ONTARIO FOOD PROTECTION ASSOCIATION

Capturing Ontario and Global 2023 EDITION

Capturing Ontario and Global food safety related news



- OFPA Food Safety News
- Fall Food Safety
 Symposium and 66th
 AGM Recap
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More Children Identified in Outbreak of Lead Poisoning Traced to Apple Sauce

By Coral Beach on December 7, 2023

Federal officials continue to receive reports of children with elevated levels of lead in their blood. An international investigation of cinnamon in applesauce products is ongoing.

As of Dec. 6 the Food and Drug Administration had received reports of 64 "adverse events" in children aged 6 and younger. The children are spread across 27 states.

Three applesauce products have been recalled: Wanabana brand applesauce pouches sold nationwide and online and Schnuck's and Weis brands of pouches sold regionally at those grocery store chains. The Schnucks brand of pouches were sold individually and in variety packs.

The Wanabana recall impacts markets outside of the United States. Customer information provided by the firm shows that product was also distributed to Cuba and the United Arab Emirates.

The FDA investigation has found that cinnamon from Ecuador was used in the production of the implicated applesauce products.

"The FDA is continuing to coordinate with Ecuadorian authorities on the investigation of the source of elevated lead levels in cinnamon apple pouches. In addition, the

Ecuadorian authorities report that

cinnamon from Ecuador was used in the production of the implicated applesauce products.

"The FDA is continuing to coordinate with Ecuadorian authorities on the investigation of the source of elevated lead levels in cinnamon apple pouches. In addition, the Ecuadorian authorities report that Negasmart's cinnamon had higher levels of lead than allowed by Ecuador and that Negasmart, the supplier of cinnamon to Austrofoods. currently is under an Fcuadorian administrative sanctions process to determine the responsible party for the contamination," according to the FDA's outbreak update.

An import alert on cinnamon products from Ecuador has been initiated by the FDA and is blocking the entry of such products at U.S. ports of entry.

The FDA's investigation began after public health officials noticed and reported children with elevated blood levels of lead. Those public health officials found all of the children had consumed applesauce that was later recalled.

Federal testing showed that the recalled applesauce contained 200 times the amount of lead considered safe to consume. Elevated levels of lead have been reported as much as three months after children ate the applesauce.

Lead is toxic to humans and can affect people of any age or health status, but

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children are particularly susceptible to lead toxicity. Lead poisoning can result in several long-term problems, including developmental disorders and brain damage.

"These products have a long shelf life. Consumers should check their homes and Foodborne discard these products. Most children have potentially dangerous for everyone, but you no obvious immediate symptoms of lead can avoid getting sick by following simple exposure," according to the FDA. "If there's steps - Clean, Separate, Cook, Chill, and if at suspicion that a child may have been a higher risk, then possibly avoiding certain exposed to lead, parents should talk to their foods. FDA has many resources (listed child's healthcare provider about getting a below) that can help you stay healthy and blood test."

the following abdominal fatique, muscle aches or prickling/burning. constipation, concentrating, muscular weakness, tremors with immune systems weakened and weight loss.

U.S. FOOD & DRUG FDA ADMINISTRATION

September National Food Safety Education Month 2023 – People at **Higher Risk: Constituent Update**

U.S. Food and Drug Administration

1045

Each September for 25 years, in recognition of National Food Safety Education Month, health educators and consumers have focused on the most effective ways to avoid foodborne illness, often called poisoning.

According to the Centers for Disease Control and Prevention, 48 million persons - or 1 of every 6 people get foodborne infections each vear. Of those 128,000 are hospitalized, and 3,000 die from their foodborne illness.

illness is unpleasant and safe.

Short-term exposure to lead can result in This year we want to bring special attention symptoms: headache, to people who are at higher risk and help pain, colic, vomiting, and them, their family members, and caregivers anemia. Longer-term exposure could result by highlighting food safety information to in additional symptoms: irritability, lethargy, avoid foodborne illness. High-risk people muscle include children under 5 (as their immune difficulty systems are not fully developed) and those bv pregnancy, aging, certain chronic diseases autoimmune disorders. or and immunosuppressive treatments.

Safe Food Handling

Follow four simple steps to help keep your family safer food poisoning:

1.Clean: Wash your hands before and after handling food and wash your cutting boards, countertops, dishes, and utensils with hot soapy water. Rinse fresh fruits and vegetables under running tap water

2. Separate: Separate raw meat, poultry, Maximum seafood, and eggs from other foods in your zilpaterol hydrochloride in different animal grocery cart. Use separate cutting boards origin products have also been approved for fresh produce and raw meat, poultry, after a vote. Codex texts are voluntary and seafood.

3. Cook: Use a food thermometer to ensure that raw meat, poultry, seafood, and egg products are cooked to a safe minimum internal temperature to destroy any harmful bacteria.

