for workers, an injunction requiring DoorDash to properly classify its delivery workers as employees, and civil penalties," according to the statement.

DoorDash, however, said in a statement to HR Dive that Californians need flexible earning opportunities "now more than ever." The DA's lawsuit "seeks to disrupt the essential services Dashers provide, stripping hundreds of thousands of students, teachers, parents, retirees and other Californians of valuable work opportunities, depriving local restaurants of desperately needed revenue, and making it more difficult for consumers to receive prepared food, groceries, and



other essentials safely and reliably," said Max Rettig, the company's global head of public policy, adding that the company intends to fight to maintain its arrangement.

Dive Insight:

Employers nationwide have faced increased scrutiny of their wage and hour classifications in recent years as the gig economy expanded. But California, in particular, has seen notable action.

The state's supreme court in 2018 adopted a test that assumes a worker is an employee unless the business can establish that: (a) the worker is free from the control and direction of the hiring entity in connection with the performance of the work, both under the contract for the performance of the work and in fact; (b) the worker performs work that is outside the usual course of the hiring entity's business; and (c) the worker is customarily engaged in an independently established trade, occupation or business of the same nature as that involved in the work performed, according to the state's department of industrial relations.

The state then codified the test late last year, with a group of employers — including DoorDash — spending tens of millions of dollars to oppose the bill. Now that it's in effect, employers like Postmates and Uber have challenged the move in court; that litigation is ongoing.

For California employers, this legislation, known as AB-5, was expected to "open a Pandora's box of litigation in a pro-employee environment," Jesse Jauregui, a partner at Alston and Bird, told HR Dive at the time. It also could have a ripple effect: "Other states will be watching closely as a patchwork of gig economy

legislation begins to develop across the country," Jauregui said.



Did you know?

The Food Safety News Directory lists businesses whose products and services contribute to the food supply safety network around the world. Our readers can search the Directory by category or by business name. To list your business in the Food Safety News Directory, or for details on advertising options, contact Chuck Jolley at +1 913.205.3791 or chuck@jolleyassociates.com.

You can also download the [FSN media kit](#) for details.

Directory Entry Categories

- [Antimicrobial Interventions](#)
- [Bacteria Control Chemicals](#)
- [Chemical Analysis/Testing](#)
- [Clean Room Technology](#)
- [Cleaning & Washing Equipment](#)
- [Cleaning Chemicals](#)
- [Clothing](#)
- [Computer Software](#)
- [Consulting](#)
- [Contract Cleaning/Plant Sanitization](#)
- [Data Collection & Analysis](#)
- [Disposables](#)
- [Equipment Manufacturing](#)
- [Filtration](#)
- [Floor & Ceiling Products](#)
- [Food Processing Equipment](#)
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More time granted for identifying and vetting expert witnesses for Blue Bell trial

By Dan Flynn on November 23, 2021

The judge who will preside over the criminal trial next year of former Blue Bell Ice Cream President Paul Kruse is giving the defense team more time to sort out the expert witnesses they may need.

Federal Judge Robert Pitman extended the deadline for the defense to share their expert witness list with the government to Dec. 13, 2021.

Defense attorneys Chris Flood of Houston and John Cline of San Francisco asked the judge to extend the disclosure of expert witnesses and so-called Daubert challenges.

Daubert challenges are pre-trial opportunities for lawyers to examine the

testimony before a judge of the opposing side's experts. The expert's reasoning and methodology, and scientific validity are subject to challenge. Daubert hearings prevent unscientific testimony from being used to convict a person of a crime.

Flood and Cline filed a motion informing the judge that the parties "are in discussion to narrow the breadth and scope of potential expert testimony."

"The defense needs additional time to determine which experts are needed, and both parties would then need additional time to determine whether Daubert challenges are appropriate," the defense team wrote.

The government's prosecution team did not oppose the defense request. In addition to moving forward the expert witness date to Dec. 14, Judge Pittman extended the deadline for Daubert motions to Jan. 7, 2022, and for responses to those motions to Jan. 21, 2022.

A federal Grand Jury charged Kruse with conspiracy and fraud. Charges stem from a deadly 2015 listeriosis outbreak that forced Blue Bell to recall its products and temporarily shut down its plants.

Department of Justice attorney Patrick Hearn led the four-year investigation into the outbreak. Hearn also led the 2014 criminal prosecution of Peanut Corporation of America managers and

executives in relation to another deadly outbreak related to peanut butter and peanut paste.

DOJ attorneys Kathryn A. Schmidt and Matthew J. Lash make up the Blue Bell prosecution team.

As a corporate entity, Blue Bell pleaded guilty in a related case in 2020 to two counts of distributing adulterated food products in violation of the Federal Food, Drug, and Cosmetic Act.

The company agreed to pay criminal penalties totaling \$17.5 million and \$2.1 million to resolve False Claims Act allegations regarding ice cream products manufactured under insanitary conditions and sold to federal facilities, including the military. The total \$19.35 million in fines, forfeiture, and civil settlement payments was the second-largest amount ever paid in the resolution of a food safety matter.

Kruse, 66, was the long-time president that led Blue Bell through the 2015 listeriosis crisis and remained for about three years before retiring. In 2020, a federal grand jury indicted Kruse for conspiracy and fraud, a total of seven federal felonies.

The 2015 listeriosis outbreak led to the removal of all Blue Bell products from all of its production facilities including ice cream, frozen yogurt, sherbet, and frozen snacks.

Ten people with listeriosis were associated with the outbreak from four states: Arizona (1), Kansas (5), Oklahoma (1), and Texas (3). Kansas reported three deaths. All of the others required hospital care.

The U.S. Food and Drug Administration released the critical findings from recent inspections at the Blue Bell production facilities on May 7, 2015.

Listeriosis is a life-threatening infection caused by eating food contaminated with the bacterium (germ) *Listeria monocytogenes* (*Listeria*). People at highest risk for listeriosis include pregnant women and their newborns, adults 65 and older, and people with weakened immune systems.

[I am CDC](#)



CDC is one organization, but its success and stature as the most respected government agency is thanks to the more than 50,000 people who have worked at CDC since its beginning in 1946. It is the daily work of individual staff members, physicians, epidemiologists, communication specialists, lab scientists, accountants, lawyers, administration professionals, and countless other disciplines that makes the agency hum with efficiency and productivity. "I Am CDC" focuses on individuals across the agency whose day-to-day dedication and hard work make CDC a better organization, making the point that regardless of where they work or what they do, each person has a role however small or large, in improving the public's health and protecting Americans from health threats. These videos are also used for recruitment, hopefully spurring interest in a career in public health, regardless of the professional field of potential candidates.

Subscribe

Link: <https://tools.cdc.gov/api/v2/resources/media/415938.rss>

CFIA Web Feeds

Canada Food Inspection Agency (CFIA) offers you numerous web feeds. Each news item includes the headline or title, a summary of the news article and a link to the full text document found on the Web site.



- [!\[\]\(c6a8736a601a632e2c96605cf66055ed_img.jpg\) Food Recalls / Allergy Alerts \(all\)](#)
- [!\[\]\(64ef2b19d70b31fbbfce0e0e2aa3d7b4_img.jpg\) Allergy alerts \(eggs\) and health hazards](#)
- [!\[\]\(9ba1c633ca37327550476fd7d0d00348_img.jpg\) Allergy alerts \(fish / seafood\) and health hazards](#)
- [!\[\]\(9123a11efb62a56709757215846100c3_img.jpg\) Allergy alerts \(milk\) and health hazards](#)
- [!\[\]\(81ed9b526bb4d794d4b41c492b59462a_img.jpg\) Allergy alerts \(other\) and health hazards](#)
- [!\[\]\(73ff443d232f42a7f7c62fc0b625b197_img.jpg\) Allergy alerts \(nuts / peanuts\) and health hazards](#)
- [!\[\]\(1875783f027eea357c44cf6b28874dc9_img.jpg\) Allergy alerts \(sesame\) and health hazards](#)
- [!\[\]\(8e3c070538b017ee3f9ae5ec34168d7e_img.jpg\) Allergy alerts \(soy\) and health hazards](#)
- [!\[\]\(65ccf85a896fb6b80747b2759e07d8eb_img.jpg\) Allergy alerts \(sulphites\) and health hazards](#)
- [!\[\]\(a5237a020a008d2d5cf7735d226bf122_img.jpg\) Allergy alerts \(wheat\) and health hazards](#)
- [!\[\]\(7eb94c6063e3d1d20ffe05d53e8af840_img.jpg\) Health hazard alerts \(non-allergy\) only](#)
- [!\[\]\(44ba307df15eee601446fc825a5db580_img.jpg\) News Release](#)
- [!\[\]\(598afa8e1838a908a1e512a1385fcf4f_img.jpg\) Prosecution Bulletins](#)

LOBLAW COMPANIES DONATES OVER 1.5 MILLION POUNDS OF SURPLUS FOOD THROUGH THE SECOND HARVEST FOOD RESCUE APP

OCTOBER 22ND, 2021

(Toronto – October 22, 2021) Second Harvest, Canada’s largest food rescue organization, announced today that Loblaw

Companies Limited has reached a major milestone: using the Second Harvest Food Rescue App, the company has donated 1,545,995 pounds of food through its stores in communities across Canada to date, including over 700,000 pounds in the last eight months



alone, preventing the release of 7,152,422 pounds of CO2e emissions, while providing food for millions of meals for families and individuals in need. A Second Harvest supporter for 36 years, Loblaw has also committed \$1 million to on-board the app in its banner stores and distribution centers nation-wide by 2024.

The Second Harvest Food Rescue App allows food businesses of any kind to donate their surplus directly to non-profits in their communities, like shelters, food banks and meal programs. Second Harvest launched the app across Ontario in October 2018 and expanded to lower mainland British Columbia in June 2019 with the support of Loblaw. When the pandemic hit in March 2020 the resulting urgent need for food led Second Harvest to make the app accessible to food businesses and non-profits in every province and territory.

“Loblaw’s leadership in adopting our food rescue app from its launch has been a crucial element to its success and we are proud to join with them in celebrating this incredible milestone,” said Lori Nikkel, CEO of Second Harvest. “Loblaw has been a key supporter of Second Harvest since 1985 and has been with us since every step of the way as we work towards a zero-waste future where food can fulfill its purpose as a source of health and builder of human potential.”

To date, 848 grocery stores and Shoppers Drug Mart locations have registered on the food rescue app. The company will continue to expand across the country, on-boarding stores in Atlantic Canada and Quebec to the app through the fall of 2021 with continued expansion across the country in 2022.

“As Canada’s largest food retailer, growing our longstanding partnership with the nation’s largest food rescue organization is critical to our shared goal of reducing food waste, its associated environmental impact, and providing those in need with healthy food options,” said Tonya Lagrasta, Senior Director of Corporate Social Responsibility, Loblaw Companies Limited. “The immediate results we’re seeing with the expansion of the app to donate surplus food across our national store network are very encouraging and we look forward to the continued impact we’ll be able to achieve alongside Second Harvest.”

When surplus food ends up in landfill, it generates 56.5 million metric tonnes of CO2e emissions every year. While this good,



healthy food is lost, 1 in 7 Canadian families struggles to put food on the table – a number exacerbated by the pandemic.

About Second Harvest:

Second Harvest is the largest food rescue organization in Canada and a global thought leader in food recovery. Working across the supply chain – from farm to retail – we capture surplus perishable food before it ends up in landfill negatively impacting our environment. The Second Harvest Food Rescue App connects businesses with surplus food to local non-profits, ensuring good food gets to people. With the global pandemic, Second Harvest is leading the Food Rescue Canadian Alliance (FRCA), bringing together government, industry, Indigenous communities and the non-profit sector to ensure food reaches the most vulnerable members of our communities, from coast to coast to coast. Learn more at <https://secondharvest.ca/>.

About Loblaw Companies Limited:

Loblaw Companies Limited is the nation’s largest retailer, providing Canadians with grocery, pharmacy, health and beauty, apparel, general merchandise, financial services, and wireless mobile products and services. Loblaw’s purpose – Live Life Well® – promotes the needs and wellbeing of Canadians, who make one billion transactions annually in the company’s stores. With more than 2,400 corporate, franchised and associate-owned locations, Loblaw, its franchisees, and associate-owners employ almost 200,000 full- and part-time employees, making it one of Canada’s largest private sector employers. Learn more at www.Loblaw.ca/en/responsibility

Outbreaks of Foodborne Illness

When two or more people get the same illness from the same contaminated food or drink, the event is called a **foodborne illness outbreak**.

FDA investigates outbreaks to control them, so more people do not get sick in the outbreak, and to learn how to prevent similar outbreaks from happening in the future.

FDA’s **Coordinated Outbreak Response and Evaluation (CORE) Network** was created to manage not just outbreak response, but surveillance and post-response activities related to incidents involving multiple illnesses linked to FDA-regulated human food, dietary supplements, and cosmetic products. [Learn how outbreaks are investigated.](#)

Note: Not all recalls, alerts, and advisories result in an outbreak of foodborne illness. Check recent [Food Recalls](#) and [Safety Alerts](#).

Investigations

Outbreak Investigations are 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.

Advisories

Public health advisories are issued for outbreak investigations that have resulted in specific, actionable steps for consumers to take to protect themselves.

- [E. Coli - Spinach \(November 2021\)](#)
- [Salmonella - Onions \(October 2021\)](#)
- [Salmonella – Seafood \(October 2021\)](#)
- [Salmonella - Salad \(July 2021\)](#)
- [All Advisories by Year](#)



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Food safety

We focus on preventing food safety risks and responding to emergencies to protect Canadians.

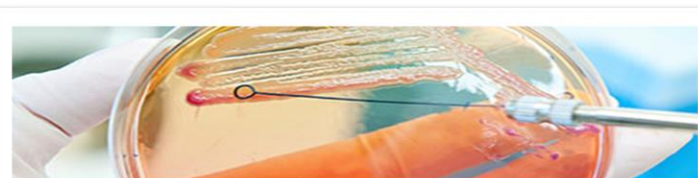
Animal health

We support the health of Canada's animal resources, instilling confidence in our animal products, by-products and production systems.



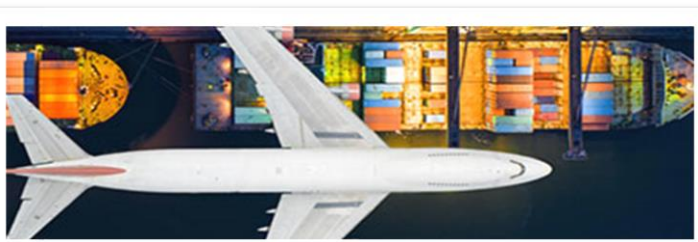
Plant health

We strive for the highest level of plant health in Canada, preventing the introduction and spread of pests and diseases.



Science and innovation

We make evidence-based decisions rooted in science and innovation.



Global leader

We support industry's ability to innovate and compete on the world stage while ensuring rigorous controls are in place.



Our people

CFIA employees are experts in their fields, working every day to positively impact the lives of Canadians and shape our country's future.

GFSI Hosts First Steering Committee Meeting as CGF Coalition of Action on Food Safety

Posted April 9, 2021, mygfsi.com

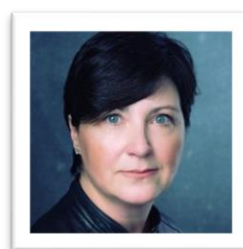


Following the success of the first-ever virtual GFSI Conference on 23rd-25th

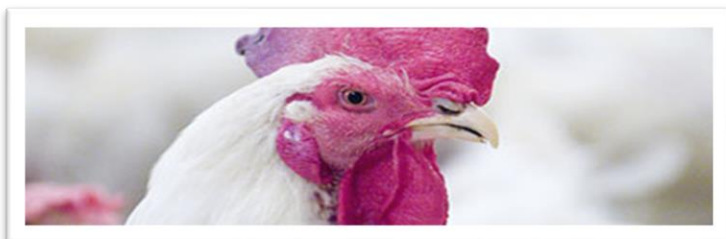
March, the Global Food Safety Initiative (GFSI) hosted its first Steering Committee meeting as a Coalition of Action (CoA). The new Steering Committee and its 18 members **were announced** on the 23rd March, just days ahead of this first meeting on 26th March. The 18 newly selected steering committee members had been subject to a rigorous selection process, a process that was published on the GFSI website. The GFSI Steering Committee includes new members of the Coalition all of whom are representatives of CGF member companies.

Once the formalities and introductions were completed, as part of the inaugural meeting of the group, members were updated about GFSI's new lease of life as a Coalition of Action under the stewardship of The Consumer Goods Forum (CGF). It was reinforced that the move to the CoA signals a strengthening of overall governance in line with the wider CGF. Additionally, the new governance has increased GFSI's visibility amongst the CGF membership, especially with CEOs, which has resulted in more companies signing up to the CoA than were previously part of the old GFSI Board.

GFSI Director Erica Sheward emphasized how the Coalition's Race to the Top Framework – a collection of initiatives to help drive continuous improvement in the food safety system – underpin the actions of the Coalition. This reimagining of the GFSI strategy – based on extensive consultation – is supported by a Coalition Charter approved by the CGF Board of Directors. The current Charter asks members to work on the harmonization and improvement of food safety systems and to help raise the food safety bar globally. It was noted that there was a need to ensure that GFSI stakeholders are familiar with the objectives of the Charter as they relate to Members' obligations. The group also discussed in more depth the role of GFSI within the CGF and the history behind this shift.



Members then moved on to discussing the new **Governance Rules** and the process for making decisions. Erica highlighted the governance changes, which included the review of the Local



Group strategy, the decision-making framework and the introduction of the Science and Technology Advisory Group (STAG), which is comprised of academics who will provide direct scientific input into the work of the GFSI.

