

# Newsletter

Edition 10- April 2022

YOUR SOURCE FOR ONTARIO & GLOBAL FOOD SAFETY NEWS

By Jacob Barber, OFPA Board, Director- Chair Newsletter Committee



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## Food Recall Warning



### Various Poppy Seeds Recalled across Canada due to Salmonella Concerns

By News Desk on April 15th, 2022

Industry is recalling various poppy seeds from the marketplace because of possible Salmonella contamination. This recall was triggered by the Canadian Food Inspection Agency's inspection activities.

The recalled products have been sold across Canada. The specific locations and brands involved can be found in the link above.

As of the posting of this recall, there have been no reported illnesses associated with the consumption of this product.

Consumers should not eat the recalled product. Recalled products should be thrown out or returned to the location where they were purchased.

*Did you know: Food Contaminated with Salmonella bacteria does not usually look, smell, or taste spoiled.*

## Baskin Robbins, Other Brands of Ice Cream Recalled Because of Plastic & Metal Bits

By News Desk on April 21, 2022

Various brands of ice cream products including Baskin Robbins, Best Buy, President's Choice and Scotsburn Joins Farmers have been recalled because of pieces of plastic and metal.

The recalled products have been sold nationally in Canada, according to a recall notice posted by the Canadian Food Inspection Agency.

There is concern that consumers may have the products in their homes because of the long shelf life of ice cream. Consumers can use the link above for information to help determine whether they have affected products on hand.



## Timeline Issues Raised in Multi-Country Salmonella Outbreak Traced to Ferrero's Kinder Chocolate

By Joe Whitworth, April 13, 2022

The date of the first illness in a Salmonella outbreak linked to Ferrero chocolate doesn't match with when contamination was detected, according to two EU agencies.

Ferrero has recalled numerous Kinder products, including products labeled for Easter, worldwide.

A total of 156 Monophasic Salmonella Typhimurium cases have been reported in 10 EU countries and the UK, said the European Centre for Disease Prevention and Control (ECDC) and European Food Safety Authority (EFSA). The vast majority of those sick are younger than 10 years old and many have been hospitalized.

Time from manufacture to retail is between 55 and 60 days. The supplier of raw materials for Kinder branded products is batch-dependent but there have been no changes in the past year.

EU officials said the first case in the UK in December cannot be explained by contamination found in the processing plant in the same month. This suggests that if the factory in Belgium was the sole source of infection, contamination in the production line occurred earlier.

There are gaps in information that need to be investigated to understand the root cause, timing and factors behind the contamination, including the possible wider use of contaminated raw material in other processing plants, according to EFSA and ECDC.

#### Confirmed and probable infections

The first patient was in the UK on Jan. 7, 2022, with a sampling date of Dec. 21, 2021. In mid-February, the UK reported a cluster of 18 cases to an EU system. The latest sampling date is from the UK on March 28, 2022.

The UK has 65 confirmed cases, France has 25, Ireland has 15, Germany has six, Sweden has four, Netherlands has two and one patient each has been reported in Luxembourg and Norway. Belgium has 26 probable cases, Germany has four and Spain has one. In Austria, six people, including five children aged 3 to 6, were infected with the outbreak strain between January and March.

Overall, 88 of 101 interviewed sick people in 10 countries reported consumption of various

Ferrero chocolate products, mainly milk chocolate eggs with a small toy inside or small oval shaped, bite-sized chocolate pralines

Belgian authorities have withdrawn approval for the production site as the company was not able to provide guarantees concerning management of the contamination or safety of its products. A criminal investigation has also been opened, according to media reports.

Ferrero acknowledged there were "internal inefficiencies," creating delays in getting and sharing information, which impacted the speed and effectiveness of investigations.

Positives in December and January Monophasic Salmonella Typhimurium matching the outbreak strain was identified at the factory in Arlon in mid-December 2021 by internal analysis. Production was stopped, the affected semi-finished product was destroyed and deep cleaning of lines was carried out. Some finished products made from Dec. 10 to 15 were blocked and later released to market after an internal investigation.

A processing step involving buttermilk was the possible contamination point. The origin of contamination was a filter at the outlet of two raw material tanks, which was removed, cleaned and reconnected after negative testing. Chocolate products were distributed across Europe and globally after negative Salmonella testing.

In January, samples on semi-finished and finished products and surfaces were positive for Salmonella. The last Salmonella-positive was recorded on Jan. 11, 2022, from two buttermilk tanks.

The Arlon plant makes about 7 percent of the total Kinder products manufactured globally on a yearly basis. Distribution includes more than 60 countries ranging from most of Europe, the United States, Argentina, Australia, Canada, New Zealand, Singapore, Hong Kong and Mexico.



## Goose Processors Wants Amendments to Ready-to-cook Poultry Regulations

By Dan Flynn, April 22, 2022

Canada's Northern Goose Processors Ltd. has petitioned USDA's Food Safety and Inspection Service (FSIS) to amend regulations implementing the Poultry Products Inspection Regulations' proposed definition of ready-to-cook poultry.

It calls for amending an existing regulation for ready-to-cook poultry, meaning slaughter of poultry free from protruding feathers from the head, feet, crop, oil gland, trachea, esophagus, entrails, and lungs are removed along with mature reproductive organs and kidneys. Involved is a product that is suitable for cooking without further processing.

The amendment to the ready-to-cook poultry regulation is sought by Elissa C. Norden of the Teulon, Manitoba-based Northern Goose Processors Ltd. The petition claims that "amending the definition of ready-to-cook poultry would not sacrifice the integrity of food safety."

Melissa Hammar, acting director of the FSIS regulations staff, responded to the Northern Goose Processors petition with this explanation:

"The petition requests that FSIS amend 9 CFR

"38.1 to change the Ready to Cook Poultry definition to include partial dressing of a carcass as authorized by the Secretary if the producer shows that there is a market for the product and that the carcass can pass a post-mortem inspection.

"As stated in your petition, FSIS does not recognize a poultry product with the head remaining intact as a product eligible to bear the mark of inspection. Because the head remains intact, the product defaults to the exempt product category.

The petition states that the Chinese Young Goose with Head product produced by your company meets the physical description of certain religious exempt products but that labeling the product as religious exempt would be false and would not accurately reflect the actual product in the package.

"According to the petition, keeping the head intact by changing the 9 CFR 381.1 definition is needed to remove a barrier to product development."