4. Chill: Refrigerate or freeze meat, poultry, eggs, seafood, and other perishables within of cooking or purchasing. 2 hours Refrigerate within 1 hour if the temperature Guidelines on water use give advice on the outside is above 90° F. Never thaw food at types of water suitable for different areas of room temperature, such as on countertop.



Codex Adopts Standards on E. coli, **Remote Audits and Growth Promoter**

By Joe Whitworth on December 9, 2023

Standards on the control of STEC, for water reuse and the use of remote audits were adopted at the latest Codex Alimentarius Commission session.

(MRIS) Limits for Residue countries can choose not to put the MRLs into legislation.

Guidelines on Shiga toxin-producing E. coli (STEC) aim to help risk managers and food businesses in efforts to reduce foodborne disease by providing advice and guidance on the control of STEC in raw beef, raw milk and raw milk cheeses. Work on STEC in fresh leafy vegetables and sprouts is ongoing.

the food production and processing. They advise on a risk-based approach to safe water sourcing so producers, processors and handlers can reduce and manage associated hazards in food production.

> Guidelines on the use of remote audits and inspections outlines seven principles that can form the basis of such audits in regulatory frameworks, and help with planning and implementation.

> A code of practice related to cassava and cassava-based products provides governments and food businesses, growers, processors and distributors with knowledge about factors that may lead to an occurrence of mycotoxin contamination and ways to detect, reduce or prevent it.

Other adopted standards included a regional one on soybean products

fermented with <u>Bacillus</u> species in Asia, a maximum level for lead in ready-to-eat meals for infants and young children and sampling plans for total aflatoxins in certain cereals and cereal-based products including foods for infants and young children.

Growth promoter decision goes to vote

From 137 votes cast on zilpaterol hydrochloride in cattle liver, kidney and muscle, 88 voted for adoption, 49 were against and 11 countries abstained. The United States was one of the countries to welcome adoption of the standard but several nations expressed regret at the move.

In Europe, the use of growth promoters is not allowed. The EU said it would not accept import of meat from animals given such substances. The UK said the compound was prohibited in national legislation.

In a strongly worded statement, China said the conclusion was disappointing.

"In our Codex journey, it is the second time we witnessed the failure of Codex, as the standard was adopted by voting. The way we came to the conclusion, and the conclusion itself undermined the spirit of negotiation, undermined the principle of consensus, and even undermined all the efforts we've made all these years communicating, discussing, and consulting on this issue."

Russia, which also voted against adopting the standard, said it "deeply regrets" that the

Commission was unable to reach a consensus on the issue due to differences of opinion.

Future Focus Areas

In 2024, FAO will hold a meeting to work on guidance for the implementation of marine biotoxins monitoring. A report on the most common frauds in the fisheries and aquaculture sector and available tools to prevent it will also be available early next year as will a report on the food safety aspects of precision fermentation.



The Codex Alimentarius Commission agreed to new work on developing guidelines for food hygiene control measures in traditional markets and to prevent or reduce ciguatera poisoning. Revisions to documents on controlling pathogenic <u>Vibrio</u> in seafood and product traceability were also supported.

Work on maximum levels for total aflatoxins in paprika, ginger, black and white pepper, and turmeric and for ochratoxin A in the latter three products was stopped.

Advances in Using Blue Light Technology to Fight Foodborne Illness

By Jennifer L Reynolds on October 31, 2023

Consider your favorite breakfast cereal, granola bar or other packaged food, then imagine the production facility where it is made. If you picture large machines, conveyor belts and lots of moving parts, you get the gist of the environment.



Keeping all these moving parts clean is of utmost concern to manufacturers, who spend considerable time and investment on food safety, making sure their production lines are free from harmful pathogens that may make consumers sick. This often involves chemicals, staff labor and potential production downtime.

A new tool currently under research at the University of Georgia's Center for Food Safety (CFS) could one day become a standard part of the average food production facility. It is safe for human use, is not harmful to the environment and can be used without downtime.

It is the humble LED. The ubiquitous acronym is shorthand for light-emitting diode, a semiconductor device with two terminals that glow when voltage is applied.

When used in a specific blue light spectrum known as antimicrobial blue light, or aBL, the LED becomes a potent weapon against foodborne pathogens. It can eliminate these pathogens without any physical contact from humans and can work continually without the need for any chemicals. It generates no waste, is low maintenance, affordable, and its placement is very flexible. A team of researchers at CFS, led by director Francisco Diez, are studying its potential uses in manufacturing facilities. Other team members include Govindaraj Dev Kumar and Magdalena Olszewska, an associate professor at the University of Warmia and Mazury in Olsztyn, Poland, who was a visiting scientist at CFS during work on the project. CFS is a part of the College of Agricultural and Environmental Sciences on the UGA Griffin campus.

The team wanted to know how aBL might be used against biofilms, which pose a serious problem for food manufacturers. Made up of clusters of microorganisms, some harmful to humans, biofilms can endure for years in food processing facilities. Hard-to-reach places are especially vulnerable to their formation and persistence.