As the current cap of the Steering Committee is 29 members, the Steering Committee was reminded of the application process for new Steering Committee members. New candidates will be considered on a quarterly basis, first by the GFSI team and then voted on by the Steering Committee members. Finally, Erica informed the members that the Co-Chairs and Vice Co-Chairs need to be appointed as specified in the Governance Rules. Once the onboarding process has finished, members will be requested to submit their applications to join the various GFSI sub-committees: Technical, Public-Private Partnerships (PPPs), Capability Building and Governance.

This discussion included how to implement steps to improve trust in remote audits.

The Steering Committee Members reflected that both the CPOs and CBs presented their shared views on the ways of working moving forward, highlighting a high level of pre-alignment and preparation before this meeting.

The GFSI Steering Committee will now take the input from the CPOs and CBs and see how best to continue to develop more robust processes that promote ongoing engagement and collaboration.

Following on a series of on-boarding meetings, the next meeting of the Steering Committee will be in Q2 2021.

The next phase of the meeting saw representatives from Certification Program Owners (CPOs) join the discussion.

Steering Committee members were updated on the role of the CPOs and the ways of working with GFSI. Much of the discussion then focused on how the parties can build greater trust through more transparent and effective engagements, something both parties are keen to enhance.

Then, representatives from the Certification Bodies (CBs) were welcomed to the meeting. Here, the group discussed what was needed to improve their working relationships and the potential creation of dedicated forum to facilitate the inclusion of a CB perspective in the creation of the benchmarking requirements. The attendees also discussed how to collaborate on defining auditor competency and audit quality, harmonization of standards and the use of remote assessment in audits.

FINANCE CORNER – GWYNNE SITSKER



Treasurer, Finance Committee.

Joined Board of Directors Jan 2020

STATEMENT OF FINANCIAL POSITION – December 1, 2021

"This year, our financial goals were focused on reducing association expenses, maintaining costs, and continuing to provide industry-valued events through the era of COVID-19 when in-person events were not always possible.

With the hard work and dedication of the OFPA Board of Directors, support from our members, and the industry support we


have received from the Ontario Government, we are happy to report we are on track in meeting our 2021 financial goals!

In 2022 we will continue to focus on reducing costs while continuing to provide exciting events and value to our members.

I would ask all members to share the OFPA with industry colleagues and for non- members to join and become a part of this elite group."

GWYNNE SITSKER





**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*

Preparing Your Holiday Turkey Safely

Continued from page 1

A turkey thawed in cold water must be cooked immediately after thawing.

Thaw your turkey in the microwave.

Follow the microwave manufacturer's instructions for thawing turkeys.

A turkey thawed in the microwave must be cooked immediately after thawing.

Never thaw your turkey by leaving it out on the counter. A turkey must thaw at a safe temperature. When a turkey stays out at room temperature for more than 2 hours, its temperature becomes unsafe even if the center is still frozen. Germs can grow rapidly in the "danger zone" between 40°F and 140°F.

3. Handle Turkey Correctly to Prevent the Spread of Germs

Raw turkey and its juice can contaminate anything they touch. Be sure to handle your turkey correctly to prevent harmful germs from spreading to your food, family, and friends.

Wash your hands with soap and water for 20 seconds before and after handling turkey.

Use a separate cutting board for raw turkey.

Never place cooked food or fresh produce on a plate, cutting board, or other surface that held raw turkey.

Wash cutting boards, utensils, dishes, and countertops with hot soapy water after preparing raw turkey and before you prepare the next item.

Do not wash or rinse raw turkey. Washing your turkey can make you and your family sick. Poultry juices can spread in the kitchen and contaminate other foods, utensils, and countertops.

4. Cook Stuffing Thoroughly

It's safest to cook stuffing in a casserole dish instead of inside your turkey. Cooking stuffing in a casserole dish makes it easy to be sure the stuffing is thoroughly cooked. If you do cook stuffing in the turkey, put the stuffing in the turkey just before cooking.

With either cooking method, use a food thermometer to make sure the stuffing's center reaches 165°F. Germs can survive in stuffing that has not reached 165°F. If you cooked the stuffing in your turkey, wait 20 minutes after taking the bird out of the oven before removing the stuffing.

5. Cook Turkey Thoroughly

To roast a turkey in your oven, set the oven temperature to at least 325°F. Place the completely thawed turkey in a roasting pan

that is 2 to 2-1/2 inches deep. Cooking times depend on the weight of the turkey and whether it is stuffed.

Use a food thermometer to make sure the turkey has reached a safe minimum cooking temperature of 165°F. Check by inserting a food thermometer into the center of the stuffing and the thickest part of the breast, thigh, and wing. Even if your turkey has a pop-up timer, you should still use a food thermometer to check that it is safely cooked. Let the turkey stand 20 minutes before removing all stuffing from the cavity and carving the meat. This will let the stuffing cook a little longer and make the turkey easier to carve.

If you are cooking your turkey using another method, such as smoking or frying it, or roasting a turkey that is not fully thawed, follow these guidelines for cooking your bird safely.

Learn more about safe minimum cooking temperatures for other foods and how to use a food thermometer.

6. Take Care of Leftovers

Refrigerate leftovers at 40°F or colder within 2 hours of serving to prevent food poisoning. Slice or divide big cuts of meat, such as a roast turkey, into small quantities for refrigeration so they can cool quickly. Reheat all leftovers to at least 165°F before serving.

Cooked turkey and dishes made with turkey, such as a casserole, can be stored in the refrigerator for 3 to 4 days or can be frozen to store longer.

Always refrigerate leftovers within 2 hours, or 1 hour if exposed to temperatures above 90°F (like a hot car or picnic)

The Government-to-Business (G2B) Meetings 2021 and the Look Ahead. *Continued from page 1*

For the sixth consecutive year, GFSI hosted the annual Government-to-Business (G2B) Meeting in 2021. The G2B Meeting is an extraordinarily unique platform, where governments and intergovernmental organizations come together with the private sector and discuss common opportunities to advance food safety around the globe. Since its genesis in 2016, the G2B Meeting has grown into an unparalleled global forum.



This year, the G2B Meeting was co-chaired by GFSI, Chile

(ACHIPIA) and Germany (BVL). Over the course of the year, participants from both the public and private sectors have worked on three topics identified via a dedicated cycle of workshops:

The use of information and communication technologies (ICT) in audits and inspections: cross analysis and discussion on challenges and benefits associated with ICT during the Covid crisis

GFSI data sharing and transparency working group (mandate of the electronic working group attached in the appendix section)

A new momentum around capacity building to answer tomorrow's food safety needs

The G2B is open to senior leaders of food safety agencies and members of the GFSI Steering Committee and has been seeing increased participation from food safety regulators, international governmental organizations who have demonstrated funding on projects related to food safety, market access and capacity building and who have a direct influence on the policy, regulatory and standard-setting domain.

Global overview

To seek inclusive participation and engagement from a vast majority of G2B participants from all over the world, all meetings were held virtually this year, and a cycle of global virtual workshops was held after the cycle of regional workshops in order to prioritize and adapt the global agenda regionally while seeking participation from local stakeholders. You can read or watch the summary below.

KEY FIGURES:

- 436 participants in the 7 sessions from mid-January to mid-April
- 35 companies involved – from a small sugar producer in Africa to large players like Nestle and Walmart
- 48 governments representing 48 countries involved the G2B, coming from ministries of health, trade, agriculture, and FDA agencies
- Many IGOs: STDF, IICA, IFC, UNIDO, FAO, World Bank, CODEX

Participation from businesses has increased by 15% and participation from regulators has doubled. This year's edition was innovative and special in many ways: all meetings were virtual, the regional meetings provided a boost for outreach in new areas along with a new energy, engagement, and participation. Contributions from governments and businesses from all over the world made these sessions both lively and fruitful.

What is coming next? G2B 2022

While we were thrilled with the success of the last G2B edition, we want to find ways to be more ambitious on fulfilling GFSI's mission of safe food for people everywhere. We want to innovate in our work with partners from the public sector and this is core to GFSI's strategic objective on public private partnerships (PPPs) which strives to create an environment where food safety regulators trust that GFSI-recognized certification can be used for risk-based resource allocation in their national food control systems.

The GFSI Steering Committee has a dedicated subcommittee focused on PPPs and we have therefore worked with this group to build an ambitious framework for the next iteration of G2B events in 2022 with the aim to deliver more impact with our public partners than what has been achieved so far.

The G2B forum is an engagement group powered by GFSI as a non-competitive initiative and a non-profit global industry network. As such, it is a unique platform between all categories of stakeholders focusing on peer learning, strategic dialogue and best practices in response to today's biggest challenges shared by the public and private sectors on food safety, with the aim to provide solutions to the collective cross-sector concerns to reduce food safety risks.

The G2B engagement forum designs public-private projects and partnerships and shares learnings between cross-industry (GFSI members) and its public counterparts to examine areas that could improve food safety outcomes through greater collaboration through workshops, roundtables, and surveys by engaging with regulatory audiences around food safety issues. G2B 2022 wishes to focus on finding practical and innovative solutions to challenges faced in ensuring safe food for people everywhere by building trust, co-creating solutions and building stronger constructive relationships while enhancing projects between the public and private sectors.

The G2B 2022 edition will involve all national food safety authorities and IGOs willing to engage with the three-level engagement proposal below.

For interested parties who wish to participate to the next G2B edition, the call for participation will start the week of 22 November by email. If you are interested, you can also write to Anne Gerardi at gfsig2b@theconsumergoodsforum.com

Canada recalls pistachio and sesame products after positive Salmonella tests

By News Desk on November 21, 2021,
Continued from page 1



Tests positive for Salmonella triggered two recalls this weekend by the Canadian Food Inspection Agency (CFIA) The first real is for Halawa Pistachio Extra and the second is for Sesame seeds.

Both are for microbial contamination from Salmonella and the public is warned not to consume the recalled products.

Recalled Halawa Pistachio Products:

Fandi Import Export Ltd. is recalling AlBurj brand Halawa Pistachio Extra from the marketplace due to possible Salmonella contamination. The recalled products have been sold in Alberta. There have been no reported illnesses associated with the consumption of these products.

The Canadian Food Inspection Agency (CFIA) is conducting a food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA will notify the public through updated food recall warnings. The CFIA is verifying that industry is removing the recalled products from the marketplace.

Industry is recalling certain sesame seed-containing products from the marketplace due to possible Salmonella contamination. The recalled products have been sold as indicated in the table. There have been no reported illnesses associated with the consumption of these Sesame seed products.

The Canadian Food Inspection Agency (CFIA) is conducting a food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA will notify the public through updated food recall warnings.

The CFIA is also verifying that industry is removing the recalled products from the marketplace.



Positive test result for Salmonella prompts sesame seed recall in Canada,

By [News Desk](#) on November 19, 2021

Greenline Distributors — Kelly’s Nutrition Centre is recalling “Organic Sesame Seeds” from the marketplace because of possible Salmonella contamination.

The company reports that the recalled products were sold in the provinces of Saskatchewan and Ontario, according to a notice posted by the Canadian Food Inspection Agency.

This recall was triggered by test results, but the food safety agency did not report whether the testing was done by the company, one of its customers or the government.

There have been no reported illnesses associated with the consumption of these products.

The Canadian Food Inspection Agency is conducting a food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA will notify the public through updated food recall warnings.

There is concern that consumers may have unused portions of the seeds in their homes because of their long shelf life. Consumers can use the following information to determine whether they have the recalled sesame seeds.

G2B 2022 OBJECTIVES	FORMAT	TIMELINE
1- All regulators willing to share good practices by and with the industry about food fraud and the use of information and communication technologies	Cycle of workshops and webinars for all interested public stakeholders to hear and share good practices on those topics with and from the industry	<ul style="list-style-type: none"> December 2021 – December 2022 Workshops by invitation only to interested jurisdictions Webinars open to all to share best outcomes and good practices from workshops in January 2022 and onwards based on the progress of the CODEX CCFICS work on those topics throughout 2022.
2- A more stringent outcome, which is to deliver scaled-up impact based on clear and measurable outcomes for regulators to engage with GFSI on: <ul style="list-style-type: none"> Piloting GFSI data sharing project and approach in a Technical Working Group, OR piloting in its national food safety supply chain GFSI future new capability building approach in a Technical Working Group 	5 or 6 Technical Working Groups meeting throughout 2022 for each topic	January 2022 – December 2022 By invitation only after expression of interest and pre-requisites fulfilled by the applying jurisdictions
3- High level Government-to-Business meeting with a more stringent and ambitious global partnership agreement with GFSI by committing to recognise GFSI-recognised certification in its NFCS as a risk-based resource allocation	High level G2B meetings cycle between CGF CEOs from the food industry and decision makers from food safety authorities and international Governmental Organisations working on food safety	January – June 2022 invitation only

Recalled Sesame Seed Products:



ABOUT SALMONELLA

Food contaminated with Salmonella bacteria does not usually look, smell, or taste spoiled. Anyone can become sick with a Salmonella infection. Infants, children, seniors, and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile, according to the CDC.

Anyone who has eaten any recalled products and developed symptoms of Salmonella food poisoning should seek medical attention. Sick people should tell their doctors about the possible exposure to Salmonella bacteria because special tests are necessary to diagnose salmonellosis. Salmonella infection symptoms can mimic other illnesses, frequently leading to misdiagnosis.

Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Otherwise, healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients require hospitalization.

Older adults, children, pregnant women, and people with weakened immune systems, such as cancer patients, are more likely to develop a severe illness and serious, sometimes life-threatening conditions. Some people get infected without getting sick or showing any symptoms. However, they may still spread the infections to others.

GFSI Conference 2022

Delivering Impact for Safe Sustainable Food

After two decades of development, GFSI is modernizing and accelerating. Thanks to the level of trust and credibility the organization has earned over the years, GFSI is honored to pick up the challenge to expand and strengthen its role, moving full speed ahead on its 'Race to the Top'. This will allow us to collectively deliver more impact in pursuit of our shared vision of safe food for people everywhere.

We are delighted to bring back the GFSI Conference as an in-person event in 2022. While we couldn't be happier with the tremendous success of the virtual edition, we look forward to reuniting the GFSI community in person.

The 2022 edition will take place in Barcelona from 29th to 31st March, before heading to Singapore in 2023. We invite you to start making plans to be a part of this global gathering as we build on the momentum to rethink, reset and recharge.

USDA's meat and poultry inspection unit ends a busy year

By Dan Flynn on November 19, 2021

American livestock and poultry production ended a record-setting fiscal year, ending Sept. 30.

Slaughter operations for both livestock and poultry under the watchful eyes of USDA's Food Safety and Inspection Service



kept pace with higher prices being their reward.

The FSIS has released its Quarterly Enforcement Report for the final period of the fiscal year 2021. FSIS meat and poultry inspectors provided oversight for the slaughter of 39.9 million livestock and 2.464 billion birds, primarily chickens, and turkeys.

Fourth-quarter production for livestock was off only a tad, while poultry set another record. For the year, 165.4 million livestock carcasses passed inspection. And more than 8.5 billion poultry carcasses passed examination.

With more than 6,200 FSIS meat and poultry inspectors assigned to provide inspection services at processing facilities around the country, not all pass. The FSIS condemned 254,787 head of livestock and 10.7 million birds during the 2021 fiscal year. FSIS administrative actions against large establishments producing the most product is the front-line for the agency's enforcement actions. And during the final period, the FSIS brought actions against only ten large establishments. Those included:

Don Miguel Foods in Dallas received a warning on Sept. 9 about Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis & Critical Control Points (HACCP). A Notice of Intended Enforcement (NOIE) letter was issued along with a deferral.

FSIS issued an NOIE on Sept 15 to Foster Poultry Farms in Livingston, CA, for SSOP, HACCP, and Sanitation performance standards (SPS).

Colton, CA-based Hawa Corp, was suspended on July 7 for violating regulatory control action. The suspension was in abeyance the next day.

JBS in Tolleson, AZ, violated a regulatory control action. A July 1 suspension was moved to abeyance the next day.

An NOIE was sent to Pilgrim’s Pride in Nacogdoches, TX, for HACCP violations.

Inhuman treatment (INH) during slaughter resulting in a one-day suspension was brought against Seaboard Foods in Guymon, OK.

A similar INH violation was brought against Seaboard Triumph Foods in Sioux City, IA. FSIS sent an NOIE on Sept. 26.

Two large Smithfield facilities had violations during the quarter. Smithfield Fresh Meats in Smithfield, VA, and Smithfield Packaged Meats in Sioux Falls, SD. In Virginia, the firm violated regulatory controls, suspended, reinstated, and repeated the violation. In South Dakota, it was suspended from Sept. 4 to 8 for inhumane treatment (INH)

Fact sheet: Preventive food safety controls

Continued from Page 1

Safe Food for Canadians Regulations

Requirements for the *Safe Food for Canadians Regulations*. Although the *Safe Food for Canadians Regulations* (SFCR) came into force on January 15, 2019, certain requirements may apply in 2020 and 2021 based on food commodity, type of activity and business size. For more information, refer to the [SFCR timelines](#).

Also available in the following languages

- [Arabic - PDF \(361 kb\)](#)
- [English - PDF \(193 kb\)](#)
- [French - PDF \(259 kb\)](#)
- [German - PDF \(216 kb\)](#)
- [Hindi - PDF \(631 kb\)](#)
- [Portuguese - PDF \(213 kb\)](#)
- [Punjabi - PDF \(363 kb\)](#)
- [Simplified Chinese - PDF \(242 kb\)](#)
- [Spanish - PDF \(209 kb\)](#)
- [Thai - PDF \(236 kb\)](#)
- [Traditional Chinese - PDF \(404 kb\)](#)
- [Turkish - PDF \(266 kb\)](#)

A July 22 suspension was deferred on July 30.

Finally, Union City, CA-based Sterling Foods was suspended from July 6 to 8 for sanitation violations.

