

06:47 *Nadia Narine*: It's just turned two o'clock eastern. I will wait a little bit longer just because it seems like people are still struggling in.

06:57 *Nadia Narine*: And we'll just start off with some introductions and then we'll dive into the presentation once we do that.

09:32 *Nadia Narine*: Maybe what we'll do is, we'll start off with introductions and then ask people continue to come in, I'll just let them in. So, my name is Nadia and Ryan.

09:43 *Nadia Narine*: I'm the Ontario Food Protection. Association's 2022, President. So, welcome to our first ever Webinar / Chat for the Ofpa.

09:56 *Nadia Narine*: There was a little bit of a change last minute with this, with January's month, we were going to have something done a little bit differently earlier and then last minute I'm thankful that we were able to get Deb Smith on to to speak for a bit.

10:08 *Nadia Narine*: So this is the beginning part. We'll just do as more of a meet and greet. Um, since there's such a small group, we'll probably get through it quite quickly, but that's alright.

10:18 *Nadia Narine*: Well, we'll make you as it is. So, as I mentioned, I'm the current president. I'm also the owner of Umar Food, Safety Services, a company that's been around.

10:28 *Nadia Narine*: Just over seven years and we focus primarily on auditing training and consulting primarily within the GFSI standards.

10:35 *Nadia Narine*: I've been with the Ofpa on the board since 2018, and a member for, well, over about 10 years, Um, why don't we go around and just do the board of directors? Since we have a couple of them on Mike, did you want to introduce yourself?

10:52 *Mike Byerley*: Okay. Hello there everybody. My name is Mike Byerly. I'm a consultant in food, safety and Occupational, Health and Safety and Human Resources consulting mostly in the hospitality industry.

11:05 *Mike Byerley*: I'm back on the board after a number of years so just started getting back into it in the last month and looking forward to seeing what's going to happen.

11:15 *Nadia Narine*: Okay.

11:16 *Mike Byerley*: Thank you.

11:18 *Nadia Narine*: Jacob.

11:21 *Jacob Barber*: Hi everyone. I apologize. I'm just getting on the road as well, so I'm gonna keep my camera off here but I am a new board of director this year and I am an account manager at Chem Station a cleaning and sanitizing chemical manufacturer based in Pickering.

11:41 *Nadia Narine*: Okay. Great. Thanks and welcome Debbie. How you doing Debbie?

11:47 *Debbie Bruce-Canadian Anaphylaxis Initiative*: And good. Thanks, Nadine. How are you?

11:49 *Nadia Narine*: Good.

11:50 *Debbie Bruce-Canadian Anaphylaxis Initiative*: I'm Debbie Bruce with the Canadian anaphylaxis initiative. So I I work at trying to make The community and everything, I can a little bit safer for those with life-threatening allergies.

12:06 *Debbie Bruce-Canadian Anaphylaxis Initiative*: And I've recently really figured out that food. Safety has a big part to play and expanding the foods that we have access to.

12:18 *Nadia Narine*: Great. Thank you. Marco.

12:29 *Nadia Narine*: Broker you there? Did you want to introduce yourself?

12:36 *Nadia Narine*: If you're speaking, you're on mute.

12:42 *Nadia Narine*: Okay. Why don't why don't we try Bahac? Did you want to introduce yourself to the group?

12:52 *Vahak Yeghoyan*: Sure. Yes, thank you for having me. My name is Mahaki going. I am with Remco Beacon. My colleague.

12:58 *Vahak Yeghoyan*: Deborah Smith is going to be given the presentation today. So I thought I'd log on. I am based here in Ontario Toronto and the kind of Remco vegan.

13:06 *Vahak Yeghoyan*: If you're not familiar with us, we do a manufacture color, coded tools material, handling, and cleaning tools, where for environments where hygiene and safety are

critical.

