

PROGRAM



69TH ANNUAL FOOD SAFETY
**CONFERENCE &
SOCIAL MIXER**

September 29-30, 2026 | Millennium Gardens | Brampton, ON

President's Message



It is with great pleasure and genuine excitement that I welcome you to the 69th Annual Food Safety Conference & AGM of the Ontario Food Protection Association (OFPA).

On behalf of the OFPA Board, I want to thank each and every one of you. Your presence, participation, and continued support are what make this organization what it is.

This year's conference was co-led by **Marin Pavlic and myself** as Chair, with an incredible planning committee that included **Tanya Waraich, Stephen Vijayakumar, Ellen Gravi, Dharamdeo Singh, Jinky Austria, Wendy Dillon, Sam Davidson, and Sean Berdan,**

along with the tremendous support of our student volunteers **Abbas Abaeian, Farah Al Qudsi, Harnisha Patel, Kate Stiles, Hematharani Thangavadivel, and Lara Warriner.**

Following the 68th Annual Food Safety Conference & AGM, we took the opportunity to listen to our members, reflect on your feedback, and look at how we could make this year's conference even more meaningful and valuable. What you see today is the result of that work an event shaped by our members, strengthened by our team, and driven by our shared commitment to the food protection community.

I am incredibly proud of what we have accomplished together and excited for what lies ahead.

As I complete my fourth year on the Board, including this year as President, I am filled with both gratitude and pride as I reflect on what we have accomplished together.

Over the past year, we implemented meaningful cost-saving initiatives, strengthened our event page and digital presence, and enhanced the content and overall experience we provide to our members. These efforts have not gone unnoticed. I am especially proud that our work was recognized by IAFFP with the prestigious **2026 C.B. Shogren Memorial Award** and the **Affiliate Membership Achievement Award.**



Kajam Kunarajasingam
2026 OFPA President



ONTARIO FOOD PROTECTION ASSOCIATION

President's Message



These accomplishments are a reflection of the dedication, collaboration, and commitment of our Board and members, and I am honored to have led the organization through such a successful year. That said, this has been a challenging year. We said goodbye to several dedicated Board members, while those who remained stepped up with commitment, energy, and heart to keep OFPA moving forward. I am deeply grateful to everyone who continued to believe in OFPA and generously gave their time. It has been an honor to serve alongside you.

My time as President has reminded me that organizations are not defined by one person, one Board, or one conference. They are defined by the people who believe in their purpose and are willing to contribute to its success.

Thank you for your trust, your support, and your friendship. I am incredibly proud of what we have accomplished together and excited for the next chapter of OFPA under the leadership of our incoming President, Tanya Waraich.

It has been a true honor to serve as your President, and I will always be grateful for the experience.

