



**2022 SPRING
TECHNICAL
MEETING & CLIVE
KINGSBURY
VIDEO
COMPETITION**



ONTARIO FOOD PROTECTION ASSOCIATION

2022 Spring Technical Event & Clive Kingsbury Video Competition

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President's Message

Nadia Narine
2022 OFPA President

Welcome to the 65th Annual Spring Technical Meeting and Clive Kingsbury Video Competition!

You are in for an impressive display of work by the best and brightest young people that will be entering our industry. I would like to acknowledge the dedication and hard work of our talented Spring Committee board of directors, directors at large without whom this event would not be possible. Brett Dooley: Lead, Loveline Tikum: Co-lead, Gwynne Sitsker: Virtual platform lead, Aaron Aboud: Clive Kingsbury Video competition lead, Denise Horseman: member, Laurie Sawyer: member, Jacob Barber: member, Michael Byerley: Member, Anal Dave: Sponsorship lead, Jessica Burke: silent auction lead, and myself: member. I would also like to thank each person in the audience. I know that many of you have traveled a great distance and taken time off from work in order to be here. Your support and decision to invest your time and energy into attending is to be applauded.

For 2022 we have many initiatives in place, and we have seen a huge success. We launched our monthly e-blasts- OFPA OnPoint, for members and non-members! For our Members Monthly webinars, non-members can attend with a donation, or become a member and attend for free! Our newsletters will be sent out quarterly now to members only. We have three events this 65th Annual Spring Technical Meeting and Clive Kingsbury Video Competition, the OFPA Networking and Social mixer Sept 22, 2022, and our 65th Fall Food Safety Symposium and Annual General Meeting on Nov 15, 2022. Become a member and save on attending these great events and supporting our non-profit.

We are so excited to see you all again, and we have been working hard to provide you with information relevant to our industry. We continue to strive to increase engagement and foster 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 environmental sanitation.

OFPA is a non-profit educational association. For that reason, your 2022 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 we kickstart the meeting with our Morning Keynote Speaker: Doug Alexander, Vice President Technical Services, Belmont Food Group, speaking on Food Safety Leadership. Moving on with Michael Cramer, Retired Food Safety & Quality Professional speaking on Effective Food Plant Sanitation. Ending off the morning with our panel discussion Women in Food Safety Culture. Panelists include Lone Jespersen, Principal, Cultivate Food Safety Olawumi (Wumi) Yusuff, Senior Manager, Food Safety, Ferrara, Brita Ball-Principal Consultant, Advancing Food Safety Culture, Brita Ball & Associates, a division of Transcendent Initiatives Inc., Katherine Di Tamaso, Senior Director, Safe Products and Supply Chains, Walmart Canada. We continue into the afternoon with a discussion on new Ingredients for Listeria. Control speakers are Belinda Elysée-Collen, Vice President Food Canada Division at Dempsey Corporation, and Laurent Dallaire, CEO and Co-founder of Innodal. Followed by our Clive Kingsbury Poster Competition Presentations. Just before our last break, the topic of Automating QA and Food Safety Systems Using IT Solutions by Todd Fabec, Business Development Manager, North America, Safefood 360°. Our last speaker for the day will be from the CFIA Food Program, Keith Urbanic, Director General, Canadian Food Inspection Agency Participants will learn about recent and emerging food issues interest as well as compliance trends from the past few years.

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

Sincerely,

Nadia Narine
2022 President- Ontario Food Protection Association

Conference

2022 OFPA Spring Technical Meeting & Kingsbury Video Competiton

7:00 – 8:00 am	Registration and Breakfast
8:00 – 8:20 am	<p>Welcome and Introduction – <i>Nadia Narine, 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><u>Morning Keynote Presentation</u> “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. <i>Doug Alexander, Vice President Technical Services, Belmont Food Group</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. <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 Panel Moderator - <i>Laurie Sawyer, Director, OFPA</i> Panelists include: <i>Lone Jespersen, Principal, Cultivate Food Safety</i> <i>Olawumi (Wumi) Yusuff, Senior Manager, Food Safety, Ferrara</i> <i>Brita Ball- Principal Consultant, Advancing Food Safety Culture, Brita Ball & Associates, a division of Transcendent Initiatives Inc.</i> <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 <i>Gwynne Sitsker, Vice President & Treasurer, OFPA</i></p>

