

## Winter 2018 OFPA Newsletter



### OFPA 60 Years Celebration: 1958 - 2018

**Moments of our 60th Anniversary at the OFPA Food Safety Symposium and Annual General Meeting Held on Nov 22, 2018**

**Looking forward to seeing everyone at the 2019 Spring meeting!**

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Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA)

## Agenda: 60<sup>th</sup> Annual Fall Food Safety Symposium & AGM

### The Power of Food Industry Training: Training Resources & Applications

Thursday November 22, 2018

Mississauga Convention Center, 75 Derry Rd West

DIAMOND SPONSOR – DIVERSEY CANADA INC

7:00 – 8:00 am Registration Desk and Breakfast – **Sponsored by SC Johnson and Pillers Fine Foods**

8:00 – 8:15 am Opening Remarks by Ananth Kasic, OFPA 2018 President

OFPA Membership by Rocio Morales, OFPA Director

**Morning Moderator: Joe Myatt ----- [The Power of Food Industry Training](#)**

8:15 – 9:00 am **FEATURE PRESENTATION - Update on the SFCR including Training Needs for Industry**

by Tom Graham, VP Regulatory Assurance Sofina Foods

9:00 – 9:30am **Discover Quality Training with the Safe-Food Training Hub™**

by Tina Brillinger, Founder and President, Global Food Safety Resource (GFSR)

9:30 to 10:00 **TrainCan Training Offerings** by Jim Kostuch, President and Owner, TrainCan

10:00 – 10:30am **Nutrition Break (Networking & Exhibits) – Sponsored by Scigiene Corporation**

10:30 – 11:00am **Programs and Activities at Institute of Food Processing Technology (IFPT).**

Conestoga College by Luis Garcia, Chair of IFPT

11:00 – 11:30am **Brand Reputation and Compliance (BRC) Global Standards** by John Kukoly, BRC Global Standards

11:30 – 11:35am **Diamond Sponsor Presentation** by Diversey Canada Inc.

11:35 – 11:40am **OFPA Awards**

11:40am – 12:15pm **OFPA Annual General Business Meeting**

12:15 – 1:15pm **Lunch – Sponsored by AFCO/Zep and Sanitation Pros**

**Afternoon Moderator: Rocio Morales ----- [OFPA 60<sup>th</sup> Anniversary Celebration](#)**

1:15 – 2:15 **Team Building by Game Changer and Motivational Speaker Orlando Bowen**

<https://www.speakers.ca/speakers/orlando-bowen/>

2:15 – 3:00pm **OFPA 60<sup>th</sup> Anniversary Celebration – Cake; Beer and Wine Tasting Exhibits; Silent Auction**

3:00 – 3:10pm **Silent Auction Winners** by Nadia Narine, OFPA Director

3:10 – 3:15pm **Grand Prize Draw and Closing Remarks** by 2019 incoming OFPA President, Angela Bernoski

## **SPEAKERS'**

### **FEATURE PRESENTATION - Update on the SFCR including Training Needs for Industry**

**By Tom Graham, VP Regulatory Assurance Sofina Foods**



Tom Graham has recently joined Sofina Foods as VP of Regulatory Assurance. After over 36 years of service, Tom retired as the Inspector General of the Operations Branch at the CFIA. Tom served as the Senior Director of the National Inspection Division looking after National Inspection Systems. is one of Canada's leading expert in Hazard Analysis Critical Control Point (HACCP) and Food Safety Enhancement Program (FSEP). He has been instrumental in the development of regulations for mandatory HACCP and the Compliance Verification System (CVS) policies for the CFIA and for Canada. Tom has played a key role in the development of CFIA's modernization initiatives including the Safe Food for Canadians Regulations.

Tom Graham spoke of the new SFCA, the training needs of industry, and what companies need to be aware of with the approaching January 15<sup>th</sup> date. He provided a comprehensive presentation of what companies should be prepared for and offer a number of tips to the companies in the crowd including:

- Food safety is not a competitive advantage and industry needs to support each other.
- In an outcome-based system, companies will need to have their own processes validated. Companies will need to be able to prove that their processes are safe.
- Inspection is based on risk so the more you mitigate the risks the less inspection you will receive.
- The world has gotten smaller, consumers are more educated, nutrition and food safety are important to them, and government is more transparent, and issues could be shared publically.
- Industry needs to be aware that it is not just HACCP (preventative controls). They will also need to have consumer protection pieces in place which they may not have with their existing HACCP systems. This could include written programs for consumer protection in areas like labelling, packaging, standards of quality, grades, net quality, etc.
- Where possible companies should try to maintain one Food Safety Plan for Canada, US and GFSI.
- Strong supplier assurance programs will be needed.