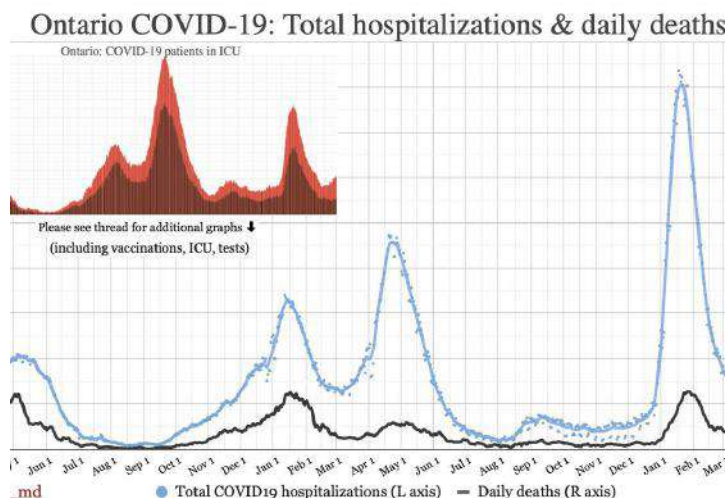
The petition requests that FSIS amend 9 CFR 381.1 to change the Ready to Cook Poultry definition to include partial dressing of a carcass as authorized by the Secretary if the producer shows that there is a market for the product and that the carcass can pass a post-mortem inspection.

Northern Goose specializes in the processing and selling of naturally grown geese. It's been in business since 1976.

The Northern Goose petition is the first to be filed with FSIS in 2022.



## COVID Hospitalizations up nearly 12% in Ontario week-over-week



By Michael Granger, April 25, 2022

Ontario's COVID-19 hospitalizations are up more than 11 per cent in the last week as the province reports two additional deaths due to the virus.

Provincial officials are reporting 1,455 patients in hospital due to COVID-19, however, that number is likely underreported as not all hospitals submit their numbers on the weekend.

The number of patients in the ICU now sits at 219, up from 202 one week ago. There are 97 patients in the ICU on a ventilator.

With the two new deaths, the total number of people who have died from the virus in the province now sits at 12,736.

The province is reporting 2,028 new infections but officials say that number is underreported due to limitations placed on Ontario's testing capacity.

There were 13,247 tests completed in the last 24-hour period for a test positivity rate of 15.3

per cent. It is the lowest test positivity rate since the end of March.

Ontario's wastewater signal suggests sixth wave cases have likely peaked and are now starting to plateau. Some health experts have suggested the province may see another bump after holiday gatherings that took place over the recent long weekend.

Last week, the Ford government extended the remaining mask mandate in high-risk settings in Ontario until at least June 11.

The rule requiring masks in health-care settings, long-term care homes, shelters and public transit was set to expire on April 27, but the government announced on Friday it would be pushed back as the province deals with a sixth wave of COVID-19 infections.



## Island Farmers told Ukraine War Threatens Canada's Food Supply Chain

By Lori Thompson, April 6, 2022

Ontario farmers are warning that the Russian invasion of Ukraine could jeopardize the global food supply chain and impact the 2022 crop season, driving

up prices in the short term. Paul Sharpe of Sharpe Farm Supplies Ltd. explained why to members of Manitoulin Cattleman's Association, at its virtual Beef and Crop Info Day on March 23. The Sharpes continue to farm in Wellington County, Ontario as a cash crop and beef operation, and have a number of retail locations throughout the province, including ones in Manitoulin and Espanola.

The war in Ukraine is a "black swan" event, said Mr. Sharpe. "It came out of left field," he explained. "No one saw it coming but the ramifications are massive."

"I don't think everyone really grasps where fertilizer comes from that we use in Eastern Canada," he told The Expositor. In Eastern Canada, there is essentially no local production of the fertilizers (nitrogen, phosphorus and potash) used in the production of crops and as a result, farmers in Eastern Canada, and the agriculture industry that supports them, rely heavily on imports from overseas producers. Approximately 55 percent of nitrogen imports into Eastern Canada annually have come from Russian suppliers. In recent years, there has also been a greater reliance on Russia and Morocco to meet phosphate needs as well.

"That nitrogen is always applied in the spring," continued Mr. Sharpe. "There's always a little bit in the summer and fall but the lion's share is done in the spring. All this fertilizer is set to arrive in April and May, and that is booked months in advance because you have to book ships and everything else. We bought ours last year in November to make sure we would have product to sell to farmers, and a lot of this we've already paid for.

Wholesalers, the people who deal with people like us and farmers, they go to Russia and book these vessels with urea (granular nitrogen) or liquid nitrogen to put on corn fields or barley or wheat. The government is penalizing them by throwing a 35 percent tariff on it."

He's referring to Canada's Special Economic Measures Act that came into force on March 2. The Act imposes a 35 percent tariff on goods imported from Russia. "Everyone agrees the invasion of Ukraine is a bad thing and we 100 percent stand behind tariffs on Russian products," Mr. Sharpe said, but adds that imposing tariffs on goods already purchased does not punish Russia.

"There are ships readily coming up the St. Lawrence Seaway as we speak," he noted. "The Coast Guard wouldn't let in two of the ships unless they paid this tariff. The product is worth over \$1,000 a tonne so when you add 35 percent to it, it's almost \$1,400 a tonne. The rub is, Russia is not penalized. They have already been paid in full for these shipments."

The importer will ask the purchasers to pay the additional cost and that will be passed on to farmers, he pointed out. "We didn't penalize anybody but ourselves."



continued next page

Tariffs aren't the whole problem. The market works itself out, he said. Other international suppliers have raised prices since sanctions against Russia began. "For example, your next choice is Egypt, which is now \$1,400 a tonne. It magically went up the amount of the tariff."

The prices of potash and phosphates have also gone up due to increased demand for product that doesn't come from Russia. That has resulted in an availability problem as well.

"Russia has essentially told us, if you want to sanction us, go ahead. We don't need to sell this to you. We will spurn you."

Ron Campbell, operations and member services manager for OABA told The Expositor, "We understand the significance of what's happening in Ukraine and that the government's taking steps. The concern with the tariffs is they don't really punish the Russians, they just add costs right through the supply chain from importers through to the retailers that are passed on to the producers."

The OABA is working with other industry stakeholders, Grain Farmers of Ontario and the Ontario Federation of Agriculture, and is meeting government officials to address the issue but there's still no resolution at this time, Mr. Campbell said.

The organizations released a joint statement on March 18, following a briefing for provincial and federal officials, to outline the risks and challenges facing farmers for the coming planting season and the impact the Ukraine war could have on Ontario's food supply.

"Farmers in Ukraine and Russia produce about a quarter of the world's calories, with key regions in North Africa and the Middle East dependent on their production.