Schedule

12:05- 1:05pm	Lunch, Networking & Exhibits
Afternoon Program Moderator, Jessica Burke, Director, OFPA	
1:05 - 1:35 pm	<p>“New Ingredients for Listeria Control”</p> <p><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 – 2:20 pm	<p>Clive Kingsbury Poster Competition Presentations</p> <p><i>Aaron Aboud, Director, OFPA</i></p>
2:20 – 2:55 pm	<p>The Topic of Automating QA and Food Safety Systems Using IT Solutions</p> <p><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</p> <p><i>Kevin 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</p> <p><i>Aaron Aboud, Director, OFPA</i> <i>Sani Marc (Video Competition Sponsor)</i></p>
4:05 – 4:15 pm	<p>Grand Prize Draw & Silent Auction Draws</p> <p><i>Jessica Burke, Director, OFPA</i></p>
4:15 - 4:30 pm	<p>Closing Comments & Adjournment</p> <p><i>Nadia Narine, President, OFPA</i></p>

THE SPEAKERS



**Keynote
Presentation**

MICHAEL CRAMER

Michael Cramer graduated from West Chester University (PA) with a B.S. Health Education and concentration in Health Sciences.

After 16 years with Swift & Company/Con Agra, Mike left to join International Multifoods as Director of Food Safety and Quality Assurance. During his tenure with the company there were multiple acquisitions and name changes, but the one constant was the commitment to food safety and quality.

Ultimately the company was purchased by Ajinomoto Foods North America, Inc. Mike is proud to have been part of the leadership of the food safety and quality assurance team for this company for over 27 years.

In July, 2021, Mike retired after 43 amazing years in the food industry. Upon retiring he spent time on the third edition of his book "Food Plant Sanitation" and is teaching a Food Plant Sanitation class for Food Safety Net Services.



DOUG ALEXANDER

Doug Alexander, joined Premium Brands holdings as Vice President and General Manager- Leadbetter Foods, most recently accepting the role of Vice President Technical Services, Belmont Food Group (div Premium Brands Holdings), a Canadian food company consisting of 65 leading specialty food manufacturing and differentiated food distribution businesses with operations across North America. Servicing over 22,000 customers, the company and its family of brands and businesses with more than 10,000 employees. Doug's experience running food processing operations spans over 34 years of bakery pasta, sauces, vegetable processing and meat processing.

Currently serving as Chair of the board of directors of the Agricultural Adaptation Council board, and on boards of Food and Beverage Ontario board and the Meat and Poultry Ontario Board. Doug has also served as Chair of the Agri-Food Management Institute, Chair, Food Starter and the board of Directors of Provision Coalition. Doug has diplomas in Science as well as Industrial Engineering.

KEVIN URBANIC

Kevin is the Director General for the Ontario Area of the Canadian Food Inspection Agency.

The Agency is dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy. He oversees the administration and delivery of the Agency's inspection programs in Ontario.

He earned his Bachelor's and Master of Science degrees in biochemistry and microbiology from the University of Guelph. Kevin has over 20 years of service with CFIA, beginning as a food inspector in 2002 and then moving into various inspection and management roles. More recently, Kevin worked on the implementation of the Agency's new electronic export certification system.





Laurent Dallaire is the CEO and co-founder of Innodal. Mr. Dallaire graduated from the University of Sherbrooke in biotechnological engineering, and has a master's degree in food science from Laval University as part of the METABIOLAC industrial chair. It was following these studies that he founded Innodal, a young company developing and producing natural antimicrobials for the food industry. He has won several entrepreneurship competitions, including Osentreprendre, Génie en Affaires, Genium 360, among others.

LAURENT DALLAIRE



Todd Fabec, Safefood360's NA Business Development Manager, works with global leaders in the food, beverage and manufacturing sectors to transform their current state challenges. With regulatory and industry compliance requirements accelerating, plus internal process(es) multiplying in quantity and complexity, Todd is passionate about aligning mission-critical client initiatives to reduce risk with best-in-class enterprise-level technology solutions.

TODD FABEC



Belinda has a B.A.Sc. Chem Eng from the University of Waterloo, and a M.Sc. Food Science from the University of Guelph. She has been selling food ingredients in Canada for 25 years and is currently Vice President Food Canada division at Dempsey Corporation, a specialty food ingredients distributor in Toronto. Dempsey is a corporate sustaining member of OFPA.

