

ONTARIO FOOD PROTECTION ASSOCIATION

67<sup>™</sup>ANNUAL FOOD SAFETY CONFERENCE & Social Mixer

## PROGRAM

Monday, September 30, 2024				
TIME (EST)	EVENTS			
7:30-8:30AM	Registration and Breakfast			
8:30-8:45AM	Welcome Address Marin Pavlic, OFPA Vice President Membership Information			
Morning Moderator: Marin Pavlic, OFPA Vice President				
8:45-9:45AM	Opening Keynote: Emerging Trends and Challenges in Food Safety Regulations - Strategies for Compliance Tim Jackson, Senior Science Advisor for Food Safety and Applied Nutrition, FDA and President of the International Association for Food Protection			
9:45-10:30AM	<ul> <li>Engaging People: Modern Approaches to Food Safety Communication</li> <li>Benjamin Chapman, Ph.D., Professor, Food Safety Specialist, Department of Agricultural and Human Sciences, North Carolina State University, NC State Extension</li> <li>Dr. Ben Chapman from NC State University will explore innovative strategies for communicating food safety science to food safety professionals, staff and the public. Emphasizing the use of social media, traditional media, and podcasting, Dr. Chapman demonstrates how these platforms can effectively disseminate crucial information. Attendees will gain insights into best practices for engaging diverse audiences and enhancing public understanding of food safety issues.</li> </ul>			
10:30-11:00AM	Nutrition Break, Networking & Exhibits			
11:00-11:10AM	Elite Sponsor Presentation			
11:10-11:55PM	<ul> <li>Traceability &amp; Recall: Cross-Sector Insights Moderator: Birendra Rajapreyar, OFPA Director</li> <li>Panelists: <ul> <li>Geert van Kempen, Head of Food &amp; Beverage Strategy, Veeva Consumer Products</li> <li>Tom Ford, Vice President Food Safety and Quality Assurance, Compass Group</li> <li>Florentina Gadau, Food Safety Director, Sysco Canada</li> <li>Aaron Aboud, Quality Director, RDJ Bakeries</li> </ul> </li> <li>Explore the essence of traceability and recall strategies across sectors in our dynamic panel discussion. Experts will share best practices and collaborative approaches essential for maintaining food safety standards. Join us to uncover actionable insights for a resilient supply chain.</li> </ul>			
11:55-12:25PM	Clive Kingsbury Competition			
12:25-1:25PM	Lunch, Networking & Exhibits			
	Afternoon Moderator: Birendra Rajapreyar, OFPA Director			
1:25-1:30PM	Results of Clive Kingsbury Competition			

1:30-2:15PM	<ul> <li>Harnessing Data Analytics for Proactive Food Safety Measures</li> <li>Allison Jorgens, Senior Director Regulatory Affairs, Incident Management &amp; QFR Centre of Excellence, Loblaw</li> <li>Jonathan Basha, Senior Manager, QFR Center of Excellence, Loblaw</li> <li>Join us as we explore the vast opportunities of data analytics to harness proactive food safety measures. From digital food safety monitoring to advanced quality metrics, to optimizing AI for customer complaint management, we will take you on a journey to building a safer future by leveraging the transformative capabilities of data analytics.</li> </ul>	
2:15-3:00PM	Group Activity	
3:00-3:30PM	Afternoon Nutrition Break, Networking & Exhibits	
3:30-4:15PM	<ul> <li>Strengthening Food Safety: The Positive Impact of GFSI Audits Moderator: Sonny Brar, OFPA Director</li> <li>Panelists: <ul> <li>Jessica Burke, Delivery Partner Program Manager and Americas Lead, BRCGS</li> <li>Pius Gasser, North American Representative, IFS</li> <li>Heather Gale, Executive Director, CanadaGAP</li> <li>Jacqueline Southee, North American Representative, FSSC</li> <li>Stefanie Sonneveld, Business Development, SQFI</li> </ul> </li> <li>Join us for an uplifting discussion highlighting the invaluable benefits of GFSI benchmarked audits. Our panel will illuminate how these audits, drive excellence and instill confidence throughout the supply chain. Join us for insights into fostering trust and advancing food safety throughout the supply chain.</li> </ul>	
4:15-4:45PM	<ul> <li>OFPA Annual General Meeting</li> <li>New Business &amp; President's Address</li> <li>2023 AGM Minutes Approval &amp; OFPA Constitution</li> <li>OFPA 2024 &amp; 2025 Board of Directors</li> <li>OFPA Financial Review</li> </ul>	
4:45-5:00PM	Closing Comments for Day 1	
5:00-7:00PM	Networking Mixer	

