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Food Protection
Association

64th

Annual
Conference

FALL FOOD SAFETY SYMPOSIUM & AGM



ONTARIO FOOD PROTECTION ASSOCIATION

Ontario Food Protection Association

P R E S E N T S

64th Annual Symposium & AGM



Leading Through a Pandemic, A Food Safety Challenge



Embassy Grand Convention Centre, Brampton, ON
November 18th, 2021

8:00am – 6:00pm

Schedule

64th Annual OFPA Conference

Ontario Food Protection Association

Thursday, November 18, 2021 - MORNING

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 will provide 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 will share an update on their status and the reasons and benefits as why these features are important to the food industry, including: <ul style="list-style-type: none"> ▪ 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. Join OFPA Director, Paul Damaren from PJRFSI as he hosts a panel discussion with the top GFSI recognized standard owners today. Paul will interview representatives from SQFI, BRCGS, FSSC, CanadaGAP, IFS & GlobalGAP and talk about the challenges they faced globally when our industry was forced to rethink the logistics of certification and move to a virtual stage. We will also be speaking about top non-conformances globally and the very future of their standards- Panel Moderator – Paul Damaren, Director, OFPA Panelists include: <ul style="list-style-type: none"> ▪ 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 <ul style="list-style-type: none"> ▪ 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

Schedule

64th Annual OFPA Conference

Ontario Food Protection Association

Thursday, November 18, 2021 - AFTERNOON

	Afternoon Program Moderator, Laurie Sawyer, Director, OFPA
11:55 – 12:00 pm	Diamond Sponsor Presentation – SaniXperts, Ninaf Youkhana, Director of Training/Area Manager
12:00 – 1:15 pm	Lunch, Networking & Exhibits
1:15 – 2:05 pm	Environmental Hygiene Monitoring: Rationale and Tools to Verify and Validate Your Program Charles J. Giambrone, VP, Technical Services, Rochester Midland Corporation Charles will provide 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 will also discuss 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, SmartFoodSafe
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 behaviour as many of us shifted to online shopping for our food purchases. Join Megan Saunders as she explores how this shift has changed our shopping experience and the consequences specifically related to food claims. In this panel discussion Megan will interview 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. We will also uncover 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: <ul style="list-style-type: none"> ▪ 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	Loblaws Supplier Standard Expectations - Andrew Clarke, Director, OFPA & Sr. Director, Quality Assurance, Loblaw Companies Limited Andrew will discuss the fundamental food safety and quality requirements necessary to become an approved Loblaw Control Brand Vendor. He will deliver an overview of the Loblaw control brand audit program and the context of how the program recognizes and complements GFSI certified audits. He will provide 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 , Laurie Sawyer, Director, OFPA Grand Prize Draw
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

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- 18** Session 5: Loblaws Supplier Standard Expectations

LEADING THROUGH A PANDEMIC, A FOOD SAFETY CHALLENGE

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letter from the president

Welcome message from the 2021 Acting President, and 2022 President of the OFPA

To my OFPA Board of Directors, Members, Non- Members, Speakers,
When the OFPA Board Planning Committee (Lead by myself, Aaron Aboud, Andrew Clarke, Jessica Burke, Megan Saunders, Paul Damaren, and our Admin- Denise Horseman) began planning this year's Annual General Meeting, we had high hopes that by this time we would be back to full normalcy. We reviewed our attendance and member engagement, and as well as the feedback from the 2020 virtual Annual 63rd AGM. We then started planning to create an even better event for 2021. This year's Annual meeting and 64th AGM, has been adjusted to suit our current climate with an in person and virtual attendance. We are excited you can attend.

Before, we dive into this day. I wanted to also take the time to reflect on the past year. I would like to thank Joe Myatt, our past president, for his leadership in the year 2020 to September 2021. These were trying times to navigate the association. Since our associations existence historically relied on events, the inability to have these essential events put us in a situation where we had to think about the future of the association. COVID19 hit the association quite hard, but we are back with your support. As the acting president for 2021 and the incoming president for 2022, myself and the current board are excited to be relaunching our membership with new opportunities. If you are currently not a member, I hope this event will sway you to join. We have many exciting changes we are planning to bring including monthly e-blasts (informative), in addition to our bi- annual newsletters, bi- weekly members discussions (featuring speakers from industry on relevant topics, and an opportunity for members to network- virtually), plus revamping our membership area to provide more information. We are so excited to see you all again, and we have been working hard to provide you information relevant to our industry. As well as to continue increasing engagement and fostering close connections between our members. The mission of the OFPA is: "The Ontario Food Protection Association will represent industry, government and academia by bringing professionals together in a forum to promote, educate and communicate innovation in food safety." OFPA's objectives are:

- To assist in improving the professional status of those involved with food safety.
- To collect and distribute to its members and interested parties, information pertaining to sanitation and food safety.
- To encourage improvements in food safety practices.
- To provide a forum to discuss current concerns in food protection and other topics of mutual interest.
- To communicate with various regulatory agencies on issues of sanitation and food protection.
- To collaborate with other professional groups in development and advancement of public health, food safety practices and general and environmental sanitation.