But this supply chain has been significantly jeopardized by the tragic geopolitical events unfolding in Ukraine.

This is forecast to result in a spike in food prices between eight and 22 percent over the coming months, and many agriculture economists are predicting famine in several African countries within the next 18 months," they stated.

How policymakers, farmers and other stakeholders in the agriculture value chain respond to this crisis over the next few weeks is critical, and will determine how much food will be available in Ontario, Canada or around the world.

Farmers are asking Mr. Sharpe if they should change their rotation and grow crops that don't require as much fertilizer. "That's a fair point," he said. "Take a crop like soybeans. Soybeans do not take nitrogen, they create their own. They also don't take as much phosphorus as a corn plant. So that's fine, but if everyone starts to shift away from the fertilizer problem, we'll have a shortage of corn and wheat."

You can't blame farmers for looking at soybeans, he said, but "come fall, if we don't have as much wheat or corn, we're up the river without a paddle. You only get one shot a year to grow this stuff."

The tariff policy has missed its mark, Mr. Sharpe said. "They came out with the policy way too quickly because they needed to be seen as doing something. I've been told there's a line as long as here to the end of the road of people asking for exemptions. They didn't think it through."

**"How policymakers, farmers and other stakeholders in the agriculture value chain respond to the crisis will determine how much food will be available in Ontario..."**





## Loblaw and PepsiCo End Their Standoff Over Snack Prices

By Jake Edmiston, April 9 2022

Loblaw Companies Ltd. and PepsiCo Inc. resolved a dispute that has kept some of the most popular snacks off the shelves at Canada's biggest grocer for nearly two months.

PepsiCo stopped shipping its food brands, including Frito-Lay potato chips and Quaker products, on Feb. 12 after Loblaw refused to pay higher prices.

The standoff meant Loblaw's more than 2,400 locations lost access to Lay's, Doritos, Tostitos and a deep roster of other snack and breakfast brands. To cope, Loblaw stocked more of its store-brand chips, along with some smaller Canadian brands. One Ontario snack company, Neal Brothers Foods, said it was flooded with orders from Loblaw in the fallout of the PepsiCo dispute.

"We're pleased to share that we have resolved the ongoing disruptions with Pepsi-Co Foods," Loblaw wrote to stores on April 8, in an email obtained by the Financial Post. "We encourage stores to continue to support any brands they added to their assortment during the service disruption with Frito Lay."

In a statement, PepsiCo called the last two months a "challenging time."

"We are committed to our Canadian manufacturing and operations and look forward to resuming distribution of our products from coast to coast in the coming days," PepsiCo spokesperson Sheri Morgan said in an email.

Loblaw said PepsiCo will start shipping products on Monday, and expects to be fully stocked before the Easter weekend.

"All along, this was about providing value to our customers," Loblaw spokesperson Catherine Thomas said in an email. "We're happy to once again have a wide assortment in our chip aisle, with a mix of new Canadian flavours and classic favourites, at varying prices to suit our customers' needs."

The standoff exposed tensions in the food business as grocers and their suppliers grapple with the worst inflation in a generation. Suppliers say they need grocers to pay more for products to help offset the soaring cost of ingredients, labour, and shipping. But grocers, including Loblaw, have pushed back, saying they're analyzing each price request to determine whether it's justified.

Because production costs have increased so much, manufacturing lobbyists say more suppliers are opting to stop shipments when price negotiations break down. But the move isn't taken lightly, especially considering Loblaw controls roughly a third of Canadian grocery sales.

Late last year, another major consumer goods company, Mondelēz International Inc., stopped sending its products brands to Loblaw, due to a pricing dispute. The food manufacturer stop shipping Oreo and Ritz, along with some other biscuit brands for about a week and a half before negotiators came to an agreement.



## Ontario Taking Additional Action to Protect Flocks



By Agriculture, Food & Rural Affairs

The Ontario government is taking additional steps to limit the spread of avian influenza among birds in the province. Lisa Thompson, Minister of Agriculture, Food and Rural Affairs, on the advice of the Chief Veterinarian for Ontario, has issued a Minister's Order under the Animal Health Act, 2009, with the purpose of limiting the commingling of birds from different locations in order to reduce the risk of disease transmission.

Effective 12:01 a.m. April 9, 2022, the movement to and participation of birds in events where they commingle, such as shows, sales, swaps, fairs, sport and educational displays is prohibited. Temporarily reducing direct contact between birds from different locations will limit the spread of avian influenza and protect animal health, and is an important part of a strong biosecurity plan. This is in addition to Canadian Food Inspection Agency (CFIA) requirements in primary control zones. This Order will expire on May 9, 2022, but may be extended if required.

This builds on the government's actions to limit the spread of high path avian influenza to date, including increasing surveillance and testing capacity and hosting webinars and providing education and resources for all those along the poultry supply chain. As well, the province has expanded mental health supports for poultry farmers and their families as they continue to manage this difficult situation.

Avian influenza is not a threat to food safety but impacts domesticated and wild birds, including chickens, turkeys, pheasants, quail, ducks, geese, and guinea fowl. Ontario poultry and eggs are safe to eat when, as always, proper handling and cooking takes place. People working with poultry should take additional precautions and are strongly encouraged to follow all public health guidelines and maintain strict biosecurity.

Avian influenza subtype H5N1 has been identified in Ontario, and eight other provinces, including Nova Scotia, and Alberta, as well as 24 US states. The Canadian Food Inspection Agency is leading the disease response to this outbreak of avian influenza.

**To learn more about the Minister's Order and Chief Veterinarian for Ontario requirements, visit:**

<http://www.omafra.gov.on.ca/english/order/index.html>

# Finance Corner

"In 2021 we saw a great improvement in our overall net assets. This was mainly attributed to a great virtual spring meeting, a return to in person events and successful fall meeting.

In 2022 we plan to replicate these successes by focusing on cost reduction within the association and using these profits to increase value to our members."



