

Newsletter

Edition 12- December 2022

YOUR SOURCE FOR ONTARIO & GLOBAL FOOD SAFETY NEWS

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



JANUARY 26, 2023
@1:00PM EST
SAVE THE DATE!!!

OFPA'S JANUARY WEBINAR

NOVEL FOODS
Presented by:
Dr. Jay Alappat & Kaylei Perry

 **More Details to Come**
[HTTPS://OFPA.ON.CA/](https://ofpa.on.ca/)

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Food Recall Warning



Taynton Bay Spirits brand Pickle Vodka Recalled due to Elevated Levels of Copper

By CFIA on December 14th, 2022

Taynton Bay Spirits is recalling their Pickle Vodka from the marketplace because of high levels of copper.

According to the National Institutes of Health (NIH), getting too much copper on a regular basis can cause liver damage, abdominal pain, cramps, nausea, diarrhea, and vomiting.

The recalled product has been sold in British Columbia and Alberta, Canada and online. It also may have been distributed in other provinces and territories, according to the Canadian Food Inspection Agency.

As of the posting of this recall, there have been reported illnesses that may be associated with the consumption of this product.

Consumers should not consume, serve, use, sell or distribute recalled products. Recalled products should be thrown out or returned to the location where they were purchased.

Sudden (acute) copper poisoning is rare. However, serious health problems from long term exposure to copper can



Everland Brand Organic Coconut Bark Recalled Over Undeclared Milk

By The Canadian Press, December 14th, 2022

The Canadian Food Inspection Agency has issued a recall for Everland brand organic coconut chocolate bark because the candy contains milk that is not listed on the label.

The affected product was sold in 113g packages in British Columbia, Alberta and online.

The recall was triggered by Canadian Food Inspection Agency test results.

The agency says further recalls may be announced as it continues a food safety investigation.

There have been no reports of any illnesses linked to the product.

Customers are being told to either throw the chocolate bark out or return it to where it was purchased.

This report by The Canadian Press was first published Dec. 14, 2022.



Canada Recalls Igor's Gorgonzola Cheese for Possible Listeria Contamination

By Aya Al-Hakim on December 16th, 2022

The Canadian Food Inspection Agency (CFIA) is recalling Igor brand Gorgonzola mild ripened blue-veined cheese due to possible Listeria contamination.

The affected cheese has been sold in Ontario and Quebec.

The alert issued Thursday said that food contaminated with *Listeria monocytogenes* may not look or smell spoiled but can still make people sick, especially pregnant women, the elderly and people with weakened immune systems who are more at risk.

"Symptoms can include vomiting, nausea, persistent fever, muscle aches, severe headache, and neck stiffness," the agency said.

"Although infected pregnant women may experience only mild, flu-like symptoms, the infection can lead to premature delivery, infection of the newborn, or even stillbirth. In severe cases of illness, people may die."

There have been no reports of any illnesses or deaths linked to the product so far, the CFIA noted.

The agency has not provided information on how many of the affected products have been sold and during what time period, but customers are being told to either throw the

cheese out or return the recalled product to the store where it was purchased.

The affected product, sold in 350-gram packages, has UPC number 8 021398 400069 with a best-before date of Feb. 1, 2023.

In the meantime, the CFIA says it is "conducting a food safety investigation, which may lead to the recall of other products" and that it is verifying the recalled products are being removed from the marketplace.

Avian flu leading to local turkey shortage in B.C.

By Mike Lloyd, Dec 14, 2022



If your holidays involve a big turkey feast, you might have a tough time finding the prime ingredient.

Avian flu has hit B.C.'s turkey producers hard at a critical time of year, wiping out dozens of flocks in the Fraser Valley and creating shortages at some local stores.

"This year, turkeys have been scarce. We've been dealing with the same turkey farmer for over 25 years now and this is the first time we've ever experienced anything like this where this is no turkey supply," says Josh Penner, president of Meridian Farm Market, which operates eight locations across Metro Vancouver.

He says his supplier had to cull his birds after their flocks were infected, forcing a last-minute search for another source of specialty turkeys, which Penner found in Ontario, just in time.

