



OFPA 68th Annual Food Safety Conference & Social Mixer

September 30 - October 1, 2025

*P*ROGRAM

PRESIDENT'S *Message*

Dear OFPA Directors at Large, Exhibitors, Sponsors, Members, Non-Members, and Speakers:

I am honoured and delighted to welcome you to OFPA's 68th Annual Food Safety Conference and Social Mixer.

This event is the culmination of an effort driven by our volunteer board of directors currently consisting of: **Kajam Kunarajasingam (Treasurer), Jessica Burke (Past President), Ellen Gravi, Dharamdeo Singh, Birendra Rajapreyar, Hanna Sharafi, Tanya Waraich, Hayley Pfeifer, Stephen Vijayakumar, Jinky Austria, Nicole Tucker and Wendy Dillon.** This event would not have been possible without your tireless work spanning all the way back to early spring. I know you had to juggle your professional and personal lives to find time for the OFPA work and for that I am incredibly thankful. I also want to acknowledge our student volunteers, who will be helping us run this event smoothly.

To our exhibitors and sponsors, thank you for your continued support and presence at today's event. OFPA's ability to deliver on our mission would be severely hampered without you. We hope that our annual conference will provide you with an opportunity to meaningfully connect with our community.

To our Members and Non-Members in attendance, thank you for joining us today. The level of interest in this event is a testament to our food safety community being engaged and eager to learn how to better protect our family members, friends and all other consumers in Ontario, the rest of Canada and beyond. It is my sincere hope that you will be able to convert insights gained at this event into meaningful change at your respective organizations, all while expanding your professional network.

Finally, our valued Speakers, you are the reason why everyone mentioned beforehand showed up today. Without your invaluable expertise, experience and willingness to share it with our community, this would be nothing but an empty room. Thank you for helping us fulfill our mission: *"The OFPA will represent industry, government and academia by bringing professionals together in a forum to promote, educate and communicate innovation in food safety."*

Sincerely yours,

Marin Pavlic



Marin Pavlic
2025 OFPA President

EVENT SCHEDULE

DAY 1

Tuesday, September 30, 2025 7:30 AM -7:00 PM

7:30 AM - 8:30 AM

Registration and Breakfast

8:30 AM - 8:45 AM

Welcome Address**KJ Kunarajasingam**, OFPA Treasurer

Membership Information

Morning Moderator: Nicole Tucker, OFPA BOD

8:45 AM - 9:45 AM

Opening Keynote: From Insight to Impact: What a Decade of Culture Change Has Taught Us About Safer Food**Lone Jespersen**, Cultivate SA

Changing food safety culture isn't easy—but it's absolutely possible. In this keynote, Dr. Lone Jespersen shares the four leading indicators that help you measure and understand the maturity of your food safety culture. You'll hear four real-world stories from Cultivate clients who've made meaningful change using leadership, technology, data, and HR strategies. Along the way, Lone will connect you emotionally to the "why" behind food safety and leave you with the reassurance that with committed leadership and a consistent approach, culture change is within reach.

9:45AM - 10:30AM

Strengthening Food Safety Through Strategic Oversight: Regulatory Insights and Emerging Priorities**Kevin Urbanic**, Canadian Food Inspection Agency

This presentation will provide an overview of recent regulatory activities and strategic initiatives undertaken by the Canadian Food Inspection Agency (CFIA) to support food safety and industry compliance. Topics will touch on findings from the Inspector General's report on plant-based foods as well as insights into recall trends and statistics.

10:30AM - 11:00AM

Nutrition Break, Networking & Exhibits

11:00AM - 11:10AM

Elite Sponsor Presentation: Sanitation PROS

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11:10AM - 11:55AM

Panel Discussion Foreign Material Detection Strategies

Moderator: **Jessica Burke**, OFPA Past President

This panel explores strategies for preventing and detecting foreign material, featuring perspectives from manufacturing, technology, and auditing. Panelists will discuss current challenges, practical improvements, future innovations, and share quick-fire advice.

JP Perrault, Mettler, Toledo X-Ray Recovery

Gwynne Sitsker, Embassy Ingredients

Kris Middleton, Alchemy

11:55AM - 12:25PM

Clive Kingsbury Competition

Aaron Aboud, Snackraptors and **John Boyce**, Cultivate SA

12:25PM - 1:15PM

Lunch, Networking & Exhibits

Afternoon Moderator: Tanya Waraich, OFPA BOD

1:15PM - 1:20PM

Results of Clive Kingsbury Competition

Aaron Aboud, Snackraptors and **John Boyce**, Cultivate SA

1:20PM - 1:30PM

Platinum Sponsor Presentation: Sani Marc

1:30PM - 2:00PM

Consumer Demand: Greater Clarity and Standardization in Food Labelling

Michelle Anstey, NSF

Michelle Anstey, Regulatory Affairs Manager, Food and Sustainability Advisory Solutions, NSF has over 14 years of experience in the food and dietary supplement regulatory affairs industry. She will break down NSF's survey findings of Canadians demanding greater clarity and standardization in food labelling. She will discuss how the industry can respond to these findings, prioritizing food safety, while also addressing the regulatory landscape and providing expert recommendations.

2:00PM - 2:45PM

Group Activity – Brains & Bugs: Solving Food Safety Culture Challenges Together

John Boyce and **Lone Jespersen**, Cultivate SA

Food safety culture is widely discussed, yet many still struggle to turn ideas into practical actions that truly impact consumer safety and company performance. In this interactive session, you'll team up to solve four common food safety culture challenges faced by real companies. You'll take on specific roles, dive into scenario-based problem solving, and

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share your insights using the interactive platform Mentimeter. After your group discussions, we'll explore your collective solutions, compare them with expert model answers, and wrap up with a fun quiz to test your knowledge. Come ready to think critically, collaborate creatively, and play your part in shaping food safety cultures.

2:45PM - 3:15PM

Afternoon Nutrition Break, Networking & Exhibits

3:15PM - 4:00PM

Panel Discussion

Food Safety Analytics: Doing More with Less

Moderator: **Marin Pavlic**, OFPA President

This panel will discuss the past, present and future of data and analytics in food safety from the perspectives of food manufacturing, food service, and food retail, with a special focus on how small to medium-sized companies can enhance their analytics with minimal cost. In addition, the panel will discuss their experience in managing change during implementation of more advanced data tools.

Rebecca Marshall, Maple Leaf Foods

Bianca Calimlim, Compass Group Canada

Stephen Vijayakumar, Sobeys

4:00PM - 4:45PM

Life in the Dry: Food Safety and Risk Management Options Associated with Low Moisture Foods

Dr. Keith Warriner, University of Guelph

The reduction in water activity through drying or solute addition represents one of the oldest preservation methods known. Low Moisture Foods (LMF) represents a broad sector and encompasses cereals & grains, spices, tea, seeds, nuts, fruit & vegetables, preserves, meat and dairy, amongst others. The commonality between LMF is a low water activity (<0.88) to prevent microbial growth. However, LMF have been implicated in foodborne illness outbreaks with Salmonella contaminated pistachios being a recent example. The following presentation will provide an overview of food safety of LMF along with examples of outbreaks and pathogens of concern. The response of pathogens to enable persistence in the dry state will be outlined along with potential risk management options. With regards the latter, a focus will be placed on gas phase hydroxyl-radical process treatments that facilitate pathogen inactivation without contributing moisture to the product.