The FSIS also logged violations against tiny establishments. Those administrative actions, along with civil and criminal courts, are used to enforce agency regulations.

The FSIS took an adjudicatory action on Sept 10 against Stratford, OK-based Jerky Dudes Inc. The agency filed a motion to adopt a proposed Default Decision and Order to continue the suspension of inspection services indefinitely.

Jerky Dudes failed to make a timely response to an administrative complaint

Under the *Safe Food for Canadians Regulations* (SFCR), most businesses need to put in place preventive food safety controls to:

- manufacture, process, treat, preserve, grade, package or label food to be exported or sent across provincial or territorial borders
- grow or harvest fresh fruits or vegetables to be exported or sent across provincial or territorial borders
- handle fish on a conveyance to be exported or sent across provincial or territorial borders
- slaughter food animals from which meat products are derived to be exported or sent across provincial or territorial borders
- store and handle a meat product in its imported condition for inspection by the Canadian Food Inspection Agency (CFIA)
- import food

Also, most businesses need to document their food safety controls in a preventive control plan (PCP). Exceptions to this requirement are:

- exporters of food (other than meat products or fish) who do not need an export certificate

from the FSIS, and the company then wanted an expedited hearing.

In a criminal action, Michael A. Quattrucci and Joel Quattrucci, both with Rhode Island Beef and Veal, were indicted on multiple violations of the Federal Meat Inspection Act (FMIA).

The U.S. District Court for the District of Rhode Island Opened the indictment. It charged the Quattruccis with using the USDA mark of inspection without authorization and falsely representing that beef was federally inspected when it was not.

Michael and Joel Quattrucci are facing a jury trial. It was set to begin in December but has been rescheduled for February 2022.

- businesses with \$100,000 or less in gross annual food sales. This exception will not apply to businesses that conduct any activity in respect to food animals, meat products, dairy products, fish, eggs, processed egg products, or processed fruits and vegetables
- Businesses that do not require a written preventive control plan still need to have preventive controls in place such as sanitation and pest control

Find out when you need a PCP by using our [preventive control plan interactive tool](#). It only takes 5 minutes.

Preventive food safety controls

Preventive controls help to prevent food safety hazards and reduce the likelihood of contaminated food entering the market, whether they are prepared within or outside of Canada.

Preventive food safety controls address hazards and risks in such areas as:

- sanitation and pest control
- treatments and processes
- equipment
- maintenance and operation of establishments
- unloading, loading and storing food
- employee competence

- employee hygiene
- employee health
- complaints and recalls

What is a PCP?



A PCP is a written document that demonstrates how risks to food and food animals are identified and controlled. The controls are based on internationally recognized Hazard Analysis Critical Control Point (HACCP) principles. The PCP also includes a description of measures taken related to packaging, labelling, grades and standards of identity.

For importers, a PCP describes how the importer, and its foreign suppliers are meeting preventive food safety control requirements.

Why it matters

Industry is responsible for preparing, exporting and importing **safe** food. Preventive food safety controls help businesses to identify and correct issues early in the production process.

While many food businesses already have preventive controls in place, applying food safety requirements more broadly further enhances the safety of food across sectors. This better protects Canadians, helps avoid costly recalls, and ensures continued market access with countries that require similar food safety measures and mandatory control systems.

Learn more at www.inspection.gc.ca/safefood.

You may also be interested in:

- [Preventive control plan interactive tool](#)

- [A guide for preparing a preventive control plan – for domestic food businesses](#)
- Preventive control plan templates for domestic food businesses
- [A guide for preparing a preventive control plan – for importers](#)
- Preventive control plan (PCP) templates – for importers
- [Regulatory requirements: Preventive controls](#)
- [Regulatory requirements: Preventive control plan](#)
- [Infographic: Key Preventive Controls](#)
- [Questions and Answers; Preventive controls and preventive control plans](#)
- [Getting started: Toolkit for businesses](#)

FDA Launches Update to Export Listing Module to Facilitate U.S Exports of Eggs and Egg Products to the European Union

November 22, 2021

To export eggs and egg products to the European Union (EU), facilities must be on the [EU's list of approved establishments](#). The EU will include U.S. establishments on their list that have been certified to comply with applicable food safety requirements and will only accept products processed in approved establishments based on submissions from the U.S. competent authority.



FDA is the U.S. competent authority for shell eggs and food products containing eggs. USDA's Food Safety Inspection Service (FSIS) is the U.S. competent authority for egg breaking and pasteurizing operations. For more information on how to export FSIS-regulated products to the EU, visit FSIS's [Export Library](#).

To facilitate U.S. exports of FDA-regulated eggs and egg products, FDA

has updated the Export Listing Module (ELM) to allow U.S. establishments to request FDA certification for inclusion on the EU's list of approved establishments. FDA-regulated establishments may apply for FDA's first update to this list now through December 10, 2021. FDA expects to send its first update to this list to the EU in mid-December 2021. Going forward, FDA will send updates to this list on a quarterly basis as described on the [Food Export Lists](#) webpage.

For additional information on exporting FDA-regulated eggs and egg products to the EU, visit [Egg and Egg Product Exports Lists](#). For more details including step-by-step instructions on how to apply in the ELM, visit [Online Applications for Export Lists](#). Please contact the Export Certification Team at CFSANExportCertification@fda.hhs.gov for any additional questions about the ELM.

Related Pages:

- [Egg and Egg Product Export Lists](#)
- [Food Export Lists](#)
- [Food Export Library](#)

[Online Application for Export Lists](#)

[How 3 companies are boosting sustainability efforts](#)

Sustainability milestones achieved by consumer packaged goods companies include Grupo Bimbo's tapping of renewable sources for 80% of its electricity and Campbell Snacks' effort to reduce carbon emissions across its supply chain. Conagra Brands' regenerative agriculture projects aim to restore soil health and address climate change.

INABILITY

The food and agriculture sectors are in a



unique position to impact all aspects of sustainability: environment, economic

and social. Agriculture contributes 29% of all greenhouse gas emission around the world, and it accounts for 70% of fresh water use and 90% of all land use.

“The agriculture sector needs to be a leader,” said Siobhan Kelly, agribusiness economist, food systems and safety division, Food & Agriculture Organization of the United Nations (FAO). “It needs to step up and demonstrate that it sees its negative contribution and is on board to set targets, reach those targets and be held accountable. The agri-food sector more than any other sector has such a widespread outreach in terms of the overall health, wealth and well-being of people globally, so it really does need to be the leader in terms of what types of innovations, technologies and the multi-stakeholder approach it brings to the table.”

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It’s important though for companies to identify for their own enterprises where they can make the greatest impact.

Conagra Brands, for example, assesses its sustainability impact every year to prioritize where the company can really move the needle. Topics such as packaging and sustainable sourcing are high on the list.

“We map that against consumer behaviors and what they really want from us,” said Katya Hantel, senior director of sustainability, Conagra Brands, Chicago. “And we look at how can we insert sustainability to meet their behavior.”

On the sustainable sourcing front, Conagra Brands is a member of US Farmers and Ranchers in Action (USFRA), a coalition of farmers, ranchers and food and agriculture stakeholders creating sustainable food systems. Conagra is a co-developer and endorser of the USFRA’s Decade of Ag Vision, which outlines an agricultural system that is resilient, restorative, economically viable and climate-smart. The plan aims to achieve that vision by restoring the environment through regenerative agriculture, investing in the next generation of agriculture systems, and strengthening the United States’ social and economic framework through agriculture.

“It’s an exciting cross-industry movement to tackle climate change and soil health very broadly with great partners,” Ms. Hantel said.

Conagra contributes to this vision with its Birds Eye Good Agricultural Practices Program. These include supporting soil health through crop rotation, cover crops and minimizing tillage; reducing water consumption; reducing fertilizer application; filtering water runoff and preserving ecosystem biodiversity, and supporting healthy pollinator populations by providing farmers access to bee habitat data.

Campbell Snacks, a division of Camden, NJ-based Campbell Soup Co., has also identified its supply chain as the place where it can make the biggest impact on climate, with a focus on agricultural ingredients and the packaging used to make its products.

“Last year, we announced our commitment to set a science-based target and have been working to baseline our scope 3 emissions; these are the emissions from activities in our supply chain,” explained George Vindiola, vice president of R&D for Campbell Snacks. “We will be setting new emissions reduction goals in our

operations and our supply chain in 2022 that are in line with the latest climate science.”

Campbell Snacks just made the commitment that 100% of its packaging will be recyclable or industrially compostable by 2030, and it will also increase its use of post-consumer recycled content in its PET bottles, with a target of 25%.



As the nation’s second largest baking company, Flowers Foods, Thomasville, Ga., has determined it can make the most significant progress in its operational footprint.

“We can make progress through technological upgrades in real-time metering, reducing energy and water consumption and allowing us to react quicker,” said Margaret Ann Marsh, vice president, sustainability and environmental, Flowers Foods.

The company uses partnerships with the US Department of Energy’s Energy Star and Better Plants programs to facilitate meeting its goals. In fact, the company’s facility in Lynchburg, Va., was recognized this year by the US Department of Energy with a 2021 Better Project Award. The Department of Energy awarded it to Flowers for successfully converting the facility into an energy-efficient, organic bakery.

Upgrades Flowers made include a high-efficiency oven and heat recovery system, a new refrigeration system that saves on water and energy, an energy-efficient air compressor, and the installation of LED lights throughout the facility. These upgrades and more are expected to reduce annual energy by 22% and water consumption by 64%.

While Grupo Bimbo's sustainability plan



encompasses environmental, human, nutrition and community benefits, its impact on the environment encompasses its entire value chain. From the sourcing of raw ingredients to a sustainable bakery plant to cleaner distribution and low-impact packaging, the company looks for any opportunity to improve its environmental footprint in a way that is a value-add to its business.

In 2020, Grupo Bimbo was able to report that 90% of its packaging is recyclable, 53 of its plants have accomplished zero waste to landfill, a 9% reduction in emissions since 2019, 23.9% more distribution vehicles with alternative fuels and 80% of its electricity is coming from renewable sources. The company continues to reduce its water usage and has converted a third of its refrigerants to natural alternatives. It is also investing in the sustainable agriculture for wheat, maize and potatoes through pilot programs.

The new way of sustainable business requires coordinated efforts throughout an entire company, with all teams working to make a difference. It requires companies to look beyond the environmental impact to the human impact.

"Consumers care about where their food comes from and how it's made," Ms. Marsh said. "This drives our commitment to not only operate efficiently, reducing waste and sourcing ingredients responsibly but also providing a safe and ethical workplace operated with integrity."

Those companies that do will be rewarded with not just loyalty from the next generation of consumers but also a loyal workforce and more sustainable world.

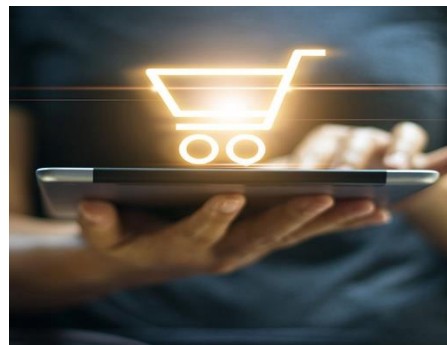
Riding the e-commerce wave: be aware of risks of some online purchases

If you find you're buying more everyday items online, you are not alone. You've joined the tidal wave of consumers who

are flooding the Internet with orders of every product imaginable.

E-commerce purchases have exploded since the COVID-19 pandemic. As Canadians have stayed home, they have fulfilled more of their grocery and household needs through online orders – many of them placed with suppliers in other countries.

According to a Statistics Canada report, e-commerce sales nearly doubled in Canada from February to May 2020. In May, online purchases soared to a record \$3.9 billion from \$2 billion just three months earlier.



And the e-commerce growth trend remains strong, with a recent Canada Post survey finding that 48% of consumers were planning to buy most or everything online this past holiday season.

There's bad with the good

Buying goods online offers convenience and affords people the opportunity to make purchases from the comfort and safety of their homes during COVID-19. But what you might not know is that there can be a downside to buying certain food, plants, animals or associated products online.

Bringing these products into the country or across provincial boundaries via e-commerce purchases, especially from unknown suppliers, can pose a serious risk to Canadians and Canada's resources and economy if they do not meet Canadian requirements.

In addition, you might have responsibilities such as having to pay taxes, duties and shipping fees.

Consumers should be aware of the potential risks associated with these kinds of goods when making purchases, says Tammy Switucha, Executive Director of Food Safety and Consumer Protection for the Canadian Food Inspection Agency (CFIA).

"Food could be contaminated with bacteria and viruses dangerous to human health, such as *E. coli* and norovirus. Plant goods could carry pests that pose a risk to Canadian crops," says Switucha. "Animals and animal products could be infected with diseases that can be deadly to livestock and in some cases humans."

As part of its commitment to help protect the health and well-being of Canadians and Canada's environment and economy, the CFIA enforces regulations that safeguard food and animal and plant health.

Awareness is key

When making e-commerce purchases, Switucha says, consumers are taking on risks and responsibilities, and should be aware of any possible restrictions that apply to the products they're ordering.

"If you're buying food from abroad and having it shipped to you in Canada, these products might be withheld from delivery if they don't meet Canadian regulatory laws."

Canadian online businesses that sell food, plant, animals and associated products are subject to applicable laws. For example, federal regulations apply to imported food as well as to food shipped from one province to another province. "Let's say you're in New Brunswick and buying food prepared and sent to you from a business in British Columbia," Switucha says. "In this scenario, the business in B.C. will need to be licensed by the CFIA."

If items are detained by Canadian officials at the border because they don't meet Canadian laws, you may run the risk of having your item removed from the country or forfeited and possibly disposed of.

"Consumers whose shipment is held at the border for examination or withheld from delivery due to compliance issues are often surprised to learn the product wasn't local or Canadian, and actually came from abroad," says Switucha. "Some websites use measures to mislead consumers into thinking the products are Canadian or approved by government authorities."



Things to consider when shopping online

Some foreign goods do not comply with federal import laws and could be illegal and unsafe to bring them into the country, says Switucha. "The [CFIA website](#) is a good source for information on requirements that must be met by sellers and importers of food, plant and animal products."

Consumers can also protect themselves by taking a moment to learn about the seller of the goods they are buying. This is especially important if the product and/or seller is new or unfamiliar.

"A little online research can help to verify the product is coming from a reputable supplier," Switucha says.

"Look on their website for general information about the online business, such as whether they're from Canada or have direct sales to Canadians, which means they are likely aware of federal and provincial regulations aimed at protecting consumers. Some businesses might also indicate they belong to a recognized industry association and have obtained a third-party recognition in their sector for meeting a specified set of quality standards."

Buyers can also search for independent product and seller reviews that might help to tell the story of whether to place

an e-commerce order for a certain product from a certain vendor.

All indications are that more and more purchases will be made online during and beyond the COVID-19 pandemic, so Switucha encourages consumers to develop good practices when shopping online for food, plants, animals and related products.

"A benefit of e-commerce is that it opens up a whole world of goods to Canadians. By adopting good practices with their online orders, consumers can mitigate risks associated with online purchases and help make sure that goods that don't meet our laws stay out of Canada."

Learn more

- [What to consider when shopping online for food, plants or animal products](#)
- [Meet Lacy, a Canada Border Services Agency detector dog](#) (Chronicle 360)
- [Food fraud](#)
- [Importing by mail](#) (Canada Border Services Agency)
- [Online shopping](#) (Innovation, Science and Economic Development Canada)

Legal News - Food & Beverage



As posted on www.law360.com

- November 24, 2021

[Enviro Groups Say Dam Operator Can't Dodge Salmon Suit](#)

Environmental groups have pushed back on an effort by the owner of hydroelectric dams to dodge a suit

claiming those facilities are violating the Endangered Species Act by killing a protected species of salmon, arguing they've provided plenty of specifics.

- November 23, 2021

[Albertsons Left COVID Pay Out Of Overtime Rate, Worker Says](#)

Grocery store chain Albertsons failed to factor the appreciation pay it offered to its workers during the coronavirus pandemic into their overtime pay, resulting in an underpayment of wages, a worker said Monday in a proposed collective action.

- November 23, 2021

[Burrito Chain Eyes 11th Circ. Appeal Of Virus Coverage Suit](#)

A dispute between Orlando, Florida-based Tavistock Restaurants Group LLC and Zurich American Insurance Co. over coverage for pandemic-related losses appears to be headed to the Eleventh Circuit after a Florida federal court entered a judgment for the insurer and closed the case.

- November 23, 2021

[Ladder Capital Loans \\$59M For Queens Studio Property](#)

Ladder Capital Finance has loaned \$59 million for a Queens mixed-use property that includes storage space for cars used for filming, borrower-side broker Jones Lang LaSalle said Tuesday.

- November 23, 2021

[McDonald's Customer Says Voiceprint Claims Should Proceed](#)

A McDonald's customer has argued that an Illinois federal judge shouldn't dismiss claims that the company unlawfully collected and disclosed voice data that customers unknowingly provided to its drive-thru assistants because the state's biometric privacy law aims to safeguard precisely that type of information.

- November 23, 2021

[11th Circ. Asked To Toss Oyster Bar's Virus Coverage Suit](#)

An insurer asked the Eleventh Circuit Court to honor a lower court's dismissal of a Miami oyster bar's suit over virus coverage claims, arguing that its policy insures property, and that COVID-19 cannot cause actual physical damage to the bar.

- November 23, 2021

[DOJ Sues To Block US Sugar Deal](#)

The Department of Justice filed a lawsuit in Delaware on Tuesday seeking to stop U.S. Sugar from acquiring Imperial Sugar Co., alleging the transaction "would leave an overwhelming majority of refined sugar sales across the Southeast in the hands of only two producers."