"This is a cause for concern because conventional methods may not be effective

in eliminating biofilms, posing a risk to food safety. It is crucial to monitor biofilms in food processing settings and take proactive measures to control them," said Olszewska.

Safer for human use than ultraviolet light, aBL is a cost-effective way of disinfecting surfaces, she said. The technology is already in use in hospitals, but this study represents some of the first research into its use for food safety in a food processing facility.

To better understand how aBL can be used most effectively in food processing facilities, the team examined its effectiveness on a variety of surface materials, such as thermoplastics, steel and rubber. They found that the surface on which pathogens reside plays a role in how much aBL was necessary to inactivate it.

For example, when used against <u>Listeria</u> <u>monocytogenes</u> (Lm), which causes listeriosis – a serious infection typically caused by eating contaminated food – researchers found that aBL was most effective on polystyrene or high-density polyethylene.

Yet to affect the same pathogen on stainless steel, they needed six times as much blue light.

"The viability of the pathogen could be affected by the surface characteristics of materials, making aBL intervention more favorable to certain materials. This also raises questions about material resistance to blue light and highlights the need for further research in this area," Olszewska said.

In the future, manufacturers could install blue lights along production lines to target key areas where biofilms are likely to form and are hard to clean using traditional methods. This simple strategy has the potential to reduce pathogens and result in fewer outbreaks of foodborne illness.

Though much more research is needed to fully understand the impacts of aBL in a food processing setting, Olszewska is optimistic about its use.

"It is a fascinating area of research that may lead to many new findings on, for instance, how to increase aBL efficacy. We are still challenged by aBL and looking for solutions where high-irradiance LEDs can be used over larger areas to expand its application potential," she said.



The Crisis That Revolutionized Food Safety

By Ann Marie McNamara on March 30, 2023

2023 marks the 30th anniversary of the Jack in the Box E. coli 0157:H7 (0157) outbreak, Others suffered lifelong complications of the crisis that changed food safety. No event has revolutionized food safety like this children formed Safe Tables Our Priority outbreak. It became a catalyst for new and science, technology, policy advanced food safety for consumers.

To understand the impact of the outbreak, we must revisit the 1980s. At that time, chemical pesticides were the focus of consumer advocacy and Food Safety and (FSIS) Service regulatory Inspection programs. FSIS leadership was primarily veterinarians. Salmonella spp. and Listeria monocytogenes were recognized as human pathogens but were considered natural flora in raw meat and poultry. There were no pathogen testing requirements in raw meat.

In 1982, two small outbreaks of 0157 from undercooked hamburgers occurred at McDonald's restaurants. These were the first occurrences of O157 linked to beef products. microbiologists developed FSIS new methods to detect this new pathogen. The Centers for Disease Control (CDC) was battling AIDS at the time. Industry had none of the food safety interventions familiar today, nor teams of professionals focused on food safety. If any interventions were used, they were for shelf-life extension. Total Quality Management was the focus and teams were called Quality Assurance.

CDC alerted FSIS in January 1993 that an outbreak of 0157 was occurring linked to Jack in the Box restaurants. The nation was shocked that a hamburger could kill. Over 700 people were ill, and four children died. hemolytic uremic syndrome. Parents of the (STOP) and advocated for regulatory that reform.



This incident spurred regulatory and industry that accelerated food change safetv throughout the 1990s and beyond. The outbreak was a crisis that became an opportunity to advance the policy and practice of food safety. As director of microbiology at FSIS, I was involved in investigating this outbreak. I coauthored the congressionally funded "War on Pathogens" program and initiated 30 pathogen research projects, baseline studies of pathogens and indicator bacteria on meat and poultry products, and gained research grant authority to speed development of pathogen detection methods. FSIS administrator, Mike Taylor, took on the legal challenge of making 0157 the first pathogenic adulterant in raw ground beef 2023 Newsletter Page 7

based on the fact that consumers did not human health, cook ground beef to temperatures that kill threatens food security, which encourages O157, and the severity of disease. HACCP laboratory-derived foods and (Hazard Analysis Critical Control Points) was farming. New technologies can help address and mandating microbial testing.

Food safety advances were made on myriad other fronts. Dave Theno, who became vice president of food safety at Jack in the Box following the outbreak, developed a restaurant food safety program, including microbial testing, cooktime validation, and restaurant HACCP. CDC developed the Sentinel Site, Food Net, and Pulse Net programs to identify disease. The Food and Drug Administration U.S. developed the Food Code, a series of restaurant practices to serve safe food. Declaring 0157 an adulterant required industry to develop new interventions. Academia and industry researched and antimicrobial developed interventions. carcass steam/hot water cabinets, and steam vacuums. In the 2000s, food safety departments, food safety professionals, and food safety cultures were born.