***OFPA members can find Tom Graham's full presentation slides on OFPA website***

## Discover Quality Training with the Safe-Food Training Hub™

**Tina Brillinger, Founder & President, Global Food Safety Resource (GFSR)**

**Presented by: Susan Crossman, Managing Editor (GFSR), filled in for Tina Brillinger**



Tina founded GFSR in 2009 with the mission of helping educate and support the food industry's ongoing quest to improve food safety. GFSR has grown to be a trusted and recognizable brand with an active readership and online following. Complimenting GFSR, Tina is launching the Safe-Food Training Hub, an online food industry training portal. Bringing over 20 years publishing experience in both digital and print, along with her background in the food service and hospitality industry, Tina utilizes her wealth of insights and vast network to help businesses achieve their food safety and compliance goals.

Susan talked about the online food safety training hub that GFSR will be launching. The site is an easy to use online site for quality food safety training courses.

***OFPA members can find Tina Brillinger's full presentation slides on OFPA website***

## TrainCan Training Offerings

By Jim Kostuch, TrainCan, Inc. President and Owner  
And Margaret Spense Krewen



A well-respected Canadian business owner, Jim is the driving force behind TrainCan, Inc. With 30 years of sales, entrepreneurial and customer service experience, Jim is dedicated to challenging TrainCan, Inc. to consistently provide a level of products and service that goes beyond industry standards. Jim believes *“no company becomes great without great staff and great customers.”* As Owner/President, Jim’s priority is supporting TrainCan, Inc.’s customers. Jim works closely with his Management Team to grow the TrainCan footprint and to develop innovative and new food safety training initiatives. Jim is a sought-after Food Safety expert, speaking at many Government and Foodservice events every year.

Jim graduated from the University of Western Ontario in 1986 with a Bachelor of Business.

Jim has been awarded with Government and Industry Recognition Awards including:

- CIPHI Alberta Advocate Award (2015)
- CAFPToronto Branch 2016 Foodservice Executive of the Year
- NSF GFTC 2014 Food Safety Recognition Award Finalist



Jim and Margaret from TrainCan talked about the training programs that they have available including in-plant offerings and a number of hybrid models that use both online and classroom learning. They also discussed the key principles of adult learning and the importance of a food safety culture. Jim used an amazing example of Jack-in-the-Box to highlight the importance of connecting with employees and listening to their input.

***OFPA members can find Jim Kostuch’s full presentation slides on OFPA website***



**Programs and Activities at Institute of Food Processing Technology (IFPT), Conestoga College**  
**Luis Garcia - Chair of the IFPT and Trades and Apprenticeship (Millwright), Conestoga College**



Luis Garcia is Chair of the Institute of Food Processing Technology (IFPT) and Trades and Apprenticeship (Millwright) at Conestoga College. He holds a M. Sc. degree in Food Science from the University of Guelph.

Luis began his career as a researcher and then moved on to roles in R&D, QA and Plant Management in the food industry. From 2003 to 2010, Luis worked as Food Scientist and as Traceability Coordinator with OMAFRA conducting research, developing food safety and traceability programs, and implementing cleaning and sanitation programs in small processing operations.

Luis joined Conestoga College in 2010 with the responsibility to develop programs that meet the needs of the food and beverage manufacturing industry.

Luis talked about the various programs they have available including:

- Food Processing Technician Program,
- Operations Leadership Program,
- Food Processing Supervisors Program,
- Advanced Sanitation Practices 3-day training course; and
- Food Safety and Quality Assurance graduate certificates and post graduate offerings.

Luis also talked about the learning environment, the onsite food processing facility, and the research they can do at Conestoga College. He outlined examples of collaboration with industry on food safety, shelf-life, automation and robotics, new product development, and food packaging systems. He also highlighted projects where the college has helped businesses to solve technical challenges and their ability to integrate work with other areas of Conestoga College such as the engineers.

***OFPA members can find Luis Garcia's full presentation slides on OFPA website***

## Brand Reputation and Compliance (BRC) Global Standards

### John Kukoly - Americas Director, BRC Global Standards



John Kukoly is a senior member of the BRC team, responsible for all activities in the BRC Global Standards suite of brand protection solutions covering North and South America.

With over twenty-five years of management experience in the food production and certification industries, with roles in production, quality, engineering and auditing, John brings a wealth of experience and expertise to the role. Expertise in the areas of food safety, FSMA and culture excellence are just some of his core competencies.