OFPA is a non-profit educational association. For that reason, your 2021 OFPA Board of Directors has voted to have this event in person in line with government guidance as well as a virtual option.

On the agenda today are some of the top global food safety speakers for the first time in one room in Ontario. It has been a long time coming. I would like to personally thank those speakers that flew in for today's event. We kick start the day with a discussion from GFSI and move on to our GFSI panel discussion with the standards then moving into our AGM for our members at lunch. In the afternoon we will start with an engaging discussion on Environmental monitoring followed by our second panel discussion on claims. We end the day hearing from Canada's largest grocery retailer Loblaws on supplier expectations.

The planning committee has worked all year to bring this to you, we hope you enjoy the day.

Sincerely,
Nadia Narine
2021 Acting President, 2022 President

the speakers



Erica Sheward

Erica currently serves as a GFSI Director and is a member of the Consumer Goods Forum's senior leadership team.

Erica is an internationally renowned expert in food safety management. Immediately prior to joining GFSI, she worked as a senior executive at Leatherhead Food Research, part of the Science Group, a food and beverage consultancy business.

Prior to that, Erica worked in both academia and the public sector, having spent six years at two UK universities as a food safety specialist, followed by five years at the UK Government's 'Office for Product Safety and Standards'. Erica has over 20 years of experience in the food safety industry prior to her role at GFSI.



Jessica Burke

With over 18 years of experience, Jessica began her career in an environmental and food testing laboratory.

Following that, she held various roles in quality assurance and food safety in the food manufacturing industry, where she helped multiple companies strengthen their food safety systems and achieve GFSI certification.

Jessica has held multiple roles within BRCGS, including Technical Specialist for the Gluten-Free Certification Program and Plant-Based Global Standard, and Senior Technical Manager for the Americas region. In her current position as Delivery Partners Relationship Manager, her role is to support BRCGS Delivery Partners in delivering world class service, through collaboration, facilitation and technical education.

the speakers



LeAnn Chuboff

LeAnn has over 30 years of foodservice experience specializing in supply chain food safety and quality assurance and is responsible for the technical elements of the SQF program including the development, maintenance, and technical support of the SQF Program.

LeAnn is active with many organizations including GFSI, AFDO and the International Association for Food Protection.

She sits on several committees to enhance policy and develop programs for the industry to help protect public health.



Heather Gale

Heather has worked with Canada's horticultural industry for 20 years.

She is the Executive Director of CanadaGAP, the food safety program for fresh fruit and vegetables.

Her career with the horticulture sector began in 2000 with the Canadian Horticultural Council, where she worked in communications, issues management and food safety.

Heather currently serves on the Board of the Canadian Supply Chain Food Safety Coalition and several GFSI Technical Working Groups.

the speakers



Rebecca Anderson

Rebecca is GLOBALG.A.P.'s technical expert, liaison, and trainer for the North American marketplace.

Rebecca joined GGNA in October 2016 working in standard development, managing the National Technical Working Group, and supporting Producers, Certification Bodies, Farm Assurers.

Rebecca has been in the food sector for 10 years and she has a B.Sc. in Agriculture Science from California Polytechnic State University and is an MBA/MPA candidate at Presidio Graduate School.



Pius Gasser

Pius Gasser has over 40 years of experience in the Food Industry. Since 2000, he has owned and operated GCP Consulting, a Management Consulting Company that specializes in Management Coaching, Training, and Food Safety Implementations.

Additionally, in 2015, he was appointed by International Featured Standards to head their North American Technical Services for IFS PACsecure and IFS Logistics. Pius is an Approved Trainer Provider (ATP) for IFS, as an industry trainer for IFS Food, IFS PACsecure, and IFS Logistics, and is qualified to instruct Trainers, Consultants and Auditors for IFS PACsecure and IFS Logistics. He is also an Approved Instructor for the trainers of Internal and Lead Auditors. Additionally, Pius is a HACCP Trainer of the International HACCP Alliance (GMO) and he also provides coaching in Risk Assessment, Root Cause, and GMP. Pius's unique style, where he shares his experiences from the industry, is well received by the attendees.

His extensive knowledge of the Food Industry and his unique leadership and management style come from his varied experience throughout different areas, positions, and industries.

the speakers



Jacqueline Southee

Jacqueline Southee is the North American representative for FSSC 22000, the globally recognized GFSI benchmarked food safety certification system.