Progress in food safety science, technology, and policy must continue. New food safety challenges include antimicrobial resistance of pathogens, global disease transmission threatens food production and animal and

climate and change vertical studied by the National Advisory Committee some of these threats. Whole genome for Microbial Criteria in Foods. Ultimately, FSIS sequencing allows faster outbreak detection, published the Pathogen Reduction/HACCP and artificial intelligence more rapidly rule in 1996, which changed regulations from identifies trends for safer food. The Jack in reactive inspection of meat/poultry to the Box outbreak taught us that microbial proactively evaluating and controlling risk surveillance is critical, that food safety threats evolve, and that food safety and public health depend on academia, industry, government, and consumer groups working together to address the food safetv challenges of the future.

Ancera Launches Next-Generation Salmonella Monitoring Software **Platform in Response to Upcoming USDA Regulations, Consumer** Demand

By Ancera on November 15, 2023

New platform offers a "BioBarrier" against Salmonella through surveillance systems, big data analytics for improved poultry productivity, compliance

BRANFORD, Conn., Nov. 15. 2023 /PRNewswire/ -- Today, Ancera, the innovator of supply chain intelligence that improves the safety and profitability of food production, is announcing the launch of Salmonella Ancera System Monitoring (SSM), a novel software platform that delivers deeper and more timely insights around Salmonella throughout the poultry supply chain. By tapping its comprehensive

network of mobile surveillance systems. The CRISPR databases, epidemiological models, diagnostic and software warning systems, Ancera is developed U.S. poultry helping the simultaneously reduce risk and improve Poultry Diagnostic and Research Center in margins.

"As the animal protein industry faces increasing economic and regulatory pressure, Ancera is empowering the poultry industry to reduce threats and increase margins through better intelligence," said Arjun Ganesan, CEO of Ancera. "This is about more than improving brand equity - our technology and approach to commercializing this intel is transformative for the industry. Our beta customers are already doing more to understand and derisk their supply chains than any company in the history of poultry production. This technology is fundamentally streamlining the productivity and efficiency of the supply chain."

U.S. Department of Agriculture's The Agricultural Research Service (ARS) recently an initiative launched known as the Salmonella Grand Challenge to better understand how and where Salmonella causes high risk to meat and poultry products, with a goal of cutting the number of people infected by Salmonella 25% by 2030. With 2,500 Salmonella serotypes, sophisticated technology and systems are the key to identifying systemic risks and ensuring efficient and effective control strategies.

platform is built foundational on **CRISPR-SeroSeq** technoloav by Dr. Nikki Shariat and industry researchers from the University of Georgia's the College of Veterinary Medicine. Ancera has commercialized this technology with high-throughput monitoring techniques and risk analytics software to deliver critical for timely intelligence and effective interventions. Ancera is already monitoring farms and reporting the trends back to customers - initial customers are currently focused on improving their USDA FSIS Salmonella categories, tracing Serotypes of Human Health Concern (HHC) from breeder flocks to broilers, and improving plant yields through the strategic use of interventions. By providing this "BioBarrier" against Salmonella, Ancera is delivering access to the first datadriven intelligence platform so users can take immediate action, increase profitability, and create a healthier supply chain.

> The launch of Ancera Salmonella System Monitoring follows the launch of Ancera Coccidia System Monitoring (CSM), which has tracked over 100 Million broilers to date to improve feed utilization and control program spend. As the company continues to expand its existing Salmonella and Coccidia monitoring technology to additional customers, it is building a suite of production optimization software tools based on customer demand.



2023 Finance Update





	Forecasted	Actual (end of October 2023)	Estimate (afterfall event)
EXCESS OF REVENUES OVER EXPENDITURES	\$16,989.00	\$35,338.21	\$22,338.21



OFPA Membership Benefits

<u>Connect</u> with food safety professionals, exchange ideas, experiences, and share information through our social events, technical seminars and monthly webinars.



<u>Learn</u> 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 <u>discounts</u> at OFPA & other industry events

The association <u>recognizes</u> 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



Membership Options

THE ONTARIO FOOD PROTECTION ASSOCIATION IS YOUR LINK TO THE FOOD SAFETY INDUSTRY. BECOMING A MEMBER OF OFPA PUTS A WEALTH OF KNOWLEDGE AND RESOURCES AT YOUR FINGERTIPS, CONNECTING YOU WITH PEERS WHO WILL HELP GROW YOUR TALENTS AND OPPORTUNITIES.



PROFESSIONAL MEMBER

Open to all food safety professionals in the food industry. This includes food inspection, food safety, quality assurance, laboratory analysis, administration, research, education, supervision, or practical application of hygiene, sanitation, and related fields in the food production chain from farm to fork.



RETIRED

Open to retired OFPA members who are no longer receiving compensation for work relating to the objectives of OFPA and who have been regular or sustaining members for at least 10 years.



STUDENT

Must be enrolled full or part-time in a course directed towards a career in the fields of food safety, public health, environmental management or similar sciences. (Include copy of valid student ID card or letter from a professor with application). Contribution to the mission and objectives of the association.