4:45PM - 5:00PM

From Surplus to Service: Transforming Food Waste into Community Nourishment

Samantha Cooke and **Ian MacGillivray**, Daily Bread Food Bank

5:00PM - 5:05PM

Closing Comments for Day 1

Tanya Waraich, OFPA BOD

5:05PM - 7:00PM

Networking Mixer

EVENT SCHEDULE

DAY 2

Wednesday, October 1, 2025 7:30 AM - 4:00 PM

7:30 AM - 8:30 AM

Registration and Breakfast

8:30 AM - 8:40 AM

Day 2 Welcome Address

Marin Pavlic, OFPA President

8:40 AM - 9:25 AM

OFPA Annual General Meeting

- New Business & President's Address
- 2024 AGM Minutes Approval & OFPA Constitution
- OFPA 2025 & 2026 Board of Directors
- OFPA Financial Review

Moderator: Ellen Gravi, OFPA BOD

9:25 AM - 9:35 AM

Platinum Sponsor Presentation: LuminUltra

9:35 AM - 10:20 AM

Track A

Moderator: Ellen Gravi, OFPA BOD

Practical Approach to HACCP

Sam Davidson, The Acheson Group

With FSMA being a greater influence on those that export to the US, GFSI a requirement for business, plus the addition of SFCR, is HACCP still the go-to for food safety?

Track B

Moderator: Hayley Pfeifer, OFPA BOD

Transitioning from School to Workplace – Practical Advice for Students and Recent Graduates

Veronica Hislop, FoodGrads

Transitioning from the classroom to the workplace can feel both exciting and intimidating. Learn the key differences between these two settings, how to adapt to new expectations and how to leverage your unique perspectives to contribute to your team while continuing to grow and build your career.

10:20AM - 10:55AM

Nutrition Break, Networking & Exhibits

October 1, 2025

10:55AM - 11:40AM

Cultivating Food Safety Culture in Your Sanitation Team

John Boyce, Cultivate SA

The cleaning experts on your sanitation team have some of the most miserable tasks in your facility. These employees often toil on the graveyard shift, with little feedback from management other than when cleaning deficiencies result in late line start-ups or when the environmental monitoring results are bad. We'll explore some unique culture considerations for your sanitation team. One key topic is making the connections between risks and behaviours, and we'll use the ABC model (Antecedent, Behaviour, Consequence) for analysis and improving actions and shifting routines.

Data Analytics Workshop – Learn PowerQuery and PowerBI

Adriano Gaspari, Maple Leaf Foods

This session picks up from the Day 1 panel on Food Safety Analytics: Doing More with Less. Through practical examples, the session will demystify the analytics journey –from data collection, cleaning, shaping, analysis to visualization and sharing. You'll discover how to automate repetitive tasks, reduce errors, uncover trends, and create interactive visuals that resonate with both technical and non-technical audiences. We will walk through a small demonstration of Power Query as a gateway to your analytics journey. If you use Excel, you already have access to Power Query, making it a perfect starting point to do more with less in Food Safety Analytics.

11:50AM - 12:35PM

Creating Engaging Training for Operations

Nicole Tucker, Skjodt-Barrett Foods

This presentation will share practical strategies to create engaging and effective training for food manufacturing operators. Attendees will learn how to make training relevant, interactive, and easy to apply on the production floor, while building a strong food safety culture and improving training outcomes.

Internal Audits and External Audits – The Goal of Always Being Audit-Ready

Craig Stewart, Sofina Foods

This presentation is a primer on conducting effective and efficient internal audits and how they help companies always being audit ready.

12:35PM - 1:30PM

Lunch, Networking & Exhibits

1:30PM - 2:30PM

Keynote: Rethinking Risk - How Misinterpreting Data Threatens Food Safety

Mark Carter, IAFP President

The presentation explores how misinterpreting microbiological data can compromise food safety decisions. It advocates for Bayesian thinking to improve data interpretation, emphasizing context, transparency, and caution against overconfidence.

October 1, 2025

2:30PM - 2:50PM

OFPA Awards Committee, OFPA Awards Presentation

2:50PM - 3:35PM

The Next Recall Could Be Prevented: Rethinking Food Safety BEFORE the Outbreak

Dr. Lawrence Goodridge, University of Guelph

This talk showcases emerging methods that shift food safety from reactive response to prediction. It highlights how molecular and genomic approaches, when coupled with AI-driven analysis of unstructured environmental data can identify early signals of microbial contamination. By analyzing these data streams in near real time, teams gain actionable, lead-time alerts. The result: identify and isolate potentially contaminated foods before they leave the processing plant.

3:35PM - 3:45PM

Raffle Draw

Ellen Gravi, OFPA BOD

3:45PM - 4:00PM

Closing Comments for Day 2

Marin Pavlic, OFPA President

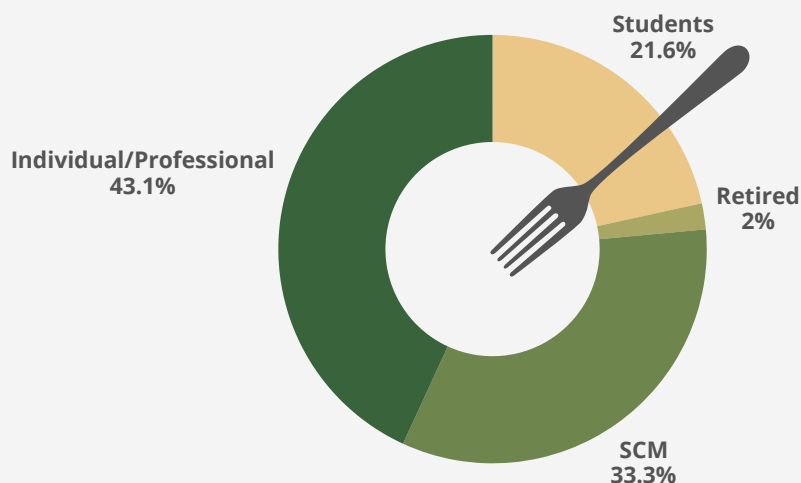
About Us

Bringing together industry, government, & academia to promote, educate & communicate innovation in food safety.



Who We Are

Founded in 1958 as a non-profit educational association, OFFPA's main objective was and still is to provide a common forum through a series of educational events that allow our members to exchange ideas and information, make connections and build contacts with like-minded professionals. The organization strives to provide members with hot topics and industry updates in food manufacturing in Ontario specific to food safety that will affect your business. Collectively, we offer student scholarships, provide an informative and timely newsletter and recognize excellence through industry associated awards. The association is also proud to be affiliated with the International Association for Food Protection (IAFP).



Breakdown of Our Membership



EVENTS



NEWSLETTER



WEBINARS



ADVERTISING

Day 1

Keynote Speaker

From Insight to Impact: What a Decade of Culture Change Has Taught Us About Safer Food

Lone Jespersen, a compassionate leader with over 20 years of food experience, is dedicated to revolutionizing food safety practices. As the principal at Cultivate SA, she and her team drive innovative solutions to help organizations worldwide build mature food safety cultures. Their collaborative approach has transformed how the industry prioritizes and approaches food safety, creating healthier, more resilient communities globally.

