

# Newsletter

Edition 11- October 2022

YOUR SOURCE FOR ONTARIO & GLOBAL FOOD SAFETY NEWS

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



**2022 Fall Food Safety Symposium & 65TH ANNUAL GENERAL MEETING**

NOV 15 2022 – 8:00AM  
CORPORATE EVENT CENTRE  
5110 CREEKBANK RD., MISSISSAUGA

Registration is now Open!  
[www.ofpa.on.ca](http://www.ofpa.on.ca)  
for details

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# Food Recall Warning



## Gaton's Foods Dairy Expands Recall Over Cheeses Sold in Canada over Listeria Concerns

By Food Safety News on October 7th, 2022

Gaton's Foods Dairy has expanded its recall of certain Nature's Best and Zavot brand cheeses from the marketplace because of possible Listeria monocytogenes contamination.

The recalled products have been sold in Ontario and Quebec, Canada and may have been distributed in other provinces and territories, according to the recall notice posted by the Canadian Food Inspection Agency. Click the Title Link to view a list of recalled products.

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

Consumers should check to see if they have the recalled products. They should not consume, serve, use, sell or distribute recalled products. The recalled products should be thrown out or returned to the location where they were purchased.

### About Listeria infections

Food contaminated with Listeria monocytogenes may not look or smell spoiled but can still cause serious and sometimes life-threatening infections. Anyone who has Listeria for symptoms of listeriosis to develop.

Symptoms of Listeria infection can include vomiting, nausea, persistent fever, muscle aches, severe headache, and neck stiffness. Specific Laboratory tests are required to diagnose Listeria infections, which can mimic other illnesses.

Pregnant women, the elderly, young children, and people such as cancer patients who have weakened immune systems are particularly at risk of serious illnesses, life-threatening infections and other complications. Although infected pregnant women may experience only mild, flu-like symptoms, their infections can lead to premature delivery, infection of the newborn, or even stillbirth.

## Aconite Toxin Poisons 12, prompting Keampferia Galanga Powder Recall

By Food Safety News, September 2, 2022

According to a Sept. 1 update, Canada's York Region Public Health has found that Mr. Right brand Keampferia Galanga Powder was implicated in the illnesses of 12 individuals who tested positive for aconite toxin.

Most of the 12 patients who experienced symptoms after consuming food from the restaurant on the evening of Sunday, Aug. 28 have recovered and are no longer in the hospital. Several were severely ill, but their condition is improving. In the latest update, only one remains in the hospital.

On Sept. 1, Ka Wing Hong issued a recall of Mr. Right brand Keampferia Galanga Powder (sand ginger powder) because of aconitine contamination.

*Did you know? A lethal dose of aconite can be as little as two milligrams, or the size of a sesame seed.*

The toxin, aconitine, comes from the roots of a plant, Monkshood, also known as Wolfsbane, or Keampfeira, which is a posionous plant.

Food contaminated with aconitine may not look or smell spoiled but can still make you sick.

Symptoms can include nausea, vomiting, dizziness, weakness, irregular heartbeats, and in severe cases, death. The onset of symptoms is rapid.

The recalled product has been sold in Canada in Alberta, British Columbia, Ontario and Quebec and may have been distributed in other provinces and territories.

RECALLED PRODUCT

Brand	Product	Size	UPC	Codes
Mr. Right	Keampferia Galanga PowderProduct code AT154	454 g	69 892102 8038	CAAJ13

Consumers, restaurants and retailers should check to see if you have recalled products. The Canadian Food Inspection Agency (CFIA) advises the public not to consume, use, sell or distribute the recalled products. Recalled products should be thrown out or returned to the location where they were purchased.



Warnings About More Hand Sanitizers Sold in Canada

By Linda Larsen on September 13, 2022

It's been a while since we wanted you about problematic hand sanitizers. During the COVID-19 pandemic, many companies started making hand sanitizers and problems occurred.