13:17 *Nadia Narine*: Great. Thank you. So Deb if it's okay with you just because we kind of went through the introductions for who's on maybe we'll just wait like a couple more minutes and then you can start I know that this is kind of a hidden mist, so it's early, we have time if that's okay with you.

13:35 *Debra Smith*: Absolutely, whenever you're ready?

13:42 *Nadia Narine*: while we're waiting debut, renewed as a as a member, you're a member right with those, sorry, I meant Debbie Debbie, Bruce

13:51 *Debra Smith*: I didn't, sorry.

14:00 *Nadia Narine*: Debbie, you're on you to for talking.

14:06 *Debbie Bruce-Canadian Anaphylaxis Initiative*: Sorry. Have I renewed us out to us.

14:09 *Nadia Narine*: That's okay. Or your current member correct.

14:13 *Debbie Bruce-Canadian Anaphylaxis Initiative*: Yeah. I believe.

14:18 *Nadia Narine*: Okay, great. Great Denise. I see you've joined on. Did you want to introduce yourself Denise?

14:30 *Denise Horseman*: Oh, hi there. Everyone. I'm Denise Horseman and I'm the administrator for the Ofpa. I've just been about a year in this role and I come from about ground.

14:39 *Denise Horseman*: role and I come role and And Of Foods Food safety. I worked with NSF for 15 years.

14:46 *Denise Horseman*: I worked with NSF for

14:52 *Nadia Narine*: Awesome. Thank you. Marla Marla? You just joined us? Did you want to just introduce yourself name company that you're with? A little bit. What the company does.

15:04 *Marla*: Sure, my name is Marla I'm working with Highbury Canco, and we're a co-packing company for food and

15:15 *Marla*: condiments and jars.

15:17 *Nadia Narine*: Okay, great. Thank you. And welcome. So as I would say we've started doing a little bit of the introductions for who's on line.

15:25 *Nadia Narine*: It is it's about eight after two right now. It's still kind of early and we do have people coming in slowly so we'll just give it a little bit of time, but really the just to give you guys an idea.

15:36 *Nadia Narine*: But what we're trying to do with the association is once a month, offer not just a presentation of possible with them information about the industry but an opportunity to be able to connect with members, you know, talk about anything that might be going on relevant in the industry.

15:53 *Nadia Narine*: And just a way of having the members meet and greet, we have our events that happened in the year, but those are two or three and not are two or three and not everyone gets to make it out.

16:02 *Nadia Narine*: So we felt that, you know, this would be a great way of you know networking and getting people to me one another

16:13 *Nadia Narine*: So we're gonna say, we'll give it a couple more minutes and then we will dive into the presentation.

18:26 *Nadia Narine*: Tap, Maybe you can start. If we have any others that join in. And there's time then we can do introductions after after your presentation.

18:35 *Debra Smith*: Yeah, absolutely. And okay. Let me just see how I can load up this presentation.

18:45 *Nadia Narine*: You should be able to share hope.

18:47 *Debra Smith*: Yeah, I just okay.

19:06 *Debra Smith*: Yeah, there we go. Hopefully it should pop up be. That's looking promising. Can you guys see that too?

19:12 *Nadia Narine*: Yes, we can see it.

19:14 *Debra Smith*: Fantastic. And okay. So I don't think you can see me, but you can see the

screen which is probably more important and thank you very much for inviting me here this evening, this afternoon, this morning, whatever time, it is with you guys.

19:28 *Debra Smith*: It's about seven o'clock in the evening here in there, in the UK is a real pleasure to be able to speak to you today.

19:36 *Debra Smith*: And just give you a little bit of background about myself. I'm a microbiologist by training. I started work in the food industry, working for a poultry processor in their micro labs and then work for the UK government in their Food, Safety Division for about 16 years before, moving on to a research organization called Camden Bri Here, you may have heard of and I was with them for nine years then for nine years as a research organization called Camden Bri here, you may have heard of and I was with manager in a hygiene department.