Holding a Ph.D. in Culture-Enabled Food Safety and a master's in Mechanical Engineering, Lone continues to push boundaries through her work with Cultivate's clients. She is a visiting professor and sought-after speaker, contributing to various organizations like GFSI and IAFP. As chair of the IFPTI board and a board member of STOP Foodborne Illness, she further demonstrates her commitment to eradicating foodborne illness and creating a safer, healthier world.



Lone Jespersen, Ph.D.

Principal and Founder
Cultivate SA

Speaker

Strengthening Food Safety Through Strategic Oversight: Regulatory Insights and Emerging Priorities

Kevin is the Director General for the Ontario Area in Operations Branch where he oversees the administration and delivery of the Agency's inspection programs in Ontario. He earned his Bachelors and Masters of Science degrees in biochemistry and microbiology from the University of Guelph and has spent the past 23 years working for the Canadian Food Inspection Agency (CFIA). Beginning as a food inspector in 2002, Kevin has worked in various inspection and management roles within the Agency's Operations Branch. Kevin is the Agency's champion for Mental Health and Wellness. Outside of work, Kevin is an avid triathlete who also enjoys camping, golf, and skiing.



Kevin Urbanic
Director General, Ontario
Canadian Food Inspection Agency

Speakers

Panel Discussion

Foreign Material Detection Strategies



JP Perrault

Head of Mettler Toledo Recovery



Gwynne Sitsker

Director of Food Safety & Quality
at Embassy Ingredients



Kris Middleton

Senior Director of Consulting
at Intertek Alchemy

Speaker

Consumer Demand: Greater Clarity and Standardization in Food Labelling

Michelle Anstey is the Regulatory Affairs Manager at NSF. Her team provides regulatory support to global food and dietary supplement manufacturers, importers, retailers and brands. Her expertise includes artwork, raw material and formula compliance, allergen and labeling management, claims assessment, horizon scanning and consulting.

Anstey joined NSF in 2017 and previously served as a regulatory consultant in food and label compliance, assisting clients from various industries in developing compliant conventional food and dietary supplement labels. She has more than 14 years of experience in food and dietary supplement regulatory affairs.

Anstey holds a Bachelor of Science in Nutrition and Dietetics from Brescia University College and a Bachelor of Science in Molecular Biology and a Master of Science in Molecular and Cellular Biology from McMaster University. She is a steering committee member of the Food Forum for Industry and Government in Southwestern Ontario and holds certificates in both Canadian and US food regulations.



Michelle Anstey
Regulatory Affairs Manager
NSF

Speakers

Panel Discussion

Food Safety Analytics: Doing More with Less



Rebecca Marshall

Director of Food Safety & Quality Management Systems, Maple Leaf



Bianca Calimlim

Senior Business Analyst – Finance Projects at Compass Group Canada



Stephen Vijayakumar

Food Safety Manager Recalls & Compliance at Sobeys

Speaker

The Next Recall Could Be Prevented: Rethinking Food Safety BEFORE the Outbreak

Dr. Lawrence Goodridge is a food microbiologist whose research focuses on the detection, characterization, and control of foodborne pathogens to improve food safety and public health. His work integrates molecular biology, genomics, bioinformatics, and microbiome science to develop innovative approaches for the rapid identification and tracking of bacterial contaminants across the food production chain.

A key area of Dr. Goodridge's research involves the development of portable, field-deployable microbial diagnostic tools that enable rapid on-site assessment of microbial hazards in food and agricultural environments.

Dr. Goodridge also applies next-generation sequencing and metagenomics to study microbial communities in food systems, with the aim of understanding how microbial ecology influences food safety, spoilage, and fermentation. His work contributes to the development of data-driven interventions that reduce the burden of foodborne illness and improve traceability in complex food supply networks.

Dr. Goodridge is also a co-lead of the Guelph Wastewater Epidemiology Lab for Public Health (G.WE.L.P.H.), which conducts wastewater surveillance to monitor the circulation of key respiratory viruses, including SARS-CoV-2, influenza, and respiratory syncytial virus (RSV). By analyzing wastewater samples collected from municipal and institutional sources, the lab provides near real-time data that is shared with public health units, and other health care providers to inform timely responses to emerging public health threats. This work supports a growing global movement toward wastewater-based epidemiology as a non-invasive, cost-effective tool for community-level disease surveillance.



Dr. Lawrence Goodridge

Leung Family Professor in Food Safety
Director, Canadian Research Institute for Food Safety
University of Guelph

Speaker

Practical Approach to HACCP

Sam started off studying Food Science and Technology at Loughry College, Northern Ireland. Upon commencement of his first job, he enrolled in the MSc. program in Food Safety Management with Queens University, Belfast, Northern Ireland. Industry categories include soft drinks/juice production, meat processing, dairy processing, quick-serve restaurants as well as animal welfare, and entomophagy (insect growth, production and consumption for humans).

Some of the various titles Sam has held within the industry include Laboratory/Microbiology Technician, HACCP Auditor, Food Safety and Animal Welfare Auditor, Supplier Specialist and most recently Corporate HACCP Manager, for a large multi-site meat processing company.

Sam has certifications in Animal Welfare (PAACO) for Meat Plant and Poultry Welfare, FSMA Preventive Controls Qualified Individual for Human Food (PCQI), AIB Food Defense Coordinator, BRC Internal Auditor, Implementing SQF Systems, SQF Practitioner, IAPA Pandemic Planning, Foreign Supplier Verification Program (FSVP), and Seafood HACCP. Sam holds a Lead Instructor position with The Global HACCP Alliance and for FSPCA Preventive Controls for Human Food Version 2.0.



Sam Davidson
Director of Food Safety
The Acheson Group

Speaker

Transitioning from School to Workplace – Practical Advice for Students and Recent Graduates

Veronica is a PhD student in Molecular Science at Toronto Metropolitan University. Her research focuses on tailoring the texture and rheology of water-in-oil emulsions by tuning the interfacial design of dispersed water droplets and their interactions with fat crystals. Her work aims to control emulsion structure and breakdown behaviour for novel fat-based systems.

In addition to her academic work, Veronica is a Content Creator at FoodGrads and the host of That's a Food Job!, a podcast that explores diverse and often underrepresented careers in food and beverage manufacturing. Through in-depth interviews with professionals across product development, food safety, quality, and operations, she provides students and early-career professionals with practical, behind-the-scenes insights into the industry. She is also a passionate advocate for building awareness of meaningful and skilled careers across the food sector.

Veronica holds a Bachelor of Science in Chemistry and brings hands-on experience from roles in both food safety and research and development. Her unique blend of technical expertise and science communication supports her mission to help build a better food system.



Veronica Hislop

PhD Student
Toronto Metropolitan University



ONTARIO FOOD PROTECTION ASSOCIATION

Speaker

Cultivating Food Safety Culture in Your Sanitation Team

John has over 45 years of experience in various aspects of food production, food safety, quality assurance, sanitation, training, and auditing. He spent 25 years with Trident Seafoods, starting as a crab fisherman and then working in roles as plant manager, corporate HR, regulatory compliance, national account sales, FSQA, and then as the Director of Training and Development for the company. He worked for Diversey for four years, supporting the sanitation teams of food companies all over the Lower Mainland in British Columbia. He spent eight years as an auditor for AIB International. In that role, he conducted GMP inspections and HACCP accreditation audits of manufacturers all over the world. John is now an independent food safety consultant based in Vancouver. He enjoys working with clients to help them ensure food-safe products and he's an expert partner at Cultivate SA for assessing and changing food safety culture in food businesses.