Sincerely,



Kajam (KJ) Kunarajasingam

2026 President, Ontario Food Protection Association (OFPA)



ONTARIO FOOD PROTECTION ASSOCIATION

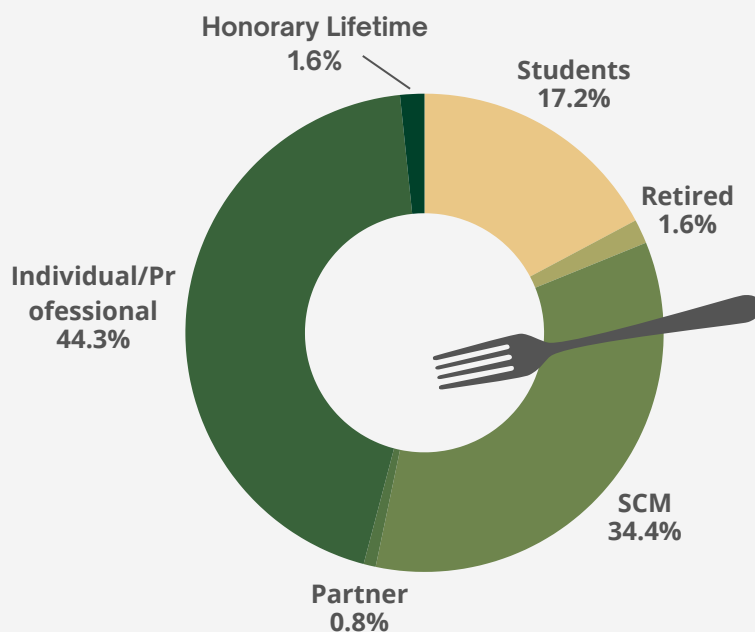
About Us

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

EVENT SCHEDULE

DAY 1

Tuesday, September 29, 2026 7:30 AM -7:00 PM

7:30 AM - 8:30 AM

Registration and Breakfast

8:30 AM - 8:45 AM

Welcome Address

Tanya Waraich, OFPA Vice President

Membership Information

Morning Moderator: Tanya Waraich, OFPA BOD

8:45 AM - 9:45 AM

Opening Keynote: How to Be the Most Influential Person in Your Company

Lone Jespersen, Cultivate SA

Food safety challenges aren't always technical, they're often about influence. This interactive keynote will provide practical strategies for gaining leadership support, changing behaviors, securing resources, and creating change without formal authority. Through real-world scenarios, case studies, and leadership insights, attendees will learn to communicate effectively, build stronger partnerships, and advocate for food safety, leaving with actionable tools to strengthen influence, improve decision-making, and drive meaningful food safety improvements. Because the future of food safety will be shaped not only by technical expertise, but by the people who can inspire others to act.

9:45AM - 10:30AM

One Goal, Different Roles: Understanding CFIA's Role Beyond Enforcement and Building Effective Regulatory Relationships

Kevin Urbanic, Canadian Food Inspection Agency

Food safety is a shared responsibility. This session explores the CFIA's role beyond enforcement, dispels common misconceptions about the regulator-regulated relationship, and shares practical strategies for building professional, transparent, and effective relationships that support compliance and strengthen Canada's food safety system.

10:30AM - 10:50AM

Nutrition Break, Networking & Exhibits

10:50AM - 11:00AM

Elite Sponsor Presentation: Sanitation PROS

11:00AM - 12:00PM

Rapid Fire Q&A (Sanitation, Pest Control, Auditing)

Moderator: **Ellen Gravi**, OFPA BOD

Nathan Persaud, Sani Marc

Siarl Dixon, Auditor

Bruno Levesque, Orkin

What is new in Sanitation, Pest Control and Auditing? This is an AMA (Ask Me Anything) Session.

12:00PM - 1:00PM

Lunch, Networking & Exhibits

Afternoon Moderator: **Stephen**, OFPA BOD

1:00PM - 1:30PM

Clive Kingsbury Competition

Dharamdeo Singh, University of Guelph

1:30PM - 1:40PM

Platinum Sponsor Presentation: Sani Marc

1:40PM - 1:45PM

Results of Clive Kingsbury Competition

Dharamdeo Singh, University of Guelph

1:45PM - 2:35PM

Government, Industry and Academia: Collaborating for Optimum Food Safety

Amy Proulx, Niagara College

Effective food safety depends on strong partnerships between regulators, food businesses, and academic researchers. With transformation of the regulatory space through the National Food Security Strategy, and the One Canadian Economy Act, there is time for innovation that will benefit Canadian food businesses. Through a series of practical case studies, we will explore how collaboration fosters innovation and consumer protection, and empowers small businesses.

2:35PM - 2:55PM

Afternoon Nutrition Break, Networking & Exhibits

2:55PM - 3:45PM

Food Equipment and Vending Technologies - Innovations and Foods Safety Impact

Christopher Rupert, Director of Quality Assurance & Supplier Risk, Compass Group North America

Foodservice equipment and vending machines have rapidly evolved in recent years, handling and automating increasingly complex processes. This presentation will explore how these developments may impact food safety and how such technologies can be successfully evaluated.

3:45PM - 3:55PM

Premier Sponsor Presentation: AIB

3:55PM - 4:45PM

Raising the Bar on Food Safety in Meal Kits

Sanja Ilic, Ohio State University

Over the last decade and a half, meal kits transitioned from a niche market to mainstream, raising unique food safety challenges. This talk will review domestic and industry food safety practices and assembly of safe recipes for Food is Medicine approaches in high-risk population.

4:45PM - 5:00PM

From Surplus to Service: Transforming Food Waste into Community Nourishment

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

Exploring how safe surplus food can be redirected from waste streams to nourish communities and help address food insecurity.

5:00PM - 5:05PM

Closing Comments for Day 1

Tanya Waraich, OFPA Vice President

5:05PM - 7:00PM

Networking Mixer

EVENT SCHEDULE

DAY 2

Wednesday, September 30, 2026 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

KJ Kunarajasingam, OFPA President

8:40 AM - 9:25 AM

OFPA Annual General Meeting

- New Business & President's Address
- 2025 AGM Minutes Approval & OFPA Constitution
- OFPA 2026 & 2027 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

Why Community Still Matters in Food Safety.