Based in Washington DC, Jacqueline works to build a broader understanding of how accredited FSSC 22000 certifications can contribute to global harmonization in food safety, forge international compliance and meet the needs of the public and private sector.

A native of the United Kingdom, Jacqueline graduated with a BSc in Agricultural Science, and a PhD in Animal Science from the University of Nottingham, and has a background in transatlantic business development.



Charles J. Giambrone

Charles Giambrone received his M.S. degree in Microbiology from Rutgers University in 1978, where his research focus was applied and environmental microbiology. He received his B.S. degree in Biology from Long Island University in 1976, Summa cum laude. Charles is the VP of Technical Services for Rochester Midland Corp.

His role with RMC includes Audit Guard programs for many food & beverage processors, and has included extensive training in GMPs, Allergens, Molds and Biofilms, Listeria control, Sanitation, and is A.I.B. certified in Food Security.

His role includes working as a technical marketing liaison with R&D in new product development, and field trials. He also has extensive working knowledge of food safety issues and applications including HACCP training, a certified SQF Consultant for several years, BRC certified, and a Lead Instructor for PCQIs under FSMA Human Foods.

Charles is an active member of the American Society of Microbiologists, International Assoc. for Food Protection, and International Society of Beverage Technologists. He sits on the Sanitation PDG, Produce Safety, and Hygienic design for IAFP. He has written over 15 technical articles for Food Safety & Quality magazine, plus a recent May 2021 article in Compressed Air Best Practices on Microbial testing of Compressed and High Risk Ambient Air systems.

the speakers



Richard Rabkin

Richard Rabkin is the Managing Director for the Kashruth Council of Canada, commonly known by its kosher symbol "COR."

Richard obtained his law degree with the University of British Columbia and his Master's in Business Administration from York University's Schulich School of Business.

Richard works with many of COR's certified kosher certified companies including Pepsi, Heinz, Kraft and Kellogg's to expand their kosher programs.

He is also responsible for managing the day to day affairs of Canada's largest kosher agency.



Maureen Kirkpatrick

Maureen is the Quality Standards Program Manager at The Big Carrot Natural Food Market, a worker-owned natural food store in Toronto's East end.

The Big Carrot certifies its processing to the Canada Organic Standard and Maureen oversees this dynamic organic program, reviews incoming products, staff education, as well as promoting the numerous sustainable food initiatives that the Big Carrot values.

Organic agriculture is at the core of these values. Maureen is proud to serve on the Board of the Canada Organic Trade Association and the Non-GMO Project.

She is equally passionate about supporting the work of the Canadian Biotechnology Action Network and serves on the CBAN Steering Committee.

the speakers



Melissa Secord

Melissa is an approachable non-profit/charity executive who loves to make things happen.

She truly enjoys making connections and partnerships that are win-win-win for everyone. Melissa has 20 years+ of experience with association management and governance, fundraising, strategic planning, advocacy, government, and stakeholder relations.

Further expertise with marketing/communications, event management including trade shows, sponsorship and partnership development, membership recruitment and retention programs, education and project management.



Joel Aitken

Joel is Division Manager - Evaluations English Canada with Ecocert Canada, managing a team of organic inspectors from coast to coast. He started with Ecocert as an organic inspector and completed organic inspection of farms, processors, and input suppliers since 2010 when he completed the IOIA organic inspection training program. He also works as a certification consultant helping start-ups and established businesses develop their organic system plans and record keeping systems.

He has a Master of Science (2014) and Bachelor of Science in Agriculture (2010), both from the University of Guelph. He has completed research on organic farm nutrient cycles and world crops marketing channels in the GTA.

He is actively involved in the alternative agriculture sector as a board member of the Organic Council of Ontario and livestock standards technical committee member for the 2020 review of the Canadian Organic Standards. He strives to promote sustainable local food systems in all of his daily activities for the betterment of our ecology, our health and our economy.

the speakers



Muhammad Sabir Ali

Muhammad Sabir Ali is the President of the Islamic Food and Nutrition Council of Canada for the past 15 years.

Mr. Ali, received his PhD in Animal Sciences and Industry from Kansas State University Manhattan Kansas USA in 1991. Muhammad has over 30 years of experience in food industry in Research and Development, Quality Assurance, Procurement, and plant operations. He has worked with many companies in UAE, Malaysia, Pakistan, and Canada. Muhammad has travelled most countries in the world in connection with Food Safety and Halal Audits of food, nutritional supplements and cosmetic manufacturing plants.

He is a member of Canadian Poultry and Egg processors association, Canadian Meat Council, Institute of Food Technologists, American Society of Microbiologist and Canadian Institute of Food Science and Technology.



Andrew Clarke

Andrew is the Senior Director Quality Assurance at Loblaw Companies Limited where he heads a dedicated team responsible for supplier approval, performance management and overall safety and quality of products.