- November 23, 2021

[Impossible Foods Bags \\$500M In Mirae Asset-Led Funding](#)

Plant-based meat substitute provider Impossible Foods said Tuesday that it has raised \$500 million in a funding round led by existing investor Mirae Asset Global Investments, increasing the total amount of capital raised by the company since its 2011 inception to nearly \$2 billion.

- November 22, 2021

[Fla. Co. Pleads Guilty To Conspiracy To Sell Illegal Products](#)



Supplements company Blackstone Labs LLC and two of its executives have pled guilty to conspiring to sell illegal anabolic steroids and other unlawful products marked as dietary supplements, according to the U.S. Department of Justice.

- November 22, 2021

[Wash. Businesses Ask 9th Circ. To Revive Virus Suits](#)

Two Washington businesses urged the Ninth Circuit Court of Appeals in nearly identical briefs Monday to overturn COVID-19 business loss rulings in favor of their insurers, arguing that "direct physical loss" should include the "deprivation" of the use of their properties.

- November 22, 2021

[Poppy Seed Stroke Coverage Suit Belongs In NJ, Insurer Says](#)

A Liberty Mutual unit's coverage dispute with a nut company over a lawsuit alleging unwashed poppy seeds caused a woman's strokes should remain in the Garden State, the insurer told a New Jersey federal court.

- November 22, 2021

[Insurer Says It's Off The Hook For \\$32M Kraft Heinz Verdict](#)

The Continental Insurance Co. asked an Illinois state court Friday to declare it owes no coverage for a \$32 million damages award in a suit brought by a worker alleging his wife died of mesothelioma as a result of asbestos exposure through his work at a facility owned by Kraft Heinz.

- November 22, 2021

[Pesticide Use Targeted In New Senate Farmworker Safety Bill](#)

Sen. Cory Booker, D-N.J., announced a bill Monday that would ban the use of some pesticides and provide additional workplace protections for farmworkers harmed by the chemicals.

- November 22, 2021

[Shoppers Hit Del Monte With Suit Over Salt In Green Beans](#)

A proposed class of shoppers is suing Del Monte Foods Inc. in Illinois federal court, alleging that the salt included in its canned Farmhouse Cut Green Beans makes its claim of having "no preservatives" false and misleading.



- November 22, 2021

[DoorDash Settles San Francisco Wage Probe For \\$5.3M](#)

DoorDash will pay \$5.3 million to about 4,500 drivers, the San Francisco city attorney announced Monday, ending an investigation that started over claims that the food delivery giant misclassified workers as independent contractors and used tips to subsidize their base pay.

- November 22, 2021

[Similac Formula Not Comparable To Breast Milk, Suit Says](#)

An Illinois consumer has claimed in federal court that Abbott Laboratories unlawfully touts the Similac Pro-Advance baby formula as its "closest formula to breast milk" even though the product lacks sufficient data and components to support that claim.

- November 22, 2021

[Nationwide Tells 2nd Circ. To End Eatery's Virus Suit](#)

Nationwide Mutual Insurance Co. asked the Second Circuit to dismiss a New York restaurant's appeal, which contends that its property policy should cover its losses from COVID-19 shutdowns.

- November 22, 2021

[Insurer, Ill. Wingstop Owners Settle BIPA Coverage Fight](#)

Society Insurance settled its coverage dispute with the owners of Illinois Wingstop restaurants who faced a now-settled proposed class action from a former employee alleging they violated the state's Biometric Information

Privacy Act, according to an Illinois federal court's dismissal order.

- November 19, 2021

[WTO Criticizes Trump-Era Import Tariffs On Spanish Olives](#)

Trump-era countervailing duties on Spanish olive imports violated international rules, the World Trade Organization said Friday, finding that the federal government wrongly concluded the imports were illegally subsidized.

- November 19, 2021

[Suzanne Somers Drops QVC Nutritional-Supplement Suit](#)

Actress and entrepreneur Suzanne Somers has dropped her federal lawsuit against home-shopping company QVC Inc. over a contract dispute after several days of settlement conferences, according to court records.

- November 19, 2021

[BLM Will Again Tweak Plans To Protect Greater Sage-Grouse](#)

The U.S. Bureau of Land Management on Friday announced a new review of Obama- and Trump-era land use plans intended to protect the greater sage-grouse in Western states, continuing an effort to save the species and balance economic interests in the bird's habitat areas.

- November 19, 2021

[Buffalo Wild Wings Can't Use Tip Credit For Wages, Suit Says](#)

A former Buffalo Wild Wings waitress sued the restaurant chain in Georgia federal court alleging that it can't use a tip-credit provision under federal labor law to avoid its minimum wage obligations and that it underpays tipped workers by forcing them to do untipped work and buy their own uniforms.

- November 19, 2021

[Attys Reap \\$7M From Deal Over Conagra Unit Purchase](#)

An Illinois federal judge has granted more than \$7 million in fees and costs to counsel who signed a \$27 million securities fraud settlement over TreeHouse Foods Inc.'s \$2.7 billion purchase of a Conagra Foods unit, two days after he gave the deal his final blessing.

- November 19, 2021

[EU Fines Conserve Italia €20M For Canned Veggie Cartel](#)

European enforcers fined food company Conserve Italia €20 million (\$22.6 million) on Friday for its alleged part in a cartel that raised prices and reduced competition for various canned vegetable products across the European Union for more than a decade.

- November 19, 2021

[Pryor Cashman Ducks Vegan Chef's \\$150M Takeover Suit](#)

A New York state judge dismissed a \$150 million suit by celebrity vegan chef Chloe Coscarelli accusing Pryor Cashman LLP of helping her former business partner try to strong-arm her out of her ownership stake in her namesake restaurant chain By Chloe.

The Global Seafood Alliance Gains GFSI Recognition for Their Seafood Processing Standard 5.1



PARIS and PORTSMOUTH, NH, 25th November 2021 – The Global Food Safety Initiative (GFSI), The Consumer Goods Forum's Coalition of Action on food safety, and the Global Seafood Alliance are pleased to announce that their Seafood Processing Standard 5.1 has successfully achieved recognition against GFSI's Benchmarking Requirements Version 2020.1.

Dan Lee, Standards Coordinator/Program Integrity Advisor, says: "GSA is delighted to attain GFSI 2020.1 for its Seafood Processing Standard. This recognition has become a cornerstone for the GSA programme because it brings international credibility

via a robust and independent benchmarking process."

Marie-Claude Quentin, Senior Technical Manager at GFSI, adds: "It is always a delight to witness certification programme owners successfully completing their GFSI recognition process and, in doing so, actively contributing to raising the bar for third-party certification globally. Version 2020.1 is the most stringent version of the GFSI Benchmarking Requirements yet, so I would like to congratulate the Global Seafood Alliance!"

Start planning for 2022 with International Fresh Produce Association's event lineup

IFPA

Launching in January, the International Fresh Produce Association is the largest and most diverse international association serving the entire fresh



produce and floral supply chain, and the only to seamlessly integrate

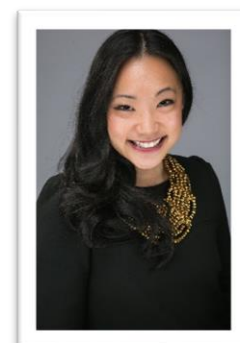
world-facing advocacy and industry-facing support. We exist to create a vibrant future for all, and to do so with your prosperity in mind. In preparation for the debut of the new association, visit www.thisisbettertogether.com for more information, including upcoming events, how to join, volunteer leadership opportunities and more.

NielsenIQ: Necessity will be the strongest consumer driving force of 2022

Today's consumers, with a heightened state of needs and challenges, are pausing at the point of purchase to ask themselves, "do I need this?"

As posted by [Genevieve Aronson](#) | Nov 16, 2021

In the year ahead, "do I need this?" will be the single



most important consumer question of 2022 and will carry more weight than ever before. “Do I need this?” is no longer just a question to gut check an impulsive purchase. Instead, it is now a critically important decision filter for all things tied to the broadening state of consumer well-being. Given the inflationary climate, this question will also net answers on whether consumers will trade down, trade up or trade out.

An enduring pandemic, the consumer prioritization of well-being, unpredictable inflationary prices and waning product availability are all factors that are both helping and hurting the global state of consumer well-being. Just as people are quitting their jobs in the “Great Resignation” to find something better, the “great grocery edit” in 2022 will see consumers intentionally edit their baskets, rewrite their grocery lists and quit brands all together for options that better meet the necessities of health, well-being, value (of both price and purpose) and availability. Today’s consumers, with a heightened state of needs and challenges, are pausing at the point of purchase to ask themselves, “do I need this?”

Related: For retailers and consumers, ‘living with COVID’ means a polarized path ahead

Revamped hierarchy of health, wellness and well-being needs

It’s no surprise that consumers now see well-being as a necessity. To consumers, health, wellness and well-being are now substantial considerations in their everyday choices. It’s everything and everywhere, challenging meaningful relevance in every CPG category that a consumer chooses to buy.

To understand where consumers’ hearts, minds and wallets are headed, you must first understand their revamped hierarchy of needs. NielsenIQ recently identified a globally relevant hierarchy that breaks down the core health, wellness and well-being needs of today’s consumers into five key areas of priority:

Protective needs: Focused on urgent desires for safety and protection from immediate threats.

Preservation needs: Focused on the broad spectrum of self-care, improving current physical or emotional well-being and connections.

Aspirational needs: Focused on preventative care and taking proactive actions to achieve and maintain specific health goals or helping to avoid ailments in the long-term.

Evolving needs: Focused on innovative care solutions and seeking out the latest alternatives or developments to continuously meet health and wellness goals.

Altruistic needs: Focused on selfless care and improving the world around us by advocating for environmental, ethical, humanitarian and/or philanthropic causes.

Around the world, “do I need this?” can unfold and translate in a number of different ways, depending on personal prioritization along the new hierarchy. What are the underlying questions within this question?

Take note, consumers will not hesitate to dump the brands that aren’t delivering on the needs that are now deemed a personal priority. This dynamic will be an interesting one to watch as the retail environment continues to be squeezed by inflationary and supply chain challenges. Needs and priorities will likely shift again. Despite another year of unpredictability, consumers will fight to maintain any sense of control by flexing their power of choice and choosing their way toward change.

Can the well-being revolution upend the era of excess consumption?

Beyond catering to the needs of now, there are signs of bigger changes ahead. While the movement toward mindful consumption has been around for many years, there is something in this new well-being push that feels different. It feels more personal, dire and needed. Can the well-being revolution actually upend the era of excess consumption?

In looking at examples in-flight right now, there are signals of change in the air. In China, Alibaba’s Singles’ Day, a holiday typically all about excess consumption, took a different approach

this year toward mindful and purposeful consumption. This year, the company promoted a series of initiatives in line with Beijing’s heightened emphasis on environmental sustainability, inclusiveness and social equality. Within this year’s festivities, Tmall marketplace issued \$15.6 million (USD) worth of “green vouchers” to encourage purchasing decisions that “contribute to an environmentally friendly lifestyle.” The potential for this shift to generate a significant impact is substantial, as Alibaba’s Singles’ Day last year netted over \$100 billion (USD) last year.

Another example can be seen in this year’s build-up to the traditional holiday shopping season in the United States. As supply chain challenges loom over this holiday season, consumers are realizing that there are plenty of options for gift-giving that don’t involve closely monitoring package tracking alerts. Instead, there is an undercurrent of health, well-being and sustainability swelling this season. Watch for signs that consumers are thinking about making purchases that are healthier for themselves, for their communities and more responsible for the planet.

Shoppers are expressing a rising appetite for shopping local, experiential gifts that empower or educate, gifting charitable donations or opting for sustainable attributes and altruistic promotions like “buy one, donate one” and #BuyBlack Friday to support Black-owned brands during the holiday season.

Be essential for purpose-driven consumers in 2022

This year has been a year of recalibration, reflection and resilience — and 2022 will see the fruits of those efforts magnified. Consumers will be even more decisive, more in tune with their needs and more discerning with their product decisions. Note the shift in tone of consumerism. Necessity will be the strongest consumer driving force of 2022. Aligned to new priorities and need states, consumers will show their willingness to pay and willingness to search for the products that address real-life needs and challenges. How in tune are you to the new hierarchy of

health and wellness needs? In the year ahead, the success of manufacturers and retailers will directly correspond to how well they show up for consumers in their time of “need.”

Why We Buy Products Connected to Place, People, and Past

by

Isabel Eichinger, Martin Schreier, and Stijn van Osselaer

November 19, 2021



Summary. Current marketplace trends suggest that many consumers are seeking products that are local, are manufactured by real people, and traditional or at least remind customers of their childhood. As digitization and globalization have made our social and work lives become increasingly virtual, fast-paced, and mobile, more and more people are coming to feel that they have lost their emotional moorings. Customers have a need to feel grounded, and they do so by buying products that connect them to place, people, and past. Marketers can leverage these emotions by adapting their marketing mix to strategically target customer segments with a higher need for groundedness.

Current marketplace trends suggest that many consumers are seeking products that are local, are manufactured by real people, and traditional or at least remind customers of their childhood.

We see it in the food sector, in the form of growing farmers markets, rising demand for artisanal bakery products, the locavore movement, and the return to traditional grocery brands during the Covid-19 pandemic. Meanwhile Etsy, the online marketplace for handcrafted products, reported an impressive 81.9 million users and 10.3 billion USD gross merchandise sales worldwide in 2020

(Etsy 2021). These trends are surprising when considered against the backdrop of globalization, digitization, and modern society’s penchant for technology and innovation.

What’s driving all this? In a recent paper, we argue that these trends spring from a growing need among consumers to feel grounded. As digitization and globalization have made our social and work lives become increasingly virtual, fast-paced, and mobile, more and more people are coming to feel that they have lost their emotional moorings. Customers have a need to feel grounded, and they do so by buying products that connect them to place, people, and past. For example, farmers markets provide products that hail from a well-defined location nearby, that are grown and sold by real people that customers can build a personal connection with, and that often were grown in more traditional ways or that are of some traditional, heirloom variety.

A survey we conducted with a representative U.S. consumer panel revealed that consumers whose everyday work and lives were more affected by major trends like digitization, urbanization, and global change have a greater need for emotional grounding. Panelists who scored high on this need often performed a lot of desktop work at their computer, had a higher socio-economic status, strongly perceived Covid-19 to have put their life in a state of flux, and lived in big cities.

These consumers were also more interested in purchasing products that connect them to their place, people, and past. In an experiment we conducted, we found that participants were willing to pay as much as 60% more for a bar of soap packaged as an independent artisanal brand than for a traditional industrial brand because it gave them a stronger feeling of connection to place, people, and past.

Feeling grounded has important consequences. In another survey, we found that participants who used local

rather than nonlocal apples in baking pies reported feeling stronger, safer, more stable, and better able to withstand adversity. Feeling well-grounded is like having a strong foundation that gives people strength and resilience.

Marketers can leverage these emotions by adapting their marketing mix to strategically target customer segments with a higher need for groundedness. Beyond communicating an indie brand narrative or emphasizing local origin, they can showcase the people behind their products, pick more traditional product and store designs, and employ distribution channels like farmers markets to enable those customers to better connect to the places, people, and pasts behind the products.

For example, the Austrian grocery chain Billa has successfully positioned itself over the last years as a grounding brand by facilitating connections to place, people, and past. In a recent national advertising campaign, Billa asked farmer-suppliers to take curtain calls, making them visible to their customers. Johnny Cash’s rendition of the Gordon Lightfoot classic “If You Could Read My Mind” provided the musical connection to the past, reinforcing the visuals and stressing the tradition behind the local farmers who were succinctly referred to as the “The people who make us grounded” (“Wer uns erdet”). Although it is difficult to draw causal inferences from observational data, the 2020 sales development of the brand points to the power of groundedness marketing. Billa has seen the greatest sales increase of all retail brands of the REWE group to which Billa belongs: +6.89%; and the focus on regional products has been named as one major success factor by a recent group report. As highlighted by Billa’s marketing manager on social media, “Nothing grounds us more than our own roots.”

Lush cosmetics also provides an example of successful groundedness marketing. In addition to handmade production as well as traditional store and packaging design, Lush gives each producer a “face” by imprinting their

products with a digital portrait illustrated by graphic designers along with their first name. [A former Lush employee](#) points to one reason behind this strategy: “to create a connection between you and the person who made [the product].” These efforts seem to pay off, [reflected in annual brand sales of more than GBP 900 million in the last year before the pandemic \(2019\), an increase of almost 300% compared to 2012](#). Our own research corroborates this relationship: highlighting the person behind the product causally increased consumers’ willingness to pay for a given type of cookie in an incentive-compatible experiment by 27%.

Another interesting proof of concept comes from General Mills’ *Oui* by Yoplait, a premium French-style yogurt with clear connections to the past: The yogurt comes in a glass jar, with *Oui* and the specific flavor offered (e.g., strawberry) printed in handwritten font, alluding to grandma’s time. Interestingly, recent research suggests that handwritten typefaces (e.g., [DJB This is Me](#), [Moon Flower](#)) alone can make products more personal and hence increase sales. In a field experiment [reported in the Journal of Consumer Research](#), customers of a chocolate store were substantially more likely to buy chocolate when the packaging featured handwritten (17%) versus machine-written typeface (3%). *Oui* by Yoplait was considered a “Breakthrough Innovation” by Nielsen and generated [more than US\\$ 100 million in first year sales for General Mills](#), despite being in a declining and hence difficult category.

Groundedness marketing thus seems to be a tangible and hands-on tool to create more successful product offerings. Our research suggests that groundedness marketing might be particularly promising in colder times of the year when consumers demonstrate an increased effort to (re)connect to place, people, and past.

How food recalls are changing in the U.S.

Publication date: Mon 22 Nov 2021
Author: [Astrid Van Den Broek](#)
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Red, white, and yellow onions, garden salad, bean sprouts, and parsley: these are just some of the U.S. Food and Drug Administration-issued recalls seen this fall. However, as one food safety expert says, if it seems like there are more produce recalls recently, it does not mean that the food system is less safe.