SUSTAINING CORPORATE MEMBER

Open to companies, corporations, other organizations or associations interested in the promotion of food safety and support the objectives of the OFPA You will be able to register up to 10 of your staff at OFPA events by registering as a SCM. You have all the benefits of one professional membership for one person and your company logo will be displayed and linked on the homepage of our website.



At OFPA we've curated a collection of opportunities designed to seamlessly keep you informed, well-connected, and actively engaged in the grant pool of food safety. Our website and social media platforms stand as your gateways to a treasure trove of food safety knowledge. Effortlessly register for upcoming events, explore the exclusive perks of OFPA membership, and stay ahead of the seasonal trends and resources in the field. For the coming month enjoy the dynamic OFPA Community Forum, where discussions flourish like snowflakes in a winter storm. Pose your food safety questions, share your invaluable insights, and expand your professional network in this virtual wonderland of

expertise.

And there's more magic to unfold! Our newsletters and vibrant social media platforms are your windows to all that's happening in the enchanting world of food safety. In our recent webinar sponsored by Veeva Systems, we had the pleasure of hosting Amanda Melnyk, Linda Boor and Jill Varley who explored the enchanting topic of "A Culture of Food Safety and Quality at McCain Foods Ltd". It was a sneak peek into the spellbinding knowledge-sharing that awaits you within your OFPA membership.

Our Fall Event and Annual General Meeting on the 16th of November was a success. Your dedication to food safety warmed our festive hearts, and we were delighted to see you fully immersed in the heart of the OFPA community.

Sponsorship Committee

We hope this message finds you well and filled with gratitude as we take a moment to express our deepest appreciation to the sponsors of the Ontario Food Protection Association. It is with immense joy and gratitude that we extend our heartfelt thanks to our incredible sponsors who have played an instrumental role in helping the OFPA meet and exceeds its goals.

With the generous support of our sponsors, achieving our mission would not have been possible. Their commitment to our cause in building a strong local network of food safety professionals and students has not only provided us with the necessary resources but has also fueled our passion to make a positive impact on the community we serve. We are Proud to announce that, thanks to their unwavering support, we have been able to:

- · Host our annual events
- · Webinars
- · Eblasts & Newsletter

Thank you for being an integral part of the OFPA family and for helping us get to where we are today.





Fall Meeting Agenda

OFPA

66th Annual Fall Food Safety Symposium & AGM Thursday, November 16, 2023

7:30 - 8:30 am	Registration and Breakfast
8:30 - 8:45 am	Welcome and Introduction Jessica Burke, OFPA Vice President & Treasurer
	Membership Information Brett Dooley, OFPA Director
Morning Moderato	r: Dharamdeo Singh, OFPA Director (Student)
8:45 – 9:00 am	Introduction to IAFP Dr. Donald W. Schaffner, Extension Specialist and Professor in Food Science at Rutgers University
	Dr. Schaffner will introduce the International Association for Food Protection, and discuss the mission and benefits of the Association.
9:00 - 9:45 am	Quantitative Microbial Risk Analysis of Foods Dr. Donald W. Schnaffner, Extension Specialist and Professor in Food Science at Rutgers University
	Dr. Schaffner will introduce the topic of quantitative microbial risk assessment (QMRA). He will discuss QMRA in the context of risk analysis. He will highlight the value of the approach for managing microbiological risks by presenting two case studies. The first case study addresses <i>Salmonella</i> in a shelf stable candy, and the second case study addresses pathogenic <i>E. coli</i> in leafy greens.
9:45 – 10:30 am	Food Safety in the Global Market Chair: Ellen Gravi, OFPA Director Panelists: Sonny Brar, Global Vice President, Food Safety, Occupational Health & Safety, Quality Assurance & Regulatory Affairs, Fiera Foods Melanie Budicky, VP, Research, Development and Regulatory, Giraffe Foods
	Gwynne Sitsker, Director of Food Safety and Quality, Embassy Ingredients Addressing the challenges and opportunities in maintaining food safety standards and harmonizing regulations in the globalized food trade, including international collaborations and standards.
10:30-11:00 am	Nutrition Break Networking & Exhibits
11:00-11:45 am	Effective Communication Between You and Your Supply Chain: Avoiding Communication Breakdowns Clndy Novak, President, CL Network Exploring the importance of the three critical C's of great communication; Connections,
	Clarity of Message and Cadence
11:45 - 12:15 pm	OFPA Annual General Business Meeting & Announcements (OFPA Members Only) Nadia Narine, OFPA President Jessica Burke, OFPA Vice President & Treasurer Arlene Larson, OFPA Director New Business & President's Address