**Gwynne Sitsker**

2022 OFPA Vice President  
2021 OFPA Treasurer

## OFPA PROPOSED BUDGET 2022

### REVENUE

	2020	2021 Planned	2021 Achieved	2022 Planned
Membership fees	\$9,281.00	\$9,281.00	\$5,735.00	\$5,735.00
Fall Meeting	\$7,125.00	\$7,125.00	\$39,559.00	\$35,000.00
Spring Meeting	\$0.00	\$7,125.00	\$12,204.00	\$15,000.00
Social Night	\$0.00	\$7,125.00	\$0.00	\$7,125.00
Government Assistance - Ontario Small Business Support Grant	\$0.00	\$10,762.00	\$21,524.00	\$0.00
Interest income	\$0.00	\$0.00	\$21.00	\$0.00
	<b>\$16,406.00</b>	<b>\$41,418.00</b>	<b>\$79,043.00</b>	<b>\$62,860.00</b>

### EXPENSES

Administration	\$17,325.00	\$18,900.00	\$18,900.00	\$4,725.00
Scholarships and Awards	\$6,000.00	\$0.00	\$6,070.00	\$0.00
Advertising and Promotion	\$4,850.00	\$4,850.00	\$5,472.00	\$3,000.00
Insurance	\$3,124.00	\$3,124.00	\$1,911.00	\$1,911.00
Fall Meeting	\$2,381.00	\$2,381.00	\$17,784.00	\$15,000.00
Spring Meeting	\$0.00	\$2,381.00	\$2,195.00	\$14,000.00
Social Night	\$0.00	\$2,381.00	\$0.00	\$2,381.00
Office and General	\$1,120.00	\$1,120.00	\$1,546.00	\$1,546.00
Professional Fees	\$800.00	\$800.00	\$1,200.00	\$1,200.00
Bank charges, interest and merchant fees	\$629.00	\$629.00	\$1,959.00	\$1,959.00
	<b>\$36,229.00</b>	<b>\$36,566.00</b>	<b>\$57,037.00</b>	<b>\$45,722.00</b>

EXCESS OF REVENUES OVER EXPENDETURES	<b>-\$19,823.00</b>	\$4,852.00	\$22,006.00	\$17,138.00
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NET ASSETS, beginning 2022				<b>\$37,342.00</b>
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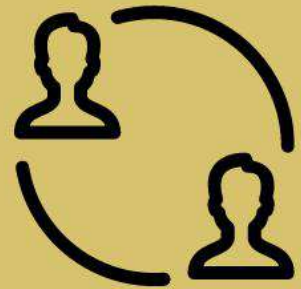
FORCASTED ASSETS, end of 2022				<b>\$54,480.00</b>
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# MEMBERSHIP BENEFITS

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





7:00 – 8:00 am	<b>Registration and Breakfast</b>
8:00 – 8:20 am	<b>Welcome and Introduction</b> – Gwynne Sitsker, Vice President, OFPA <b>Membership</b> – Megan Saunders, Director, OFPA <b>Fall Meeting &amp; 65<sup>th</sup> Anniversary</b> - Aaron Aboud, OFPA Director & Event Lead
<b>Morning Program Moderator</b> – Brett Dooley, Director, OFPA	
8:20 – 9:05 am	<b>Morning Keynote Presentation</b> <b>Challenging the Conversation for Food Safety Leadership</b> 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>
9:30 - 10:10 am	<b>Effective Food Plant Sanitation</b> 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 &amp; Quality Professional</i>
10:10 – 10:40 am	<b>Nutrition Break, Networking &amp; Exhibits</b>
10:40 – 11:55 am	<b>Women in Food Safety Culture – Panel Discussion</b> 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. <b>Panel Moderator</b> - Laurie Sawyer, Director, OFPA <b>Panelists include:</b> <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 &amp; Associates, a division of Transcendent Initiatives Inc.</i> <i>Katherine Di Tammoso, Senior Director, Safe Products and Supply Chains, Walmart Canada</i>
11:55 am -12:05 pm	<b>OFPA Financial Update</b> Gwynne Sitsker, Vice President & Treasurer, OFPA
12:05 – 1:05 pm	<b>Lunch, Networking &amp; Exhibits</b>





### Afternoon Program Moderator, Jessica Burke, Director, OFPA

1:05 - 1:35 pm	<p><b>New Ingredients for Listeria Control</b>  <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><b>Clive Kingsbury Poster Competition Presentations</b>  <i>Aaron Aboud, Director, OFPA</i></p>
2:10 – 2:55 pm	<p><b>The Benefits of Centralizing &amp; Digitizing Your FSQA Compliance Management Systems</b></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 &amp; 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 &amp; risk reduction per their business-case(s).  <i>Todd Fabec, Business Development Manager, North America, Safefood 360°</i></p>
2:55 - 3:20 pm	<p><b>Nutrition Break, Networking &amp; Exhibits</b></p>
3:20 - 3:50 pm	<p><b>An Update on the CFIA Food Program</b>  <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 – 4:00 pm	<p><b>Grand Prize Draw &amp; Silent Auction Draws</b>  <i>Jessica Burke, Director, OFPA</i></p>
4:00 – 4:15 pm	<p><b>Clive Kingsbury Poster Competition Winners Announcement</b>  <i>Aaron Aboud, Director, OFPA</i>  <i>Fintan O'Carroll, Business Development Manager, Sani Marc (Student Video Competition Sponsor)</i></p>
4:15 - 4:30 pm	<p><b>Closing Comments &amp; Adjournment</b>  <i>Laurie Sawyer, Director, OFPA</i>  <i>Nadia Narine, President, OFPA</i></p>



## Clive Kingsbury Student Video Competition Winners

# Congratulations!



**Joy Roasa**

**University of Guelph**

"An Improved Method for the Detection of Volatile N-nitrosamines in Processed Meat Using Headspace Solid-phase Microextraction (HS-SPME) and Gas Chromatography-mass Spectrometry (GC-MS)".



**Brenda Zai**

**University of Guelph**

"Application of Advanced Oxidation Process for Decontamination of Shelled Eggs".



**Monira Pervin**

**Centennial College**

"Evaluation of Anti-Bacterial and Virucidal effectiveness of UVC LED on Food Packaging Surfaces Using E.Coli. S. aureus and MS2 as a Surrogate Marker of SARS\_COV-2 (COVID 19)".



# DOUG ALEXANDER

Doug Alexander, VP of Technical Services at Belmont Food Group, provided our keynote address. He discussed one of the greatest challenges to Food Safety in Ontario; the high turnover rate and difficulty in attracting, hiring and retaining our staff in the food & beverage industry.

The vacancy rate of the food safety industry is up from 3-7% to 25-30%

## 25-30 %

### VACANCY RATE IN THE FOOD SAFETY INDUSTRY

The workplace landscape has changed due to the pandemic, but not from a perspective of disease. A societal shift has occurred that has woken people to a completely different perspective on what's important.

Talent and commitment have become very hard to find because industries are competing for the same limited pool of people. The lack of a North American workforce is driven by unprecedented growth overseas.