20:07 *Debra Smith*: And then I work for a danish-based company called Vcan who make equipment for the food industry and that's cleaning tools and food handling tools.

20:17 *Debra Smith*: We have a sister company, let's say

19:36 *Screenshot*: [view screenshot in Tactiq](#)

20:21 *Debra Smith*: Remco who are based in the US and so it's quite nice to be able to present on both sides of the pond and we'll see. This is the one for today.

20:30 *Debra Smith*: So the reason here today really is to share with you some important document developments while the related to hygienic design and global food, safety standard requirements.

20:41 *Debra Smith*: Safety And I'm sure that most of you. Involved in the food industry will know that hygienic design relates to how easy it is to clean something and that it needs to consider both the hygienic design of the equipment but also the materials of their construction.

21:03 *Debra Smith*: And by taking those two things into consideration, the application of hygienic design, should minimize the risk of product cross-contamination and result, in better, feed safety and quality.

21:15 *Debra Smith*: And I was very glad to see Debbie on board today from the allergen and anaphylaxis group, because I myself am analogy and sufferer.

21:25 *Debra Smith*: And I do believe that hygienic design. Can contribute to food safety, particularly, with regard, to allergen control.

21:32 *Debra Smith*: So globally there are requirements with regard to the materials that used in contact with food and the construction of food, processing and drug processing equipment and buildings and in Europe.

21:45 *Debra Smith*: These are the directives and regulations that apply but obviously the US will have similar legislation mostly contained within CFR Title 21.

21:58 *Debra Smith*: So for example, this one is related to food packaging and this one is related to the design and construction of buildings and facilities.

22:12 *Debra Smith*: In relation to guidance, the European Hygienic Engineering Design Group or EHEDGE provide. This guidance in Europe and some other parts of the world.

22:24 *Debra Smith*: Obviously in the US, the and in some other countries, 3A, Sanitary, Standards Inc, they supply similar guidance on hygienic design.

22:33 *Debra Smith*: There's also some guidance that's provided by NSF and ISO and BSI in their food equipment, standards and now GFSI are getting in on the act.

22:47 *Debra Smith*: And for those of you that don't know, GFSI are the Global Food Safety Initiative. And they are a non-profit foundation created in about 2000, which is managed by the Consumer Goods Forum.

23:02 *Debra Smith*: And they are a business driven initiative for the continuous improvement of food. Safety management systems worldwide. TFSI is operated through a collaboration of food, safety experts food, retail food, manufacturing and food, service providers.

23:22 *Debra Smith*: International organizations, academia and government. And I'm sure you'll be familiar with some of the GFSI recognized certification program.

23:34 *Debra Smith*: Owners like Sqf Brc and Fsse Twenty two thousand, there are actually a

growing number of others Currently, the only specific mention of hygienic design in these standards appears in the BRCGS and FSSE 22000.

*23:54 Debra Smith:* And these are in relation to cleaning equipment, If you're looking for in relation to food processing equipment, you'll struggle, which was a real surprise.

*24:05 Debra Smith:* So, for example, in the brcgs standard and this is the the old version. This is the version 8. We are expecting a version 9 to come into force later this year.

*24:19 Debra Smith:* You'll see very little reference to hygienic where you won't see a reference hygienic and design. It all you'll see, is it implied under this Section 4.6, which states

*24:31 Debra Smith:* that all equipment, shall we constructed of appropriate materials. And the equipment that is in direct contact with food, shall be suitable for food, contact and meet, like legal requirements where applicable

*24:48 Debra Smith:* And to date, most of the information related to hygienic design has been focused on the food processing equipment.

*24:55 Debra Smith:* But there's now realization that many other things. In the free processing, plant can be a source of contamination.

*25:03 Debra Smith:* So for example, the actual building itself, the walls and floors pipe work, the service, utilities and the personal hygiene facilities, bins workstations control panels, and even the cleaning equipment itself.