John talked about BRC issue 8 highlighting the background and main components of this issue. Some main highlights: leadership, reporting of issues, environmental monitoring

- Food Safety Culture is critical to having strong food safety results. Leadership culture must be part of a food safety plan. Companies need to look at how leadership is driving culture and how leadership is attempting to get better.
- Reporting of issues on product safety is important. Staff need to understand the importance of reporting issues and companies need to have a confidential reporting system that allows them to do so. Senior management needs to have a process for assessing and actioning any concerns raised. Records of the assessment, and where appropriate actions were taken, shall be documented.

***OFPA members can find John Kukoly's full presentation slides on OFPA website***



## Diamond Sponsor Presentation by Diversey Canada Inc.

Roger Wagler from Diversey



Diversey, Inc. is a provider of cleaning and hygiene products serving customers in the hospitality, healthcare, food and beverage, food service, retail and facility management sectors. It integrates chemicals, floor care machines, tools and equipment, with a wide range of technology based value-added services, food safety services and water and energy management.

***OFPA members can find Roger Wagler's full presentation slides on OFPA website***

## Team Building by Game Changer and Motivational Speaker

By Orlando Bowen



Orlando Bowen's mission is to inspire people to be GameChangers in the lives of others. GameChangers influence the path, perspective or possibilities for others and inspire people to see beyond their circumstances as they pursue excellence.

Orlando has been motivating corporate audiences for years through keynotes and through his role of founder and Executive Director of One Voice One Team Youth Leadership Organization. Orlando empowers people to serve through their passions, and he created the "S.W.O.L.E." Leadership Development Program. The acronym "S.W.O.L.E." stands for Self respect, Work hard, Overcome adversity, Lead by example, and Excellence.

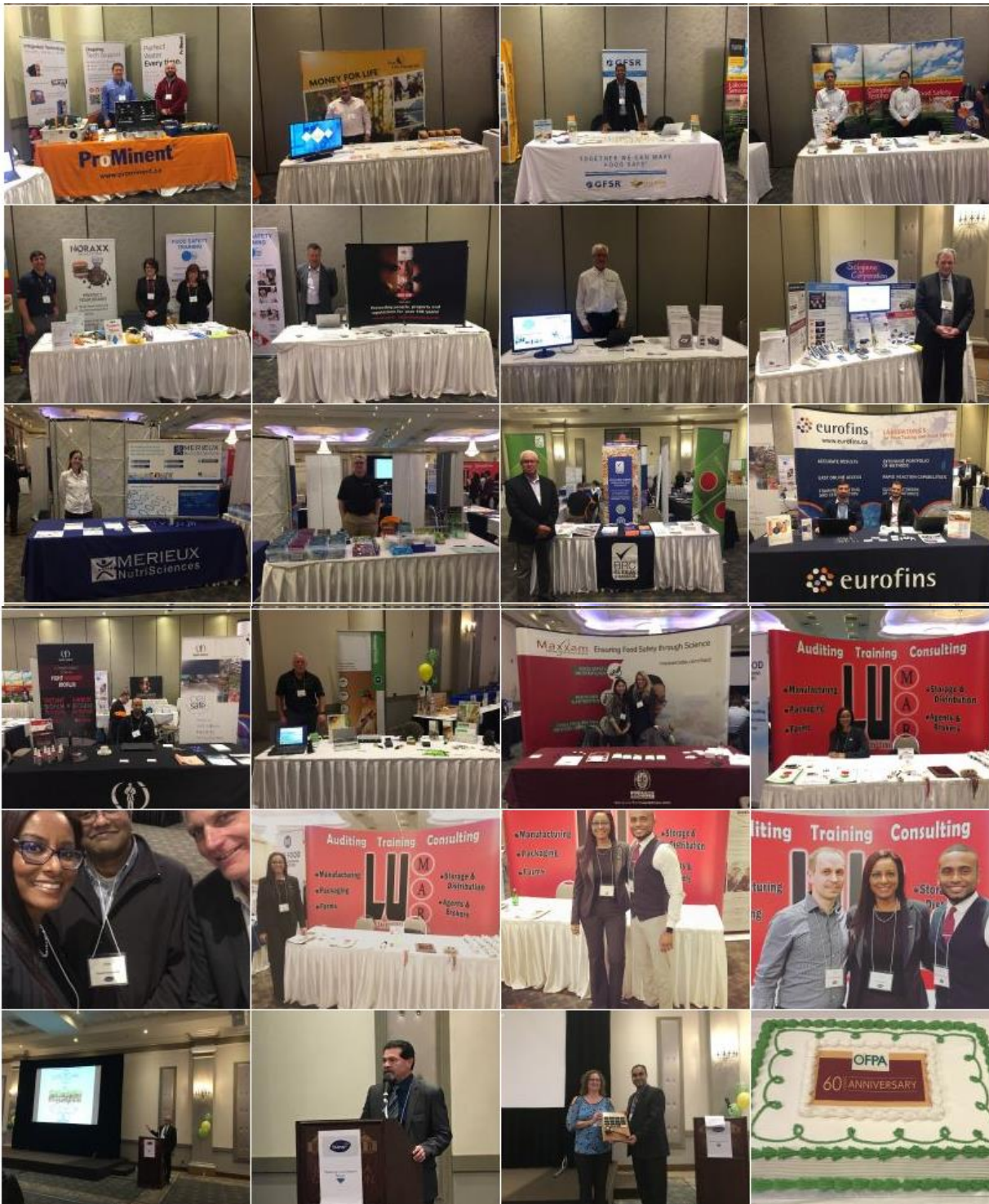
His powerful personal experiences ignite and inspire audiences of all ages and he is committed to being 'all in' with the time we have to share together.