In order to address these challenges, Doug highlighted a number of organizations that are working to support the food & beverage sector in Ontario;

### FOOD PROCESSING SKILLS CANADA

Developed a program called "Succeeding at Work", that is meant to accelerate, upskill and rescale employees. Their aim is to create a program that supports a national skill strategy for the food and beverage sector.

It is an accredited program that offers 22 modules for employees free of charge (course typically costs \$25,000).



### MEAT & POULTRY ONTARIO

Has created a database of learnings including modules around upskilling and employee engagement.

They have also begun to create tools to attract and retain domestic labour while approaching foreign direct workers in countries experiencing an excess of labour. This is being carried out in association with the Meat Technology Centre of Excellence at the University of Guelph where Meat & Poultry Ontario have been provided with a pilot plant to carry out related activities.

### FOOD AND BEVERAGE ONTARIO

Comprised of 57 members from backgrounds including government agencies, industry professionals and associations that sit on the advisory committee tasked with developing programs such as "Taste Your Food" and "Food Grad".

They have posted statistics proving that the food industry falls behind other sectors and that improvements need to be made to have a chance at competing for the same limited pool of resources. Other supports include job fairs, mentorship programs and online programming for employers.

## \$4 MILLION

### IN FUNDING TO ATTRACT & RETAIN EMPLOYEES

### AGRICULTURAL ADAPTATION COUNCIL

ACC has been reviewed, approved and secured \$4 million in funding to give away for roughly 20 collaborative pilot projects around retaining and attracting people to the food industry.

Funding could be used to anything that supports making the food industry appeal to job seekers and current employees as the employment criteria for younger generations continues to change.

# Michael Cramer

## Session 2: Effective Food Plant Sanitation

Michael Cramer used his wealth of industry experience to discuss the many lessons he has learned in food plant sanitation. After literally "writing the book" on sanitation, he joined us to discuss the many reasons "why" we clean:

We clean because our primary concern is to protect consumers from illnesses that can be associated with foods and to protect losses by our customers.

We also want to make sure we conform to regulatory requirements, however we don't just do things because a regulatory agency says we have to. We do it because we aim to protect consumers and customers alike.

The first and most prominent areas of food hazards that we deal with in food plant sanitation are microbiological hazards. We need to remain aware and vigilant while evaluating our risk assessment plans on the types of microorganisms and their favourable environmental conditions for growth.

You can't test your way out of a problem. What testing does is provide you with the data that can tell you whether or not you are trending towards a problem or already have one. Prevention is a lot better than detection!

When we talk about sanitation process, the one factor that is most common within facilities is having good people. Effective communication between operations, food safety, quality assurance, maintenance and sanitation is imperative.

Help employees feel like they are part of the process. Give them some emotional connection with the company.



## Panel Discussion: Women in Food Safety Culture

For her final act as a OFPA Board of Director, the wonderful Laurie Sawyer, QA Manager of Goodleaf Farms, hosted a panel of dynamic women who brought variety of perspectives to our panel.

The panelists included:

- **Wumi Yusuff**- Senior Manager of Food Safety, Ferrarra Candy Company

- **Lone Jespersen**- Principal & Founder, Cultivate SA

- **Brita Ball**- Founder & CEO, Brita Ball & Associates

- **Katherine Di Tommasso**- Senior Director of Safe Products & Supply Chains, Walmart Canada



# Panel Highlights

## Q: When considering food safety systems vs food safety culture, how does that work in a distribution facility like Walmart?

KDT: What we tried to do is not have food safety as a separate component but rather to have it embedded within our operational practices.

We're embedding our processes throughout so it's one seamless view of how to do something and not a siloed view where food safety is pushed off to the side. Within Walmart there are 4 basic beliefs the company follows:

- 1) Respect for the individual
- 2) Strive for Excellence
- 3) Customer always
- 4) Integrity

Food safety falls under that integrity piece but also touches all the other areas.

## Q: How do you ensure that you have acceptance from your workers and how do you get that engagement from them?

WY: We all know senior management commitment is an important contributing factor to the facility culture so what we do is exclusively include it as an agenda item of the senior management monthly reviews both at the corporate club level and during the quarterly townhall.

This demonstrates to employees that safety is a top priority and also leads us to address trends to prevent food safety compromised actions proactively



## Q: What are some food safety culture benchmarks, such as behaviours, starting to change around your facilities?

LS: Trends where concerns are brought to your attention rather than hidden show that your employees care.

Another method is to add non-conformance as part of your internal GMP audits where you have a target (maybe 5%) and you place specific emphasis on what the return on performances are during these GMP audits.

It is also important to have mission statements such as "producing safe great food made in a safe environment".

## If you can give our members one key piece of advice that they can start implementing tomorrow, what would that be?

- Keep your program simple because you are more likely to get execution
- Do not seek to implement a food safety culture but rather get to know your current culture and change it
- Become really good at change management
- Find a way to measure your culture both internally and externally

# Belinda Elysee & Laurent Dallaire

## Session 4: New Ingredients for Listeria Control

To open the afternoon sessions our guests digested their lunches while we discussed Listeria control.

Laurent is the CEO & Co-Founder of Innodal, a company that develops and produces antimicrobials for the food industry. Belinda joined us from Dempsey Corporation, a specialty food ingredients distributor in Toronto, where she serves as Vice President.

Innodal seeks to prevent recalls caused by pathogen presence through the development of new antimicrobial solutions. "Inneo" is a processing aid based on Pediocin, a peptide that consists of 44 natural amino acids.

Inneo destroys bacteria cells by permeabilizing their cell membranes, providing an instant action in Listeria. As a result, the product has been approved by Health Canada, without having to be added to the ingredient list of the finished product.

Developed through extensive research at Cornell University, this product has a variety of applications in the food production industry.

We look forward to hearing more about it in the near future!



# Todd Fabec

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



Todd Fabec of SafeFood 360 discussed the journey that many food companies are taking towards moving over to centralized & digitized platforms. The cost of non-compliance is getting more acute and companies that are still working on clipboards and collaborating in ways that are difficult to document centrally are at risk of falling behind.

SaaS (Software as a Service) provides the answer to these problems. Cloud based platforms provide real-time data and are easy to scale.

Before going to an ERP solution, consider exploring food safety software vendors.

For more information on any of our speakers, please visit [www.ofpa.on.ca](http://www.ofpa.on.ca)

Speaker bios are available under "Past Events".

# Kevin Urbanic

## Session 6: An Update on the CFIA Program

Last but certainly not least, Kevin Urbanic, Director General- Canadian Food Inspection Agency discussed recent and emerging food issues of interest as well as compliance trends from the past few years.