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	Arlene Larson, OFPA Director
	 New Business & President's Address
	 2023 AGM Minutes Approval & OFPA Constitution
	 OFPA 2023 & 2024 Board of Directors
	OFPA Financial Review
12:30 - 1:30 pm	Lunch, Networking & Exhibits
Afternoon Modera	ator: Irem Aydoğdu, OFPA Director (Student)
1:30 – 2:15 pm	Unmasking Hidden Dangers: Exploring Willful Blindness and Food Safety
	Siarl Siviyer Dixon, Certification Manager, AIB International
	Discourse have a service a biogenerated wide in the fixed inductor and large have to feature
	Discover now cognitive blases can conceal risks in the rood industry and learn now to roster a
	culture of neightened awareness for a safer and more reliable food supply chain. Oncover
	the hidden dangers and ensure a safer future for consumers and the food industry.
2:15-3:00 pm	Food Safety in the Digital Age
	Chair: Paul Damaren, Chief Revenue Officer, RizePoint
	Panelists:
	Tanguy Etoga, Founder & CEO, Normex Inc.
	Kevin Davies, Chief Marketing Officer, Provision Analytics
	William Melnyczenko, Global Business Development Director - Digital & Expert Services,
	Merieux NutriSciences
	Discussing the role of digital technologies, such as blockchain, artificial intelligence, and data
	analytics in improving food safety practices, traceability, supply chain transparency, borizon
	scanning.
3:00 – 3:10 pm	Sponsor Presentation
3:10 - 3:40 pm	Afternoon Nutrition Break, Networking & Exhibits
3:40 - 4:25 pm	Enhancing Guidance for Food Allergen Management in Canada
	Beatrice Povolo, Director, Food Safety & Regulatory Affairs, Food Allergy Canada
	A multi-stakeholder collaboration in Canada, involving food manufacturers, Université Laval,
	Canadian Allergists, and Canada's national patient organization, Food Allergy Canada, has led
	to the development of new proposed Allergen Management Guidelines for Food
	Manufacturers. When put into practices, these guidelines are meant to support Canadian
	Food Manufacturers by enhancing their food safety practices and ultimately better meeting
	the needs of consumers managing food allergy. Learn how these guidelines can help your
	oneration anhance your current practices in allergen rick management
	operation enhance your current practices in anergen risk management.
4:25 - 4:45 pm	OFPA Awards Presentations
1997 - 1997 - 1 99	Grand Prize Draw
	Silent Auction Draw
4:45-4:50 pm	Outgoing President Remarks and passing of the Gavel
	Nadia Narine, OFPA President
4:50 - 5:00pm	Closing Comments & Adjournment
	Jessica Burke, OFPA Vice President & Treasurer



Keynote Speaker Dr. Donald Schaffner

Overview of International Association of Food Protection and presented on Quantitative Microbial Risk Assessment

Dr. Donald Schaffner highlighted the significance of Quantitative Microbial Risk Assessment (QMRA) in the food industry. He discussed the differentiation between risk assessment and risk analysis, emphasizing the role of risk management in utilizing assessment results. Dr. Schaffner acknowledged the unattainability of absolute zero risk but stressed the goal of approaching it as closely as possible. In two case studies, the first focused on QMRA with the objective of determining the necessity of a product recall due to Salmonella contamination in purchased raw material. The dose-response function estimated potential illness rates, revealing that about 12 people could fall ill. Post-assessment research, incorporating additional data, led to a decision against recalling the product.

The second case study aimed to simulate an outbreak and decide on risk management measures related to post-harvest washing inefficiencies. Computer modeling analyzed in-field prevalence and concentration of contaminants as a solution.

In conclusion, Dr. Schaffner demonstrated that QMRA remains useful even with data gaps, helping prioritize data collection efforts. He emphasized its essential role for both food companies and government policymakers, aiding in identifying data gaps, recognizing the value of models, and informing decisions for regulators and large companies. The acknowledgment that even low doses of contaminants in a significant quantity of servings can lead to illness underscores the importance of quantitative data in supporting risk managers' informed decisions.



The panel discussion on Food Safety in the Global Market emphasized the pivotal role of regulatory teams, advocating for their adaptation based on company scale and global reach. As companies expand globally, the importance of effective communication, involving sales teams, and managing supply chain risks budget constraints within became panel evident. The recommended leveraging AI for safety standards, conducting regular risk assessments, addressing language barriers through procurement teams, and emphasizing cultural awareness. The overarching theme was the critical balance between technological solutions and human factors in successfully managing food safety in the complex landscape of international supply chains.

Cindy Novak, President, CL Network addressed the challenges and strategies for effective communication in the digital age. By focusing on planning, delivery, and professional connections, individuals can enhance their communication skills. Leveraging structured meetings and understanding the three C's are critical for ensuring that the intended message is conveyed successfully in the business environment.