Some of these hand sanitizers contained ingredients that shouldn't be in that product, had impurities, were improperly labeled, were sold without being tested, or were counterfeit or had defective or faulty packaging. So in Canada, a long list of problematic hand sanitizers has been posted by the CFIA.

You can see the long list of recalled hand sanitizers that were sold in Canada at the Canadian Food Inspection Agency (CFIA) web site, along with the potential health risk, the company, the NPN or DIN number, and the lot number.

Some of the recalled brands and products include Zero Tolerance Plus Sanitizer, which may contain benzene; Davey's Sanitizing Hand Wipes that may contain benzalkonium chloride; Nomad Hand Sanitizer Lavender that may contain methanol at elevated levels; Sani-term, that may contain ethyl acetate; MediCare Hand Sanitizer Group that may contain acetaldehyde; Prevent+Foam Sanitizer that may be contaminated with Burkholderia stabiles; Avalon Laboratories Ethanol Hand Sanitizer 80% Secure Hand Sanitizer, that may contain acetaldehyde; and Luxe Health Hand Sanitizer Gel that may contain benzene, among others.

If you purchased any of these products, stop using them immediately. Do not throw them away; follow your municipal or regional guidelines on how to dispose of them as hazardous waste, or return them to your local pharmacy for proper disposal.

If you used any of these products and have health concerns, contact your doctor. Never drink or eat hand sanitizers; swallowing even small amounts can be dangerous or fatal. If any is swallowed, call a poison control center an seek medical help immediately.

Canada Health Agency says elevated levels of impurities in hand sanitizers cause "increased risk of cancer"





## U.S. Slips Down Rankings in Food Security Index

By Food Safety News, Sept 26, 2022

The United States has fallen a few places in the latest rankings of a report that measures food security.

The study from Economist Impact put Finland at the top, followed by Ireland, Norway and France. Canada was seventh and the United Kingdom was ninth. The United States dropped to 13th from ninth in the previous edition.

The 11th Global Food Security Index (GFSI) covers food affordability, availability, quality and safety, and sustainability and adaptation across 113 countries. Indicators are used to do this and one change to the latest version is considering relevant food safety legislation.

Based solely on the quality and safety metric, Canada was first and the United States was third. The UK was 29th.

GFSI data for the United States suggests that it needs to improve policy commitments around food security and access by establishing a food security agency and implementing a related strategy.

Pratima Singh, principal of policy and insights at Economist Impact, said issues such as the Ukraine conflict and high food prices, are stressing an already fragile food system.

"The 2022 Global Food Security Index highlights the crucial impact of structural issues and risks to food security such as volatility in agricultural production, trade and supply-chain disruption, scarcity of natural resources, and increasing economic inequality. Building long-term, systemic resilience should be a priority if the larger trend toward greater food insecurity worldwide is to be reversed."

### Climate change impact

The least food-secure countries are conflict zones and face severe climate risks. Syria is at the bottom of the list, followed by Haiti and Yemen. A difference between the top performer and the country at the bottom has continued to widen since 2019.

There are big jumps in scores for pest infestation and disease mitigation policies.

The index, sponsored by Corteva Agriscience, shows governments are not prepared for the increase in extreme weather like this summer's heatwaves across Europe and North America and flooding in Pakistan. It found water management techniques and existing irrigation systems that can help manage the effects of climate change are lacking.

Increasing food prices, rising global hunger, the COVID-19 pandemic and the Ukraine and Russia conflict are also mentioned.

There were falls in nutritional standards, such as national nutrition plans and monitoring. About a third of countries have no national nutrition plan or strategy in 2022, nearly double the

number that lacked one in 2019. Also, 25 of 113 countries are not regularly monitoring the nutritional status of their population compared with 15 in 2019. Without such work, policymakers cannot identify nutritional deficiencies and deploy resources where needed.



## Dozens of Canadians File Class Action Lawsuit in Relation to E.Coli Outbreak (continued from pg. 1)

By Food Safety News, Oct 11, 2022

About 45 people are involved in a class action lawsuit against an Alberta, Canada, Hutterite colony related to contaminated pork that led to an E. coli O157:H7 outbreak.