*25:19 Debra Smith:* So studies in the food production environment have also helped confirm this This study which some of you may have heard me reference before was conducted by the old Research Institute that I worked for Camden on behalf of the UK government.

*25:38 Debra Smith:* And they analyzed around 10,000 samples taken, from chilled, ready to eat food production sites, They found that the incidents of Listeria on food, production equipment, which is normally where we focus, our attention was very low.

*25:53 Debra Smith:* However, it was much higher on floors around 17% of the samples taken and

*26:02 Debra Smith:* for drains, which probably isn't a surprise is around 25%, But what was a surprise was that 47% of the cleaning equipment was found to be positive for Listeria?

*26:17 Debra Smith:* Moving on from that. These are all examples of badly, designed damaged or worn areas. Found in food factories that have been identified as i environmental sources of contamination.

*26:31 Debra Smith:* So the concrete floor around the drain in the top left has cracked really badly. And obviously now provides a place for dirty drain water and contamination to hide and be very difficult to remove.

*26:45 Debra Smith:* Additionally, the type of drain shown is what we call a slot drain, and this is only about five centimeters wide, so it's extremely difficult to clean.

*26:56 Debra Smith:* The water floor junction in the top right has been poorly installed and allows water and contamination to accumulate underneath and behind it.

*27:06 Debra Smith:* And it's also very difficult to access for cleaning because of the guardrail. And the drain in the bottom left hand corner has been deliberately welded shut.

*27:18 Debra Smith:* So now it's actually impossible to clean

*27:25 Debra Smith:* But hygienic design can continue to all aspects of the building. So here's a door frame that was found in a food plant that had had experienced a persistent problem with Listeria and during the refurbishment, the plastic door frame cover was removed and it revealed this rotten wooden frame with A, which was actually the source of the Listeria contamination.

*27:50 Debra Smith:* we also know that high-speed overhead roller doors, which are commonly used in food production facilities and may Spread contamination from the floor, especially in wet environments.

*28:04 Debra Smith:* When they are operated through the aerosols that they create, as they move up and down, or if they drip onto products, as they pass through the door, when being operated, When And in a recent study about 8.5% of freezer doors and door, seals were found

to be positive for Listeria.

28:22 *Debra Smith*: So it really is a matter that anywhere within your production area, could be a source for that contamination.

28:31 *Debra Smith*: Now we see a lot of badly designed and site constructed cleaning tools and utensils, and these two can be a major source and vector of contamination.

28:41 *Debra Smith*: So, the way that this broom handle screw thread, cover in the top left has been, designed means that it provides an ideal place for microbial biofilms to form.

28:53 *Debra Smith*: And in particular trying to clean up inside that green connector is virtually impossible. So you can get to the handle part, they're getting up inside the green connector is is yeah, virtually possible.

29:08 *Debra Smith*: And in the bottom right, this tool storage rail system was an ideal point for contamination to accumulate and be difficult to remove.

29:15 *Debra Smith*: And this system was seen in a And this system was seen in a dry goods factory, where it had led to pest infestation and an increased risk, of course, contamination from dry allergen debris,

29:28 *Debra Smith*: So, it's probably not surprising with GFSI. Being one of the, the leaders in terms of moving food, safety forward that they decided to convene a technical working group on hygienic design.

29:41 *Debra Smith*: And that was to develop benchmark standards for global food. Safety standards. Over the course of this work.

29:50 *Debra Smith*: The working group that was formed developed. Two new scopes and these were called J1 and J2 Now, J1 focuses on requirements for facility constructors and equipment manufacturers.

30:05 *Debra Smith*: So people that make the buildings and the equipment that goes into them, And it provides a new certification opportunity for those that supply, the food industry.

30:17 *Debra Smith*: J2 on the other hand focuses on requirements for the facility and equipment users. So the people that operate within the factory environment and use the equipment and that one builds on the existing GFSI benchmark requirements.