Left to right - Led by Ellen Gravi with panelist: Gwynne Sitsker, Director of Food Safety and Quality, Embassy Ingredients, Sonny Brar, Global Vice President, Food Safety, Occupational Health & Safety, Quality Assurance & Regulatory Affairs, Fiera Foods and Melanie Budicky, VP, Research, Development and Regulatory, Giraffe Foods



66th Annual General Meeting

- New Business & President's Address presented by Nadia Narine
- 2022 AGM Minutes Approval & OFPA Constitution by OFPA members
- OFPA 2023 & 2024 Board of Directors by Jessica Burke
- OFPA Financial Review by Arlene Larson



"Unmasking Hidden the session In Dangers: Exploring Willful Blindness and Safety," Siarl Siviyer Food Dixon. Certification Manager at AIB International. discussed how biases such as obedience, conformity, loyalty, and fear of conflict can obscure risks in the food industry. emphasized Dixon the importance of recognizing and addressing blind spots, urging awareness comfort versus discomfort of the dynamic. He encouraged openness to regulations and cautioned against willful blindness, which may be easier but ultimately poses risks. Dixon suggested considering the "devil's advocate" position, welcoming dissenting voices ("Cassandras") who point out blind spots, and fostering a culture of candor through diversity and respectful disagreement. The idea of a cooling-off period to allow dissenting opinions was for also highlighted as a strategy for mitigating hidden dangers in the pursuit of a safer and more reliable food supply chain.

The panel discussion on Food Safety in the Digital Age, focused on the transformative impact of digital technologies like blockchain, artificial intelligence, and data analytics on consumer traceability and supply chain efficiency in the food industry. Blockchain was recognized for seamlessly recording product information from suppliers to distributors, enhancing transparency, and easing accessibility for auditors. However, challenges included reluctance from some companies to disclose their history and concerns about costs and sustainability. Artificial intelligence emerged as a powerful tool for horizon scanning, predictive sampling, and quality assessment based on image analysis, offering valuable insights into supplier risks and business practices. Overall, the conversation emphasized the potential benefits and challenges of these technologies in improving traceability, safety, and quality within the global food supply chain.

Left to right – Led by Paul Damaren, Chief Revenue Officer, RizePoint, Kevin Davies, Chief Marketing Officer, Provision Analytics, William Melnyczenko, Global Business Development Director – Digital & Expert Services, MerieuxNutriSciences and Tanguy Etoga, Founder & CEO, Normex, Inc.





Beatrice Povolo's presentation addressed current challenges in allergen the management from both consumer and manufacturer perspectives. Bringing to light inconsistent practices and a lack of specific resources for Precautionary Allergen Labelling (PAL), leading to costly Emphasizing the need recalls. for truthfulness and clarity in labeling. Health qoals for Canada's PAL included minimizing risks for those with food allergies and maximizing choices for consumers.



Sanitarian and Food Safety Professional of the Year



Mike Byerley Michael Byerley Consulting Inc

Award of Merit



Nadia Narine Lumar Food Safety Services Ltd



Lifetime Achievement Honorary Award



Gordon Hayburn The FACTS Group

Director Recognition Award



Nadia Narine Lumar Food Safety Services Lt

Fall Meeting Sponsors



Sustaining Corporate Members

3M Science. Applied to Life."	④			Biofilm Detect	STERILEX.
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Sponsorship



NEWSLETTER

FREE FULL PAGE AD FOR SCM'S

WEBINARS





EVENTS

SPONSOR DETAILS ON WEBSITE

sanitation**PR#S**



SERVICING FOOD MANUFACTURING PLANTS ACROSS CANADA

- Meat Slaughter and Cut Up (beef, poultry, pork)
- Ready-to-Eat Meat
- Fresh and frozen prepared foods
- Seafood and Fish
- Bakery
- Confectionary
- Food Service
- Dressings & Sauces
- Fruit & Vegetable

- Full time, permanent employees; no temporary or agency workers
- Low employee turnover
- Offering full family benefits to all employees
- Business is 100% referral!
- Internal H&S, Best Practice and FS Audits
- Employees are trained in Chemical Handling, GMPs and WHMIS
- HACCP, SFCA, Sanitation Program and GFSI Consulting
- Sanitary Design Evaluations
- Non-daily Sanitation Programs
- "Seek and Destroy" Events
- Cost Saving Initiatives

PROFESSIONAL AFFILIATIONS

- Ontario Food Protection Association (OFPA) member
- Food Processing HR Council of Canada member

Sanitation Pros

Tel: 905.232.SANI (7264) info@sanitationpros.ca www.sanitationpros.ca

SANITATION IS A WAY OF LIFE





• LIVE Webinar 0 0 0 0 ENHANCING GUIDANCE FOR FOOD ALLERGEN MANAGEMENT IN CANADA

including a Risk-based Approach for the Application of Precautionary Allergen Labelling



TUESDAY 23 JAN, 2024



Our Presenters

START AT 1:00PM EST



BEATRICE POVOLO Director, Food Safety & Regulatory Affairs - Food Allergy Canada



SHARON MOHAMMED Director, Government and Industry Relations – Regulatory Management – Maple Leaf Foods



SAMUEL GODEFROY Full Professor, Food Risk Analysis and Regulatory Policies, Department of Food Science, Université Laval



SILVIA DOMINGUEZ Research Associate, Université Laval

Chair



JESSICA BURKE Board of Director, OFPA





IAFP welcomes your nominations for our Association awards. You are not required to be an IAFP Member to nominate a deserving professional or colleague for one of our awards. We also encourage Members to apply for the IAFP Travel Award for Health or Agricultural Department Employees in North America and for the IAFP Travel Award for Food Safety Professionals in a Country with a Developing Economy to attend the IAFP Annual Meeting. Student Members are invited to submit an application for the Student Travel Scholarship Award to attend the IAFP Annual Meeting. Student Travel Scholarship criteria can be accessed on the Students page and below. Instructions to apply for each award are included in the criteria for the respective award.