***OFPA members can find Orlando Bowen's full presentation slides on OFPA website***

*Photos from the event:*







Please see: <https://www.ofpa.on.ca/events>

## ***Congratulations to our 2018 winners!!***

Joe Myatt -Award of Merit & Jessica Burke –  
Sanitarian and Food Safety Professional of the Year.



<https://www.ofpa.on.ca/ofpa-news>

### ***Silent Auction Winners:***

Jean Anne Bauman, Kim Davidson, Angela Bernoski, Kevin Dineen, Joe Myatt  
Mandy Henhoeffter, Mike Hendrickson, Kristen Green

## *Thank you to our Event Sponsors*

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The Ontario Food Protection Association kindly thanks the following amazing VQA winery and Craft Brewery and Distillery. Thank you for making our 60<sup>th</sup> Anniversary Truly Special!



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Both the Winery and Brewery are:



## *Thank you to our Sustaining Corporate Members of 2018*

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- \*Can-Tex Protective Systems Inc.
- \*Conestoga College
- \*Dare Foods Ltd.
- \*Dept. of Food Science, U of Guelph(CRIFS)
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- \* Precise Sanitation
- \*Ravine Mushroom Farms Inc
- \*Scigiene Corporation
- \*SGS Canada
- \*Train Can Inc.
- \* Walmart Canada



**Coming Soon!  
Spring, 2019**

**OFPA Spring Meeting**



Post your jobs or take a look at openings in the food industry. Visit:

<https://lnkd.in/gUNxU9H>



## **SAFE FOOD FOR CANADIANS ACT & REGULATIONS- A Step Towards Improving Food Safety on Imports**

The Safe food for Canadians Act (SFCA) has been introduced by the Government of Canada to make food safer for Canadians. One of the purposes of the Act is to modernize, simplify and strengthen rules and regulations for food products being imported into Canada. Corresponding Safe Food for Canadian Regulations (SFCR) were published on June 13, 2018. SFCA consolidates the food-related aspects of the below mentioned four acts which were written and updated at different times:

- i. The Fish Inspection Act
- ii. The Meat Inspection Act
- iii. The Canadian Agricultural Products Act
- iv. The Consumer Packaging and Labelling Act

Objectives of the SFCA:

1. Improvement in Food safety to better protect consumers through (i) a requirement for companies to have traceability in place, (ii) improvement in import controls based on licensing or registration of the importers and holding an importer accountable for food safety of the imported food by government authority.
2. Strengthening of the compliance of existing regulations: SFCA consolidates four above mentioned acts into one for strengthening the CFIA's inspection and enforcement powers to enhance food safety and compliance by importers.
3. Enhancing Export opportunities for Canadian Suppliers: These new CFIA regulations authorize the organization to certify all foods for exports that is required by foreign countries making export easier for the Canadian suppliers.

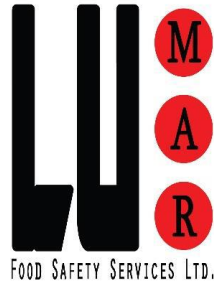
Major changes coming up for Importers with SFCA:

- i) License Requirement: As per current CFIA regulations only a few industries including dairy, meat and fish are required to have a license. Under SFCR, businesses will need license to import food, export food which requires an export certificate. Other activities requiring a license include manufacturing, processing, treating, preserving, grading, packaging and labelling of most food.
- ii) Preventive Controls: Every business dealing with food will be required to have written preventive control in place documenting all aspects of the operation i.e. equipment, food preparation, hygiene, storage and transportation. Plan must have identified all hazards and critical control points as well as documented procedure for monitoring, corrective action, verification and record keeping.

iii) Traceability: Food businesses will need to have a recall traceability plan for efficient response to any food safety incidents. Records needed to be maintained for tracing food both forward one step. i.e. to immediate customer and backward one step. i.e. immediate supplier.