The Safe Food for Canada Regulations are finally at the point where all who fall under this umbrella are now aware. This gives the CFIA more visibility over imports, providing a benefit to the public and broader industry as well.

Producers can reference the below timeline for dates and requirements of SFCR requirements:

SFCR requirement	Dairy products; Eggs; Fish; Honey; Maple products; Meat products; Processed egg products and Processed fruit or vegetable products	Fresh fruits or vegetables	All Other Foods		
			More than \$100K in gross annual food sales AND more than four employees	More than \$100K in gross annual food sales AND four employees or less	\$100K or less in gross annual food sales OR four employees or less
Licence	January 15, 2019	January 15, 2019 (N/A for growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
Traceability	January 15, 2019	January 15, 2019 (except growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
		January 15, 2020 (growing and harvesting)			
Preventive Controls	January 15, 2019	January 15, 2020	July 15, 2020	July 16, 2021	July 16, 2021
Written PCP	January 15, 2019 (not required for maple products and honey if annual food sales are \$100K or less)	January 15, 2020 (not required if annual food sales are \$100K or less)	July 15, 2020	July 16, 2021	not required if \$100K or less (regardless of no. of employees)

The CFIA has also created an "Establishment Risk Assessment" (ERA) Model for food & beverage processors as a tool to assess the food safety risks of federally regulated establishments.

This ERA model also rewards those establishments that demonstrate a commitment to food safety culture. This can be equated to an auto-insurance policy application that provides premium rebates if you take the recommended safety precautions.



The CFIA is doing the same thing by recognizing that not all producers need to be inspected at the same frequency due to a number of mitigating risk factors and a demonstrated history of compliance.

This is more to recognize those companies that have consistently demonstrated that they have risks under control and allows regulators to spend time on those who don't adhere to standards.

The ERA relies on voluntary information from producers but by providing this information, when combined with several other risk factors, an algorithm generates risk-level data.

This program is still in its infancy so there is room for improvement on this system, and the CFIA is welcoming feedback from Canadian producers who want to participate.

### DID YOU KNOW?

ALL RECALLS ISSUED AS OF NOVEMBER 1, 2021 WILL BE POSTED EXCLUSIVELY ON THE NEW RECALLS AND SAFETY ALERT WEBSITE:

<https://recalls-rappels.canada.ca/en>



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Applied to Life.™



EXHIBITORS



**eurofins**  
Testing for Life




2022

# INDUSTRY CONFERENCE SCHEDULE- FOOD SAFETY & QUALITY

Dates	Events	Location
May 9- 12, 2022	Food Safety Summit	Donald E. Stephens Convention Center, Rosemont, IL
May 10-11, 2022	BRC Food Safety Americas	JW Marriott Orlando Bonnet Creek
Thursday September 22, 2022	OFPA Social Networking Mixer	Cedar Brae Golf Club, Scarborough, ON
Tuesday November 1, 2022	GRMA- Global Retail & Mfr Alliance	Chicago, IL
Thursday November 24, 2022	OFPA Fall Food Safety Summit	Corporate Event Center, 5110 Creekbank Rd, Mississauga ON
July 31- August 3, 2022	IAFP	Pittsburgh, Pennsylvania
September 12-14, 2022	North American Supply Chain Summit	The Westin Chicago North Shore, Buffalo Grove, USA
September 26-28, 2022	North American Food Safety & Quality	The Westin Chicago North Shore, Buffalo Grove, USA
October 23-26, 2022	Pack Expo (Int)	Chicago, IL
October 27-29, 2022	PMA Fresh Summit	Orange Couny Convention Center, Orlando FL
November 7-9, 2022	SQF Conference	Hyatt Regency, Orlando FL





Do you have an  
interesting story,  
news item, or  
article you would  
like to share with  
OFPA Members?

Please share it with our team for  
the next edition of the newsletter.

Contact [info@ofpa.on.ca](mailto:info@ofpa.on.ca) with the  
subject line "Newsletter  
contribution".



## Sustaining Corporate Member Spotlight



### EUROPEAN INSPIRED MEAT SNACKS



BAVARIAN



NAVARRE



TUSCAN

**NEW!**



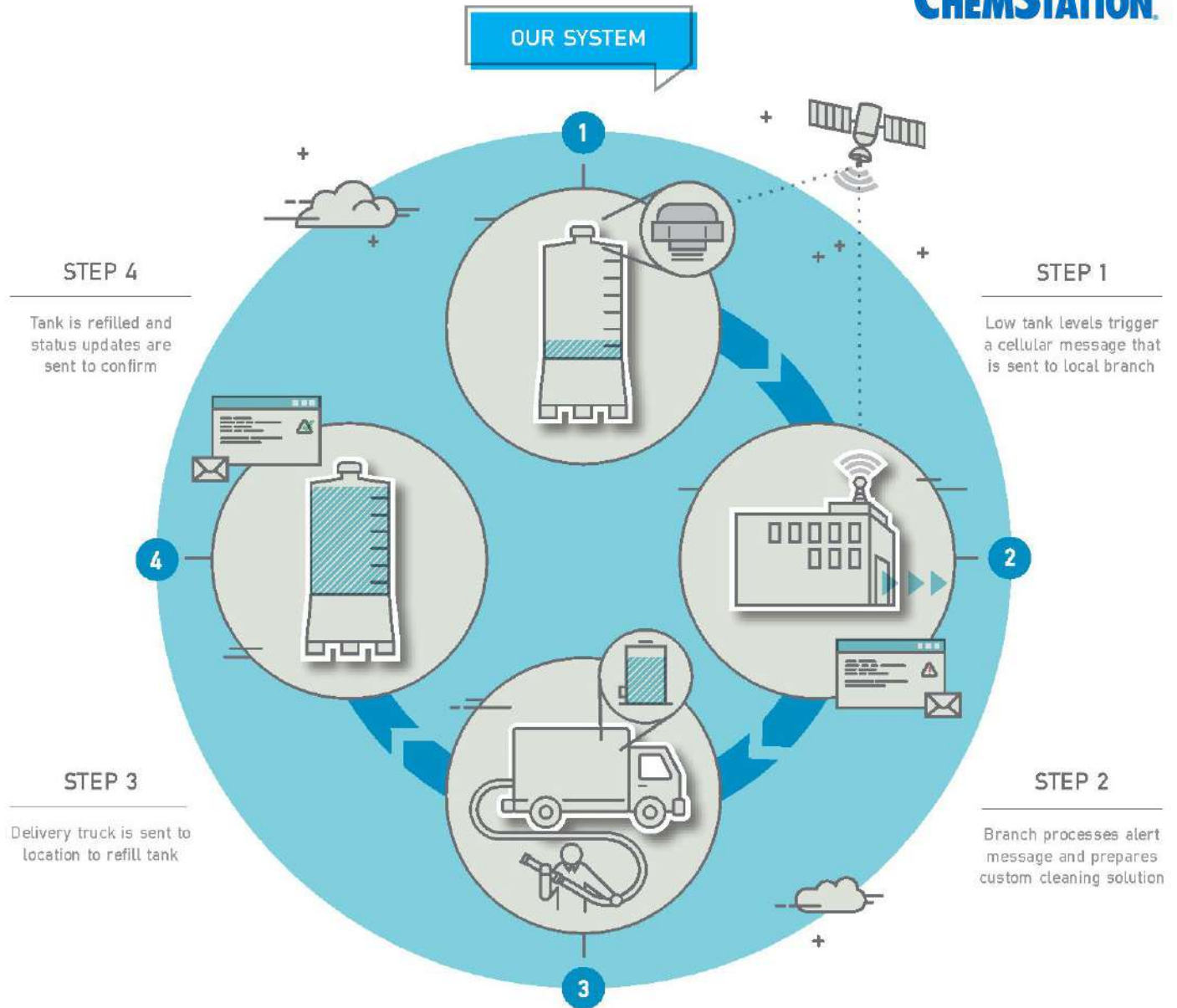
Snacks inspired by the delicious flavours of Europe! With three varieties to choose from and no refrigeration required, our salami snacks are perfect for any occasion.  
Guten Appetit! Buon Appetito!