BELINDA ELYSÉE-COLLEN

Women In Food Safety Culture Panel

WUMI YUSUFF

Olawumi (Wumi) Yusuff is currently a Senior Manager of Food Safety for Ferrara Candy Company, a large manufacturer of sugar confectionery and products such as gummies, hard candies, cookies, ice-cream cones, pie-crust etc. In this role, Wumi is responsible for the oversight of all food safety programs and initiatives for the company's manufacturing facilities, Pack Centers, and warehouses.

Prior to joining Ferrara, she worked as a Quality Assurance Manager for Colorado Premium Foods, a large manufacturer of premium protein products. She led the food safety, quality, and regulatory teams and successfully restructured the department which increased productivity and efficiency.

Wumi has more than 15 years' experience across the confectionery and protein manufacturing industry using systematic and risk-based preventative approach and has held multiple leadership roles in quality and food safety. She is an IFT Certified Food Scientist and earned her M.Sc. in Food Technology from University of Algarve, Portugal.



LONE JESPERSON

Lone Jespersen is a published author, speaker, and the principal and founder of Cultivate SA, a Swiss based organization dedicated to help organizations in the global supply chain make safe, great tasting food through cultural effectiveness.

Cultivate combines deep research and practical expertise to innovate cultures. They have assessed food safety culture in more than 100 companies located around the world and work with those companies to implement cultural plans to drive change through a phased approach. They have also developed two technology platforms— Insights and Pulse- that use AI machine-learning to help organizations improve food safety. Lone chaired the Global Food Safety Initiative (GFSI) technical working group “A Culture of Food Safety”, chaired, the International Association of Food Protection (IAFP) professional development group “Food Safety Culture”, and currently the technical author on the BSI PAS320 “Practical Guide to Food Safety Culture.”

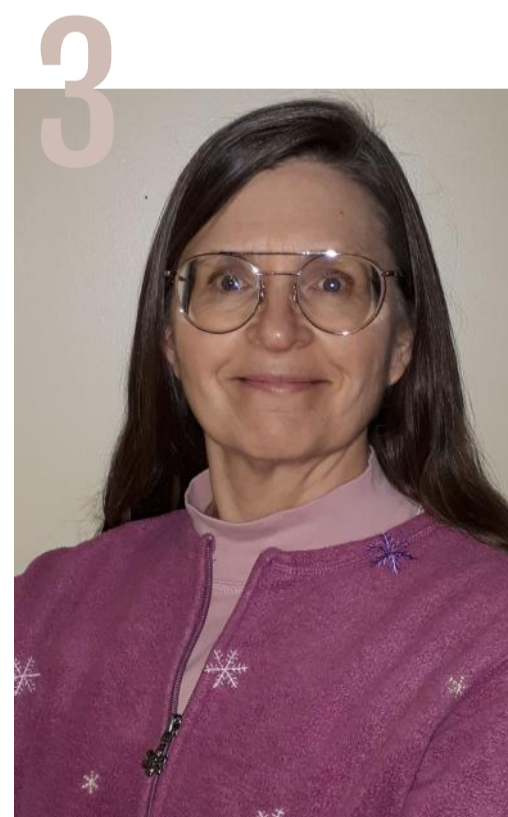
Lone holds a Ph.D. in Culture Enabled Food Safety from the University of Guelph, Canada and a Master in Mechanical Engineering from Syd Dansk University, Denmark.

BRITA BALL

Dr. Brita Ball helps food businesses effectively implement their food safety management systems, advance their food safety culture and ensure compliance everyday as founder and CEO of Brita Ball & Associates. She is a globally experienced food safety professional, accomplished trainer, transformational coach and facilitator of change. Her work in the food industry has covered much of the food supply chain as well as auditing and inspection.

She also has extensive experience in leadership and organization development. Through her on-the-ground work in multiple countries, Brita developed an understanding of diversity and how that impacts approaches to leadership, communication and training, from single operations to global organizations.

Brita holds a Ph.D. in food science, Master of Science degrees in food safety and quality assurance and in adult learning, and a Bachelor of Science degree in agriculture from the University of Guelph. She also holds professional certifications in talent development and business coaching. Brita is a sessional instructor in Food Science at the University of Guelph, and has been an academic advisor for graduate students in food safety at both University of Guelph and Michigan State University.



KATHERINE DI TOMMASO

As Senior Director of Safe Products and Supply Chains, Katherine Di Tommaso oversees food safety, product safety, responsible sourcing and trade compliance within the Walmart Canada network.