The Safe Food for Canadians Act (SFC) and the Safe Food for Canadians Regulations will come into effect on January 15, 2019. The SFCR is aligned with international standards as CODEX Alimentarius for food safety and consumer protection requirements. These regulations will help food businesses prevent food borne illness outbreaks. In the event an incident occurs it will help with rapid removal of unsafe food from the market for consumer protection.

By: Lumar Food Safety Services Ltd.



[www.lumarfoodsafety.com](http://www.lumarfoodsafety.com)



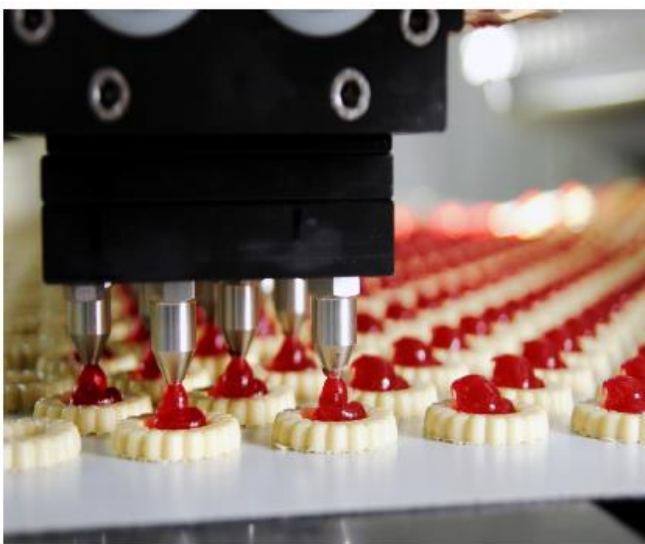
## Lumar Food Safety Services Ltd.

Specializes in food safety, quality and technical support for the food industry that includes auditing, training, and consulting services. Providing add value and benefit to your business by streamlining processes and programs; ensuring efficient and effective business processes and compliance that results in saving time and money.



### Mission

To assist the food industry and its stakeholders in ensuring they meet global and local changes within the sector. We provide training, consultation and technical support to ensure your employees have the right tools to succeed. Lumar Food Safety Services guarantees to establish a sustainable quality management system to ensure your company satisfies BRC, customer, and regulatory food safety and quality standards.



### Services

We use only BRC Approved Auditors, Consultants, and Trainers

Our services include:

- Auditing (including pre assessments and GAP assessments)
- Consulting
- Training in BRC Agents and Brokers, Food, Packaging, Storage & Distribution, and Retail

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## Cleaning and Sanitizing Solutions for the Food Processing Industry

### Our Vision

Diversey Food & Beverage will align our superior technical knowledge with the objectives of our customers. We will focus on food safety, product quality, sustainable resources, and employee well being while delivering a program at an optimal total cost.

### Our Approach

Diversey has been delivering solutions worldwide to meet your sanitation needs for years. Our products are formulated to be powerful cleaning and sanitizing agents for use throughout your production facility.

Diversey Account Managers utilize a best in class **Value Delivery** service program to add value to your cleaning and sanitation program. We add additional support to your business with a team of **Technical Customer Service** representatives, **Sector Specialists**, and **Engineers**.

### Food Safety

Diversey is the supplier of choice in offering sanitation products, equipment, and programs for the food and beverage industry. Diversey is committed to providing exceptional Food Safety for the processed foods industry. Because product integrity can be compromised at various points, we offer a host of solutions and services to maintain sanitary conditions throughout your process and across all shifts.

### Sustainability

The concept of sustainability is at the core of Diversey's culture. This concerns more than just the natural environment. It also means maintaining the long term viability of your business and the communities it serves.

### Total Cost of Operation

Diversey will focus on the Total Cost of your Operation not just the cost of your cleaning and sanitizing program. Diversey will optimize your sanitation costs and will utilize our **Knowledge Based Services** and our team of **Sector Specialists** to identify and manage projects that will guarantee savings to your total operation.



**For More Information Please Contact:**

**John McDonald**

**Ontario District Manager**

**1-519-503-9776**