The deadline for the Student Travel Scholarship is Tuesday, January 23, 2024. The deadline for all other 2024 award nominations, including the Travel Award, is Tuesday, February 13, 2024.





An individual, group, or organization for preeminence and outstanding contributions in research that impacts food safety attributes of freezing.

Presented annually to local environmental health jurisdictions for excellence and continual improvement in a comprehensive program of food protection at the local level.

Frozen Food Foundation

Freezing Research Award

Samuel J. Crumbine Consumer

Protection Award



IAFP







Each year, the International Association for Food Protection hosts an Annual providing with Meeting, attendees information on current and emerging food safety issues, the latest science, innovative solutions to new and recurring problems, and the opportunity to network safety with thousands of food professionals from around the globe. Held in various locations throughout North America, this meeting has grown over the years to become the leading food safety conference worldwide.

The IAFP Annual Meeting is attended by more than 3,500 of the top industry, academic and governmental food safety professionals from six continents. This renowned event owes its reputation and success to the quantity, quality, and diversity of each year's program; the quality and relevance of exhibits sharing the latest in available technologies; leading experts speaking on a variety of timely topics; and special recognition of outstanding professionals and students for their contributions in the food safety field.

The 2024 meeting will take place July 14-17, 2024 Long Beach, California

Revamping OFPA Events

We have decided to combine our Food Safety Symposium and AGM, Spring Technical Meeting and Clive Kingsbury Video Competition and Social Networking Mixer into one event. Rather than hosting three distinct events, we're consolidating them into one extended two-day gathering. This format aims to eliminate the dilemma of choosing between events. Anticipate two full days filled with educational presentations, networking opportunities, and an evening social event. Of course, the event will feature the annual Clive Kingsbury Competition.

The event will be held on September 30 – October 1, 2024 at the Bellvue Manor in Concord, mark your calendars!



2024 CLIVE KINGSBURY COMPETITION

SOCIAL NETWORKING

2024 OFPA'S FALL FOOD SAFETY SYMPOSIUM

OFPA'S 67TH ANNUAL GENERAL MEETING

SEP 30- OCT 1, 2024





2024 Ontario Conference Schedule

Conference	Date	Location
Safety Food Packaging Systems	January 4th, 2024	Toronto
Safety Food Packaging Systems	January 29th & 30th, 2024	Markham
Safety and Microbiological Quality of Foods	February 6th, 2024	Toronto
Food Safety Packaging	February 21st, 2024	Markham
Food Preservation and Food Safety	February 21st, 2024	Mississauga
Sustainable Food Safety, Quality and Management System	February 22nd & 23rd, 2024	Toronto
Food Safety and Food Hygiene in Food Science	February 26th, 2024	Toronto
Food Safety and Food Hygiene	February 28th, 2024	Ottawa
Food Safety and Nutrition	April 15th, 2024	Toronto
Food Safety Policy and Quality	May 11th, 2024	Toronto
Foodborne Illness and Food Safety	June 15th & 16th, 2024	Toronto
Traditional Foods and Safety Regulation	June 13th & 14th, 2024	Toronto
Food Safety, Nutrition and Health	September 20th & 21st, 2024	Toronto

WISHING OUR WONDERFUL OFPA MEMBERS A JOYOUS HOLIDAY SEASON!

As we wrap up another year of success, we extend heartfelt holiday wishes to our valued members. Your dedication has been the cornerstone of our achievements, making this year truly remarkable. As we embrace the festive spirit, we reflect on the shared passion that has solidified our community's commitment to advancing food protection standards in Ontario.

Amid the holiday cheer, we're excited to offer a sneak peek into the delights that await you in 2024. Get ready for a sleigh full of opportunities – from dynamic discussions at our Annual Conference to the camaraderie of our Networking Mixer. These events promise not just professional growth but also a chance to connect, share experiences, and foster meaningful relationships.

In the spirit of giving, our lineup includes a series of webinars hosted by experts in food protection. These sessions will delve into key topics, providing you with knowledge and practical insights to spice up your professional journey.

As we usher in the holidays, we want to express our gratitude for your continued support. May your festive season be filled with joy, warmth, and the company of loved ones. Here's to a year filled with prosperity, connection, and exciting adventures in 2024!

Happy Holidays from the OFPA Team.

Final Note

2023 Board of Directors





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