John Boyce

Core Team Member at Cultivate SA
& Consultant at Boyce Food Safety
Consulting



ONTARIO FOOD PROTECTION ASSOCIATION

Speaker

Data Analytics Workshop – Learn PowerQuery and PowerBI

Adriano Gaspari is a seasoned leader in the food industry with over 25 years of experience in food processing and automotive manufacturing, specializing in transforming quality and food safety data into actionable insights. Currently serving as Senior Manager of FSQMS & Analytics at Maple Leaf Foods, he develops business intelligence tools to enhance food safety and quality performance to support plant operations and continuous improvement.

Adriano's background spans engineering, purchasing, materials management, production management, and food safety and quality management systems. Adriano holds a degree in Mechanical Engineering from the University of Waterloo and a Master of Business Administration from Laurier University. He is a certified Six Sigma Black Belt that loves to share and exchange knowledge.



Adriano Gaspari, P.Eng., MBA

Senior Manager, FSQMS & Analytics, Maple Leaf Foods



ONTARIO FOOD PROTECTION ASSOCIATION

Speaker

Creating Engaging Training for Operations

Nicole Tucker is a seasoned food safety and quality assurance professional with over 20 years of extensive experience in regulatory compliance, HACCP, BRCGS standards, and supplier quality management across the food manufacturing industry. She has led initiatives to strengthen food safety systems, enhance operational performance, and build a culture of continuous improvement. In addition to her industry leadership,

Nicole has taught college-level courses in food safety, supply chain management, and human resources, helping to develop the next generation of industry professionals. She holds a Bachelor of Science in Biology and a Graduate Diploma in Food Safety from Memorial University. Nicole is currently the Senior Central Quality Manager at Skjodt Barrett Foods, a leading co-manufacturer.



Nicole Tucker

Senior Central Quality Manager
Skjodt-Barrett Foods

Speaker

Internal Audits and External Audits – The Goal of Always Being Audit-Ready

Craig Stewart is a Food Safety Systems Specialist at Sofina Foods Ltd and has been with the company for 3 years. He has a total of 15 Years of Quality and Food Safety Experience. The last 5 years working with Internal Auditing, Food Safety Inspections and Consulting roles. A passion for food safety, Craig is dedicated to helping provide continuous improvement to programs, policies and best practices in the industry. Craig holds a Bachelor of Science in Environmental Science from the University of Guelph. However, he has grown in the food industry with training in HACCP, PCQI, Lead Auditor for GFSI programs (BRCGS, SQF) and Internal Auditing.



Craig Stewart
Food Safety System Specialist
Sofina Foods Ltd.

Day 2

Keynote Speaker

Rethinking Risk – How Misinterpreting Data Threatens Food Safety

Mark is the Senior Product Manager for Software at Hygiena and currently serves as the President of the International Association for Food Protection (IAFP). He also owns MC Squared (MC2) an independent consulting firm with in-depth expertise in technology development, deployment and business. MC2 works with companies and organizations that are focused on improving public health.

Mark has extensive international business and technical experience. He recently served as COO of Matrix Sciences as well as the Executive Vice President of Corporate Development where he was responsible for Matrix Sciences M&A activity. Mark previously held positions as CEO of QCL and Corporate Vice-President of R&D at Merieux Nutrisciences, a global life sciences company.

Mark has experience in various technical, quality and business functions and is an active member of IAFP, AOAC and ASM (American Society for Microbiology). He serves on the AOAC Expert Review Panel for Food and Environmental Methods.

Mark has served on the advisory boards of the food science and nutrition departments at both Cornell and Tuskegee University. He also spent time on the board of Safe Tables Our Priority (S.T.O.P.) an advocacy group dedicated to serving those affected by foodborne illness.

Mark is a graduate of University of Georgia with a B.S. in Microbiology and also holds an M.S.A. from Columbus State University. He is also a registered clinical and public health microbiologist (RM AAM) with the American Academy of Microbiologists. He has extensive training in statistics, epidemiology, and diagnostic development.



Mark Carter

Senior Software Product Manager at Hygiena,
PCQI Lead Instructor & Former IAFP President

Speaker

Life in the Dry: Food Safety and Risk Management Options Associated with Low Moisture Foods

Dr. Warriner is currently a Professor within the Department of Food Science at University of Guelph, Canada. Dr. Warriner received his BSc in Food Science from the University of Nottingham, UK and PhD in Microbial Physiology from the University College of Wales Aberystwyth, UK. He later went on to work on biosensors within the University of Manchester, UK and subsequently returned to the University of Nottingham to become a Research Fellow in Food Microbiology. He joined the Faculty of the University of Guelph in 2002 to teach the microbiology of food, industrial microbiology and food safety management. During the last fifteen years in the field of microbiology and food safety research, Dr. Warriner has published more than 200 papers, book chapters, patents, and conference abstracts.

His research interests are focused on enhancing food safety within meat processing, fresh produce and low moisture foods sectors. The research is of an applied nature and directed at providing risk management solutions to industry. Gas phase hydroxyl-radical process is one of the developed technology and has been applied for surface decontamination of a diverse range of different foods that includes raw pet foods. The hydroxyl-radical process has been commercialized by Clean Works Ltd who collectively hold awards for innovation and commercialization.

In recognition of his contributions to food safety innovation, Dr. Warriner was honored with the IAFP Ewan Todd Award in 2023. He is Editor-in-Chief of Food Microbiology, Associate Editor of the Canadian Journal of Microbiology and sits on the editorial board of Applied & Environmental Microbiology, Journal of Food Protection and International Journal of Food Microbiology. He is frequently contacted by the media to provide commentary on food safety issues and is the past President of the Ontario Food Protection Association.



Keith Warriner

Professor
Department of Food Science
University of Guelph



3MT Thesis Competition

No.	Student Name	Topic	College / University
1	Stefan Lopez and Ferry Chhabra	Improving organizational food safety culture with artificial intelligence	University of Guelph
2	Lara Warriner	When Fungi Fight Back: The Hidden Thread to our Foods	University of Guelph
3	Anxin Zhao	Flushing out foodborne outbreaks	University of Guelph
4	Shreya Patel	Isolation and Screening of Exopolysaccharide-producing bacteria from marine habitat and it's application.	Lambton College
5	Farah Al Qudsi	Mushroom Magic: How Reishi shapes cows gut health and its promise for human well-being	University of Guelph