30:33 *Debra Smith*: Both scopes are organized in a very similar way and they are compatible with existing gfsight benchmarking. Scopes for those of you that are familiar with those and each one consists of three sections section, one is on hazard requirements.

30:48 *Debra Smith*: Section 2 on Food Safety, Management Requirements and Section. 3 on good industry, practice requirements, but all the focus on hygienic design

31:01 *Debra Smith*: That escapes had been built around this facility equipment hygienic cycle. So I'm going to talk you through this cycle and we can start at the top of the circle by identifying the intended use of the building or the piece of equipment to be designed.

31:19 *Debra Smith*: Now, that means that we're limiting the use of that building, or that piece of equipment to a specific purpose within this approach.

31:29 *Debra Smith*: Then we need to undertake a risk assessment against that specific purpose by identifying the hazards associated, with the building or the equipment that might be present or generated or transferred to the food product.

31:47 *Debra Smith*: Once these have been identified and risk rated, we're then going to apply the hygienic design principles to try to mitigate as many of those risks as possible.

31:59 *Debra Smith*: we then need to take that hygienic design and construct the building or equipment hygienically, So that we don't introduce hazard into it.

32:09 *Debra Smith*: We also need to ensure that we don't do that when we're building or installing or commissioning the building or the equipment.

32:18 *Debra Smith*: We then need to consider any remaining hazards. And unfortunately there there will always be some remaining houses because particularly for machinery that moves and the moving parts need to be guarded from a health and safety point of view, but the guard then becomes something that needs to be removable so that cleaning can take place.

32:38 *Debra Smith*: So you might get rid of one hazard, but then maybe you introduce another Ongoing hazard mitigation is usually achieved through maintenance including cleaning.

32:51 *Debra Smith*: and then finally, we have the management of change where we need to periodically reassess, whether the buildings or equipment are still fit for their intended purpose, And one of the key recommendations made by the Hygienic Design Working Group.

33:08 *Debra Smith*: Was the need to assemble a multidisciplinary team similar to those that. We use to develop hazard plans to work through this hygienic design cycle.

33:20 *Debra Smith*: there was a realization and I'm sure this will resonate with many of you that the task could often been left in the hands of engineers with little or no food, safety related, knowledge or experience.

33:34 *Debra Smith*: And that to achieve a truly effective outcome, many other experts needed to be consulted.

33:44 *Debra Smith*: And providing the relevant knowledge will be another key component of these benchmark requirements. So we need to make sure that the people involved in that team have the awareness of the legal and industry standard requirements and an understanding of hygienic design principles.

34:06 *Debra Smith*: So, current 3A and EHEDGE, standards and guidelines will play a key role in providing this knowledge. And in defining, the hygienic design requirements for GFS.

34:16 *Debra Smith*: I recognized food, safety standards, the standards auditors and food equipment, and facility manufacturers. These are some of the relevant EHEDGE guidelines and I'm sure there are many others available through 3A and NSF.

34:35 *Debra Smith*: I'm also sure that the existing guidance and training available will require some revision and that new material may also need to be developed.

34:45 *Debra Smith*: So if you have any hygienic design, expertise to share, you may well be in demand. Of course this will have very significant implications for the food industry.

35:03 *Debra Smith*: There's going to be a greater focus on hygienic design during gfsi recognized food, safety audits and and there will be a need to source members of that multidisciplinary team.

35:16 *Debra Smith*: They'll also be a requirement to review and apply food. Safety risk assessments related to hygienic design, both to new and legacy buildings and equipment from farm to fork.

35:28 *Debra Smith*: So it's a fairly broad scope. And some things may not come up to scratch and will need to be upgraded or replaced.

35:38 *Debra Smith*: And there will be a need to provide training related to hygienic design for everybody. That's involved. Like all change, I'm sure there will be fear of the unknown and initial resistance to these scopes and consequently don't panic.