Katherine's scope of responsibilities for food safety from farm to customer. This includes food safety oversight of food suppliers (domestic and imports), food safety within the distribution network including distribution centres, fulfillment centres and transportation to stores, food safety within stores and food safety within the online grocery business.

Recently, Katherine co-authored a white paper on allergen best practices at the retail level. She is past President and a former Board Member for the OFPA. She is a BRCGS certified food safety professional. She holds a B.Sc. in Food Science from McGill University, a Master of Science (M.Sc.) in Food Science from the University of Guelph and a Master of Business Administration (MBA) from Wilfrid Laurier University.



Don't Miss Our Fall Event!

2022 FALL FOOD SAFETY SYMPOSIUM & 65TH ANNUAL GENERAL MEETING

11.15.2022 | 8:00am - 6:00 pm
Corporate Event Centre
5110 Creekbank Rd., Mississauga ON L4W 0A1



Award Nominations

The OFPA is pleased to open the call for the 2022 award nominations to recognize outstanding achievements and contributions made by professionals to food safety. It is with great enthusiasm that the OFPA continues with its mission of improving the professional status of those involved with food safety. The OFPA is excited to be able to offer the below awards to our members. Do you know a member or someone in your organization who meets the below criteria? Go to the OFPA website and click on the awards page.

AWARD OF SANITARIAN AND FOOD SAFETY PROFESSIONAL OF THE YEAR

The Sanitarian and Food Safety Professional of the Year Award may be presented to a member (Professional, Honorary, Retired or Sustaining Corporate) deemed to have contributed outstanding service to the Food Industry in Ontario; e.g. demonstrated expertise on sanitation procedures, improved food safety culture at a company, conducted research that made an applied contribution to food safety, provided excellent educational or training activities to food companies.

AWARD OF MERIT

The Award of Merit may be presented to a Professional, Honorary, Retired or Sustaining Corporate member of OFPA deemed to have contributed outstanding service to the Association, e.g. provided high quality articles for the newsletter, supported administrative activities, volunteering at OFPA events, increased visibility of the OFPA.

LIFETIME ACHIEVEMENT HONORARY AWARD

The Lifetime Achievement Honorary Award may be presented to a Professional or Retired member of the Association and recognizes individuals who have made substantial contributions to the objectives of the OFPA through more than 10 years of active service in the Association. The Lifetime Achievement Award grants the winner honorary lifetime membership in the Ontario Food Protection Association as well as the other perks

The award consists of the Annual General Meeting (AGM) registration fee, a certificate, and a donation will be made in the winner's name to an approved charity.



ONTARIO FOOD PROTECTION ASSOCIATION

2022 Sustaining Corporate Members

3M
AAPS
AFCO
Agriculture & Food Laboratory
Biofilm Detect
bioMerieux Canada Inc.
BRCGS
Bureau Veritas
Canadian Corrugated & Containerboard Association
ChemStation
Chudleigh's Ltd.
Dempsey Corporation
Diversey
Embassy Ingredients
Eurofins
FoodSafetyMarket.com
Food Vision Inc.
Furlani Foods
Gardex
Global Food Safety Resource Centre Inc.
Goodleaf Farms
GRMA
Grand River Foods Ltd.
Halton Region Health Department
Hela Spice Canada Inc.
Highbury Canco
Infinite Food Safety Solutions
Innovation Diagnostics
Lawrie Insurance Group
Lowblaw Companies Ltd.
Lumar Food Safety Services
Maheu & Maheu

Malabar Ingredients
Maple Lodge Farms
McDonald's Restaurants of Canada
Meat & Poultry Ontario
Metro Inc.
Meyer Service & Supply
Micro Essential Facility
Navigate Food Safety Solutions Inc.
Normex
Opsense
ORKIN Canada
Piller's
Pilling Foods Inc.
PJR FSI
Purity IQ
Sanitation Pros
SaniXperts
SCS Global Services
Scigiene Corporation
SC Johnson
SkillDev.ca
SmartFoodSafe
StepUp Learning Company Inc.
Sterilex
Sysco
Tewari Systems
TrainCan Inc.
Treehouse Foods
Trophy Foods
WML Food Safety Consulting
Yoso

sanitationPROS

Mississauga based
30 with over
YEARS
specializing in the
food industry!

SERVICING FOOD MANUFACTURING PLANTS ACROSS CANADA

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



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



PROFESSIONAL AFFILIATIONS

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

Sanitation Pros

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EXHIBITORS



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MEMBERSHIP BENEFITS

Connect with food safety professionals, exchange ideas, experiences, and share information through our social events, technical seminars and monthly webinars.