2025 Board of Directors & Directors at Large



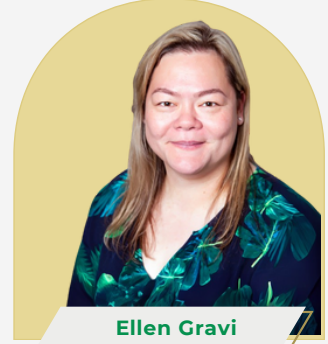
Marin Pavlic
President



Jessica Burke
Past President



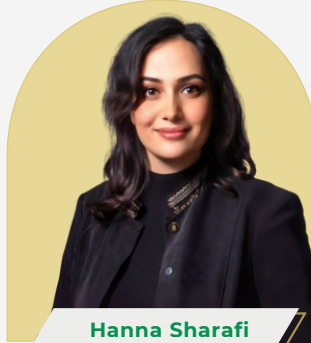
**Kajam
Kunarajasingam**
Treasurer



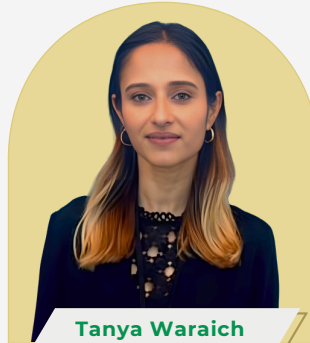
Ellen Gravi
Director



**Birendra N
Rajapreyar**
Director



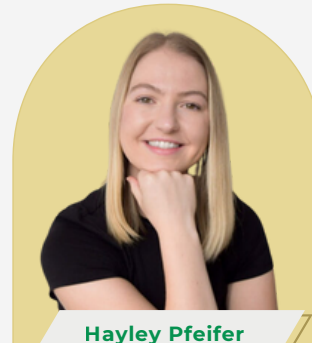
Hanna Sharafi
Director



Tanya Waraich
Director



**Stephen
Vijayakumar**
Director



Hayley Pfeifer
Director



Nicole Tucker
Director



Jinky Austria
Director



Wendy Dillon
Director



**Dharamdeo
Singh**
Student Director

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

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.

\$80/Year



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.

\$35/Year



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.

\$20/Year



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.

\$250/Year

LIMITED TIME OFFER!

Use this coupon code

OFPAMEMBER10

to save

**10%
OFF**

on an OFPA Annual
Membership

This offer is valid from Sep 30 and Oct 1, 2025 (midnight)



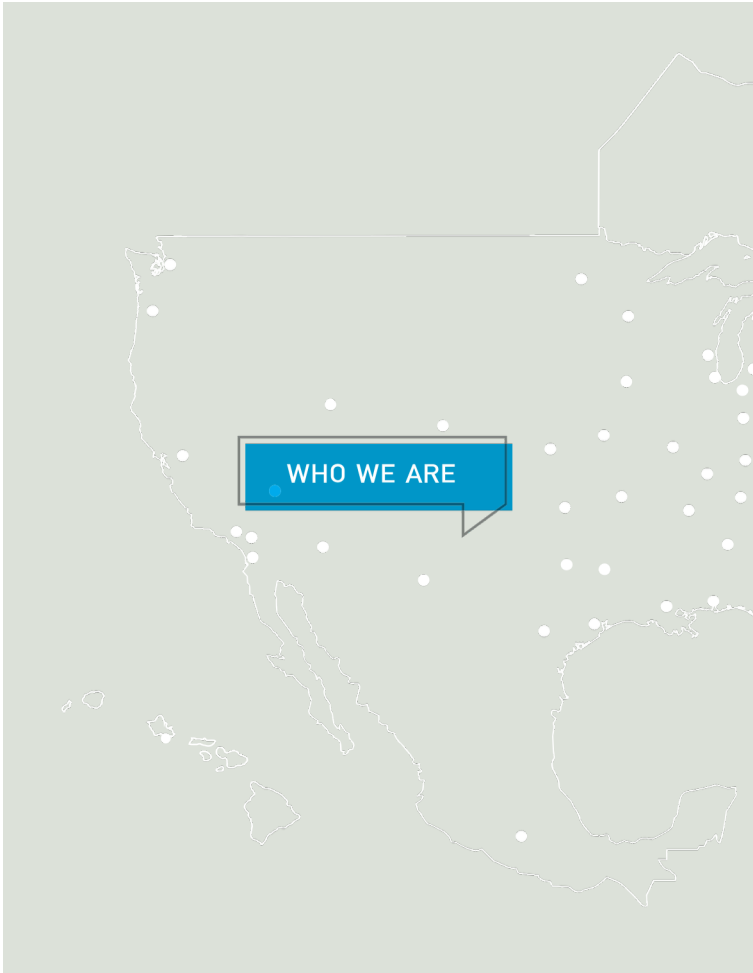


Sponsorship

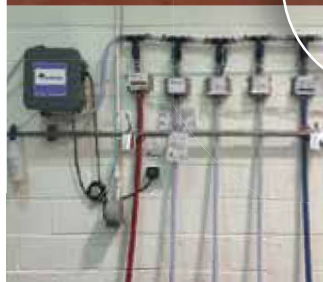
Opportunity	Cost	What it Includes
Webinars	\$275 per month, or \$2,640 for the full year (20% savings)	<ul style="list-style-type: none">• Includes access to attendee list• Logo on slides• Brief overview of company• Option to choose the speaker
E-blast	\$110 per month or \$1,056 for the full year (20% savings)	<ul style="list-style-type: none">• Advertisement in monthly e-blast
Newsletter (3 available)	\$110	<ul style="list-style-type: none">• 1/2 page advertisement in monthly e-blast
Podcasts	\$275 per month, or \$2,640 for the full year (20% savings)	<ul style="list-style-type: none">• A brief company overview during podcasts
Scholarships / Academic Awards	UofG - \$1,000 Conestoga College - \$1,000	<ul style="list-style-type: none">• Acknowledgement of Donor during award presentation and in social media
Premiere Partner Package* (4 available)	\$2,200	<ul style="list-style-type: none">• Event exhibitor package• Host a breakout session at the annual event• 1 webinar or podcast• 1/2 page Newsletter ad• 2 e-blast ads