35:56 *Debra Smith*: Both scopes are currently voluntary. However, I know that Gfsi and the hygienic design community, in general, really believe that formalization of what many companies already do actually to a greater or lesser extent will drive future food, safety and ultimately lower costs and provide a more efficient food, production platform, So we were therefore, ask anybody in the industry to support the scopes

36:05 *Screenshot*: [view screenshot in Tactiq](#)

36:27 *Debra Smith*: and try to encourage Cpos like Sfq and Brc to adopt them. So I've given you a brief introduction to the two new GFSI Hygienic Design Scopes.

36:42 *Debra Smith*: And what I will do when I share this presentation with Nadia, at the end

36:10 *Screenshot*: [view screenshot in Tactiq](#)

36:46 *Debra Smith*: is include an appendix, which includes some key slides from a presentation given by Professor John Holer at the 2021 European IFP event.

36:58 *Debra Smith*: And John is the principal corporate scientist for the Cares Here, group, and he's the ex-chair of the GFSI Hygienic Design.

37:07 *Debra Smith*: Technical Working Group, and his slides will provide you with further

information about each step of that

36:21 Screenshot: [view screenshot in Tactiq](#)

37:14 Debra Smith: hygienic cycle. That I talked to you through. So many thanks for your attention if

36:42 Screenshot: [view screenshot in Tactiq](#)

37:20 Debra Smith: you'd like any further information on the hygienic design and the gfsi escapes, please check out the links below.

37:29 Debra Smith: And obviously, I'm here now to answer as many questions as I can from you today. So, thank you for that and I'll now stop sharing. Go back to. Thankfully go back to.

37:43 Nadia Narine: Yeah.

37:43 Debra Smith: Seeing anyone?

37:44 Nadia Narine: Thank you so much Deb.

37:26 Screenshot: [view screenshot in Tactiq](#)

37:47 Nadia Narine: I didn't say the relationship but Deb and I have worked very closely on the Hygiene and sanitation PDG at the IFP over the last few years.

37:56 Nadia Narine: And I recently I moved out of that role last last summer but Deb has been a very significant contributor to that PDG.

38:06 Nadia Narine: So I knew she would be fantastic and it's a shame that we don't have a large audience today, but we are going to share it with our, our association in the membership area.

38:15 Nadia Narine: So they'll still get the information. But if anyone has any questions now, feel free to ask out.

38:20 Nadia Narine: She's you know, live and available right now. So love. Debbie. Did you have W? Did you have a question?

38:27 Debbie Bruce-Canadian Anaphylaxis Initiative: Sure. I do. Of course the the increased attention to hygiene because of covid has certainly helped those of us with allergies Those of As there's way, more attention paid at the moment.

38:42 Debbie Bruce-Canadian Anaphylaxis Initiative: And I was wondering, if you have come across, I sat in, on a presentation of using ozone, as a means to control all the bacterias, and And I wondered if you had come across that and what your thoughts were.

38:59 Debra Smith: We have come across that and in fact, when I was working at Camden, we did some trials.

39:04 Debra Smith: Where we looked at ozone as a whole room, disinfection technique for bacterial contamination. And in those trials we used stainless steel discs that we inoculated with bacteria different types.

39:17 Debra Smith: Gram positive gram-negative dotted them around the room in different orientations and then gassed the room with ozone and And then The results of that those trials and equipment that I've seen trial pretty since then.

39:35 Debra Smith: I've shown it quite successful. The only real considerations have to be that there's a, quite a long

39:03 Screenshot: [view screenshot in Tactiq](#)

39:41 Debra Smith: exposure time. So you need the right concentration for the right time, which actually is true of any chemical disinfectant.

39:48 Debra Smith: And but also you've got the occupational risk and you have to have an area that you need.

39:54 Debra Smith: You can shut off completely and isolate. So you can fill it full of the ozone. Leave it like that for a while without people.

40:03 Debra Smith: And then be able to get rid of the guests before people like go back in again. But in terms of it's actually efficacy in in killing the OR Inactivating killing.

