



# FALL FOOD SAFETY SYMPOSIUM

& GENERAL MEETING



ONTARIO FOOD PROTECTION ASSOCIATION

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# Conference Schedule

**NOVEMBER**
**15**

7:30 – 8:30 am	<b>Registration and Breakfast</b>
8:30 – 8:45 am	Welcome and Introduction- Jessica Burke: Vice President OFPA Membership Information- Brett Dooley -: Board of Directors, Director at large <b>Morning Moderator: Jacob Barber: Board of Director, Director at Large.</b>
8:45 – 9:45 am	<b>AM Keynote Speaker - Verification or Validation of Sanitation Controls; Clean in Place or out of Place: What Should We Do?</b> <b>Evan Rosen, MPA, President, Excelsior Food Safety Solution LLC</b> Validation and Verification are often confused or incorrectly used as interchangeable terms. Similarly, Clean in Place and Clean Out of Place are also frequently misunderstood. Evan Rosen will help clarify the differences and dispel the myths.
9:45 – 9:55 am	<b>Platinum Sponsor Presentation, Sani Marc</b>
9:55 – 10:30 am	<b>Nutrition Break, Networking &amp; Exhibits: Foyer and Hallway area</b>
10:30 – 11:15 am	<b>Enhancing food safety in the Ontario meat industry through behavioural change</b> <b>Jiin Jung, Ph.D., Postdoctoral Research Fellow at Toronto Metropolitan University</b> Dr. Jung will present her research on improving behavior change and implementation of food safety practices and good manufacturing practices (GMPs) in ready-to-eat meat plants in Ontario, and how effective food safety behaviors change strategies could be adapted to other stakeholders and sectors of the food safety value chain.
11:15 – 12:00 pm	<b>OFPA Annual General Business Meeting &amp; Announcements (OFPA Members Only)</b> <ul style="list-style-type: none"> <li>• New Business &amp; President's Address - Nadia Narine: President</li> <li>• 2022 AGM Minutes Approval Nadia Narine: President</li> <li>• OFPA Constitution- Jessica Burke: Vice President</li> <li>• OFPA Financial Review- Anal Dave: Treasurer</li> <li>• OFPA 2022 &amp; 2023 Board of Directors: Nadia Narine: President</li> </ul>
12:00 – 1:00 pm	<b>Lunch, Networking &amp; Exhibits: Foyer and Hallway area</b>
1:00 – 2:00 pm	<b>Afternoon Moderator: Loveline Tikum: Board of Director, Director at Large.</b> <b>PM Keynote Speaker - Harnessing the Power of the Hydroxy-Radical for Human pathogen Reduction and Shelf-life Extension: From Farm to Fork</b> <b>Keith Warriner, Ph.D., Professor in Food Science at the University of Guelph</b> The generation of hydroxyl-radicals from hydrogen peroxide was first described by Henry Fenton in 1862. Since this time, the oxidative power of hydroxyl-radical has been used as a reagent, for treating wastewater and more recently, in the gas phase for decontaminating food and non-food surfaces. The presentation will provide recent advances in hydroxyl-radical based processes with applications on the farm as an alternative to pesticides and hatchery for disinfection of eggs destined for hatcheries. In process, the hydroxyl-radical process for treatment frozen berries, fresh fruit & vegetables, microgreens and meat will be described. Applications for decontaminating reusable plastic crates, conveyors through to reusable shopping bags. The underlying chemistry of hydroxyl-radicals and results from pathogen validation trials and extension of shelf-life will be provided.