## Sustaining Corporate Member Spotlight

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





## Sustaining Corporate Member Spotlight

### PJRFSI ADVANTAGES



**YOUR PARTNER FOR FOOD SAFETY!**

- 9.5/10 rating - superior customer service
- Auditors average 15 years of Industry & Audit Experience
- Multilingual capabilities - supporting 30+ programs worldwide with 500+ auditors
- Stress-free scheduling with a

**Perry Johnson Registrars (PJR)** and **Perry Johnson Registrars Food Safety Inc., (PJRFSI)** are recognized around the world by various Accreditation Bodies including ANAB, UKAS, ACCREDIA (Italy), JAB (Japan) and ema (Mexico). PJRFSI is committed to providing value-added food safety certification to clients. Our entire team believes that rigor and consistency during audit activities leads to higher levels of customer and end user satisfaction.

**PJRFSI** is dedicated to upholding the highest standards of professionalism, technical competence and integrity throughout the life cycle of the audit process. We apply the principles of quality management, collaboration and organizational excellence in all of our office and field activities and comply with the requirements set forth by the international standards organizations, accreditation bodies and other affected parties. Through this dedication, we have created and maintain a work environment which provides opportunities and a culture of continual improvement, learning and development for clients, auditors, staff and stakeholders within the food chain.

## PJRFSI PROGRAMS

### 1<sup>st</sup> Party Client Specific Audits - Unaccredited (Supplier or Site)

- (Food Safety, Quality, Brand Protection, Social Responsibility, etc.)

### 2<sup>nd</sup> Party Audits - Unaccredited (Supplier or Site)

- GMP - Good Manufacturing Practices
- Organic
- Primary Packaging (packaging that has direct product contact)
- Distribution Center / Warehouse
- cGMP (Supplements and Pharmaceutical Industry)
- Other:
- Cannabis GAP/GMP/Retail; Manufacturing, Cultivation
- Harmonized GAP Standards;
- HACCP for Laundry; Seafood HACCP

### 3<sup>rd</sup> Party Accredited Management System Audits

- GFSI (SQF, FSSC, BRC, GlobalGAP, CANADAGAP, etc.)
- GRMA (Dietary Supplements, OTC, Cosmetics)
- Management Systems: ISO 9001, ISO 14001, OHSAS 18001, ISO 45001, Responsible Recycling (R2), RIOS, e-Stewards, AS9100, AS9110, AS9120, IATF 16949, ISO 13485, ISO, 37001TL 9000, BA 9000, ISO 27001, ISO 20000-1, ISO 22000, FSSC 22000, ISO/IEC20000-1, BA9000, TL9000, ISO/IEC 27001, HSMS



## PJRFSI TRAINING

- SQE - Edition 9 Implementation, Quality Code Edition 9, 8.1 to 9 Conversion
- FSVP - FSPCA Preventive Controls for Human Food
- HACCP - International HACCP Alliance

## PJRFSI WEBINARS



**PJRFSI** is pleased to offer regularly-scheduled webinars on a variety of topics with industry experts as guests - completely free of charge! Previous topics include SQF Edition 9, Supply Chain Management, Root Cause Analysis, and guests such as Gary van Breda of the McDonald's Corporation, Dr. William Li of the Angiogenesis Foundation, and many more!

For a full listing of our free webinars as well as downloadable slides and recordings of past webinars, visit [www.PJRFSI.com/webinars/](http://www.PJRFSI.com/webinars/)



## Sustaining Corporate Member Spotlight

### 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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and Consultant of the Year  
2017 Award Winner

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

## Sustaining Corporate Member Spotlight



The GRMA uses the only ANSI GMP standards for Dietary Supplements, Cosmetics/Personal Care Products, & Over-the-Counter Drug and are committed to:

- Strengthening safety, quality, and trust throughout the supply chain
- Meet numerous retailer quality requirements - reducing the number of audits and financial costs
- Combining regulatory requirements & best practices for the Health & Wellness Category.

### Approved CBs



Find Out More - <https://grmalliance.org/>



## Sustaining Corporate Member Spotlight

**Diversey**



**Protecting Life.  
Together.**

Diversey | Hygiene Academy

### Hygiene Academy Remote Learning

#### Same Challenges, New Environment.

The food, beverage and life science industries depend on a knowledgeable, well-trained workforce. According to a survey published in the Economist, 50% of food and beverage processors identify skilled labor as their number one challenge.

This challenge is further pronounced when employee health and safety is at the forefront of manufacturers' concerns. Many manufacturers are being forced to rethink their approach to training; restricting plant access to non-essential and external entities limits the number of potential contamination and exposure events. The development of plant specific, high-quality training is resource intensive and, for many operations, comes with prohibitive economic hurdles.