40:12 Debra Smith: Whichever you want to to go for of the bacteria? Yeah, quite effective.

40:16 Debbie Bruce-Canadian Anaphylaxis Initiative: So it sounds like it would be a good

combination because I imagine it would get in the nooks and grannies.

40:22 *Debra Smith*: It would because it's a gas, a bit like hydrogen peroxide, it can. It's better than your fogging techniques where you actually had a chemical spray and and those worked quite well on on, you know, the fat surface, where they could settle.

40:35 *Debra Smith*: Obviously, they couldn't get to the underside or in the nooks and crannies like a gas can, but it is still very important to remove the organic matter first.

40:42 *Debra Smith*: So you do need to clean before you again like any disinfection. Technique You need to clean first before you disinfect.

40:51 *Debbie Bruce-Canadian Anaphylaxis Initiative*: Okay, thank you. Okay.

40:56 *Nadia Narine*: The other questions for Debbie or Deb? I have to keep the straight because we have W.

40:59 *Debbie Bruce-Canadian Anaphylaxis Initiative*: Let's get confusing.

41:01 *Nadia Narine*: Haha. For Deb. Any questions for her?

41:07 *Mike Byerley*: If I might, I just wanted to vote for it. My other phone ring. Sorry, I'll come back.

41:14 *Debra Smith*: That's so difficult.

41:15 *Nadia Narine*: Okay, well you can just send me when it stops ringing, unless someone else has a question.

41:23 *Nadia Narine*: I like the references that you used within the GFSI standards, I work very closely with BRCA as an Ssq Fsse a bit but more so with the rcg as an Ssq and I would agree, there's a lot more if emphasis on design within the BRCA standard Although the intention is within the SQL standard, it's not explicitly listed.

41:44 *Nadia Narine*: So it's not there for, you know facilities, you know in right in front of them to incorporate that with Issue 9, there's not going to be, there's gonna be some changes of course, but there's I don't see any changes specifically around that area but it'll be interesting to see how the other standards if they decide the other standards if they decide to Ssq and I would agree, there's a lot very closely with BRCA as an Ssq Fsse a bit but more so with the rcg as an more if emphasis on design within the BRCA standard Although the intention explicitly listed.

42:04 *Nadia Narine*: is within the SQL standard, it's not So it's not there for, you know facilities, you know in right in course, but there's I don't see any front of them to incorporate that changes specifically around that area be, there's gonna be some changes of with Issue 9, there's not going to but it'll be interesting to see how adopt that type of origin in the future.

42:07 *Debra Smith*: Yeah. I've just done and just spend some time. Reviewing BRC version 9. Is that the one you're referring to?

42:15 *Nadia Narine*: Yeah.

42:16 *Debra Smith*: Yeah. And there are a few there is definitely going that way and I have been assured. We actually put together a joint and response from the Ehedge.

42:26 *Debra Smith*: You can Ireland group and and he had

42:27 *Nadia Narine*: Okay.

42:30 *Debra Smith*: headquarters in Netherlands and sort of trying to even more emphasis on hygienic design. But I have insured that the

42:37 *Nadia Narine*: Right.

42:40 *Debra Smith*: That you know you have a guidance note that goes along with the standard for apparently, there's

42:45 *Nadia Narine*: Right.

42:46 *Debra Smith*: going to be a lot more mention of Hygienic design within the guidance document that accompanies the new standard. So fingers crossed, fingers crossed.

42:53 *Nadia Narine*: Right. The only challenge with that though. As so I actually, I audit to the standard and I trained and consult, and as an auditor, we audit to the standard, right? So even if a site, your whole, we're just hoping that the sites are going to be utilizing the guidance, right? The guidance is available, but if it's not in the standard and they don't utilize the guidance, and



it's almost like and we can't even suggest it because we're not allowed to suggest and the guidance is guidance.