"It was a total scramble. Half of his flock was affected at first and we thought we'd maybe still get half of our turkeys. Then a week later we found out none of them would be available, which really caused us to scramble and let customers know we wouldn't have turkeys," he tells CityNews.

"Then we were able to source a supply later, which took about another week's time. It's definitely been tough and I really feel for our farmer and other farmers like him in this situation."

Penner calls it a disaster for the local poultry sector, but reassures his customers they will have access to turkeys at Meridian Farm Market, at the same price as last year. However, he believes not all retailers have been as lucky in finding alternate supplies.

"As a result of our turkey shortage issue, we discovered that this affecting all retailers. There is a turkey shortage now, especially for fresh product. I think the last couple of weeks leading up to Christmas, customers are going to realize when they go into stores that the fresh turkeys are not there, they are not available like they typically are."

Data from the Canadian Food Inspection Agency shows, as of Dec. 11, there were 61 infected farms in B.C. while 22 have been released from quarantine.

The majority of recent cases have been in the Fraser Valley with 53 new infected premises since Nov. 16, which has outpaced efforts to destroy all the infected birds, creating a backlog.

In a weekly avian influenza update for the B.C. industry, the CFIA says, as of Dec. 11, there are 16 farms waiting to be "depopulated," which is done by pumping gas into barns.

"To facilitate depopulation, CFIA has secured a 90-tonne CO2 storage tank that will be based in Agassiz. This will allow CO2 trucks to be refilled in Agassiz instead of driving to Fort Saskatchewan to refill, shortening the turnaround time by two days. In addition, the BC Ministry of Agriculture's Emergency Operations Centre is working to secure industry destruction teams from out of the province to assist with the depopulation."

In a statement to CityNews, the CFIA says barns on infected premises with birds that are showing clinical signs of avian influenza or dying are the first priority to minimize animal suffering and the risk of disease spread.

"The destruction of birds in these barns is being completed by the CFIA, which has 350 people in western Canada working on the avian influenza response. For other barns on infected premises, the CFIA is working closely with the poultry industry and the Province of BC to identify resources and options for timely, humane destruction and disposal."

Industry insiders tell CityNews they have never seen an avian flu outbreak like this before.

One turkey farmer — who wished to remain anonymous — says it is incredibly tough on poultry producers who rely on revenue from this season to get through the rest of the year.

"If your holidays involve a big turkey feast, you might have a tough time finding the prime ingredient."

For some, half of their annual income is now gone.

There is government compensation for quarantine and culled birds, but the local sector is still on track to lose millions of dollars from lost birds and the months it will take to get back into production.

The farmer adds there is also an emotional toll when dealing with the deaths of so many of their animals — even though they are raised to be eaten, they are humanely processed and it is difficult to watch flocks be eradicated.

The first case of the highly pathogenic avian influenza (HPAI) in British Columbia this year was on April 13.

The H5N1 strain of the virus has also been spreading in other parts of North America and Europe. It can easily spread to commercial poultry flocks that come into contact with infected wild migratory birds.

FSA Sticks with Past Advice After Covid Study Results

By News Desk, Dec 11 2022



The Food Standards Agency (FSA) has published research on the time the virus that causes COVID-19 can survive on food and packaging.

The University of Southampton produced the report under contract by the FSA. Researchers measured the rate of inactivation of the virus on the surface of various types of food and food packaging. Only one COVID strain was studied.

A risk assessment from the FSA in 2020 found it was very unlikely to be infected via food. Results from the study will not change the advice that there is no need to take added precautions because of COVID-19 when handling food and packaging as long as good hygienic practices are followed.

Findings support views from the International Commission for Microbiological Specifications of Foods (ICMSF) in 2020 that SARS-CoV-2 should not be considered a food safety hazard and guidance from the Food and Agriculture Organization of the United Nations (FAO) in 2021.

SARS-CoV-2 is thought to be transmissible by touching contaminated surfaces and then the face. It is assumed the main route of transfer to foods and packaging is cross-contamination from infected individuals.

The risk from coronavirus via food is low “This research gives us additional insight into the stability of coronavirus on the surfaces of a variety of foods and confirms that assumptions we made in the early stages of the pandemic were appropriate and that the probability that

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you can catch COVID via food is very low," said Anthony Wilson, microbiological risk assessment team leader, at the FSA.