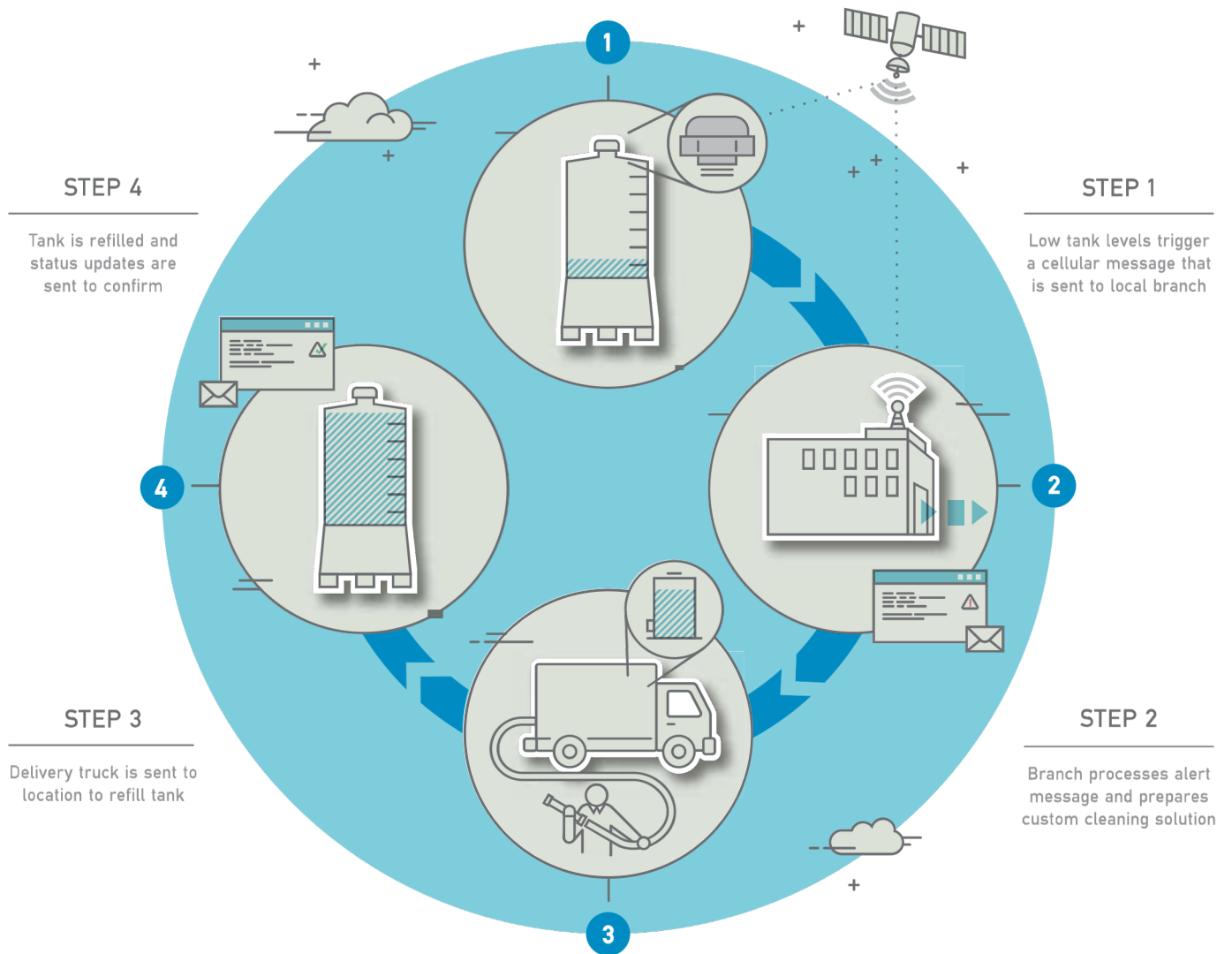
OUR SYSTEM
IS YOUR SOLUTION



ChemStation specializes in providing our customers with high quality industrial cleaning chemicals using a **unique system** of delivery into refillable containers, bringing safety, convenience, and local service right to your door.



OUR SYSTEM



WHAT IS TANK TELEMETRY?

ChemStation's Tank Telemetry provides remote inventory monitoring and reporting solutions for our tank systems. This unique inventory management tool allows you to view tank levels and demand forecasting information right on your computer screen. With Tank Telemetry you can track usage more efficiently.

HOW DOES IT WORK?

This weather-proof monitor uses cell phone technology and is designed for daily call outs, both scheduled and event-driven. The system is designed to eliminate run-outs by sending an email to ChemStation and the customer when the tank is getting low.

HOW WE ARE DIFFERENT

REFILLABLE



Unique refillable tank system saves you the time and money spent ordering, receiving, storing, handling, and disposing of containers. No freight costs or container deposits.

SAFE



No more employee handling of chemicals or the risks associated with receiving drums and totes.

EFFICIENT



Custom-blended cleaning compounds delivered where you need it, when you need it.

TELEMETRY



Remote inventory monitoring and reporting for our tank systems. Never run out of product, and avoid over-ordering.

MORE CONTROL



Proper dilution can be controlled and managed with equipment components such as proportioning systems.

ORGANIZED



Cleaner, safer chemical room with clearly marked containers, labels, and signage.

UNPARALLELED LOCAL SERVICE



We provide a cohesive system of support across your regional facilities to meet your individual service requirements – National resources, local support.

WORLD CLASS LOGISTICS



The ChemStation network allows for quick response in both chemical deliveries and equipment service needs.

ENVIRONMENTAL



Water-based, biodegradable products. No discarded containers or residue.

INTERNATIONAL COVERAGE



With 60+ locations across North America and beyond, there is a ChemStation Manufacturing Center within 100 miles of your facility.

Lit. No. 100910 - 06/17

The Canadian Experts in Hygiene Solutions for Canadian Businesses



Proudly founded and based in Canada, Sani Marc has been working hand-in-hand with Canadian businesses for over 50 years, helping them maintain safe and healthy environments.

When you choose Sani Marc, you support the country's economy while benefiting from a wide range of products designed and manufactured in Canada to the highest national standards. You also gain access to the expertise of a 100% Canadian multidisciplinary team, available across the country.



Count on the stability and reliability of a 100% Canadian-owned company dedicated to serving Canadians



Founded in Canada in 1969

Sani Marc is proud to reinvest its profits into the Canadian economy each year.



Products Made in Canada

SaniMarc offers a wide range of products designed and manufactured in Canada to the highest national standards.



Two production facilities in Ontario and Quebec



Quebec-based innovation centre that designs and develops its own products



Regional presence with 14 branches nationwide



Large, multidisciplinary team of Canadian experts



Distribution network that's entirely Canadian



Over 800 jobs from coast to coast

Learn more
sanimarc.com

Questions?
1 800 361-7691
or contact your Sani Marc
account manager

Buy online
b2b.sanimarc.com



SANI MARC 
Hands-on Hygiene 

You are invited Food Safety Seminar Sponsored by Sani Marc Food & Beverage



Thursday, October 23, 2025



8:30 a.m. to 4:30 p.m.



Mississauga Grand Banquet & Event Centre
35 Brunel Road, Unit 7 Mississauga, Ontario

\$195
/person
(+ applicable taxes)

You are invited to a one-day training session for Food & Beverage for industry professionals, HACCP/GFSI coordinators, quality assurance personnel, sanitation managers and supervisors.

KEYNOTE PRESENTATION:

Bad, Good, and Better: Evaluating Sanitation Protocols for *Listeria* Control on Food Contact Surfaces.

- **Dr. Jovana Kovacevic** *Listeria spp.* expert from Oregon State University

This presentation explores the general challenges and current research on cleaning and sanitizing methods for removing *Listeria monocytogenes* from food contact surfaces such as stainless steel, plastic, rubber, and wood. Drawing on recent studies and practical insights, it highlights what works and what doesn't for reducing the risk of contamination across food production environments.

Other topics featured Passivation, Sanitation Food Safety Culture, Gel Chemistry, CIP Troubleshooting, Seek and Destroy and other relevant topics.

Teaching methods include lectures with interactive presentations with visual aids, and hands-on demonstrations.

Registration before October 17, 2025 – Places are limited

Cancellation policy: All registration cancellation requests must be sent by e-mail no later than October 17, 2025. Please note that no refunds will be issued after this deadline. For further information, please contact your account manager.



SANI MARC
Hands-on Hygiene.

Reply form

FoodSafetySeminar for the Food & Beverage industry

Company name:

PARTICIPANT N° 1

Name

Title

Phone

E-mail

Food allergies or other restrictions*

PARTICIPANT N° 2

Name

Title

Phone

E-mail

Food allergies or other restrictions*

Cancellation fees: The registration fee for each participant will be charged automatically without notice 96 hours prior to the event.

I have read the cancellation policy. ☐

Please return this reply coupon by e-mail to Wendy Dillon at the following address:
wendy.dillon@sanimarc.com

* **Note:** Additional charges may apply for special dietary requests.