#### How Diversey Can Help

With these challenges in mind, Diversey has created Hygiene Academy Remote Learning. As part of Diversey's Hygiene Academy platform, the instructor led Remote Learning modules utilize an e-learning environment to provide live, personalized training to manufacturing professionals. Diversey's Hygiene Academy Platform consists of three tiers:



##### **Tier 1: Fully virtual, instructor-led, interactive training**

Integrate Diversey's global knowledge into your operation. Facilities can now select Remote Learning modules from an extensive catalog of prepared topics, with the option to fully customize any aspect of the training materials. Custom Remote Learning modules can incorporate customer's pre-written SSOPs and address plant specific objectives or areas of concern.



##### **Tier 2: Supplemental training through Hygiene Academy's Learning Management System**

Diversey's team of subject matter experts have developed a range of supporting coursework, available through the Hygiene Academy LMS. Materials are available in multiple languages and have been accredited by the Continuous Professional Development (CPD) Certification Service as "conforming to the continuing professional development principles." Courses include videos, ancillary reading, and quizzes to enhance employee comprehension.



##### **Tier 3: Hygiene Academy, the ultimate learning repository**

The Hygiene Academy LMS supports customized learning paths specific to operation, employee, or organizational need. Create personalized curriculums by selecting supplemental learning modules that provide a foundation for additional instructor-led training. Whether pre-built or fully custom, Remote Learning modules can be fully integrated within your training program. Actively manage enrollment, course selection, and monitor employee progress with the Hygiene Academy LMS.

#### Expert Led. Fully Remote. Ready To Customize

Diversey's team of sector specialists, microbiologists, and subject matter experts will partner with you in tailoring training to fit the exact needs of your operation.

**[Click Here to speak with Diversey's Sector Expert Team!](#)**



# Sustaining Corporate Member Spotlight



**Tewari De-Ox Systems, Inc.**  
[www.tewarisystemsglobal.com](http://www.tewarisystemsglobal.com)  
 "WE EXTEND LIVES...."



## Zero-OxTech® [12+ US & Intl Patents Pending]:

- Invented by Dr. Tewari, a renowned Food Process Chemical Engineer with 25+ years of Global Food Industry Experience, having track-record of commercializing Novel Food Processing Systems in USA & CANADA
  - The FIRST PROCESS to preserve natural enzymes resulting in long shelf-life:
  - No change in intrinsic characteristics of proteins
  - No interventions/use of antimicrobials during protein processing [especially poultry]
  - Natural aging during shelf-life extension
  - No short-cuts/No anti-biotics/No preservatives/No detrimental effects on Human Health
- Testing and validation at reputed companies, research-centers, and universities, such as, Riz Global Foods [Toronto, CANADA]; Tyson Foods [Springdale, AR, USA]; Mississippi State University [Mississippi State, MS, USA]; San Angelo Lambs [San Angelo, TX, USA]; Grove Meats [Blue Island, IL, USA].
- In compliance with FDA/USDA/CFIA/Health Canada and global food regulations.

Protein-type	Shelf-life programs	Tewari's Zero-OxTech®
Red meat	Zero-OxTech® primals program	10+ weeks
	Zero-OxTech® case-ready/portion-cuts program: 1. Zero-OxTech® Vac-pack OR 2. Conventional foam tray in Zero-OxTech® mother-bag process	6 to 15 weeks
	Retail Display [conventional foam tray, after removal from Zero-OxTech® mother bag]	5 to 15 days
Poultry	Zero-OxTech® mother-bag	±22 days
	Zero-OxTech® MAP tray	±20 days

**"Tewari De-Ox Systems provided us with 70 days of shelf-life for red meat steaks under refrigeration for both domestic and global markets."**

Mr. Ali, President, RizGlobal Foods Inc., Toronto, Canada.

Contact:  
**Tewari De-Ox Systems, Inc.**  
 9225 Leslie Street, Suite 201  
 Richmond Hill, ONTARIO L4B 3H6 CANADA  
 Phone: 1-844-4-ZERO-OX • Fax: 1-844-493-7669  
 Email: [info@tewarisystemsglobal.com](mailto:info@tewarisystemsglobal.com)



**Tewari De-Ox Systems, Inc., Zero-OxTech® process provided 28 days of shelf-life for deli birds/poultry and has provided opportunity to serve both coasts using a centralized facility.**

Principal investigator: Jason M. Behrends,  
 Ph.D., R & D, Tyson Foods, Springdale, AR, USA

Fig. 1: APC's for Deli Birds over time using Zero-OxTech process.

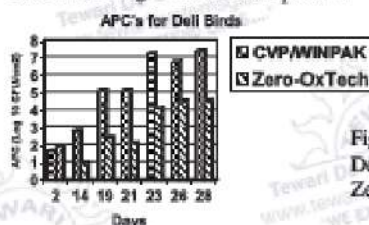


Fig. 2: Anaerobic APC's for Deli Birds over time using Zero-OxTech process.

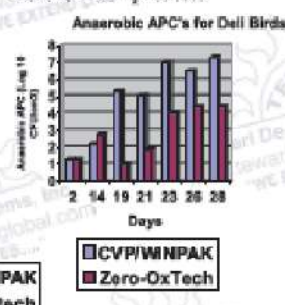
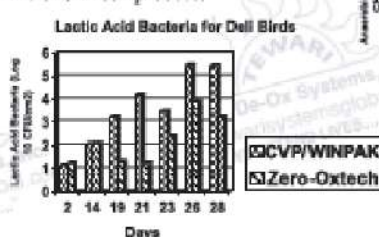


Fig. 3: Lactic Acid Bacteria for Deli Birds over time using Zero-OxTech process.



## Key Properties of Zero-OxTech

1. No Carbon Monoxide Used
2. No PAA for Organic Poultry
3. Extended Shelf-life
4. Low Cost Customizable Options
5. Ease of Application
6. Case-ready Retail Application
7. Reaching Un-tapped Markets
8. Manual or Automated Dispensing
9. Easy Adaptability to Existing Production Lines
10. Profitable Inventory Management

## Evaluation of overwrapped red meat steaks packaged in a mother-bag case-ready system Tewari Zero-OxTech System

Mississippi State University  
 J. M. Behrends and C. M. Leick

### CONCLUSION

The Tewari Zero-OxTech® System would allow suppliers to extend storage of case ready red meat steaks to a minimum of six weeks in mother bags with an additional 6d minimum retail display.

Week 1 Day 6



Week 4 Day 6



Week 3 Day 6



Week 6 Day 6





# SAVE THE DATES



## 2022 OFPA SOCIAL NETWORKING MIXER

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SEPTEMBER 22, 2022



17:00 - 21:00



CEDAR BRAE GOLF CLUB

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TICKETS AVAILABLE

TO THOSE WHO  
ATTENDED OUR  
SPRING EVENT

50/50 Draw, Door Prizes and More!

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## 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





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