The laboratory-based study artificially contaminated infectious SARS-CoV-2 virus onto the surfaces of foods and packaging. Scientists measured how the amount of infectious virus declined over time, at a range of temperatures and humidity levels, reflecting typical storage conditions.

The SARS-CoV-2 virus was added to foods and packaging at a volume that represents respiratory droplets landing on their surfaces. Infectious virus was recovered from foods by the method that gave the highest recovery of the three ways tested.

Results showed that virus survival varied depending on the foods and packaging examined. For most foods, there was a significant drop in levels of virus contamination in the first 24 hours.

The team tested broccoli, peppers, apple, raspberry, cheddar cheese, sliced ham, olives, brine from the olives, white and brown bread crusts, croissants, and pain au chocolat. Packaging materials were polyethylene terephthalate (PET) trays and bottles; aluminum cans and composite drinks cartons.

Different results based on food and packaging type

In some cases, infectious virus was detected for several hours or days, under certain conditions tested. For cheddar cheese and sliced ham, stored in refrigerated conditions and a range of relative humidity, virus levels remained high up to a week later, when testing was stopped.

When apples and olives were tested, the virus was at the limit of detection very quickly, within an hour, when the first time point was measured. The rate of viral decrease was rapid, within a few hours, for croissants and pain au chocolat. For all packaging, there was a significant drop in levels of contamination in the first 24 hours.

Findings showing the long survival time of SARS-CoV-2 on ham and cheese highlight the importance of proper food handling to prevent contamination prior to consumption said, researchers.

"The potential implications for public health are unclear since inhalation of respiratory aerosols and droplets is considered to be the main route of SARS-CoV-2 transmission," they added.



Heavy Metals Make 'Healthy' Dark Chocolate More Problematic Than Thought

By Coral Beach, Dec 15, 2022

A study by Consumer Reports has found dangerously high levels of heavy metals in chocolate from well-known brands including Hershey's, Theo, and Trader Joe's.

Of particular concern are levels in dark chocolate, which many people have come to believe is better for you than milk chocolate, according to the watchdog organization.

Scientists recently measured various heavy metals in 28 dark chocolate bars and found cadmium and lead in all of them.

In addition to major brands including Dove and Ghirardelli, Consumer Reports tested lesser-known brands including Alter Eco and Mast.

For 23 of the 28 bars tested, eating one ounce a day would put an adult over the level of one of the heavy metals that health authorities say is safe for adults. Five of the brands had higher levels of both metals. Acceptable levels for children are much lower.

It has long been known that heavy metals, particularly lead, can cause serious health problems for all people, but especially for children who are at risk for developmental problems, impaired brain development, lower IQ scores, and other issues. It is for these reasons that lead has been banned from paint and plumbing.

"But there are risks for people of any age, said Tunde Akinleye, the Consumer Reports food safety researcher who led the testing project.

"Frequent exposure to lead in adults, for example, can lead to nervous system problems, hypertension, immune system suppression, kidney damage, and reproductive issues".

While most people don't eat chocolate every day, 15 percent do, according to Mintel, a market research firm. When combined with levels of lead and cadmium in other foods the problems can add up. For example, heavy metals can be found in carrots, sweet potatoes, and spinach, which are all considered to be healthy foods.

Balancing act

While dark chocolate is lauded for many reasons such as lower sugar and higher fiber than milk chocolate, the very things that make it "better" can cause problems. The cacao, or cocoa, levels in dark chocolate are proclaimed on packaging as signals about which brands or sub-brands are more healthy, with higher percentages translating into more so-called health benefits.

The problem is that the "cocoa solids are also where the heavy metals, especially cadmium lurk," according to the Consumer Reports research team.

"Some of the same concerns may extend to products made with cocoa powder — which is pure cocoa solids — such as hot cocoa and brownie and cake mixes."

But there is hope

Researchers have found that cacao plants take up cadmium from the soil, so growing the plants in soil with lower cadmium density makes a difference. However, lead seems to get into the cacao beans after harvest, so different mitigation methods are needed.