SANI MARC 
Hands-on Hygiene™

International Featured Standards (IFS)

Driving trust and integrity throughout supply chains

- IFS creates robust standards for food and product safety, quality, and integrity to help suppliers comply with legal and customer requirements.
- Our standard and program requirements assist businesses in establishing effective production and quality management processes to deliver safe products and services, enhancing their reputation and market success.
- Our digital tools, supporting documents and industry training provide guidance to businesses and contribute to optimising their production processes and consistently improving the product safety and quality management.
- Certified and assessed companies benefit from our global network of renowned retailers and brand owners, who value the high integrity and quality of our standards and programs. They recognise and trust IFS Certification.

Boost your quality management.
Join the IFS Network.
Grow your business.

www.ifs-certification.com



IFS Progress Food

Laying a strong foundation for quality and food safety

- Identifies gaps in the food safety and quality system
- Builds capacity for achieving business goals
- Boosts customer and business partner confidence
- Demonstrates commitment to transparency
- Reduces risk and opens growth opportunities

Start smart. Grow strong. Increase sales.

IFS Progress Logistics

Moving forward with established distribution processes

- Identifies and minimises risks
- Evaluates product safety and quality processes
- Strengthens transparency and traceability
- Meets customer and legal requirements
- Demonstrates commitment to safety and compliance

Protect brands. Build resilience. Drive progress.

IFS Progress HPC

Optimising quality management step by step

- Lays the foundation for safe household and personal care products
- Assesses manufacturing and hygiene practices
- Identifies and mitigates hazards and risks
- Improves manufacturing processes and procedures
- Meets customer and legal requirements

Control hazards. Minimise risk. Strengthen systems.

IFS Progress PACsecure

Designing robust processes for packaging integrity

- Assesses product safety and quality systems
- Evaluates effective hygiene practices
- Addresses hazard identification and control
- Meets legal and customer requirements
- Strengthens supplier management and traceability

Meet expectations. Ensure compliance. Implement controls.

Trusted quality standards and programs

www.ifs-certification.com

IFS Food

Upholding the highest food safety and quality standards in food manufacturing

- Assesses food products' integrity, safety and quality
- Reviews production processes and operational performance
- Encourages risk oriented thinking and HACCP principles
- Ensures legal compliance, traceability and transparency
- Improves operational efficiency, reducing costs

Strengthen trust. Improve processes. Win new business.

IFS Logistics

Driving confidence and trust in every delivery

- Evaluates the quality and safety of logistics activities
- Ensures control over storage, distribution, and handling
- Provides traceability and accountability across processes
- Identifies risks, streamlines operations, and boosts efficiency
- Prevents product contamination, damage, and delays

Prove your process control. Drive efficiency. Reduce risk.

IFS Broker

Bridging trust between business partners

- Demonstrates control over product safety and quality
- Meets customer requirements across international markets
- Strengthens supplier management and traceability systems
- Streamlines processes in the supply chain
- Reduces risks with annual audits

Manage suppliers. Reduce risk. Protect brands.

IFS Wholesale/Cash & Carry

Linking food suppliers and the catering industry responsibly

- Assesses products and processes safety and quality
- Strengthens internal processes and hygiene practices
- Improves efficiency to mitigate losses
- Enhances product transparency and traceability
- Reduces risk from intake to checkout

Reduce risk. Deliver confidence. Grow sales.

IFS HPC

Revealing your commitment to provide safe and trusted products

- Assesses household and personal care products manufacturing processes
- Ensures product safety, quality, legal and customer compliance
- Streamlines safety and traceability controls
- Enhances risk management
- Protects brands to boost customer loyalty

Stay compliant. Enhance consumer trust. Expand your business.

IFS PACsecure

Achieving safe and compliant packaging with confidence

- Ensures compliance with legal, retailer, and customer requirements
- Strengthens risk and hygiene management systems
- Enhances supplier management processes
- Streamlines audits and reduces customer inspection burden
- Improves processes and increases product integrity

Reduce risk. Deliver quality. Drive improvement.



AT THE FOREFRONT OF STANDARDS FOR OVER 25 YEARS

Through the world's most rigorous supply chain assurance programme, BRCGS Global Standards cover core areas vital to the success of modern business and drive up quality. Underpinned by robust compliance processes and internationally-recognised accreditation, the rigorous grading system is designed to help companies deliver meaningful improvements over time.

BRCGS Global Standards



BRCGS | Food Safety

Developed by experts to ensure it is rigorous and detailed, yet easy to understand, the latest issue provides a framework for managing product safety, integrity, legality and quality in the food and food ingredient manufacturing, processing and packing industry.



BRCGS | Agents and Brokers

This Standard provides a framework for managing product safety, quality and legality for non-manufacturing businesses in the food and packaging industries, and covers issues as diverse as senior management commitment and continual improvement, and hazard and risk assessment.



BRCGS | Storage and Distribution

The essential certification link between our range of manufacturing Standards and end users such as retailers or food service companies, this ensures that product integrity is maintained during storage and distribution, and that customer confidence is maximised through audit and certification.



BRCGS | Consumer Products

Our Global Standard for Consumer Products covers two distinct areas: General Merchandise, and Personal Care and Household, and provides a clear framework that helps manufacturers to produce safe, quality and legal products that meet customer requirements.



BRCGS | Packaging Materials

A robust framework for packaging manufacturers to assist the production of safe, authentic packaging materials to meet customer requirements, and maintain legal compliance. It is applicable to any manufacturer producing packaging materials for all types of products at all levels.



BRCGS | Retail

This Standard provides essential certification for retailers of food products and hard lines and covers the activity of retailing, as well as commissary, sourcing and in-store production. It is designed to promote best practice in product safety, quality, compliance and consumer protection.



BRCGS | Gluten-Free

Gluten-Free certification taking a preventative, science-based approach for managing the safe manufacturing and production of gluten-free products. Through partnerships with leading celiac organisations, it allows brand owners to connect with the global gluten-free consumer market.



BRCGS | Ethical Trade and Responsible Sourcing

Independent evaluation of an organisations management system and its capability to deliver against ethical and responsible principles. It helps suppliers to identify organisational and supply chain risks, and to demonstrate that goods are produced ethically, and raw materials are sourced responsibly.



BRCGS | Plant-Based

A comprehensive management system approach to plant-based food production providing strong protection from failure and rapid identification and management of risks. The on-pack trademark is a powerful differentiator for brands that allows consumers to make informed choices.

Find out more at [brcgs.com](https://www.brcgs.com)



BRCGS DIGITAL SOLUTIONS

Brand owners are focused on product integrity more than ever before. Transparency enabled by technology is transforming the way trust is won and lost, while supply chains are becoming longer and more complex, raising the stakes higher still.

Responding to greater customer assurance and growing regulatory requirements, BRCGS has developed digital tools to support sites to maintain compliance, mitigate risk and continuously improve.



BRCGS Horizon

BRCGS certification programmes generate a wealth of data that can be used to inform performance and trends, and provide actionable insight to improve performance and risk management. With over 45 million data points, Horizon provides essential supply chain insights, analysed and reviewed through a range of commercial and technical dashboards, and visual displays.