A judge certified the case in recent days. It seeks compensation for people who were sickened after consuming pork products from The Meat Shop at Pine Haven, which is a meat packing and retail store at the Pine Haven Hutterite colony near Wetaskiwin.

One person died and 42 others were sickened in the outbreak during the spring of 2018. The cases were linked to pork products contaminated with E. coli O157:H7.

Fourteen of the patients had to be hospitalized and five developed a kind of kidney infection known as hemolytic uremic syndrome (HUS), which frequently causes lifelong injuries and sometimes death.

About half of the cases involved people who had eaten at Mama Nita's, a Filipino restaurant in southeast Edmonton that has since closed. The Canadian Food Inspection Agency traced the pork products to The Meat Shop at Pine Haven, according to court documents.

"The defendants owed a duty of care to the plaintiff and other class members to ensure that its products were safe for consumption and that ingestion of those products would not cause illness or injury," the plaintiffs say in their complaint.

In total, the plaintiffs seek \$15 million in damages and another \$1 million in special damages.

Edmonton lawyer Rick Mallett represents the plaintiffs. He expects the case could take up to two years to reach trial.

### About E. coli infections

Anyone who has developed symptoms of E. coli infection should seek medical attention and tell their doctor about their possible exposure to the bacteria. Specific tests are required to diagnose the infections, which can mimic other illnesses.

The symptoms of E. coli infections vary for each person but often include severe stomach cramps and diarrhea, which is often bloody.

Some patients may also have a fever. Most patients recover within five to seven days. Others can develop severe or life-threatening symptoms and complications, according to the U.S. Centers for Disease Control and Prevention (CDC).

About 5 to 10 percent of those diagnosed with E. coli infections develop a potentially life-threatening kidney failure complication, known as a hemolytic uremic syndrome (HUS). Symptoms of HUS include fever, abdominal pain, feeling very tired, decreased frequency of urination, small unexplained bruises or bleeding, and pallor.

Many people with HUS recover within a few weeks, but some suffer permanent injuries or death. This condition can occur among people of any age but is most common in children younger than five years old because of their immature immune systems, older adults because of deteriorating immune systems, and people with compromised immune systems such as cancer patients.

People who experience HUS symptoms should immediately seek emergency medical care. People with HUS will likely be hospitalized because the condition can cause other serious and ongoing problems such as hypertension, chronic kidney disease, brain damage, and neurologic problems.

## Ontario Investing in Innovative Agri-Food Research (continued from pg.1)

By OMAFRA, October 4th, 2022

Guelph — The Ontario government is taking action to support the agri-food industry by investing \$7.25 million in 50 Ontario-led research and innovation projects. These projects will help develop new innovative technologies,

practices and solutions to make Ontario's agri-food sector more competitive and productive.

"Some of the most advanced agri-food research in the world is happening right here in Ontario, and our government is proud to support made-in-Ontario solutions that will deliver good return on investment and strengthen our local food supply chain," said Lisa Thompson, Minister of Agriculture, Food and Rural Affairs. "Through our partnership with the University of Guelph, we are helping Ontario's agri-food sector grow and innovate so that farmers can remain competitive on a global scale, and Ontario can continue to be a leader in agri-food."

Ontario's investments are being made through the Ontario Agri-Food Innovation Alliance, a collaboration between the Ontario Ministry of Agriculture, Food & Rural Affairs (OMAFRA) and the University of Guelph that works to advance the next generation of agri-food innovations.

These projects focus on four research categories: environmental stewardship and food safety, economic and rural development, animal health and welfare, and plant health and protection.

"The University of Guelph is a leader in agri-food research and innovation, putting Ontario at the forefront of sustainable environmental practices, innovative farming management and ensuring that the people of Ontario can access safe foods produced right here in this province," said Jill Dunlop, Minister of Colleges and Universities. "Our government is proud to support postsecondary research that advances knowledge, drives economic growth and creates a healthier future for Ontarians."