The researchers found that lead was typically on the outer shell of the cocoa bean, not in the bean itself.

Moreover, lead levels were low soon after beans were picked and removed from pods but increased as beans dried in the sun for days. During that time, lead-filled dust and dirt accumulated on the beans," researchers said.

To mitigate lead contamination, changes in harvesting and manufacturing practices are needed, according to Danielle Fugere, president of As You Sow, which is an organization that pushes for corporate accountability. Such practices will include minimizing the amount of soil contact for the beans and finding ways to remove lead when beans are cleaned at factories.

Mitigation of cadmium is not so easy, according to the researchers. Careful breeding to create plants that do not take up as much of the substance during growth is one option. That will take time. Another option would be to replace older trees with younger ones, but that will also take time and financial investment.

Careful decisions about where to grow cocoa plants should also be implemented to avoid places where the soil is more heavily contaminated with lead and cadmium.

The National Confectioners Association funded the chocolate research as part of a settlement with As You Sow.



Foodborne Illness Climbs in Europe; Not Back to Pre-Pandemic Levels

By Joe Whitworth, Dec 14, 2022

The number of foodborne infections in Europe went up in 2021 but is still below figures from before the Coronavirus pandemic, according to a report.

The drop compared to pre-pandemic years is probably linked to COVID-19 control measures, which were still in place in 2021, said the European Food Safety Authority (EFSA) and European Centre for Disease Prevention and Control (ECDC).

Campylobacter remained the most frequently reported agent, with cases increasing to 127,840 compared to 120,946 in 2020. Meat from chicken and turkeys was the most common source.

Salmonella was second, affecting 60,050 people compared to 52,702 in 2020. Followed by Yersinia with 6,789 cases, Shiga toxin-producing E. coli (STEC) with 6,084 cases, and listeriosis with 2,183 cases. Almost 200 people died from listeriosis, 71 from salmonellosis, 26 from campylobacteriosis, and 18 from STEC infections.

Stats by Pathogen

Campylobacter infection accounted for more than 62 percent of all confirmed cases. The highest proportion of reported cases was in the youngest age group from 0 to 4 years old.

The top country-specific notification rates were in the Czech Republic, Slovakia, Luxembourg, and Malta. The lowest was in Poland, Romania, Bulgaria, Greece, and Cyprus. Germany had the most infections with almost 48,000. Nearly 10,500 people were hospitalized. The highest rates were in Latvia, Cyprus, and Poland.

A regulatory limit applies for Campylobacter from broilers. Countries

reported 8,063 results from official controls, with nearly 1,500 over the limit of 1,000 Colony Forming Units per gram (CFU/g). More than 53,000 results from the monitoring of food companies found 8,759 above this level. The number of samples exceeding the limit was much higher in official samples than in own-checks.

"This discrepancy, observed for the second year, deserves more thorough investigation in order to identify the critical parameters and factors explaining these differences. The aim is to stimulate action to lower *Campylobacter* counts on broiler carcasses and to reduce the number of human campylobacteriosis cases caused by the consumption or handling of contaminated chicken/broiler meat," said the report.

Salmonella and Listeria

Salmonella infections climbed from 2020 but are still down from 2019 levels. In 2021, the top notification rates were reported by the Czech Republic and Slovakia while the lowest was in Bulgaria, Cyprus, Greece, Ireland, Romania, and Portugal. More than 10,000 cases were recorded in the Czech Republic and above 9,000 in France.

he most affected age groups were 0 to 4 years old, those 5 to 9, and people older than 65.

The highest proportions of hospitalized cases were reported, as in previous years, in Cyprus, Greece, and Lithuania.

The top five *Salmonella* types causing infections were Enteritidis, Typhimurium, monophasic Typhimurium, Infantis, and Derby. *Salmonella* Braenderup, Montevideo, Oranienburg and Rissen, entered the top 20 list of the most frequent serovars in 2021.

Listeria monocytogenes infections were most common in the age group over 64 years old and particularly in people older than 84. More than 900 people were hospitalized.

The highest notification rates were in Finland, Denmark, Sweden, and Slovenia, while the lowest was reported by Bulgaria, Croatia, Cyprus, Greece, and Romania. Germany had the most infections with 560 followed by France with 435. France noted the most deaths with 75, followed by 34 in Spain, 25 in Poland and 20 in Germany.