Food Safety Culture Excellence (FSCE) assessment tool

FSCE supports food safety culture improvements, regardless of the type or size of operation. It helps to determine strengths and weaknesses in food safety capability, provides insight into staff opinion, and visibility of what is happening outside of audits. It makes measuring and improving culture simpler, ensuring compliance with BRCGS Global Standards culture requirements and emerging global regulation.

Find out more at brcgs.com/digital-solutions/overview

BRCGS TRAINING SOLUTIONS

At the BRCGS Academy, we have a global expert team dedicated to creating and delivering valuable learning experiences that enable you to build capacity within your business.

The BRCGS Academy supports learning and development at every level of your business. Our wide course portfolio means there is something for everyone; from those completely new to your business, BRCGS or certification, through to those who have many years' experience but need a refresher on a new issue release.

BRCGS training provides an in-depth understanding of our global standards including hazard and risk management, product safety management and culture. It goes beyond the theory, giving you valuable and practical real-world insights.

There are many ways to learn with the BRCGS Academy:

- Public classroom training courses
- In-house bespoke training courses
- E-Learning modules
- Microlearning



Learn the global standards from the people who set them.

Find out more at brcgs.com/training/overview

AUGMENTED DIAGNOSTICS APPROACH

From Test Results To Actionable Insights



Your Trusted Partner in Augmented Diagnostics

PIONEERING DIAGNOSTICS



THE FOOD INDUSTRY IS AT A TURNING POINT

Whilst adapting to consumers' new food experiences, the food industry is also undergoing major changes challenging the way food and beverage processors need to approach food safety and quality.



GROWING FOOD SAFETY & QUALITY CHALLENGES

- Increasing non-quality costs
- Recent unprecedented recalls
- Stringent food safety regulations
- Food industry digitalization



AN UNPRECEDENTED MACROECONOMIC CONTEXT

- Supply chain disruption
- Inflation & cost pressure
- Geo-political uncertainties



NEW CONSUMER DEMANDS & TRENDS

- Novel ingredients, including plant-based alternatives
- Health, well-being and aging well
- Clean labels for transparency



TODAY'S & TOMORROW'S SUSTAINABILITY CHALLENGES

- CO₂ footprint reduction
- Water resources responsible management

It is time to challenge the status quo and help food manufacturers with new, innovative approaches to Food Safety and Quality in order to:



Better anticipate emerging risks



Improve all manufacturing KPIs, including productivity, time to supply, food waste, and carbon footprint



Leverage new innovations in technologies and data science

EXPERTISE AND CUTTING-EDGE SOLUTIONS

bioMérieux's Augmented Diagnostics is an innovative new approach to food safety & quality. This approach combines cutting-edge microbial testing technologies (including **Microbiology** and **Molecular Biology**) with the latest **Genomics** and **Data Science** methodologies, as well as an innovative spirit and **industry experts**.

ADVANCED
MICROBIOLOGY

MOLECULAR

GENOMICS

DATA SCIENCE
& EXPERTISE

AUGMENTED DIAGNOSTICS

SMART&DYNAMIC RISK ASSESSMENT

SEGMENTS WE SERVE



Animal Proteins
Meat, Poultry, & Alternatives



Beverages



Chocolate &
Confectionery



Dairy &
Plant Based



Dietary
Supplements



Pet Food



Produce



Ready to
Eat Food

WHERE WE HELP YOU TO ACT



PRODUCTIVITY AND EFFICIENCY

Faster product
release

Scrap saving

Lab efficiency and
automation

Digitalization and
connectivity



ENVIRONMENTAL MONITORING PLAN

EMP Design

Automated
scheduling,
monitoring &
mitigation plan

Continuous
improvements
analysis



ROOT CAUSE ANALYSIS

Whole Genome
sequencing & typing

Expert analysis
of genomics &
microbiology for
root cause analysis



FOOD SAFETY & QUALITY ASSURANCE

Investigation with
metagenomics
analysis

Process
optimization &
people upskilling



LEARN MORE ABOUT THE AUGMENTED
DIAGNOSTICS APPROACH ON OUR WEBSITE.



FOOD AND BEVERAGE

Get a more complete picture of cleanliness

Detect ATP + ADP + AMP in just 10 seconds



Developed for food systems by Kikkoman, proudly distributed by Luminultra

ATP alone can't provide the whole picture. As ATP breaks down, important molecules like ADP and AMP – critical markers of cleanliness and early indicators of potential contamination – are left behind. Conventional ATP swabs overlook these signals, which can give QA teams a false sense of security.

Lumitester™ Smart with Lucipac™ A3 swabs detects ATP, ADP and AMP with one swab and one recombinant RLU result – capturing microbial residues traditional tools miss. With 10-second results, no external calibration and in-field simplicity, QA teams get a more accurate view of hygiene, fast.

The A3 difference

More insight

Triple detection of ATP + ADP + AMP to reduce false negatives and see the full microbial picture.

No calibration required

Self-calibrating handheld device saves time, avoids service costs and keeps your workflow moving.

App + Cloud connected

Track results over time, compare across sites, and get instant visibility from anywhere.

Designed for Food & Beverage

Designed specifically for food environments, including RTE, dairy, beverage and meat facilities where safety, speed and sensitivity are critical.

"Before working with Luminultra, it was challenging to monitor and trend ATP results. We needed a solution that was easy to use, provided accurate results, with straightforward analysis.

What stood out most was increased sensitivity, accuracy, and resistance to sample interferences with fully quantitative measurements."

— Jon Brown, Director Quality, Sustainability & Continuous Improvement / Crosby Foods Ltd

Where to use it

- Hygiene verification
- Pre-op and post-cleaning checks
- Packaging line and environmental monitoring
- Troubleshooting microbial issues
- Sanitation program validation and reporting



How It Works

1. Swab the sample and insert the swab into the main body
2. Measure by inserting into the Lumitester
3. Analyze total A3 reading (RLU) within 10 seconds



A3 swabs include ATP recycling enzymes (PK + PPDK) that convert ADP and AMP back to ATP – revealing contamination missed by traditional ATP-only tests.

- Better visibility of microbial and allergenic risk.
- Fewer false negatives.
- Stronger sanitation validation.



Technical Specifications

Lumitester™ Smart

- Time to result: 10 seconds
- Output: RLU (Relative Light Unit)
- Power: 2 AA batteries
- Data: App-connected (Bluetooth), cloud-sync enabled

LuciPac™ A3 Swabs

- Formats:
 - Surface
 - Water
- Pack size: 100 swabs/kit
- Shelf life: 15 months
- Storage: 2–8°C (Do not freeze)

Product Codes

- **Lumitester™ Smart**
#50-40-90033
- **LuciPac™ A3 Surface**
#50-30-10123
- **LuciPac™ A3 Water**
#50-30-10122

Stand out from the crowd with an elevated and more confident approach to hygiene standards.

Get started with our experts today at luminultra.com/food



LABPLAS

Manufacturer of Sterile Sampling Solutions

LABPLAS is a Canadian manufacturer of sterile sampling products, trusted worldwide.

- ➔ Trusted solutions for food safety sampling
- ➔ Sterile, reliable tools to protect sample integrity
- ➔ Compliant with strict regulations for reliable results
- ➔ Your partner in safeguarding food quality

Discover our wide range
of sampling products



WWW.LABPLAS.COM



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