Among the projects selected for funding are:

-Development of biological control tactics for use in an Integrated Pest Management program for multiple thrips species in Ontario greenhouse crops (Rose Buitenhuis, Plant Health and Protection)

-Assessment, simulation and optimization of a prototype net zero energy greenhouse for Ontario (William Lubitz, Environmental Stewardship)

Agri-food innovations developed by University of Guelph researchers help advance farming management practices, improve production efficiency, and drive economic growth. This research, supported by the province, benefits the people of Ontario by helping to ensure food grown and produced here remains healthy, safe and nutritious.

"The University of Guelph is committed to working with farmers, business leaders and government partners to advance a sustainable and competitive agri-food sector at home in Ontario and around the world," said Charlotte Yates, U of G President. "OMAFRA's investment in U of G's world-class research faculty will support the creation of innovative solutions that improve life on farms, in small businesses and along the links of the agri-food value chain."

The Ontario Agri-Food Innovation Alliance is a significant economic driver for the province, returning approximately \$1.4 billion annually to Ontario's economy and promoting food stability in the province. Since 2018, Ontario has invested approximately \$270 million in the Ontario Agri-Food Innovation Alliance to support research and innovation, further the development of new food products and agricultural advancements, and drive economic growth in the sector.

## Quick Facts

-The University of Guelph recently issued a 2022-23 call for proposals under the Alliance program this year. This call is from August 23, 2022 to November 7, 2022. To check eligibility requirements and apply, visit:

[uoguelph.ca/alliance/research-programs/tier-1-operating-funding](https://uoguelph.ca/alliance/research-programs/tier-1-operating-funding)

-As part of the 2022 Budget, the Ontario government is developing an Agri-Food Innovation and Technology Strategy to promote the long-term success of the sector. The strategy will prioritize attracting and developing agri-food talent.

-Ontario implemented Agri-Tech Innovation, a \$22-million cost-share program that helps farming operations and processors adopt new technologies, and helps the agri-food sector implement new and unique ways to set up businesses for future growth.

-To learn more about agri-food research funded through OMAFRA, visit OMAFRA's research portal.

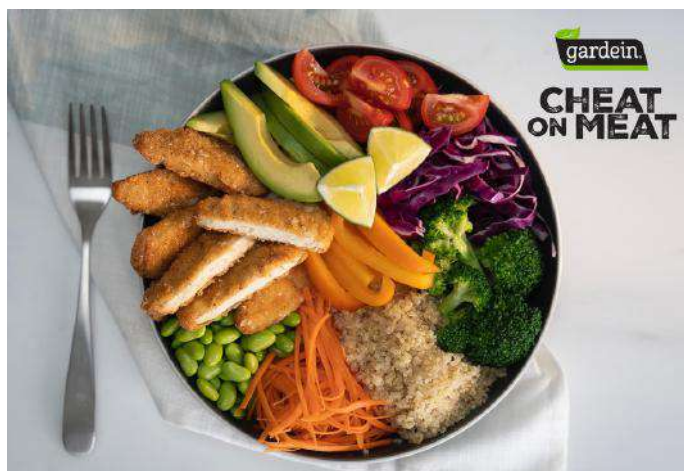
-The Ontario agri-food sector supports more than 860,000 jobs in Ontario and contributes more than \$47.3 billion each year to the province's economy.

**For a list of 50 complete research projects for alliance funding this year visit:**

**<https://www.uoguelph.ca/alliance/projects/23-projects>**



## The World Remains Dangerously Unprepared to Meet Skyrocketing Food Prices and Hunger



By Food in Canada, Sep 27, 2022

The 11th edition of the Global Food Security Index (GFSI) reveals a fragile global food system ill prepared to weather shocks like the war in Ukraine and this summer's heatwaves.

The study from Economist Impact, supported by Corteva Agriscience, finds that insufficient investment and increasing volatility continue to drive the deterioration of the global food environment. This year's skyrocketing food prices and rising global hunger are not just the product of conflict and extreme weather; they are also the reflection of a worrying trend of declining resilience in our food system.