# Conference Schedule

**NOVEMBER**
**15**

2:00 – 3:00 pm	<p><b>Leadership in Food Safety – Panel Discussion</b></p> <p>How the current skills gap in leadership, management and professional skills may be affecting organizational capability and culture. The aim of the discussion is to provide companies and individuals with tangible first steps they can take when it comes to enhancing leadership and management practice within their organizations.</p> <p><b>Panel Moderator</b> – <i>Jessica Burke, Director, OFPA</i></p> <p><b>Panelists include:</b></p> <ul style="list-style-type: none"> <li>• <i>Catherine Bedard, SR Manager, Customer Experience, Pizza Hut Canada (Yum! Restaurants Canada)</i></li> <li>• <i>Saeid Rad, Director of Quality Assurance and Food Safety, FGF Brands</i></li> <li>• <i>Tom Ford, Vice President, Food Safety &amp; Quality Assurance, Compass Group</i></li> </ul>
3:00 – 3:30 pm	<p><b>Afternoon Nutrition Break, Networking &amp; Exhibits</b></p>
3:30 – 3:40 pm	<p><b>Platinum Sponsor Presentation, Sanitation Pros</b></p>
3:40 – 4:25 pm	<p><b>Food Safety Auditing – A forensic science?</b></p> <p><b>Gordon Hayburn, Vice President - Food Safety and Quality Assurance at Trophy Foods Inc.</b></p> <p>This presentation explores the typical audit trails and formats and asks whether or not there should be a more forensic approach to this process. Current criticism of the system suggests these 3<sup>rd</sup> Party Audits lack a depth of investigation due to time constraints and the unreasonably wide remit of the audit. The question is: “would a more forensic, detail focused and targeted approach, to food safety auditing identify more areas for improvement and add value to the food safety management systems in use in so many manufacturing sites today”?</p>
4:25 – 4:45 pm	<p><b>OFPA Awards Overview: Nikolay Nikolov</b></p> <p><b>Grand Prize Draw: Loveline Tikum: Board of Directors, Director at Large</b></p> <p><b>Silent Auction Draw Loveline Tikum: Board of Directors, Director at Large</b></p>
4:45– 5:00 pm	<p><b>Closing Comments &amp; Adjournment Nadia Narine: President</b></p>



## President's Message

2022-2023 OFPA President

To my OFPA Directors at Large, Members, Non-Members, and Speakers.

When the OFPA Board Planning Committee, led by Aaron Aboud and supported by all board of directors (Nadia Narine, Jessica Burke, Anal Dave, Brett Dooley, Jacob Barber, Loveline Tikum, Nikolay Nikolov, and Arlene Larson) began planning this year's 65th Annual General Meeting, we were excited to be back to full normalcy.

We reviewed our attendance and member engagement, as well as the feedback from the 2021 Annual 64th AGM, Spring 2022 OFPA Spring Technical Meeting & Clive Kingsbury Video Competition and 2022 OFPA Social Networking Mixer. We then started planning to create an even better event for our 65th Symposium and Fall AGM. This year's Symposium and 65th Annual meeting is 100% in person. We are excited you are able to attend.

Before we dive into this day, I wanted to also take the time to reflect on the past year. As president for 2022 and the incoming president for 2023, I am excited to announce that by introducing new opportunities to our members, we have increased our membership to 242 active members. If you are currently not a member I hope this event will sway you to join. We have made many exciting changes including monthly e-blasts, in addition to our quarterly newsletters (moving from bi-annually), monthly webinars (featuring speakers from the industry on relevant topics, and an opportunity for members to network-virtually). Revamping our membership area to provide more information, and finally being able to introduce our OFPA Networking social mixer. We are excited to continue to bring you all this in 2023.

We have been working hard to provide you with information relevant to our industry, while continuing increase engagement and foster 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 the development and advancement of public health, food safety practices and general and environmental sanitation.

OFPA is a non-profit educational association.

On the agenda, today are some of the top global food safety speakers. I would like to personally thank those speakers that flew in for today's event. We kick start the day with a discussion on the topic Verification or Validation of Sanitation Controls; Clean in Place or out of Place: What Should We Do? Moving on to Enhancing food safety in the Ontario meat industry through behavioral change. Shifting into our AGM for our members at lunch. In the afternoon we will start with an engaging discussion on Harnessing the Power of the Hydroxy-Radical for Human pathogen Reduction and Shelf-life Extension: From Farm to Fork followed by our panel discussion on Leadership in Food Safety. We end the day with an engaging discussion on Food Safety Auditing – A forensic science? The board of directors has worked very hard to bring this to you, we hope you enjoy the day.