43:15 *Nadia Narine*: So even though it's there, they don't have to use it, right? So it's it's a hit or miss but it's good that they'll have the guidance available and when we're doing the trainings, you know, for sites, we will have to emphasize to, to reference, at reference at least and to take will have to emphasize to to standard and I trained and consult, standard, right? and as an auditor, we audit to the The guidance is available, but if So even if a site, your whole, we're to be utilizing the guidance, right? don't utilize the guidance, and it's just hoping that the sites are going it's not in the standard and they So it's it's a hit or miss but it's it because we're not allowed to have to use it, right? almost like and we can't even suggest So even though it's there, they don't suggest and the guidance is guidance.

43:30 *Nadia Narine*: trainings, you know, for sites, we good that they'll have the guidance available and when we're doing the advantage of the guidance.

43:31 *Debra Smith*: Me, I didn't realize that that was

43:34 *Nadia Narine*: Yeah.

43:34 *Debra Smith*: the case. Oh, that's such a shame and I'm even more. Glad now that we made such a noise about the, the actual

43:41 *Nadia Narine*: Yeah, if it's not in the standard, a lot of sites sometimes will follow the guidance to a tea and implement everything in the guidance.

43:48 *Nadia Narine*: And then if we raise not, it's a guide, right? So if it may, or may not be appropriate for the facility, and if it's not appropriate, we'll raise an awk performance and they'll say Oh but you know we follow the guidance system, the guidance.

43:57 *Nadia Narine*: Yeah. But you have to make sure it's tailored to your facility, right. So even if you implement everything in the guidance it's not a sure thing that you're not going to get enough performance because it has to be appropriate.

44:07 *Nadia Narine*: So

44:09 *Debra Smith*: Crazy.

44:10 *Nadia Narine*: Like are yours. Are your phone still ringing there? Mike You're on mute, if you're speaking.

44:27 *Debra Smith*: And maybe you took the call.

44:29 *Nadia Narine*: Yeah. Mike did you want to ask the question or if anyone else has a question, feel free to Or a comment feedback anything at all.

44:38 *Mike Byerley*: Hi sorry. It was a doctor calling that we were waiting for a call from so had to take that a family help family health

44:43 *Nadia Narine*: Okay.

44:44 *Mike Byerley*: experience.

44:44 *Debra Smith*: Thank you.

44:45 *Mike Byerley*: No, what I just wanted to say Deborah is is I'm glad that to see this stuff is coming out because I've been for years in in working in the hospitality industry and dealing with these audits and that so often it's like who the hell is designing? This stuff no idea what they're doing.

45:03 *Mike Byerley*: So I'm glad to see that this is out there and there should be more of it. So thank you very much. It was a good presentation. I enjoyed it.

45:10 *Debra Smith*: Thank you and I couldn't agree more. I've been going into food factories for, probably 30, odd years, and To my mind, there's still a huge amount to do and there are some really good companies out there Beulah of one company in Europe.

45:27 *Debra Smith*: I know that make fantastic hygienic design equipment, but that all the legacy equipment is one of the biggest problems to be honest.

45:35 *Debra Smith*: And how they deal with the legacy equipment, especially in well-established, and things like bakeries, and dairies, where they've been doing the same thing for many, many years, and they're having to deal with poor infrastructure and and sort of fixes they

go along.

*45:49 Debra Smith:* So there's a lot to do. So there's a lot

*45:52 Mike Byerley:* And that's when you get that, we've always done it. This way. We're reply.

*45:57 Debra Smith:* Absolutely.

*46:00 Nadia Narine:* All right. Well, thank you again, Dad. I appreciate you taking the time and out of your evening to do this.

*46:05 Nadia Narine:* And we will post in our members area and again, thank you. So there, I don't know if there's any other questions, I'm making the assumption because it was a bit of a silence before Okay, great.

*46:18 Nadia Narine:* So yes. Thank you again and thanks everyone for attending the the first one that we're having. And I'll look forward to seeing you next month. Thank you.

*46:29 Debra Smith:* Bye.