Instead, it likely tracks back to the updating of the Food Safety Modernization Act (FSMA) under former U.S. President Barack Obama in 2010. “This was the first major overhaul of food oversight in 70 years,” says Dr. Barbara Kowalczyk, director for the Center for Foodborne Illness Research and Prevention and assistant professor of food safety and public health at The Ohio State University in Columbus. With that update came more enforcement tools for the FDA, including mandatory recall authority. “So, we’re better at finding problems today compared to five or 10 years ago. The FDA has more regulatory oversight,” says Kowalczyk.

However, as it has touched virtually every aspect of society, food safety has felt the effects of the pandemic, starting with a backlog in food inspections. “During the pandemic, the FDA suspended inspections for food safety,” says Kowalczyk. That said, under FSMA, the updated oversight included increasing facility inspections from once every 10 years to once every seven years, or even once every five for higher risk facilities. “It’s not like they were inspecting facilities every year.”

Delegated responsibilities

At the same time, food safety at retail food establishments - including grocery stores - was delegated to be handled at state rather than federal level, “and most of the states stopped their food retail inspections,” says Kowalczyk.

Then there is the consumer behavior factor. Most common foodborne illness symptoms include vomiting and diarrhea, symptoms many people will often deal with at home, rather than

looking for medical attention to the level where it would hit the radar of a food safety inspection. Add to that Covid-19: “It’s hard for us to know if the case reporting is accurate. People also didn’t want to go to the doctor because they didn’t want to be exposed to COVID,” says Kowalczyk. “So, when the Centers for Disease Control and Prevention says there’s this many foodborne-related illnesses in 2020, that’s the tip of the iceberg. Those are only the most severe cases.”

The very prominent current labor shortage also plays a role in this. “There’s a workforce crisis and workers are under stress. Under stress, people tend to make more mistakes. A lot of us are concerned about this: these are the secondary impacts of what the pandemic is doing to the safety of food,” says Kowalczyk, noting this could be an issue for growers, and shippers who are contending with labor shortages as well.

As for the produce industry, Kowalczyk notes that, as a whole, the industry has improved, and continues to do so, with its prevention and detection of potential problems, and it has also improved its food tracing. “The produce industry is doing a lot, but there’s always more that can be done,” she says, noting there is a growing recognition and improvements around the quality of irrigation water and ensuring that soil amendments are properly composed to avoid spreading pathogens.

Industry-level developments

However, she also encourages the industry to continue to look beyond their own farms. “Yes, you should be concerned with what’s happening within your own organization, but you should also be concerned about what’s happening in the industry broadly. One bad apple can bring down everyone else,” Kowalczyk says.

Take, for example, the papaya industry. Last year, the papaya growing industry focused on strengthening its food safety practices, and in the summer of 2020, government officials from both the U.S. and Mexico, along with the Texas International Produce Association (TIPA)

and the United Fresh Produce Association (UFGA) created the 'Food Safety Best Practices Guide for the Growing & Handling of Mexican Papaya, First Edition'. This followed Salmonella-related recalls seen in the summer of 2019.

What is changing is how recall notices are being sent out: media stories often emerge around recalls, "but a lot of

companies with shopping cart data are moving towards notifying customers that they've purchased a product that has been recalled, which is really effective," Kowalcyk says, noting recalls are also appearing on grocery receipts, alerting customers to recalls on previous purchases.

What about litigation from consumers over recalls? After all, a Texas couple

filed a lawsuit over the recent onion recall this month. "Product liability has a very high standard to meet," says Kowalcyk. "You hear about it because it makes the news, but there are a lot of people, even when they file a lawsuit, they don't actually get any settlement. The vast majority of foodborne illnesses cases don't even get to litigation."

SAVE THE DATES

SAVE THE DATES - 2022

2022 Spring Meeting & Clive Kingsbury Virtual Video Competition
 April 14, 2022, Centennial Event Centre, (8:00am – 6:00pm)

2022 – 17th Annual Golf Tournament (TBC)
 June 23, 2022, (11:00am – 9:00pm)

2022 OFPA Social Mixer (Cedar Brae Golf Club)
 September 15, 2022, (5:00pm – 9:00pm)

2022 Fall Meeting & AGM (Corporate Event Centre)
 November 15, 2022, (8:00am – 6:00pm)

EVENT CENTRE

Piper's Heath
Golf Club

EVENT CENTRE



OFPA's 64th Annual Symposium & AGM, November 2022 Recap

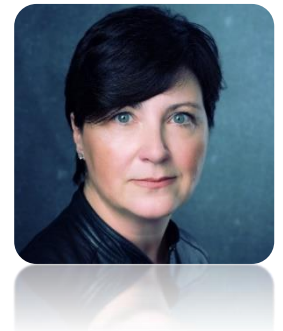
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- 7:00 – 8:00 am Registration and Breakfast
- 8:00 – 8:15 am Welcome and Introduction – Nadia Narine, President, OFPA
 - OFPA Membership Update 2022 – Megan Saunders, Director, OFPA
 - Morning Program Moderator - Aaron Aboud, Director, OFPA
- 8:15 – 9:15 am Morning Keynote Presentation, GFSI Race to the Top: Overview and Progression

Erica Sheward, Director, Global Food Safety Initiative

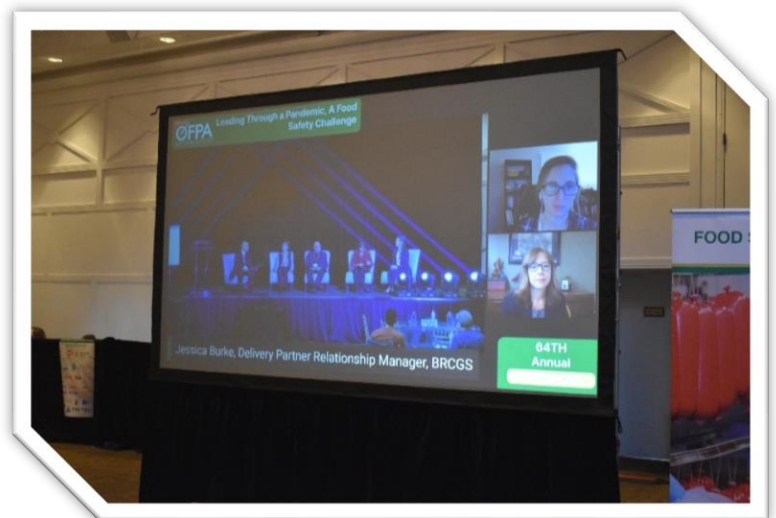
Erica provided an exciting overview on the GFSI's strategic objectives and context of the background to the "Race to the Top" features which were developed through extensive stakeholder collaboration and GFSI leadership direction. Erica shared an update on their status and the reasons and benefits as why these features are important to the food industry, including:



- Creation of benchmarking requirements for food safety auditor training and Continuing Development Programs. Delivering a process of ongoing assessment and continuous alignment to the GFSI requirements for CPO's. Development of a collaborative approach to the management of Certification Bodies between CPO's, Accreditation Bodies and GFSI
- Development of a certification platform – enabling access to certificate data of all FBO's certified to a GFSI-recognized program

9:15 – 10:30 am GFSI Recognized Standards – Panel Discussion

Since the global pandemic started in March 2020, all businesses around the world have had to pivot dramatically to stay ahead of the curve and protect their employees and their customers. OFPA Director, Paul Damaren from PJRFSI hosted a panel discussion with the top GFSI recognized standard owners today. Paul interviewed representatives from SQFI, BRCGS, FSSC, CanadaGAP, IFS & GlobalGAP and talked about the challenges they faced globally when our industry was forced to rethink the logistics of certification and move to a virtual stage. Paul also spoke about their top non-conformances globally and the very future of their standards.



Panel Moderator – Paul Damaren, Director, OFPA



Panelists include:

- Jessica Burke, Delivery Partner Relationship Manager, BRCGS
- LeAnn Chuboff, VP, Technical Affairs, SQF
- Heather Gale, Executive Director, Canada Gap
- Pius Gasser, NA Technical Representative, IFS PACSecure
- Rebecca Anderson, Technical Key Account Manager, Global Gap
- Jacqueline Southee, North American Representative, FSSC 22000

10:30 – 11:00 am Nutrition Break, Networking & Exhibits

11:00 – 11:10 am Platinum Sponsor Presentation – Brian March, Sales Director, Ontario & Western Canada, Sani Marc

11:10 – 11:55am OFPA Annual General Business Meeting & Announcements: (OFPA Members Only)

Agenda

- Chair, Nadia Narine, President - New Business & President’s Address
- 2020 minutes approval & OFPA Constitution - Laurie Sawyer & Andrew Clarke, Directors
- OFPA 2022 Board of Directors - Nadia Narine, President
- OFPA Financial Review - Gwynne Sitsker, Treasurer, OFPA 2021
- Other business



11:55 – 12:00 pm Diamond Sponsor Presentation – SaniXperts, Ninaf Youkhana, Director of Training/Area Manager

12:00 – 1:15 pm Lunch, Networking & Exhibits

Afternoon Program Moderator, Laurie Sawyer, Director, OFPA

1:15 – 2:05 pm Environmental Hygiene Monitoring: Rationale and Tools to Verify and Validate Your Program

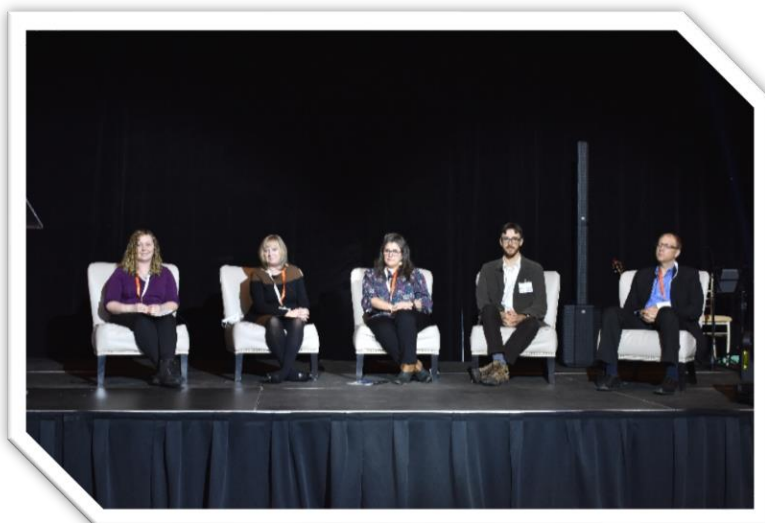
Charles J. Giambone, VP, Technical Services, Rochester Midland Corporation

Charles provided considerations, including cleaning and sanitation plans, plant hygienic design and traffic patterns to segregate high risk areas when developing and implementing an effective environmental program. He also discussed some of the common EM design issues and flaws faced by many companies which can lead to food safety risks and increased costs to the company.

2:05 – 2:10 pm Diamond Sponsor Presentation – Prasant Prusty, Founder, Smart Food Safe

2:10 – 3:00 pm Claims, Facts versus Fiction – Panel Discussion

Since the onset of the global pandemic, there has been in a drastic shift in consumer purchasing behavior as many of us shifted to online shopping for our food purchases. OFPA Director, Megan Saunders explored how this shift has changed our shopping experience and the consequences specifically related to food claims. In this panel discussion Megan interviewed industry experts from COR-Kashruth Council of Canada, the Big Carrot Natural Food Market, Evaluations English Canada, the Canadian Celiac Association and the Islamic Food and Nutrition Council of Canada about issues related to voluntary and precautionary statements as well as self-declarations. The panel also uncovered how issues such as non-compliant packaging and lack of physical inspection prior to purchasing play into the online purchasing experience.



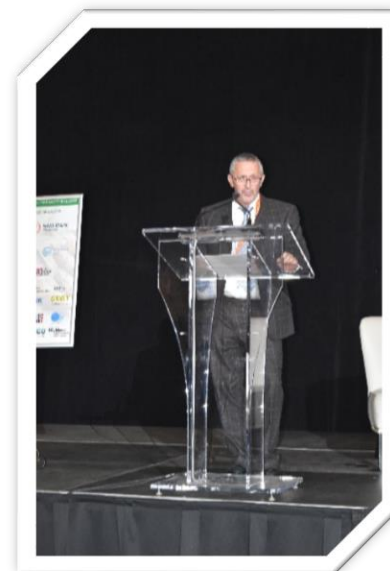
Panel Moderator, Megan Saunders, Director, OFPA

Panelists include:

- Kosher - Richard Rabkin, Managing Director, COR-Kashruth Council of Canada
- Non-GMO – Maureen Kirkpatrick, Quality and Standards Program Manager, The Big Carrot Natural Food Market
- Organic Eccocert – Joel Aitken, Division Manager, Evaluations English Canada
- Gluten Free – Melissa Secord, National Executive Director, Canadian Celiac Association
- Halal – Sabir Ali, President, IFANCC (The Islamic Food and Nutrition Council of Canada)

3:00 – 3:05 pm Diamond Sponsor Presentation – Safefood 360° - Todd Fabec, Business Development Manager, North America

3:05 – 3:45 pm Loblaw's Supplier Standard Expectations - Andrew Clarke, Director, OFPA & Sr. Director, Quality Assurance, Loblaw Companies Limited



Andrew discussed the fundamental food safety and quality requirements necessary to become an approved Loblaw Control Brand Vendor. Andrew delivered an overview of the Loblaw control brand audit program and the context of how the program recognizes and complements GFSI certified audits. He provided an explanation as to why this is important to the extensive global Loblaw vendor management program which includes commodities from every food product category.



3:45 – 3:55 pm Platinum Sponsor Presentation – Michael Masterson, Eastern Canada Sales Manager, Orkin Canada

3:55 – 4:05 pm - OFPA Awards Presentation & Grand Prize Draw, Laurie Sawyer, Director, OFPA

4:05 – 4:15 pm - Silent Auction Draw – Jessica Burke, Director, OFPA

4:15 – 4:25 pm - Closing Comments & Adjournment – Nadia Narine, President, OFPA

4:25 – 6:00pm - Networking & Exhibits & Entertainment with Nathian Burke

LEADING THROUGH A PANDEMIC, A FOOD SAFETY CHALLENGE

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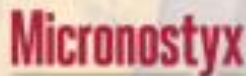
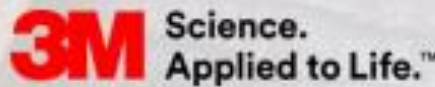
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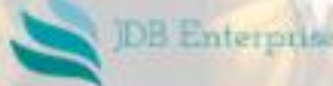
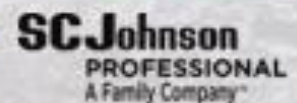
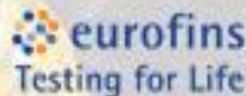
GOLD



SILVER



EXHIBITORS





2022 Industry Conference Schedule – Food Safety & Quality.

Continued from Page 1

DATES	EVENTS FY21 - FS & SCM	LOCATION
March 29-31, 2022	GFSI Conference	Barcelona, Spain
Thursday, April 14, 2022	2022 OFPA Spring Technical Meeting & Clive Kingsbury Virtual Video Competition	Centennial Event Center, 937 Progress Ave, Scarborough, ON
April 25-27, 2022	North American Manufacturing Excellence Summit (NAMES)	The Westin Chicago North Shore, Buffalo Grove, USA
May 9-12, 2022	Food Safety Summit	Donald E. Stephens Convention Center, Rosemont, IL
May 10-11, 2022	BRC Food Safety Americas	JW Marriott Orlando Bonnet Creek
Thursday, June 23, 2022	2022 OFPA 17th Annual Golf Tournament	Granite Ridge Golf Club, Milton, ON
Thursday, September 15, 2022	2022 OFPA Social Networking Mixer	Cedar Brae Golf Club
Tuesday, November 1, 2022	GRMA - Global Retailer & Mfg Alliance	Chicago, IL
Thursday, November 24, 2022	OFPA - 65th Annual Fall Food Safety Symposium & AGM	Corporate Event Center, 5110 Creekbank Rd, Mississauga, ON
July 31 - August 3	IAFP	Pittsburgh, Pennsylvania
September 12-14, 2022	North American Supply Chain Summit (NASCES)	The Westin Chicago North Shore, Buffalo Grove, USA
September 26-28, 2022	North American Food Safety & Quality (NAFS)	The Westin Chicago North Shore, Buffalo Grove, USA
October 6-7, 2022	eft by Reuters Events Supply Chain USA	
October 23-26, 2022	Pack Expo (Int)	Chicago, IL
October 27-29, 2022	PMA Fresh Summit	Orange County Convention Center Orlando, Florida
November 7-9, 2022	SQF Conference	Hyatt Regency Orlando Orlando,

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

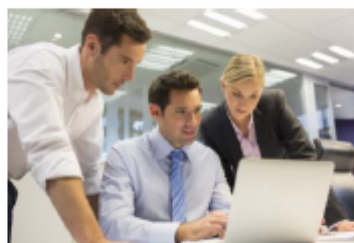
3rd Party Accredited Management System Audits

- 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

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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



Hygiene Academy Remote Learning

Same Challenges, New Environment.

The food, beverage and life science industries depend on a knowledgeable, well-trained workforce. According to a survey published in the Economist, 50% of food and beverage processors identify skilled labor as their number one challenge.

This challenge is further pronounced when employee health and safety is at the forefront of manufacturers' concerns. Many manufacturers are being forced to rethink their approach to training; restricting plant access to non-essential and external entities limits the number of potential contamination and exposure events. The development of plant specific, high-quality training is resource intensive and, for many operations, comes with prohibitive economic hurdles.