Sincerely,



Nadia Narine  
2022-2023 President

## MORNING KEYNOTE SPEAKER

### Evan Rosen

Evan Rosen is the recipient of the 2019 BRCGS Approved Training Partner and Consultant of the Year Award and is the Chairperson of the IAFP Food Hygiene and Sanitation PDG (Professional Development Group). He is currently President of Excelsior Food Safety Solutions LLC and provides services as a BRCGS Principal Trainer (Trainer of Trainers and Auditors) in Food, Packaging Materials and Storage & Distribution Standards, Registered SQF Trainer, FSSC 22000 instructor, and FSPCA Lead Instructor for PCQI Human Food, PCQI Animal Food and Foreign Supplier Verification Programs (FSVP).

His twenty two years of experience in the Food and Packaging manufacturing industry includes Certification Bodies: AIB International as a Food Safety Auditor and SAI Global as a Technical Manager, and Manufacturing: Kari-Out/Perk-Up as Quality Manager, PacMoore Products as Vice President Food Safety & Quality Assurance, and Tate & Lyle as Director of Global Quality Systems.



### Dr. Jiin Jung

Jiin Jung is a Postdoctoral Research Fellow in the School of Occupational and Public Health at Toronto Metropolitan University. She holds a Ph.D. in Food Science from Rutgers, The State University of New Jersey and previously worked at University of California, Davis.

Her research interests include microbial food safety with an emphasis on the predictive microbial modeling, cross-contamination, and food safety behaviors and practices of food handlers in the food industry value chain.



## AFTERNOON KEYNOTE SPEAKER

Dr. Keith Warriner



Dr. Warriner is currently a Professor within the Department of Food Science at University of Guelph, Canada. Dr. Warriner received his BSc in Food Science from the University of Nottingham, UK and PhD in Microbial Physiology from the University College of Wales Aberystwyth, UK. He later went on to work on biosensors within the University of Manchester, UK and subsequently returned to the University of Nottingham to become a Research Fellow in Food Microbiology. He joined the Faculty of the University of Guelph in 2002.

During the last twenty-five years in the field of microbiology and food safety research, Dr. Warriner has published more than 200 papers, book chapters, patents, and conference abstracts. His research interests are focused on enhancing food safety within meat processing, fresh cut sectors and more recently, in the area of marijuana edibles. To this end, his research team have advanced knowledge in the area of emerging pathogens, intervention technologies and development of biosensor devices to detection of foodborne hazards. His research in UV is developing novel decontamination methods based on gas phase hydroxyl-radicals for treating food surfaces and more recently N95 masks along with other personal protective equipment. He was awarded the Ontario Innovation of the Year award in 2017, OCE Mind to Market award in 2018, IAFP Food Safety Innovation award in 2019 and University of Guelph Innovation award in 2020. He is frequently contacted by the media to provide commentary on food safety issues and is the past President of the Ontario Food Protection Association. He is currently the Chair of the University of Guelph Biosafety committee, Director of the OMAFRA HQP Scholarship program and Associate Editor for several journals.

## Gordon Hayburn, Trophy Foods

Gordon has a thirty-five-year food safety career including: industry, enforcement, and academia. He is currently the Vice President of Food Safety & Quality for Trophy Foods - the first company in the Americas to achieve the BRCGS AA+ grade. He has experience with almost all of the GFSI Benchmarked Food Safety Standards. He is a Fellow of the Institute of Food Science and Technology and a Fellow of the Higher Education Academy for Excellence in Teaching.

Gordon is extremely passionate about food safety and is proud to have worked with so many excellent people in this industry, many of whom are involved with the Ontario Food Protection Association.

He is looking forward to speaking about "Food Safety Auditing - A Forensic Science?"





# MEET OUR LEADERSHIP PANEL

## TOM FORD

Tom is an internationally known food safety expert who has experience in food microbiology, food technology, cleaning and sanitation, pest prevention, auditing, and analysis of food safety metrics. He has worked in food safety roles for Jewel Foods, Harris Teeter, Steritech, Fresh Management, Ecolab and has been leading the Food Safety and Quality Assurance programs at Compass Group since 2019. He has a Bachelor of Science in Microbiology from the University of Illinois at Champaign-Urbana and a Master of Public Health from Benedictine University and is a Certified Professional for Food Safety. He is a member of many food safety organizations including the International Association for Food Protection, the Conference for Food Protection, the Association for Food and Drug Officials, and the National Restaurant Association. He has been involved in food safety for over 35 years and has career long passion for food safety culture and organizational behavior.

