



2022 OFPA Spring Technical Meeting & Kingsbury Video Competition - Agenda

7:00 – 8:00 am	Registration and Breakfast
8:00 – 8:20 am	<p>Welcome and Introduction – <i>Gwynne Sitsker, Vice President, OFPA</i></p> <p>Membership – <i>Megan Saunders, Director, OFPA</i></p> <p>Fall Meeting & 65th Anniversary - <i>Aaron Aboud, OFPA Director & Event Lead</i></p>
Morning Program Moderator – <i>Brett Dooley, Director, OFPA</i>	
8:20 – 9:05 am	<p>Morning Keynote Presentation</p> <p>Challenging the Conversation for Food Safety Leadership</p> <p>Our greatest challenge in food safety isn't what we expected it to be, worsened by the pandemic, the labour and skills shortage is our greatest risk.</p> <p><i>Doug Alexander, Vice President Technical Services, Belmont Food Group</i></p>
9:20 – 9:30 am	<p>Platinum Sponsor Presentation</p> <p><i>Sherif Morcos, President & CEO, Sanitation Pros</i></p>
9:30 - 10:10 am	<p>Effective Food Plant Sanitation</p> <p>There are several reasons “why”, as food manufacturers, we clean our facilities: consumer and customer protection, brand and company protection and conformance to regulatory requirements. Food manufacturers understand that there are hazards associated with certain food ingredients and to the manufacturing process so they will develop effective plant sanitation procedures to assure food is manufactured under sanitary conditions.</p> <p><i>Michael Cramer, Retired Food Safety & Quality Professional</i></p>
10:10 – 10:40 am	Nutrition Break, Networking & Exhibits
10:40 – 11:55 am	<p>Women in Food Safety Culture – Panel Discussion</p> <p>Has your team embraced and fostered a food safety culture? Can you be confident that your team will continue to prioritize food safety no matter what disruptions come along? If you have questions regarding food safety culture and implementation, this dynamic panel of successful women, will provide an insightful conversation around embracing food safety culture and making it your own destiny.</p> <p>Panel Moderator - <i>Laurie Sawyer, Director, OFPA</i></p> <p>Panelists include:</p> <p><i>Lone Jespersen, Principal, Cultivate Food Safety</i></p> <p><i>Olawumi (Wumi) Yusuff, Senior Manager, Food Safety, Ferrara</i></p> <p><i>Brita Ball- Principal Consultant, Advancing Food Safety Culture, Brita Ball & Associates, a division of Transcendent Initiatives Inc.</i></p> <p><i>Katherine Di Tammoso, Senior Director, Safe Products and Supply Chains, Walmart Canada</i></p>
11:55 am -12:05 pm	<p>OFPA Financial Update</p> <p><i>Gwynne Sitsker, Vice President & Treasurer, OFPA</i></p>
12:05 – 1:05 pm	Lunch, Networking & Exhibits

Afternoon Program Moderator, Jessica Burke, Director, OFPA	
1:05 - 1:35 pm	<p>New Ingredients for Listeria Control <i>Belinda Elysée-Collen, Vice President Food Canada Division at Dempsey Corporation</i> <i>Laurent Dallaire, CEO and Co-founder of Innodal</i></p> <p>An overview of ingredients for listeria control in foods and will compare the technologies and efficacy to a new product antimicrobial composed of pediocin called Inneo. Inneo is the very first bacteriocin recognized by Health Canada as a processing aid. It is now commercialized to help agri-food industry to manage its listeria risks. “Clean label” and a thousand times more efficient than chemical traditionally used for the same application, this processing aid does not need to appear in the ingredient list. A very strong activity was observed and demonstrated for Inneo and some of its analogues against the pathogenic strains <i>Listeria monocytogenes</i> and <i>Clostridium perfringens</i> with minimum inhibitory concentrations (MIC) of 6.8 nM and 37.8 nM, respectively.</p>
1:35 – 2:10 pm	<p>Clive Kingsbury Poster Competition Presentations <i>Aaron Aboud, Director, OFPA</i></p>
2:10 – 2:55 pm	<p>The Benefits of Centralizing & Digitizing Your FSQA Compliance Management Systems</p> <p>Is your FSQA team is concerned that your current-state disparate process(es) are getting more challenging to manage, scale, and sustain, thus creating risk? Has your leadership team challenged the FSQA team to be proactive in meeting & exceeding the rapidly changing regulatory requirements from governing bodies, auditing standards, and customers? If yes, then don't miss this session as we discuss using analyzed case study examples on how companies leverage the benefits of future-state FSQA SaaS solutions thereby achieving significant ROI & risk reduction per their business-case(s). <i>Todd Fabec, Business Development Manager, North America, Safefood 360°</i></p>
2:55 - 3:20 pm	Nutrition Break, Networking & Exhibits
3:20 - 3:50 pm	<p>An Update on the CFIA Food Program <i>Keith Urbanic, Director General, Canadian Food Inspection Agency</i></p> <p>Participants will learn about recent and emerging food issues interest as well as compliance trends from the past few years.</p>
3:50 – 4:05 pm	<p>Clive Kingsbury Poster Competition Winners Announcement <i>Aaron Aboud, Director, OFPA</i> <i>Fintan O’Carroll, Business Development Manager, Sani Marc (Student Video Competition Sponsor)</i></p>
4:05 – 4:15 pm	<p>Grand Prize Draw & Silent Auction Draws <i>Jessica Burke, Director, OFPA</i></p>
4:15 - 4:30 pm	<p>Closing Comments & Adjournment <i>Laurie Sawyer, Director, OFPA</i> <i>Nadia Narine, President, OFPA</i></p>