How Diversey Can Help

With these challenges in mind, Diversey has created Hygiene Academy Remote Learning. As part of Diversey's Hygiene Academy platform, the Instructor led Remote Learning modules utilize an e-learning environment to provide live, personalized training to manufacturing professionals. Diversey's Hygiene Academy Platform consists of three tiers:



Tier 1: Fully virtual, instructor-led, interactive training

Integrate Diversey's global knowledge into your operation. Facilities can now select Remote Learning modules from an extensive catalog of prepared topics, with the option to fully customize any aspect of the training materials. Custom Remote Learning modules can incorporate customer's pre-written SOP's and address plant specific objectives or areas of concern.



Tier 2: Supplemental training through Hygiene Academy's Learning Management System

Diversey's team of subject matter experts have developed a range of supporting coursework, available through the Hygiene Academy LMS. Materials are available in multiple languages and have been accredited by the Continuous Professional Development (CPD) Certification Service as "conforming to the continuing professional development principles." Courses include videos, ancillary reading, and quizzes to enhance employee comprehension.



Tier 3: Hygiene Academy, the ultimate learning repository

The Hygiene Academy LMS supports customized learning paths specific to operation, employee, or organizational need. Create personalized curriculums by selecting supplemental learning modules that provide a foundation for additional instructor-led training. Whether pre-built or fully custom, Remote Learning modules can be fully integrated within your training program. Actively manage enrollment, course selection, and monitor employee progress with the Hygiene Academy LMS.

Expert Led. Fully Remote. Ready To Customize

Diversey's team of sector specialists, microbiologists, and subject matter experts will partner with you in tailoring training to fit the exact needs of your operation.

[Click Here to speak with Diversey's Sector Expert Team!](#)

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.

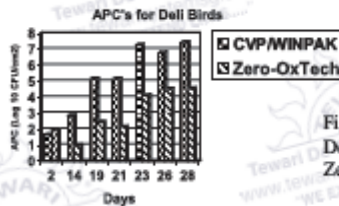


Fig. 2: Anaerobic APC's for Deli Birds over time using Zero-OxTech process.

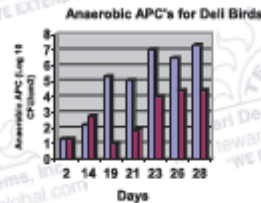
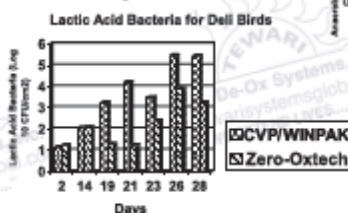


Fig. 3: Lactic Acid Bacteria for Deli Birds over time using Zero-OxTech process.



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

The advertisement features a dark blue wooden background. At the top left is the Piller's logo, which includes a house icon and the text 'EST-1857 Piller's'. To the right, the text 'EUROPEAN INSPIRED MEAT SNACKS' is displayed in large white letters. Below this, three circular icons represent the German, Spanish, and Italian flags, with the labels 'BAVARIAN', 'NAVARRE', and 'TUSCAN' underneath. In the center, three packages of Piller's salami snacks are shown, each labeled with its respective variety. A red 'NEW!' badge is positioned to the left of the packages. At the bottom, a rustic still life arrangement shows various salami snacks on a wooden cutting board, accompanied by herbs, spices, and bread.

NEW!

EUROPEAN INSPIRED MEAT SNACKS

BAVARIAN NAVARRE TUSCAN

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!



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

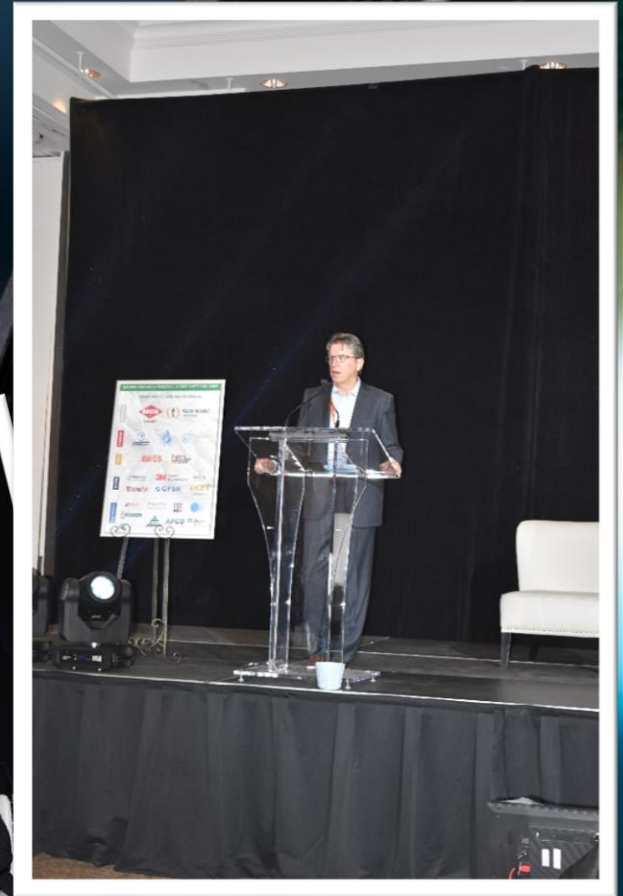
The association recognizes companies and individuals for their outstanding work in food safety. We issue annual scholarships to students who have demonstrated excellence in food safety. Our member students have the opportunity to take a proactive role by showcasing their talents to their industry peers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

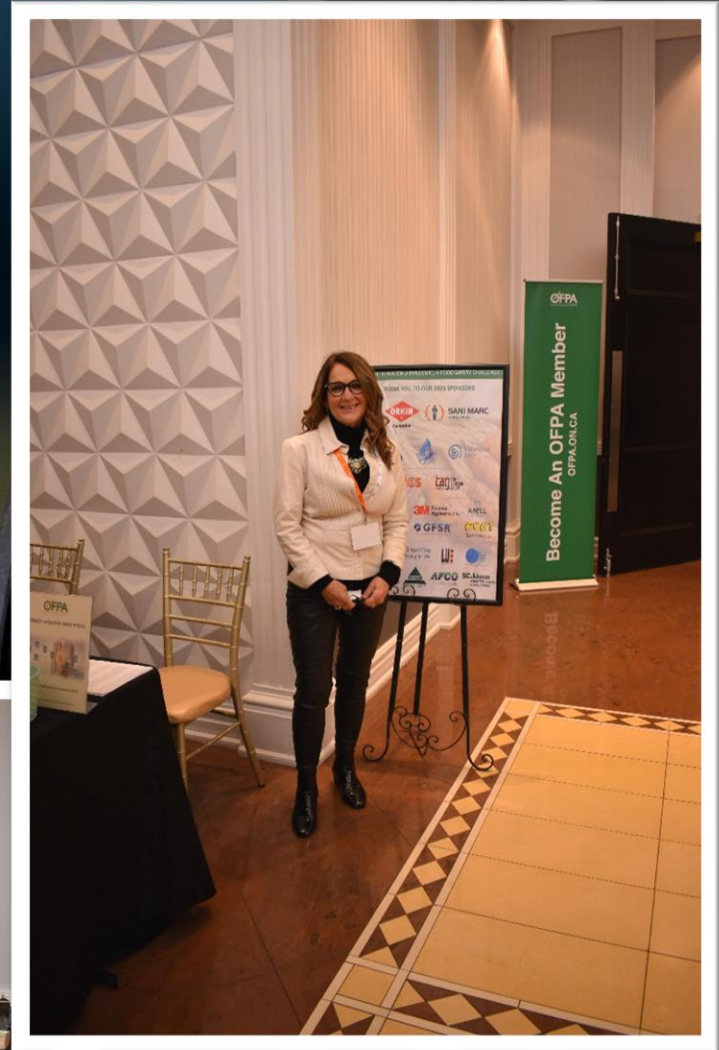
www.ofpa.on.ca/join/membership?layout=blog









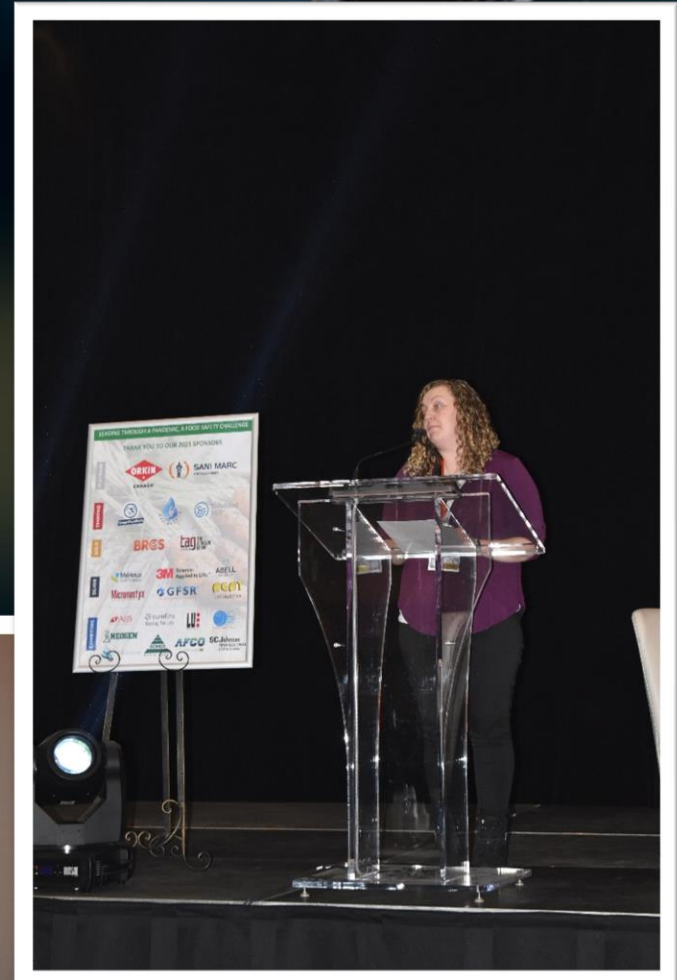










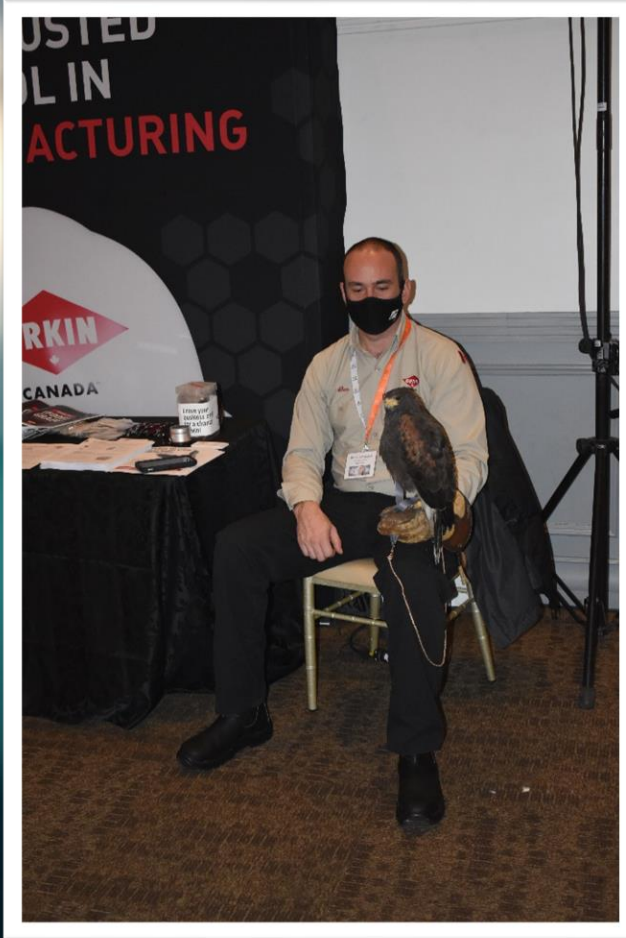
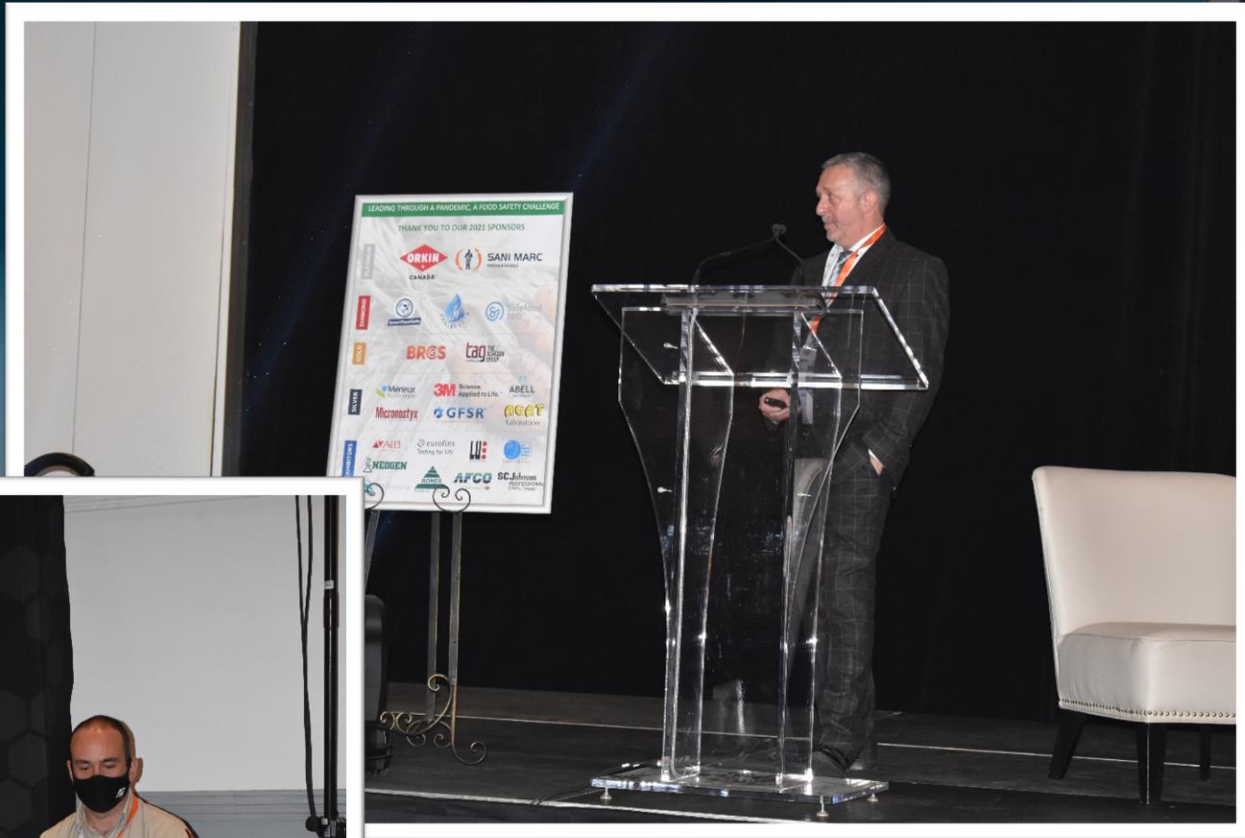