E. coli and Yersinia

STEC was the fourth most common foodborne disease in Europe. The main serogroups were O157 and O26.

The highest country-specific notification rates were seen in Ireland, Denmark and Malta while the lowest were in Romania, Portugal, Greece, Slovakia and Poland. Germany had the most infections with 1,635 followed by Denmark with more than 900 and Ireland with just below 900.

A total of 362 Hemolytic Uremic Syndrome (HUS) cases were reported in almost all age groups, with the highest proportion of patients in the youngest age groups from 0 to 4 and 5 to 14 years old. The main serogroups were O26, O157, O80 and O145.

Yersinia infections increased to almost 6,800 from 5,661 in 2020. Germany had the most cases with 1,912, followed by France with 1,451. The highest notification rates were in Denmark, Finland, Lithuania and Latvia. More than 500 people were hospitalized. *Yersinia enterocolitica* was the most commonly reported species and the top serotype was O3.

Three of 1,205 single samples and three of 404

batches of infant formula-type products were positive for *Cronobacter sakazakii*. Testing by Estonia and Spain at the processing plant detected one positive out of 32 official control samples.

The Netherlands tested 750 samples or batches of crustaceans, fish, bivalve mollusks and leafy vegetables for *Vibrio*. *Vibrio cholerae* was detected in 21 samples and *Vibrio parahaemolyticus* in 45 samples. No positives for Hepatitis A were found in 153 tests of non-pre-cut fruit and leaf vegetables.



The health authority warned of "severe" possible symptoms associated with consuming the spinach, including delirium or confusion, hallucinations, rapid heartbeat, and blurred vision.

Officials say the baby spinach bought at Costco with an expiration date of December 16 "is not safe to consume, and people who have it should throw it out".

NSW Poisons Information Centre medical director Dr Darren Roberts was quoted by the Sydney Morning Herald as saying that some patients were still ill more than a day after the onset of symptoms.

"The patients that have been quite unwell have been to the point of marked hallucinations where they are seeing things that aren't there," he said. "They can't give a good recount of what happened.

"No one has died, so we're very happy with that, and we hope it remains that way, but these people are quite sick."

Contaminated Spinach Causes 'Marked Hallucinations' Among 9 People in Australia

By AFP, December 18, 2022

Health authorities in Australia have said nine people in Sydney suffered "toxic reactions" – including hallucinations – from a batch of spinach thought to contain an "accidental contaminant".

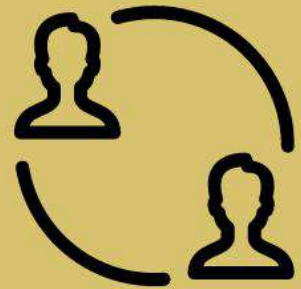
New South Wales Health said people from four different households needed medical attention following "possible food-related toxic reactions" caused by tainted Riviera Farms spinach bought at wholesale giant Costco.

Health officials say initial investigations suggest the reactions were caused by the presence of "an accidental contaminant in the food product".



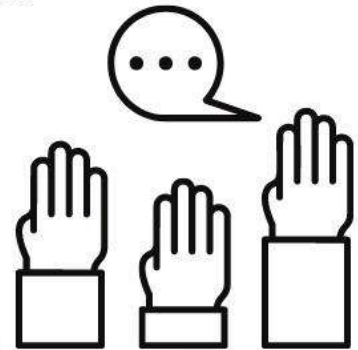
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The association **recognizes** companies and individuals for their outstanding work in food safety. We issue annual scholarships to students who have demonstrated excellence in food safety.



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The background is a dark, textured surface, possibly black or dark grey. It is decorated with various natural elements: several branches of evergreen trees (likely cedar or juniper) in shades of green and yellow, and several autumn leaves in shades of brown, orange, and red. The elements are scattered around the edges of the frame, creating a seasonal, rustic feel.

2022 FALL FOOD SAFETY SYMPOSIUM & AGM RECAP

November 25th 2022
Corporate Event Centre



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 a 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 Saeid 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 one of 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. Saeid 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.