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

Participate in workshops, industry discussions & panels



Members have access to **discounts** at OFPA & other industry events

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.



Join now at www.ofpa.on.ca/join/our-members



****Open Position**** **OFPA Board of Directors**

- **Are you enthusiastic about food safety? Help make your mark and influence on food safety in Ontario**
- **Help organize OFPA events and participate in our committees**
- **Feel the satisfaction of helping to create a networking forum for food safety professionals and help improve Ontario's Food Industry**

Email us:

info@ofpa.on.ca
For more details

JOIN US

If you are interested in becoming a volunteer OFPA Board of Director please email info@ofpa.on.ca with your CV and we will send you more information.

Session 1: Challenging the Conversation for Food Safety Leadership

Doug Alexander, Vice President Technical Services, Belmont Food Group

Our greatest challenge in food safety isn't what we expected it to be. Worsened by the pandemic, labour and skills shortage is our greatest risk.

NOTES

Session 2: Effective Food Plant Sanitation

Michael Cramer, Retired Food Safety & Quality Professional

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.

NOTES

Panel Discussion: Women in Food Safety Culture

Panel Moderator: Laurie Sawyer, Director OFPA

Panelists Include:

Lone Jesperson, Principal, Cultivate Food Safety

Olawumi (wumi) Yusuff, Senior Manager, Food Safety, Ferrara

Brita Ball, Principal Consultant, Advancing Food Safety Culture, Brita Ball & Assoc.

Katherine Di Tammoso, Senior Director, Safe Products & Supply Chains, Walmart Canada

This dynamic panel of successful women will provide an insightful conversation around embracing food safety culture and making it your own destiny.

NOTES

Session 4: New Ingredients for Listeria Control

Belinda Elysée-Collen, Vice President Food Canada Division, Dempsey Corporation
Laurent Dallaire, CEO & Co-Founder, Innodal

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.

NOTES

Session 5: Benefits of Centralizing & Digitizing FSQA Compliance Management Systems

Todd Fabec, Business Development Manager, North America, Safefood 360

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).

NOTES

Session 6: An Update on the CFIA Food Program

Kevin Urbanic, Director General, Canadian Food Inspection Agency

Participants will learn about recent and emerging food issues interest as well as compliance trends from the past few years.

NOTES

65th Annual Spring Planning Committee



Nadia Narine

Owner & CEO
Lumar Food Safety Services



Aaron Aboud

Quality Assurance Manager
Trophy Foods



Brett Dooley

Sr. Food Safety Consultant
AFCO



Jacob Barber

Account Manager
ChemStation



Laurie Sawyer

Quality Assurance Manager
Goodleaf Farms



Nikolay Nikolov

Student



Jessica Burke

Delivery Partner Relationship Manager
BRCGS



Gwynne Sitsker

Quality Assurance Manager
Embassy Ingredients



Denise Horseman

OFPA Administrator
(retired)



Loveline Tikum

FSQA Manager
Conestoga Meats



Michael Byerley

Owner
Michael Byerley Consulting



Anal Dave

Director Food Safety & Quality
Dessert Holdings



Tanguy Etoga

CEO & Founder
Normex Inc.

3M

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

BRCGS

Q: Where and when BRCGS Food Safety Americas Conference will take place?

ChemStation

Q: How is ChemStation promoting sustainability in food plant sanitation?

Eurofins

Q: Where is the Eurofins Experchem Laboratories located?

GFSR

Q: What is the acronym for Global Food Safety Resource?

Gluten-Free Food Program

Q: What disease is caused by eating gluten?

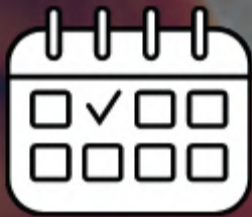
Sani Marc

Q: Is Sani Marc the largest Canadian supplier to the Food and Beverage industry?

Sanitation Pros

Q: What are the steps to sanitation?

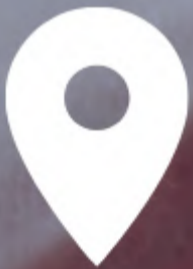
2022 OFPA SOCIAL NETWORKING MIXER



SEPTEMBER 22, 2022



17:00- 21:00



CEDAR BRAE GOLF CLUB

50/50 Draw, Door Prizes and More!

Limited Capacity Available

Visit www.ofpa.on.ca for more details