During his career Andrew has worked in a variety of roles associated with food safety and quality management including food manufacturing, food service and retail sectors, and also in food law enforcement for the UK Food Standards Agency. In addition to his day job, Andrew is active within the wider industry having previously contributed to several GFSI technical working groups and is currently co-chair for the GFSI Stakeholder Advisory Forum and has been an active contributor to the BRC Global Standards North America Advisory Board for many years.

Andrew is a Fellow of the Institute of Food Science and Technology and a 10-year member of the International Association for Food Protection (IAFP).

Andrew was awarded the BRC GS CEO Award in 2019 and in 2020 was the recipient of the IAFP Harold Barnum Industry Award, awarded for dedication and outstanding service to the public, IAFP and the food industry.

64th Annual Symposium & AGM Planning Committee



Nadia Narine

Owner & CEO
Lumar Food Safety Services Ltd.



Paul Damaren

Senior Vice President, Food Safety & Supply
Chain, Perry Johnson Registrars Food Safety Inc.



Aaron Aboud

Quality Assurance Manager
at Trophy Foods Inc



Meggan Saunders (Ruddy)

Innovation Quality Manager at
Restaurant Brands International



Andrew Clarke

Senior Director Quality Assurance
Loblaw Companies Limited



Denise Horseman

OFPA
Board Administrator



Jessica Burke

Delivery Partner Relationship Manager
At BRCGS



Anal Dave

Director of Food Safety & Quality at
The Original Cakerie

2021 List of Sustaining Corporate Members (to October 28, 2021)

3M	Innovation Diagnostics
AAPS (Academy of Applied Pharmaceutical Services)	Lawrie Insurance Group
AFCO	Loblaw Companies Limited
AFL (Agriculture & Food Lab Services, University of Guelph	Meat & Poultry Ontario
BRCGS	Maheu & Maheu Pest Management
Bureau Veritas	Navigate Food Safety Solutions
Canadian Corrugated and Containerboard Association	OpSense
Chudleigh's	Orkin Canada
Dessert Holdings	Piller's Fine Foods
Diversey	Perry Johnson Registrars Food Safety, Inc.
Embassy Ingredients	Sani Marc
Eurofins	Sanitation Pros
Food Vision Inc.	Sanixperts
Furlani Foods	Scigiene
Gardex Inc.	SC Johnson Professional
GFSR	SCS Global Services
GoodLeaf Farms	SmartFoodSafe
Grand River Foods	StepUp Learning Company
GRMA (Global Retailer and Manufacturer Alliance)	Sterilex
Halton Region Health Department	Sysco
Hela Spice	Tewari Systems Global Inc.
Highbury Canco	TrainCan Inc.
IFSS (Infinite Food Safety)	TreeHouse
	Trophy Foods
	WML Food Safety Consulting
	Yoso

Participant Passport Questions

3M

Q: The 3M Petrifilm Plate Reader Advanced can enumerate plates in ___ Seconds or less?

GFSR

Q: What is the newest resource Global Food Safety Resource offers?

Lumar

Q: What does Lumar stand for?

SaniExperts

Q: What are the nine-steps to the sanitation procedure?

Micronostyx

Q: Who is the inventor of Chromogenic Media?

Romer Labs

Q: Ask me about any of our products displayed that may interests you.

AGAT

Q: How many years has AGAT been providing analytical services to Canadians?

TAG The Acheson Group

Q: Where can you find TAG Talks Q&A videos on food safety and public health topics?

BRCGS

Q: When will the BRCGS Food Issue 9 Audit take place (Month and Year)?

Abell

Q: How long has Abell Pest Control been in Business?

AIB

Q: Who's AIB International?

Neogen

Q: How many environmental monitoring solutions Neogen can provide?

Orkin

Q: What do pests need to survive?

Merieux

Q: How many Merieux NutriSciences locations are there in North America?

Eurofins

Q: How can Eurofins shorten our TAT for pathogen testing?

Sani Marc

Q: What makes Sani Marc so unique among sanitation products providers?

Smart Food Safe

Q: What feature you would like to see in a food safety software which can help manage your food safety program better and cost effectively?

AFCO

Q: What does AFCO provide to food manufacturers?

JDB Enterprise

Q: What is a Biofilm?

Safefood 360°

Q: What is Safefood 360's latest product release to expand its solutions stack?

SC Johnson

Q: When did Deb products become a part of the SC Johnson Family

TrainCAN Inc. Q: Why is the passing grade for a TrainCan BASICS.fst food handler certification exam 4% above the provincial requirement?



ONTARIO FOOD PROTECTION ASSOCIATION |

OFPA MEMBERSHIP BENEFITS

Sixty-three 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, 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 of Ontario.



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 and build your network.



LEARN

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



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.

Follow the link to join OFPA today:
<https://ofpa.on.ca/join/our-members>