CONGRATULATIONS

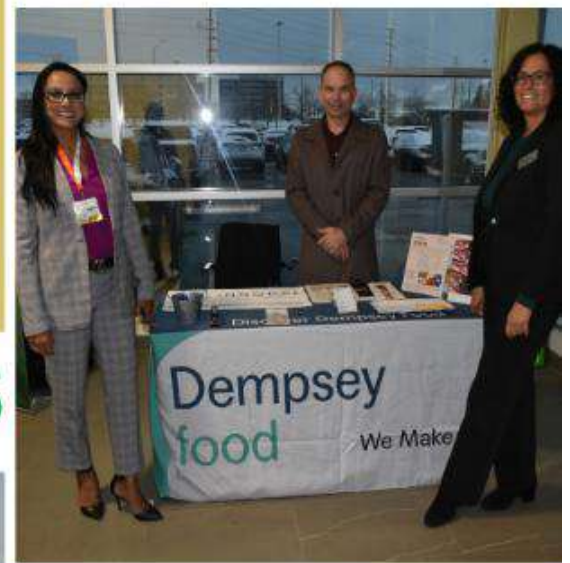


WINNERS

EXHIBITORS



EXHIBITORS



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**ANAL DAVE,
2023 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
	\$16,406.00	\$41,418.00	\$79,043.00	\$62,860.00

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
	\$36,229.00	\$36,566.00	\$57,037.00	\$45,722.00

EXCESS OF REVENUES OVER EXPENDITURES	-\$19,823.00	\$4,852.00	\$22,006.00	\$17,138.00
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NET ASSETS, beginning 2022				\$37,342.00
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FORCASTED ASSETS, end of 2022				\$54,480.00
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Sustaining Corporate Member Spotlight



EUROPEAN INSPIRED MEAT SNACKS



BAVARIAN



NAVARRRE



TUSCAN

NEW!