## CATHERINE BEDARD

Catherine Bédard is a passionate Food Safety Strategist with 15 years of experience in Canadian Food Retailers such as Loblaws, Target and Yum! Catherine credits a “Paying it forward” attitude as one of the most impactful ways to improve food safety within retailers and food service organizations of all sizes. With integrity and authenticity, Catherine has strived to continually inspire coworkers and partners to unlock their own food safety commitment. Catherine holds a BSc In Human Nutrition from McGill University, an MBA from Concordia and a Certificate in Risk Management from Harvard’s School of Public Health.

## SAEID RAD

Saeid Rad is the director of quality, food safety, customer care and supplier approval for FGF Canada. When Saied completed his Bachelor’s degree in animal science approximately 30 years ago, he began working in food manufacturing and discovered a passion for working with food. Since then, he has been working primarily in food manufacturing companies, in high-risk categories like egg and dairy. For the past 11 years he has been with in one the largest bakeries in north America (FGF brands). Working on three different continents has contributed to his learning and has given him the opportunity to see many different angles of quality and food safety. Saied has a passion for continuous improvement and thirst for knowledge, which has pushed him to continue learning throughout every stage of his life and career.

# 2022 OFPA BOARD OF DIRECTORS



**Nadia Narine**  
**OFPA President**  
Owner & CEO  
Lumar Food Safety Services



**Jessica Burke**  
**OFPA Vice President**  
Delivery Partner Relationship  
Manager, BRCGS



**Anal Dave**  
**OPFA Treasurer**  
Director Food Safety & Quality  
Dessert Holdings



**Nikolay Nikolov**  
**OFPA Director**  
B.A.Sc. Candidate,  
Ryerson University



**Brett Dooley**  
**OFPA Director**  
Sr. Food Safety Consultant  
AFCO



**Loveline Tikum**  
**OFPA Director**  
FSQA Manager  
Conestoga Meats



**Aaron Aboud**  
**OFPA Director**  
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Trophy Foods



**Jacob Barber**  
**OFPA Director**  
Account Manager  
ChemStation



**Arlene Larson**  
**OFPA Director**  
Technical Sales Manager  
Merieux Neutrisciences

# 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](http://www.ofpa.on.ca/join/our-members)



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# PATHFINDER STAFFING INC.

## “STAFFING SERVICES THAT WORK FOR YOU”

Pathfinder Staffing Inc. is one of the leading manpower agencies that specialize in the food and beverage industry. Our client list includes high-volume industry leaders all the way to seasonal agricultural suppliers.

Although we've provided more than thousands of candidates to different clients, for us, it doesn't matter if a request is as small as a few more hands to sort out farm products or a full-blown contingent of 100+ team members. Our goal is to provide you with the ideal candidate/s that will help your business grow to its full potential.

We know how hard it is to find full-time employees and our highly trained team of talent specialists aim is just that. Candidates are made to undergo a thorough screening process that implements selection procedures that are made for the Food and Beverage industry which includes our very own food safety exam. This helps curb high-turnover rates from candidates that are unfamiliar with the food and beverage industry and the added safety procedures that complement the environment they work in.



Pathfinder also includes in-house consultants that are experts in health and safety practices as well as proper sanitation of food and beverage facilities. This means that our company is up to date with current health and safety practices in addition to being aware of trending and possible changes to food safety and sanitation today.

Not only that, we work with ICCRC authorized immigration consultants that facilitate hiring overseas. Should the ideal candidate be located outside Canadian borders, we will facilitate all government required paperwork (LMIA), documentation and on-boarding until he or she begins working for you

here in Canada.

Our dedicated team ensures that you get the right manpower for your business so employees would want to stay and work for the company we place them in.

Should the ideal candidate be located far away from the facility, Pathfinder staffing makes it a point to provide transportation to ensure that the employee(s) gets to the location as timely as possible.