The world made big gains in food security from 2012 to 2015, with overall GFSI scores jumping six per cent. However, structural issues and significant risks in the global food system subsequently led growth to slow, and for the past three years the trend in the overall food security environment has reversed.

Stalled progress reflects volatility in agricultural production, weak investment in agricultural research and development,

scarcity of natural resources, rising inequality, and trade and supply-chain volatility. The GFSI shows governments are not prepared for the inevitable increase in extreme weather events like this summer's heatwaves across Europe and North America and devastating flooding in Pakistan. Water management techniques and existing irrigation systems that can help manage the effects of climate change are lacking globally.

In an era of scarcity in natural resources, investment in agricultural R&D to enhance yields and sustainably improve production is in decline, while soil and land management practices remain weak.

"The 2022 Global Food Security Index highlights the crucial impact of structural issues and risks to food security such as volatility in agricultural production, trade and supply-chain disruption, scarcity of natural resources, and increasing economic inequality," says Pratima Singh, principal, Policy and Insights at Economist Impact. "Recent shocks, like the Ukraine conflict and high food prices, are stressing an already fragile global food system."

"Economist Impact's global report highlights the critical role farmers play in addressing food security, and actions we can all take to address the wide gaps in underserved markets," says Tim Glenn, executive vice-president, Seed Business Unit, Corteva Agriscience. "There is an urgent action to renew our collective commitment to collaboration and improving access to innovation to combat food insecurity."



GFSI evaluates and ranks 113 countries on 68 indicators, including affordability, availability and quality of their food supply, as well as sustainability and adaptation. To account for the complexity, interconnectedness and ever-changing nature of the global food system, several new indicators were added to GFSI this year. These capture farmers' access to community organizations and extension services, and changes in producer prices.

Key findings from the 2022 GFSI are:

**- Affordability scores have dropped globally:** Affordability scores have dropped by four per cent between 2019 and 2022, dragging overall scores down in the 2022 GFSI. This decline has been driven by the COVID-19 pandemic and higher prices for agricultural inputs, combined with weakening trade freedom and government inability to fund safety nets. This sharp fall does not include the most recent developments, including global food price inflation of 7.9 per cent.

**- European economies are the most food secure:** Eight of the top 10 performers in 2022 come from high-income Europe, led by Finland (with a score of 83.7), Ireland (scoring 81.7) and Norway (scoring 80.5). Japan (scoring 79.5) and Canada (scoring 79.1) round out the remainder of the top 10.

**- The least food-secure countries are active conflict zones and face severe climate risks:** Syria is at the bottom of the list (with a score of 36.3), followed by Haiti (scoring 38.5) and Yemen (scoring 40.1). Consistent with past years of the index, six of the bottom 10 scoring nations in 2022 come from Sub-Saharan Africa, where climate risks are most acute and three countries are also dealing with conflict.

**- The food security situation across nations varies widely:** The average score of the top 10 countries is twice that of the bottom 10, and Syria achieves less than half Finland's score. This inequality has increased over time. The difference between the top performer and the country at the bottom of the ranking has continued widening since 2019.

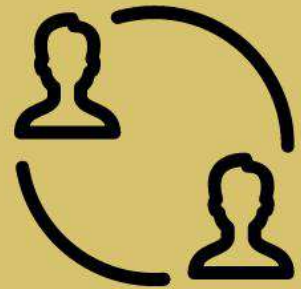
**--Irrigation systems and water management techniques need urgent attention to counter the effects of climate change:** Extreme weather and warmer temperatures demand that we use water resources effectively. Yet, the 2022 GFSI shows policymakers are falling short in efforts to manage water risk. Irrigation infrastructure has been largely unchanged in the 11 years of GFSI, remaining the lowest scoring of all measures in the index.

To access the global and regional reports and other detailed findings from the index, visit <https://economistimpact.com/food-security-index>.