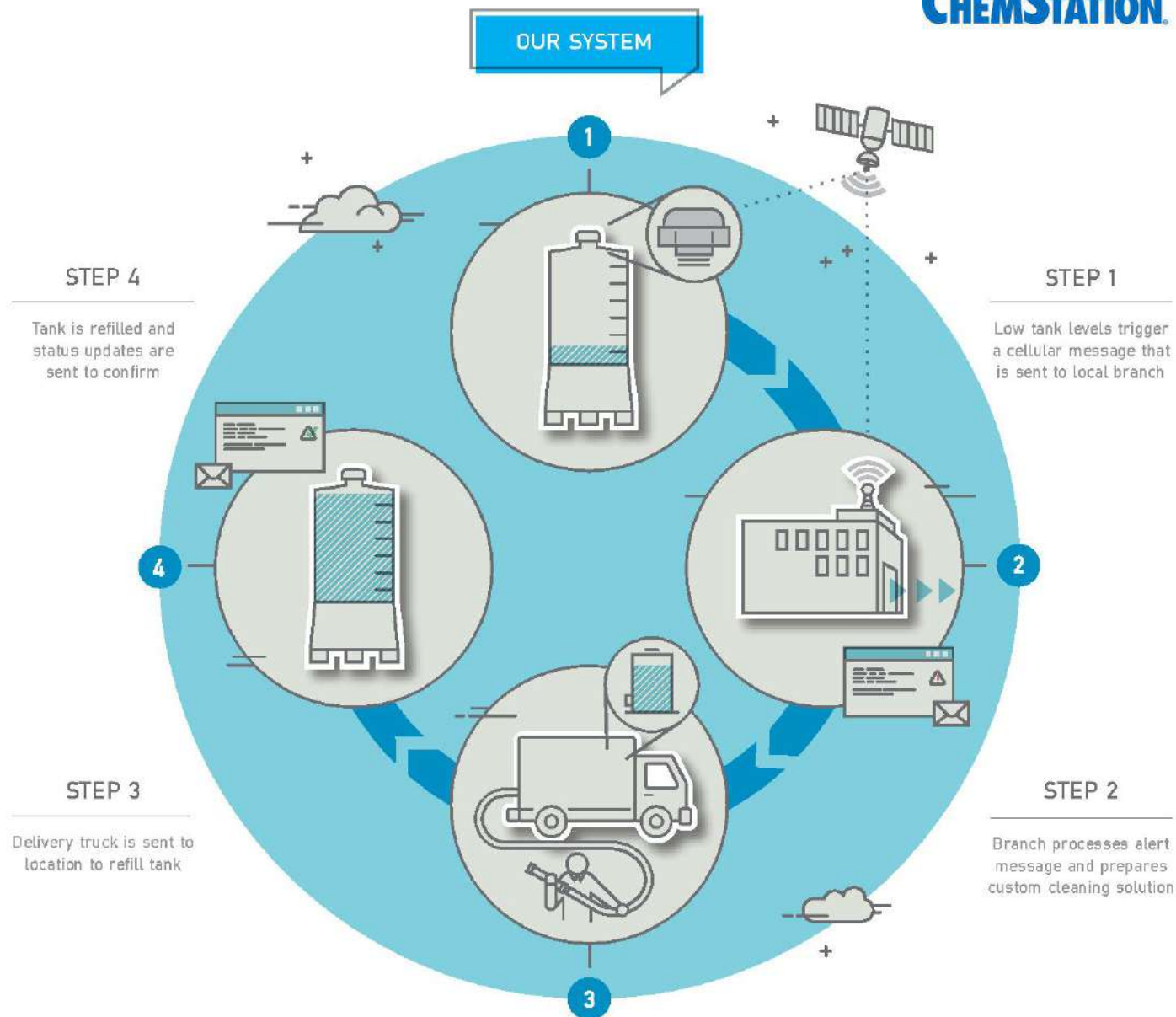


Snacks inspired by the delicious flavours of Europe! With three varieties to choose from and no refrigeration required, our salami snacks are perfect for any occasion.
Guten Appetit! Buon Appetito!



Sustaining Corporate Member Spotlight

www.chemstation.com



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

1st Party Client Specific Audits - Unaccredited (Supplier or Site)

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

2nd 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

3rd 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, 37001 TL 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/

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

Register Today for Special Conference Discount!



Approved Training Partner
and Consultant of the Year
2017 Award Winner

www.lumarfoodsafetysservices.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 SOPs 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
 "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



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.

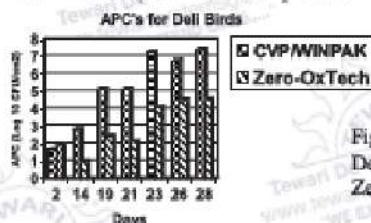


Fig. 2: Anaerobic APC's for Deli Birds over time using Zero-OxTech process.

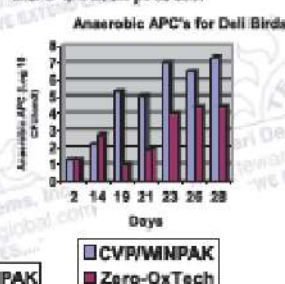
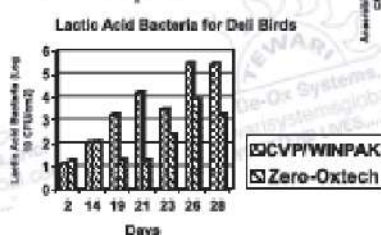


Fig. 3: Lactic Acid Bacteria for Deli Birds over time using Zero-OxTech process.



Key Properties of



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

SAVE THE DATES - 2023



2023 Spring Meeting & Clive Kingsbury Virtual Video Competition
April 25, 2023, Centennial Event Centre, (8:00am – 4:00pm)

2023 OFPA Social Mixer September 14, 2023, (5:00pm – 9:00pm)

2023 Fall Meeting & AGM
November 21, 2023, (8:00am – 6:00pm)



BRCGS CONNECT

JUNE 15-16, 2023

PAN PACIFIC HOTEL, TORONTO

IAFP

JULY 16-19, 2023

METRO CONVENTION CENTRE, TORONTO

2023 OFPA BOARD OF DIRECTORS



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interesting story,
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article you would
like to share with
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Please share it with our team for
the next edition of the newsletter.

Contact info@ofpa.on.ca with the
subject line "Newsletter
contribution".