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 50 Ottawa St. South, Suite 302, Kitchener, Ont., N2G 3S7 • (519) 489-0539  
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dicentra's Ryan Morris is attending the OFPA's 2022 Fall Safety Symposium & 65th Annual General Meeting.

Speak to Ryan to learn more about how **dicentra** can help you get your **SQF Certification!**



**Ryan Morris**  
Sales Manager

## Let's Get Started Today!

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# Food Safety Culture Excellence

“ Food safety is not just a microbiological problem, it also has a major behavioral component. (Giffith & Redmond, 2009) ”



**CULTURE EXCELLENCE**

Maneesh Sebastian

maneesh.sebastian@brcgs.com  
+1 (647) 987-7194

## What Is Food Safety Culture Excellence?

Food Safety Culture encompasses all aspects of a business from people, processes, productivity, and proactivity, so what does this mean to you?

The Food Safety Culture Excellence survey gives you a behavioral based Ai tool that will enable you to extract intricate information from within your organization, from senior management to operators and temporary workers. The tool, available in 73 different languages, interprets data that will give you insight into the culture of your organization and suppliers.

The whole process is completely anonymous which means you get to hear what is really thought of the business and the place they work, good points and areas to improve.

The Culture Survey comes with three different modules: Food Safety, Quality, and Health and Safety. With this 360 view, you gain global insight of how your organization compares to other sites, categories, sectors and any worldwide location.

The best part about the culture assessment is everyone is involved, creating one voice to drive improvement across the organization.

**Culture is a journey, not a one time solution.**

## What is the ROI when conducting a Food Safety Culture Survey?



Provides Ai insight into staff opinions, attitudes and behaviors



Identifies the most important targets for resources allocation



Evaluates the return on investment of budget and effort



Measures the impact of training, systems and other initiatives



Provides visibility of what is happening outside of audits

The key ROI outcome is making sure you understand the output from the culture assessment and then act upon it.

# Your Complete Training Solution

Planning, creating, delivering, and reporting on training is challenging enough. Mix in diverse workforces, varying education levels, limited computer access, and spotty WiFi at best...and you've narrowed your training platform options to one: the **Alchemy Training System**.



## The Alchemy Training System:

### ✓ Training Courses

Get instant access to hundreds of multi-lingual, industry vetted courses on food safety, workplace safety, HR, and more.

### ✓ Flexible Delivery

Multiple delivery options give you the ability to train your workforce in groups, individually via eLearning, or on the job.

### ✓ Course Customization

Easily customize Alchemy courses with site-specific photos and videos, or build feature-rich courses from scratch. Quickly translate into 80+ languages.

### ✓ Training Management

Leverage robust admin tools to simplify training development plans, automate recordkeeping, and provide real time reporting for 24/7 audit readiness.



# People Make the Difference

No matter what your company produces, your business is a people business. Frontline workers and supervisors are the driving force of safety, quality, and productivity. Make a small investment in your workforce to reap big rewards.

Typical Challenges	Real Results
Efficiently onboard & retain employees	<b>32%</b> increase in training completion rate — <i>Bigelow Tea</i>
Maintaining an effective safety culture	<b>30%</b> reduction in safety incidents — <i>Keurig Dr Pepper</i>
Producing high-quality products	<b>36%</b> decrease in client complaints — <i>Vanee Foods</i>
Maximizing productivity	<b>30%</b> increase in production efficiency — <i>Kisko</i>
Staying audit-ready & compliant	<b>98%</b> reduction in audit prep time — <i>King &amp; Prince Seafood</i>

“Alchemy is our one-stop solution. It’s a life-saver and a money-saver.”

— Ed Kaplan, Regional Ops Mgr,  
Dawn Food Distribution



“Safety culture doesn’t mean anything if it doesn’t come to life in the actions of our employees. That’s what Alchemy training is all about.”

— Rhonda Sparks, Continuous Learning  
Manager, Keurig Dr Pepper



“I can’t stress enough how valuable this system has been to our business.”

— Tony Salazar, Training Manager,  
Ventura Foods



# 2022 SUSTAINING CORPORATE MEMBERS



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FOOD & BEVERAGE

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