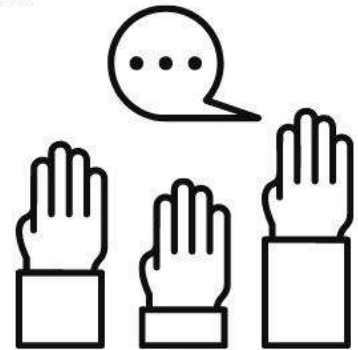
# MEMBERSHIP BENEFITS

**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)

# 2022 SOCIAL MIXER RECAP

The 1st Annual OFPA Social Mixer was a great success thanks to our sponsors, attendees, volunteers and hard working board of directors.

To recap the event we wanted to share with you some of the great pictures that were taken during the event, enjoy!













# Congratulations TO THE WINNERS





THANK YOU TO OUR SOCIAL MIXER SPONSORS!

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D'OEUVRES



LANYARDS/  
NAME BADGES



MUSIC  
SPONSOR

sanitation**PROS**

EXHIBITORS



Give yourself The Power Too See


# 2022/ 2023

## INDUSTRY CONFERENCE SCHEDULE-

### FOOD SAFETY & QUALITY

Dates	Events	Location
October 23-26, 2022	Pack Expo (Int)	Chicago, IL
October 27-29, 2022	PMA Fresh Summit	Orange County Convention Center, Orlando FL
Tuesday November 1, 2022	GRMA- Global Retail & Mfr Alliance	Chicago, IL
November 7-9, 2022	SQF Conference	Hyatt Regency, Orlando FL
Thursday November 24, 2022	OFPA Fall Food Safety Summit	Corporate Event Center, 5110 Creebank Rd, Mississauga ON
February 1st, 2023	Food Safety Europe 2023	London, UK
Apr 18-19, 2023	Canadian Summit on Food Safety & Regulation	Toronto, ON
May 8-11, 2023	Food Safety Summit	Donald E. Stephens Convention Center, Rosemont, IL
July 16-19 2023	IAFP 2023 Annual Meeting	Toronto, ON