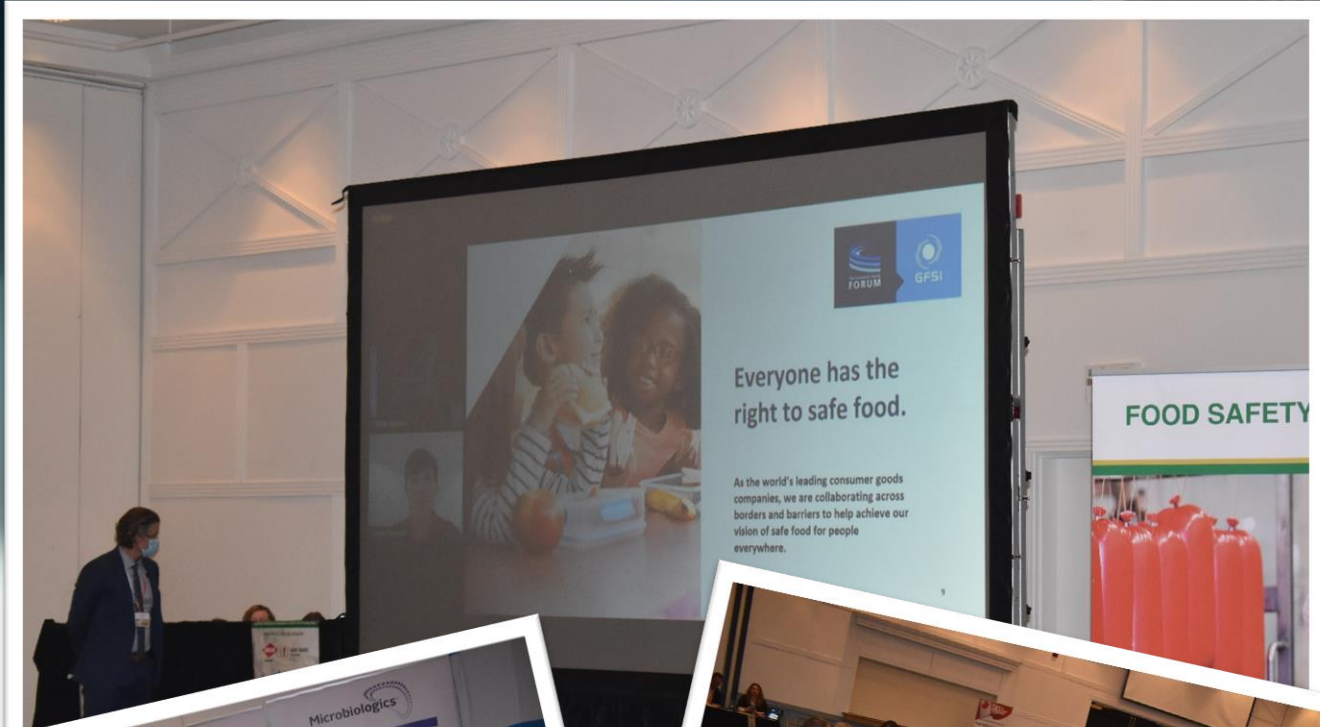


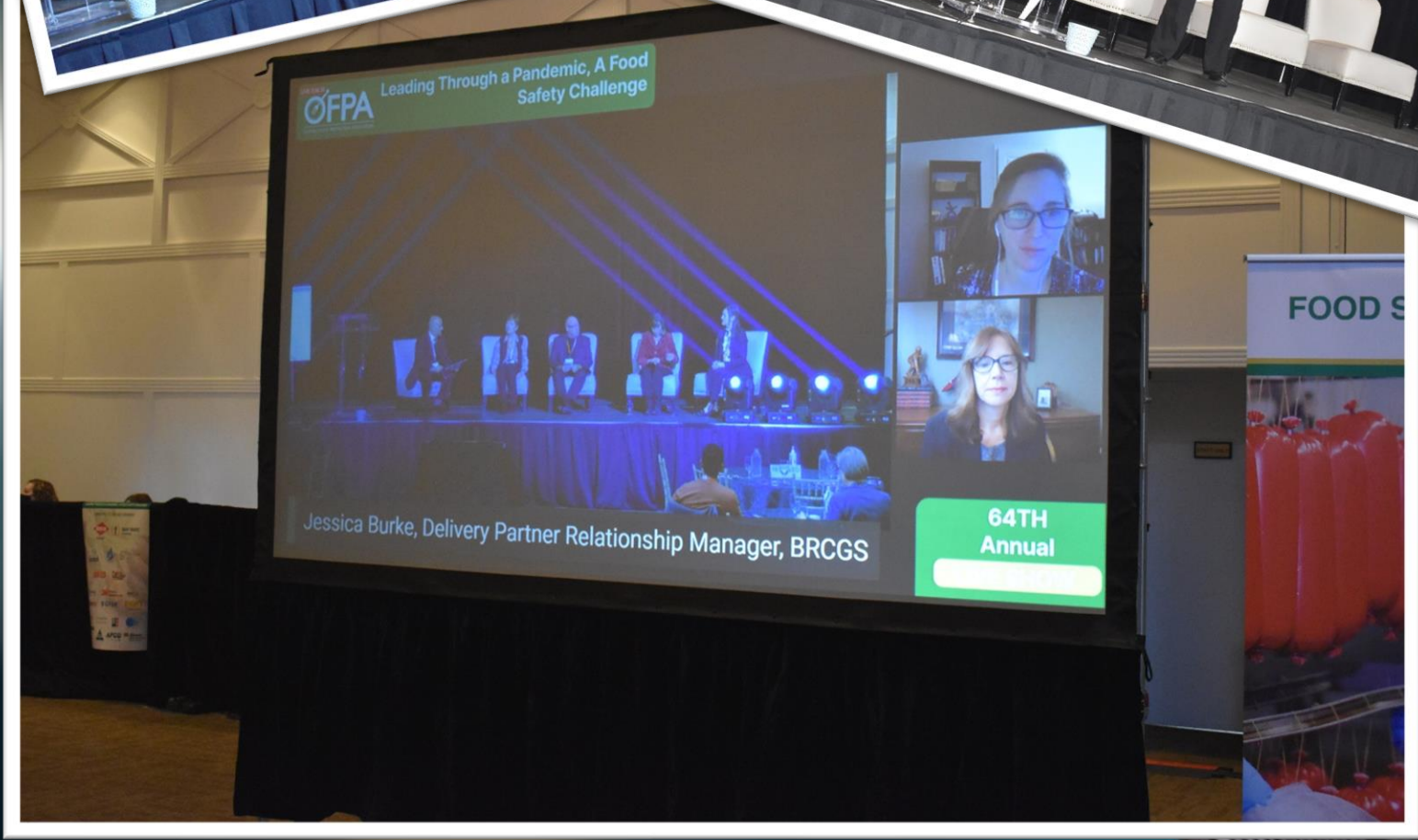






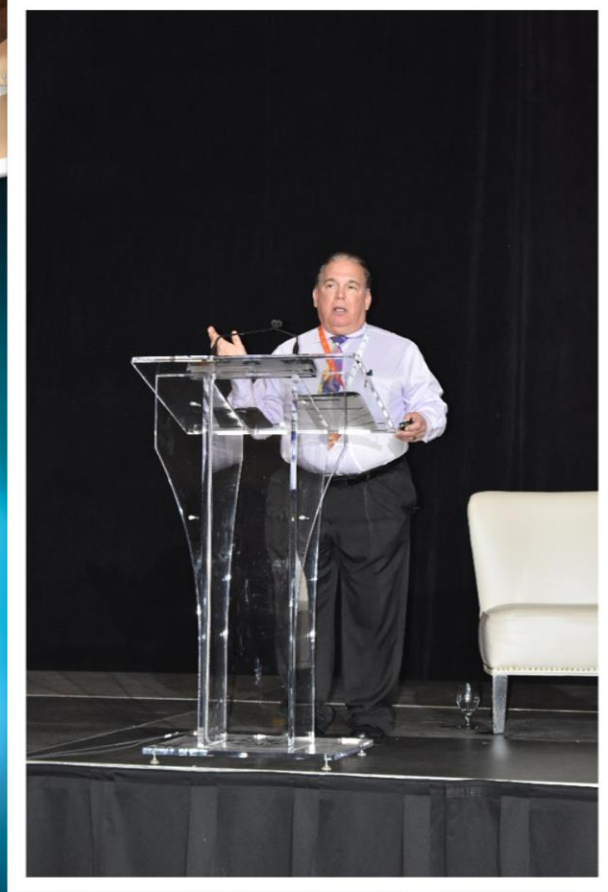


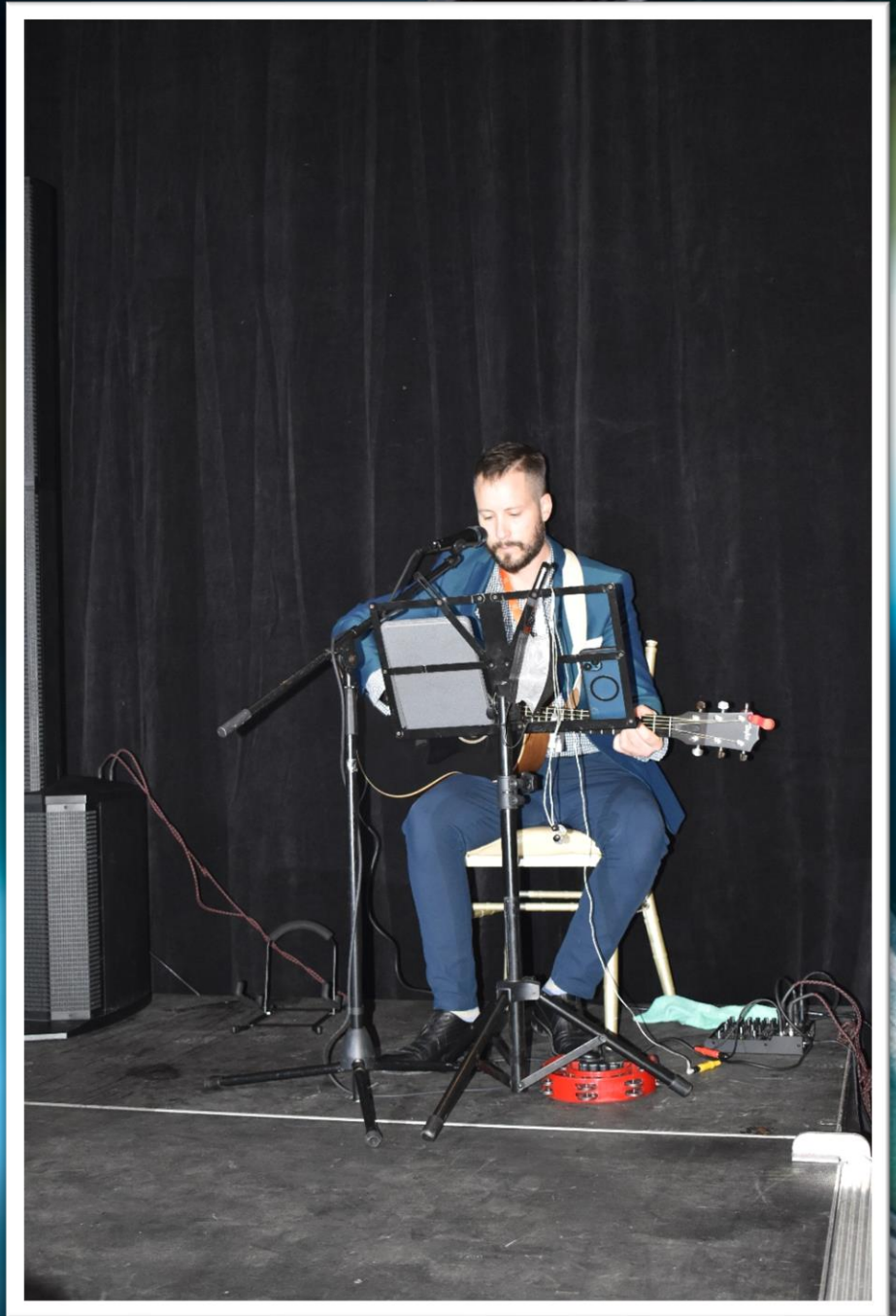
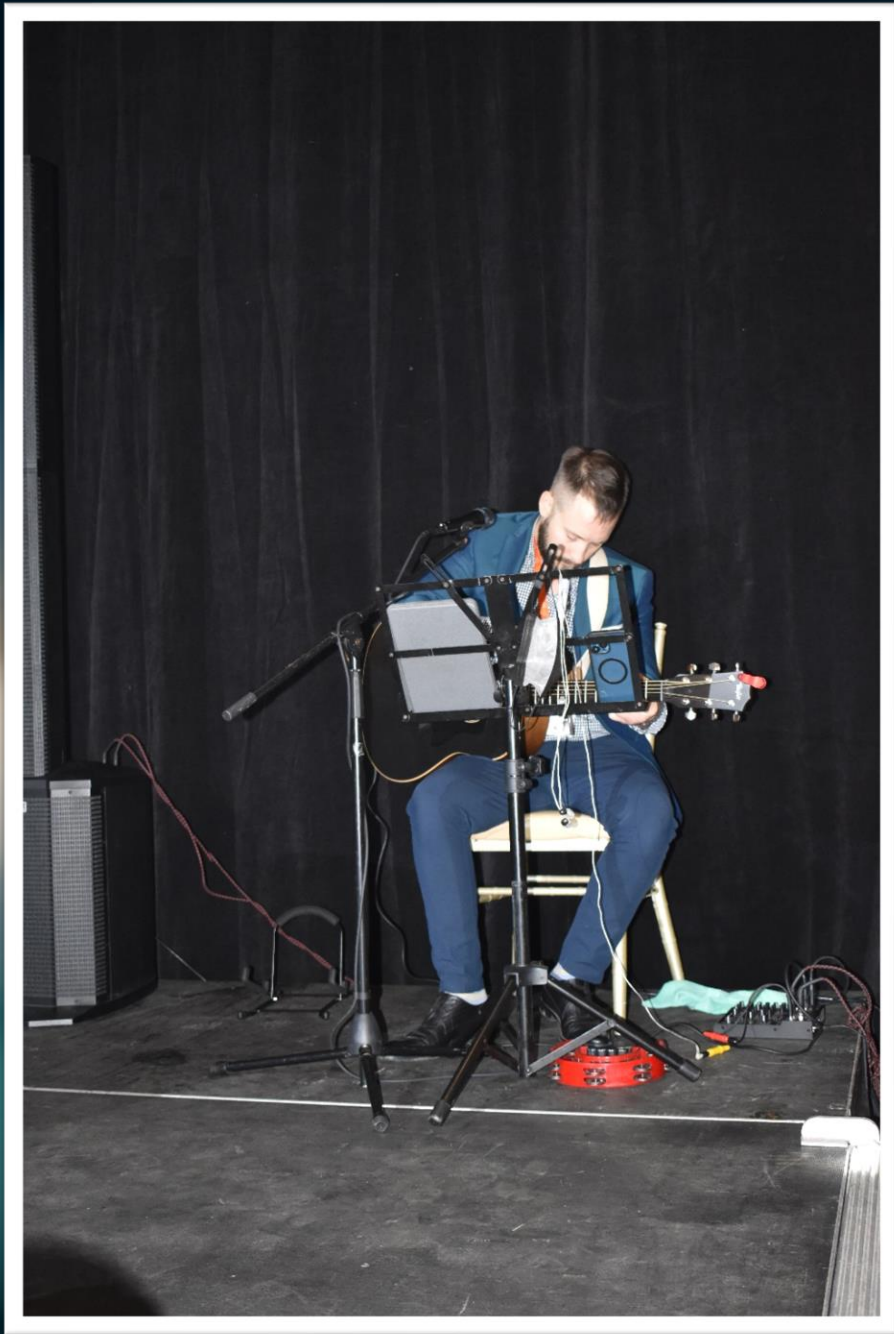


