

65th Annual Fall Food Safety Symposium & AGM
Tuesday, November 15, 2022



7:30 – 8:30 am	Registration and Breakfast
8:30 – 8:45 am	Welcome and Introduction- Jessica Burke: Vice President OFPA Membership Information- Brett Dooley -: Board of Directors, Director at large Morning Moderator: Jacob Barber: Board of Director, Director at large
8:45 – 9:45 am	AM Keynote Speaker - Verification or Validation of Sanitation Controls; Clean in Place or out of Place: What Should We Do? Evan Rosen, MPA, President, Excelsior Food Safety Solution LLC 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	Platinum Sponsor Presentation, Sani Marc
9:55 – 10:30 am	Nutrition Break, Networking & Exhibits: Foyer and Hallway area
10:30 – 11:15 am	Enhancing food safety in the Ontario meat industry through behavioural change Jiin Jung, Ph.D., Postdoctoral Research Fellow at Toronto Metropolitan University 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	OFPA Annual General Business Meeting & Announcements (OFPA Members Only) <ul style="list-style-type: none"> • New Business & President's Address - Nadia Narine: President • 2022 AGM Minutes Approval Nadia Narine: President • OFPA Constitution- Jessica Burke: Vice President • OFPA Financial Review- Anal Dave: Treasurer • OFPA 2022 & 2023 Board of Directors: Nadia Narine: President
12:00 – 1:00 pm	Lunch, Networking & Exhibits: Foyer and Hallway area
1:00 – 2:00 pm	Afternoon Moderator: Loveline Tikum: Board of Director, Director at Large. PM Keynote Speaker - Harnessing the Power of the Hydroxy-Radical for Human pathogen Reduction and Shelf-life Extension: From Farm to Fork Keith Warriner, Ph.D., Professor in Food Science at the University of Guelph 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.

2:00 – 3:00 pm	<p>Leadership in Food Safety – Panel Discussion</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>Panel Moderator – <i>Jessica Burke, Director, OFPA</i></p> <p>Panelists include:</p> <ul style="list-style-type: none"> • <i>Catherine Bedard, SR Manager, Customer Experience, Pizza Hut Canada (Yum! Restaurants Canada)</i> • <i>Saeid Rad, Director of Quality Assurance and Food Safety, FGF Brands</i> • <i>Renee Perry, Director, Quality Assurance, Food Safety & Compliance, Culinary Collaborations</i> • <i>Tom Ford, Vice President, Food Safety & Quality Assurance, Compass Group</i>
3:00 – 3:30 pm	Afternoon Nutrition Break, Networking & Exhibits
3:30 – 3:40 pm	Platinum Sponsor Presentation, Sanitation Pros
3:40 – 4:25 pm	<p>Food Safety Auditing – A forensic science?</p> <p>Gordon Hayburn, Vice President - Food Safety and Quality Assurance at Trophy Foods Inc.</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 3rd 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>OFPA Awards Overview: Nikolay Nikolov</p> <p>Grand Prize Draw: Loveline Tikum: Board of Directors, Director at Large</p> <p>Silent Auction Draw Loveline Tikum: Board of Directors, Director at Large</p>
4:45– 5:00 pm	Closing Comments & Adjournment Nadia Narine: President