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!**



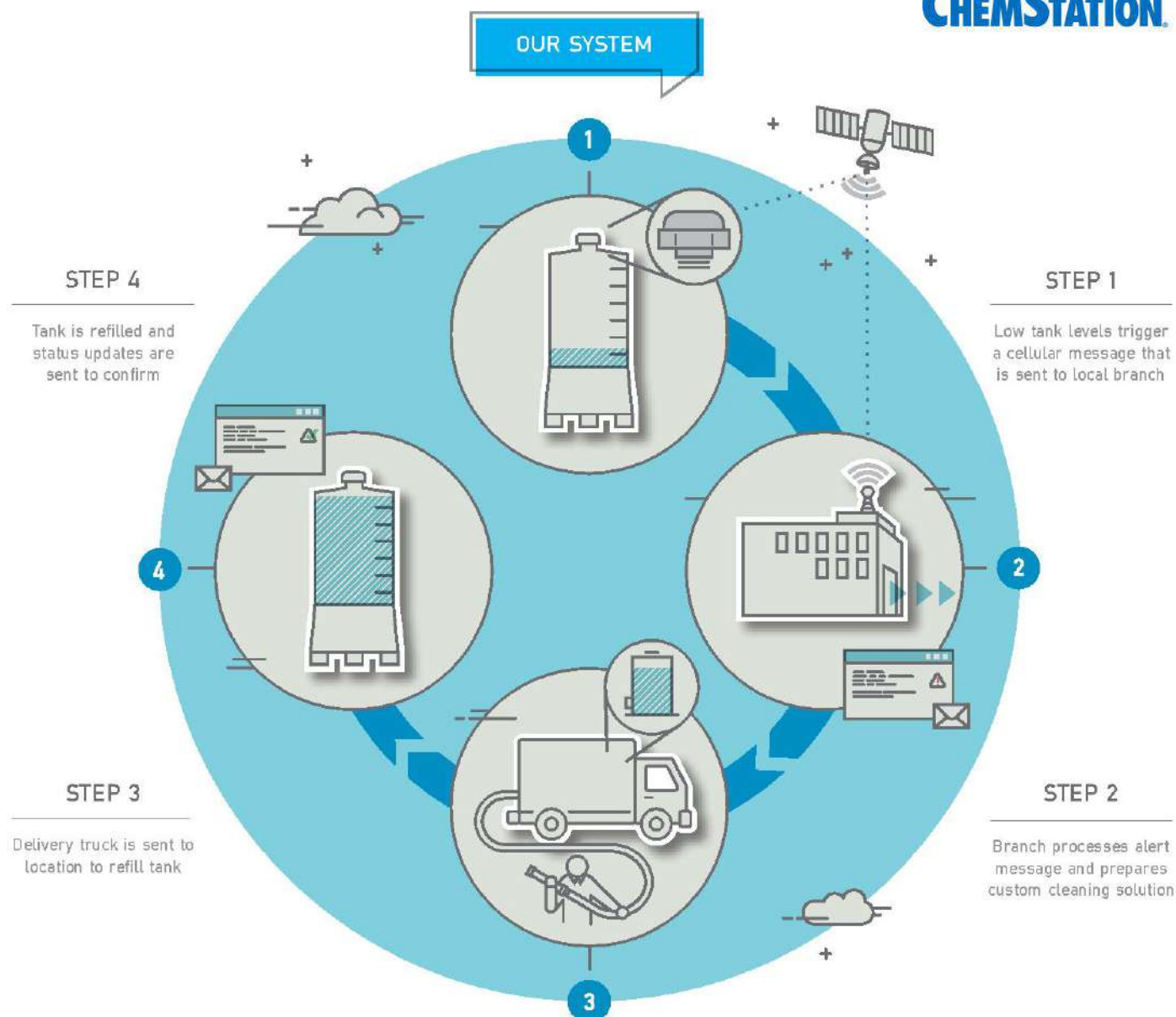
Snacks inspired by the delicious flavours of Europe! With three varieties to choose from and no refrigeration required, our salami snacks are perfect for any occasion.  
Guten Appetit! Buon Appetito!





## 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 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](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.

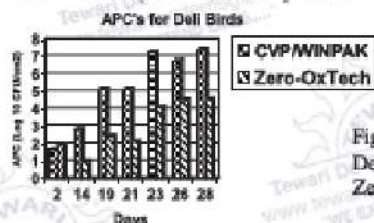


Fig. 2: Anaerobic APC's for Deli Birds over time using Zero-OxTech process.

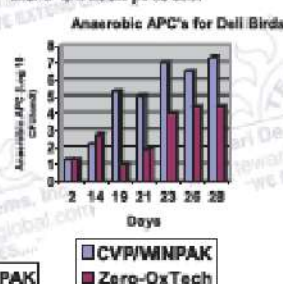
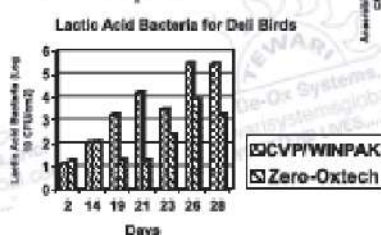


Fig. 3: Lactic Acid Bacteria for Deli Birds over time using Zero-OxTech process.



### Key Properties of



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

A collage of various gluten-free food items including crackers, seeds, and a bowl of red beans, with a small sign that says "GLUTEN FREE".The logo for the Ontario Food Protection Association (OFPA), featuring a green circle with a fork icon and the text "OFPA" and "ONTARIO FOOD PROTECTION ASSOCIATION".A circular portrait of Allen Rukenyk, a man with short dark hair wearing a light blue button-down shirt.

**ALLEN RUKENYK**  
Vice President, Gluten Free Food Program

**10.19.2022**  
**1PM EST**

**REGISTER NOW FOR OCTOBER WEBINAR**

**Subject:**

**Guidance & Strategy for an Effective Gluten- Free Management Program**

A background image for the symposium featuring a group of diverse people in professional attire, some of whom are clapping.

## 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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