		Tuesday, October 1, 2024		
	TIME (EST)	EVENTS		
7:30-8:30AM Registration and Breakfast				
	8:30-8:40AM	Day 2 Welcome Address         Ellen Gravi, OFPA Director         CFIA – Where Are We Now and What's on the Horizon         Pam MacDonald, Executive Director, CFIA Operations Branch		
	8:40-9:25AM			
	9:25-9:30AM	Platinum Sponsor Presentation		
	9:40-10:25AM	Track A	Track B	
		<b>Train and Retain: Enhancing In-House Training Renata McGuire,</b> Global Training Program Manager for Food, NSF	<b>Effective Communication for Food Safety</b> <b>Laura Toma,</b> <i>Manager of Learning &amp;</i> <i>Development, Compass Group</i>	
		Training is an essential part of your food safety management system from helping to ensure individual competence and awareness through to being a pillar for food safety culture. In this session, we will explore the challenges of retraining and share some great tips and best practices to consider when developing and delivering your own in-house training to help engage your learners and provide an effective return on your training investment.	In Food Safety, every detail, every action, every decision matters. Underlying all of this - are words that matter too. Whether you wish to upgrade your communication skills to influence internal or external partners, or you want to create a better picture of the impact food safety has, this interactive breakout room session will provide practical tools and examples to help you become an even more successful communicator.	
	10:25-10:55AM	Nutrition Break, Networking & Exhibits		
	10:55-11:40AM	Internal Audits: A Fundamental Tool for Continuous Improvement of Food Safety Systems Lisa Moody, Senior QA Manager, Audit Programs, Maple Lodge Farms Shanja Gnanathurai, QA System Analyst,	Sanitary Design Eric Van Der Beek, Sector Specialist Manager for Food and Beverage – North America, Diversey	
		Maple Lodge Farms This presentation will look at how Maple Lodge Farms took a BRCGS audit non-		

	conformance and used it to revamp their entire internal audit program.		
11:50-12:35PM	<ul> <li>Designing Environmental Monitoring Programs</li> <li>Kim Onett, Senior Manager Canada Expert Partners, Merieux NutriSciences</li> <li>This presentation will discuss the critical components in an environmental monitoring program to ensure efficiency and effectiveness of testing programs. Best practices in design and implementation for zoning, investigative swabbing and root cause analysis will be identified to ensure results and data are utilized for continuous improvement.</li> </ul>	Al and Machine Learning in Food Safety Asli Solmaz-Kaiser, CEO, iComplai	
12:35-1:35PM	Lunch, Networking & Exhibits		
1:35-1:40PM	OFPA Award Presentation		
1:40-1:45PM	Platinum Sponsor Presentation		
1:45-2:30PM	<ul> <li>Food Fraud Prevention and Emerging Risks and Hazards</li> <li>Deleo de Leonardis, CEO and Co-Founder at Purity IQ Inc.</li> <li>Discover the pivotal role of advanced analytical testing in combating food fraud through cutting-edge techniques. Learn how these methods enhance mitigation strategies such as supply chain transparency and regulatory frameworks, ensuring food integrity and consumer trust. Understand why all testing methods are not equal and how selecting the right approach can significantly impact the effectiveness of fraud prevention.</li> </ul>		
	Closing Keynote The Maple Leaf Foods, Food Safety Journey		
	<b>Spir Marinakis,</b> VP of Food Safety, Quality, Technical Services and Sanitation, Maple Leaf Foods Inc.		
2:30-3:30PM	A journey through our 2008 recall, what we did afterwards and how we continue a Food Safety Culture today.		
3:30-3:40PM	OFPA Award Presentations Grand Prize Draw Silent Auction Draw		
3:40-3:50PM	Closing Comments for Day 2		