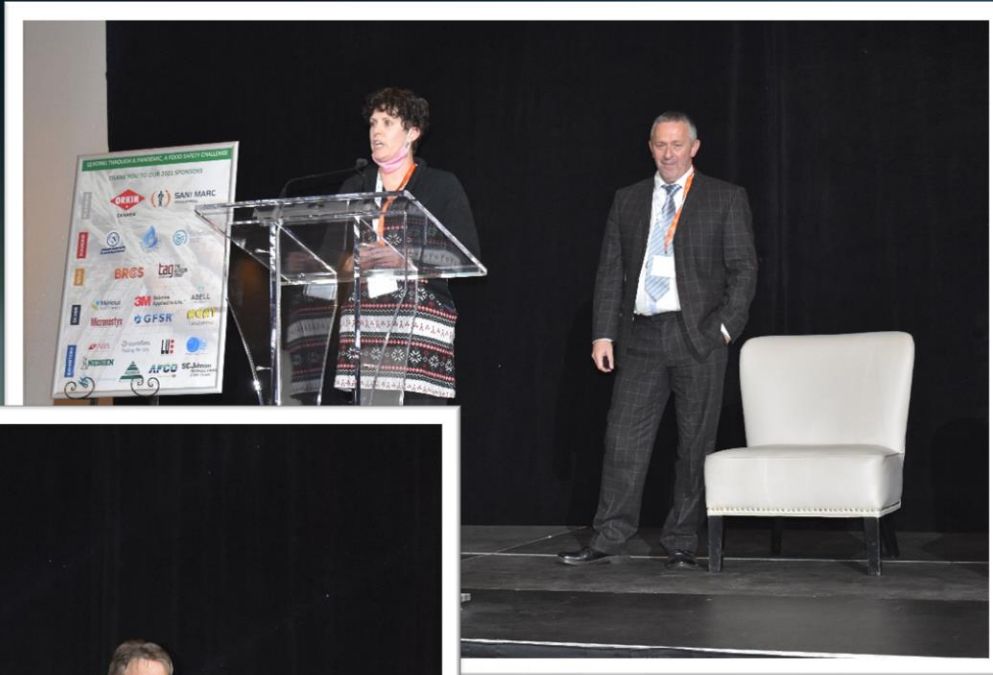


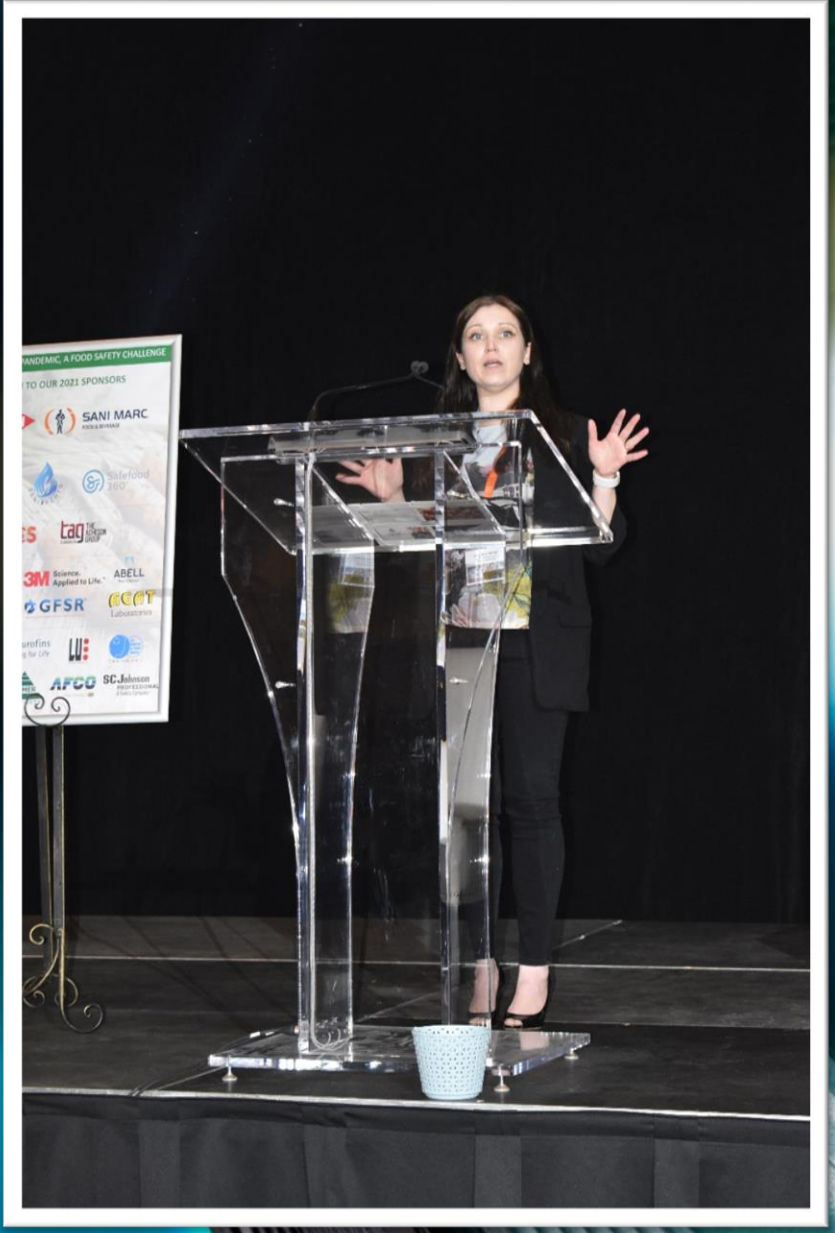






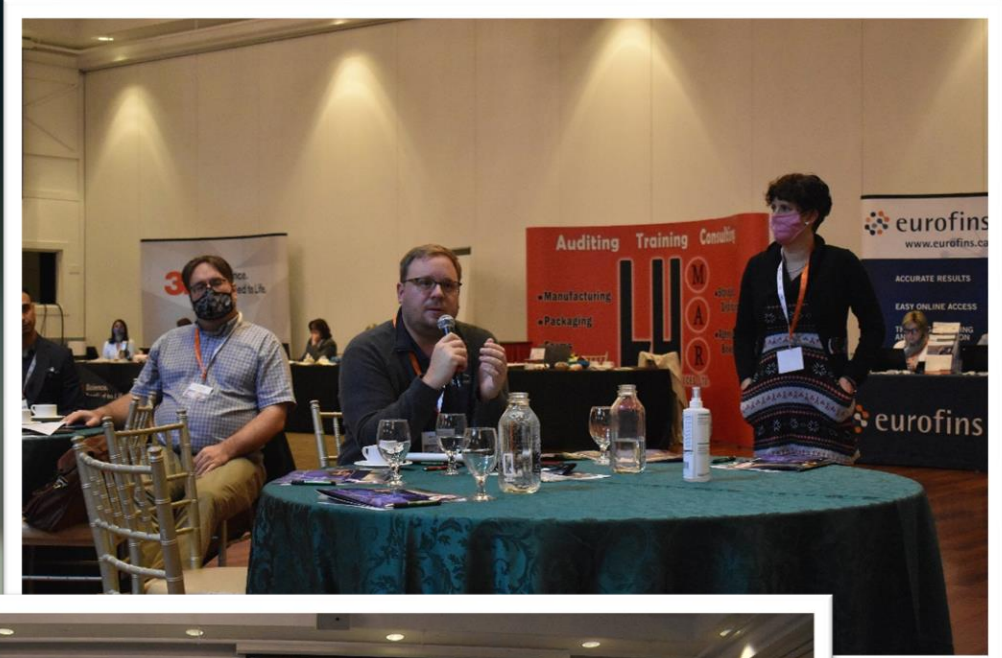


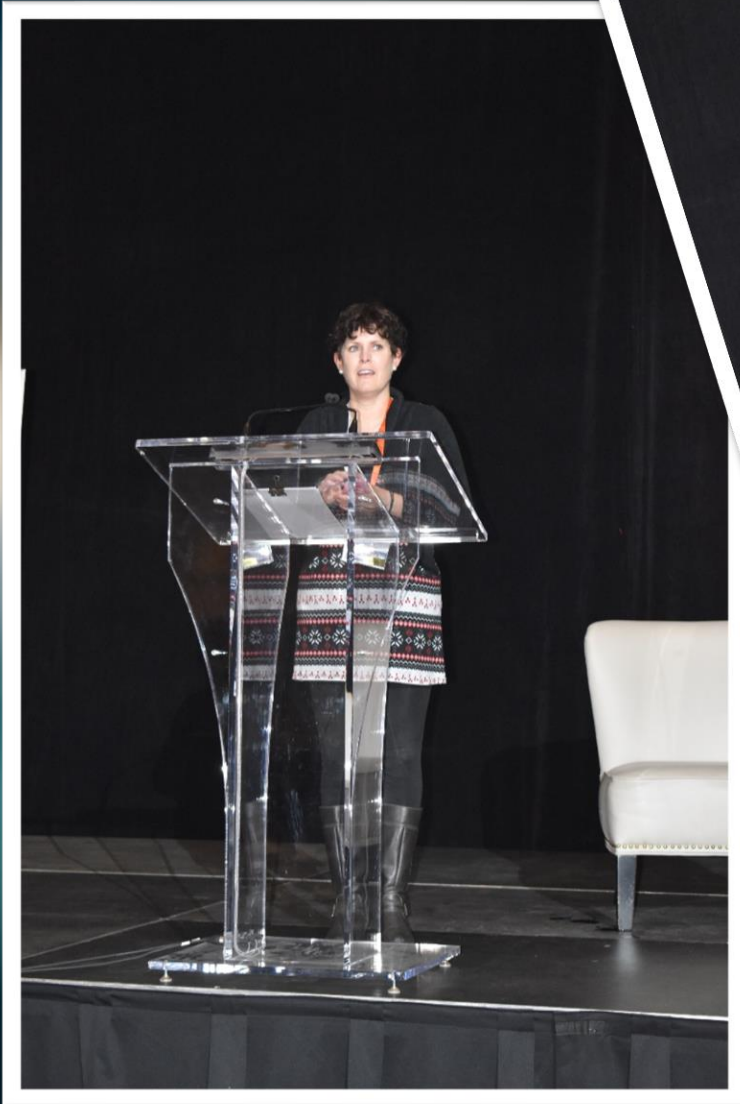


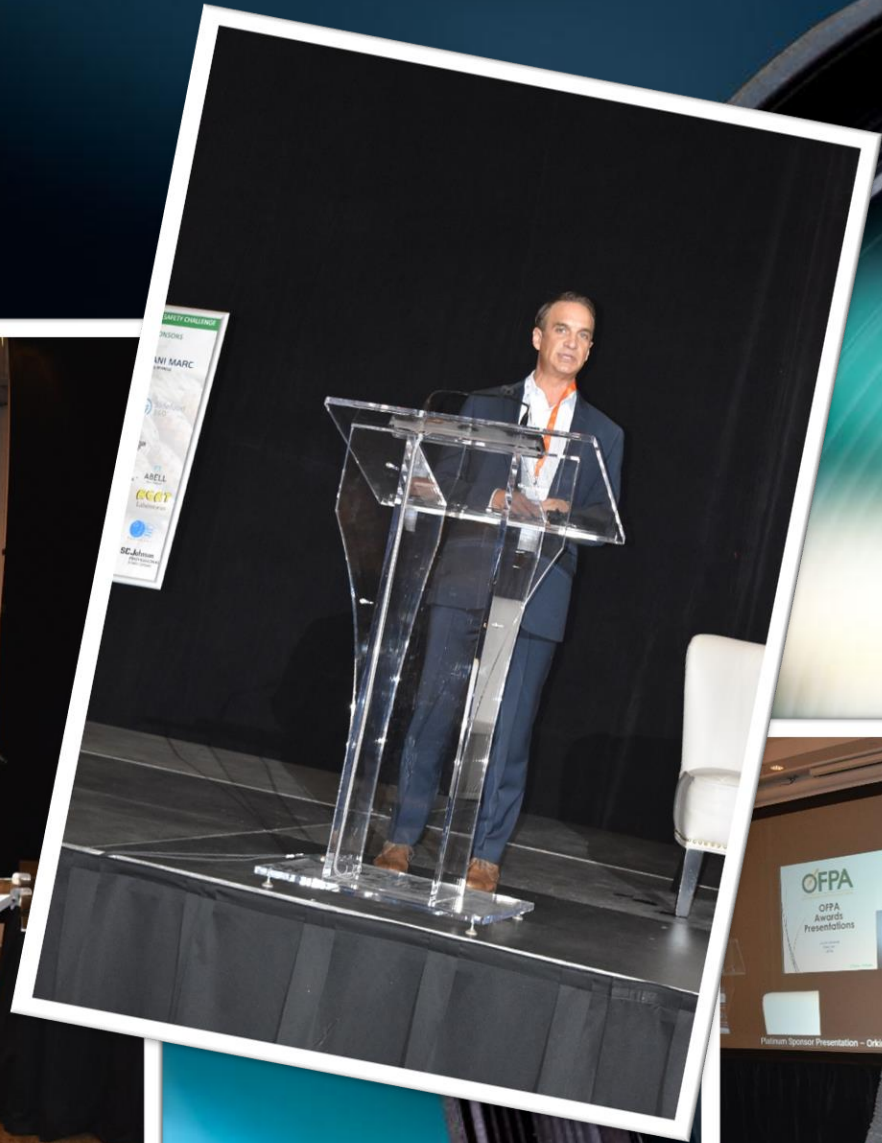
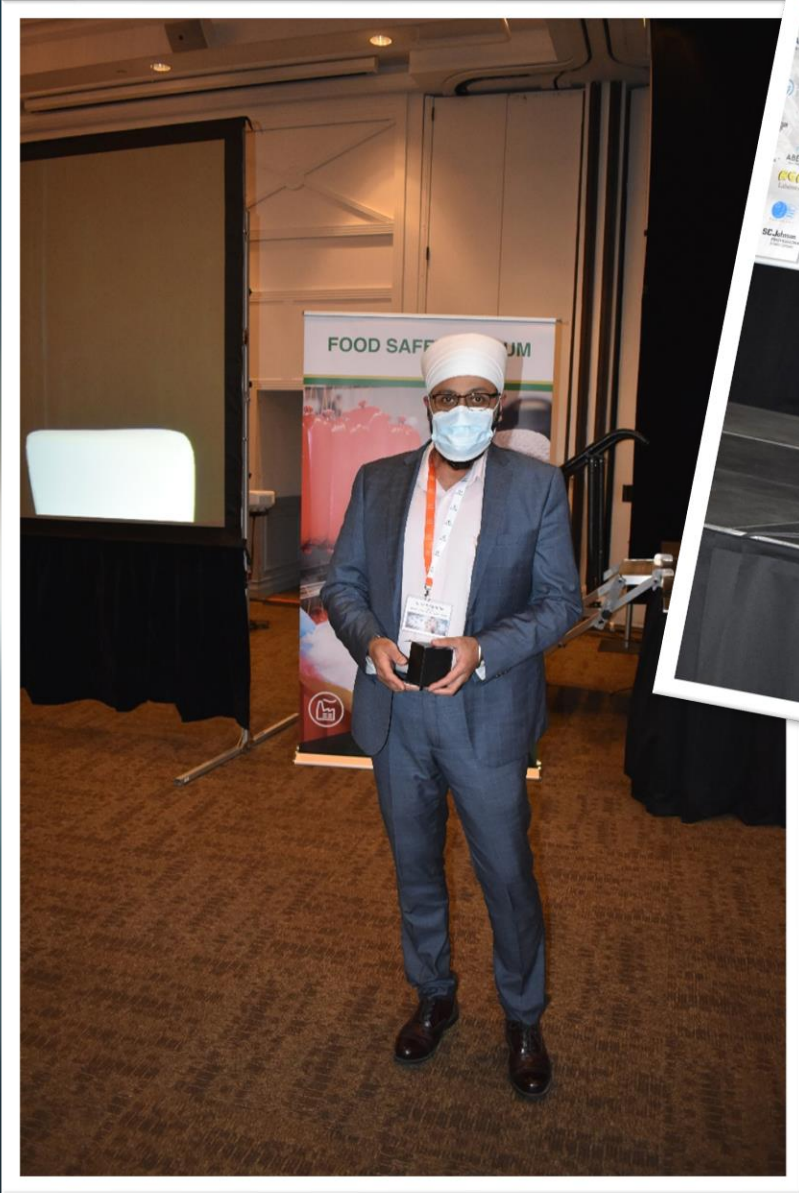






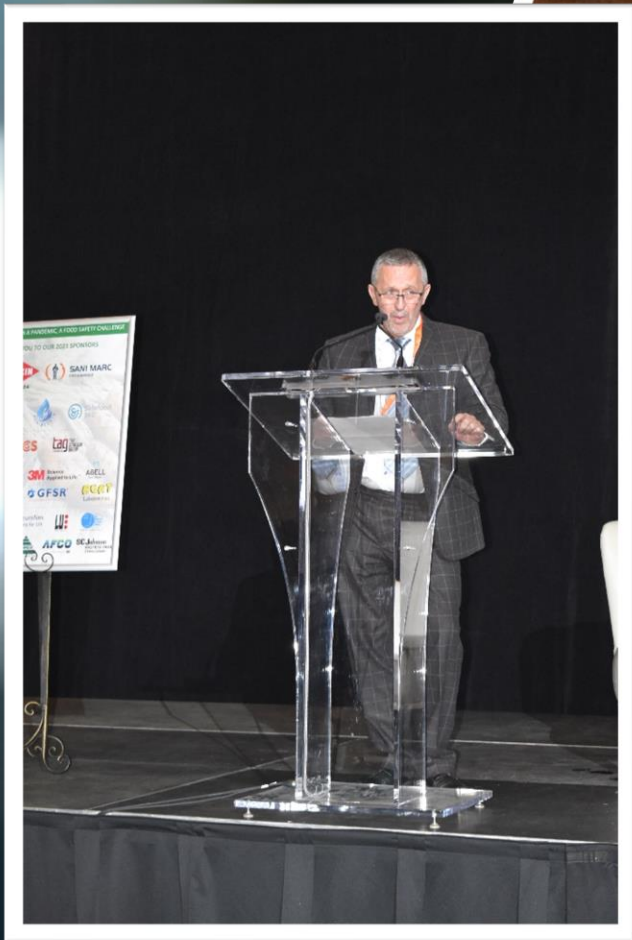


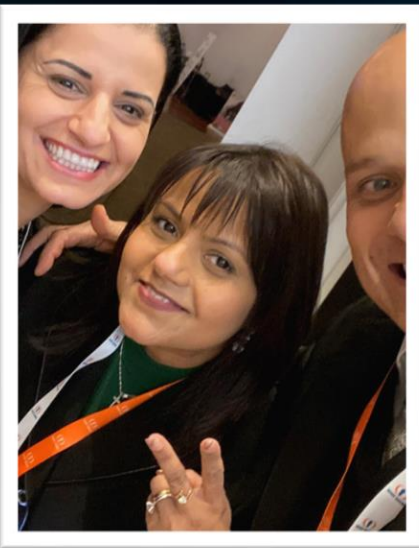












ONTARIO FOOD PROTECTION ASSOCIATION

Lifetime Achievement Honorary Award

Shirley May Chalouh

3:55pm – 4:05pm



ONTARIO FOOD PROTECTION ASSOCIATION

Sanitarian and Food Safety Professional of the Year

Gordon Hayburn

3:55pm – 4:05pm





THANK YOU TO ALL OF OUR ESTEEMED SPEAKERS

Todd Fabec	Business Development Manager, North America, Safefood 360°	Joel Aitken	Division Manager, Evaluations English Canada
Aaron Aboud	Director, OFPA	Melissa Secord	National Executive Director
Michael Masterson	Eastern Canada Sales Manager, Orkin Canada	Maureen Kirkpatrick	Quality Standards Program Manager, The Big Carrot Natural Food Market
Ninaf Youkhana	Director of Training and Area Manager at Sanixperts Inc.	Richard Rabkin	Managing Director, Kashruth Council of Canada
Prasant Prusty	Founder, SmartFoodSafe	Charles J. Giambrone	VP of Technical Services for Rochester Midland Corp.
Brian March	Sales Director, Ontario & Western Canada, Sani Marc	Jacqueline Southee	North American Representative, FSSC
Megan (Ruddy) Saunders	Innovation Quality Manager at Restaurant Brand International, Director- OFPA	Rebecca Anderson	Technical Expert, Liaison, and Trainer for the North American Marketplace
Gwynne Sitsker	Quality Manager, Embassy Ingredients, Director OFPA	Pius Gasser	Technical Representative North America
Laurie Sawyer	Food Safety/Quality Manager GoodLeaf Farms, Director - OFPA	Heather Gale	Executive Director
Nadia Narine	President, OFPA	Leann Chuboff	Vice President, Technical Affairs
Paul Damaren	SVP Food Safety & Supply Chain, PJRFSI, Director OFPA	Jessica Burke	Delivery Partners Relationship Manager
Muhammad Sabir Ali	President, IFANCC (The Islamic Food and Nutrition Council of Canada)	Erica Sheward	GFSI Director
Andrew Clark	Senior Director, QA – Control Brands		

THANK YOU

ON BEHALF OF



ONTARIO FOOD PROTECTION ASSOCIATION

64th Annual Fall Food Safety Symposium and Annual General Meeting

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ROMER
Romer Labs®

TRAINCAN
the Source for Food Safety

OFPA 2022 Board of Directors



Nadia Narine
President, Executive
Joined Board, 2018



Paul Damaren
Treasurer, Executive
Joined Board, April 2020



Gwynne Sitsker
Director at Large
Joined Board of Directors Jan 2020



Denise Horseman
Board Administrator, Executive



Laurie Sawyer
Director at Large
Joined Board of Directors 2019



Brett Dooley
Director at Large
Joined Board of Directors Jan 2020



Megan Ruddy
Director at Large
Joined Board of Directors Aug 2020



Aaron Aboud
Director at Large
Joined Board of Directors Nov 2020



Jessica Burke
Director at Large
Joined Board of Directors April 2021



Anal Dave
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Joined Board of Directors 2021



Loveline Tikum
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Michael Byerley
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