IAFP Executive Board Speaker Program Presents: Manan Sharma, Research Microbiologist, USDA - IAFP President 2026-2027.

In an age of large language learning models and AI, how food safety knowledge is communicated and used is changing. The food safety community – made up of individuals from research, industry, and government sectors, all still have roles to play to improve these tools. The role of the human community is still essential in improving food safety to decrease the burden of foodborne illness.

10:20AM - 10:50AM

Nutrition Break, Networking & Exhibits

10:50AM - 11:50AM

Being a Food Safety Leader - Translating Food Safety to Business Impact

Moderator: John Boyce, Cultivate SA

Lone Jespersen, Cultivate SA

Frank Viannas, Smarter FY Solutions

Chris Rupert, Director of Quality Assurance & Supplier Risk for Compass Group North America

Building a strong food safety culture requires more than process controls—it requires

September 30, 2026

more than process controls—it requires leadership commitment, cross-functional collaboration, and employee engagement.

This discussion will explore how organizations can demonstrate the business value of food safety, strengthen partnerships with key risk leaders, and leverage workplace improvements to reduce risk.

Panelists will share practical strategies and their top advice for organizations looking to mature and sustain a proactive food safety culture.

11:50AM - 12:05PM

Premier Sponsor Presentation: Flexxray

12:05PM - 1:15PM

Lunch, Networking & Exhibits

1:15PM - 2:15PM

GFSI Panel Discussion

Moderator: **Gwynne Stisker**, Embassy Ingredients

Stephanie Sonneveld, SQF

Gary Wills, FSSC22000

Jessica Burke, BRCGS

This panel will discuss the latest updates in standards and will answer questions from the attendees.

2:15PM - 2:35PM

OFPA Awards Committee, OFPA Awards Presentation

2:35PM - 3:35PM

Keynote: Beyond Dollars: The Invaluable Currency of Food Safety and Consumer Trust

Frank Yiannas, Smarter FY Solutions

Food safety is often measured in dollars—costs of recalls, litigation, lost sales, and regulatory compliance. Yet the most valuable asset a food company possesses cannot be found on its balance sheet: consumer trust.

This presentation explores why trust is the true currency of the food system and how it is earned, protected, and, when lost, can be extraordinarily difficult to regain. Drawing on decades of leadership experience across government, retail, and the food industry, Frank Yiannas will challenge the audience to rethink many of their food safety approaches with a call to action to strengthen food safety prevention and maintain consumer trust.

3:35PM - 3:50PM

Raffle Draw

3:50PM - 4:00PM

Closing Comments for Day 2

KJ Kunarajasingam, OFPA President

Speakers & Panelists Bios

Keynote Speaker

How to Be the Most Influential Person in Your Company

Lone Jespersen, the founder of Cultivate SA, is driven by a passion to eradicate foodborne tragedies through cultural change. Inspired by a tragic outbreak she experienced early in her career, she has dedicated nearly 20 years to helping organisations worldwide build stronger food safety through organizational culture.

Holding a Ph.D. in Culture-Enabled Food Safety from University of Guelph and a Master's in Mechanical Engineering from Syddansk University, Lone leads her team in developing practical, science-based solutions that turn compliance into lasting business performance. She contributes globally as board member of STOP Foodborne Illness and IFPTI, and active contributor to AIFST, GFSI, IAFP, and NZFSSRC.

Known for her energy, compassion, and collaborative approach, Lone partners with companies, regulators, and universities to create healthier, more resilient communities—one food safety culture at a time.



Lone Jespersen, Ph.D.
Principal and Founder
Cultivate SA

Speaker

One Goal, Different Roles: Understanding CFIA's Role Beyond Enforcement and Building Effective Regulatory Relationships

Kevin is the Director General for the Ontario Area of the Canadian Food Inspection Agency 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 20 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. Outside of work, Kevin is an avid curler, golfer and cyclist.



Kevin Urbanic
Director General, Ontario
Canadian Food Inspection
Agency

Speakers

Q&A Session

Rapid Fire Q&A (Sanitation, Pest Control, Auditing)



Nathan Persaud
Account Manager, Sani Marc

Graduated in 1996 from the University of Guelph. I have worked in the food industry for over 30 years in both supervisory & managerial roles. My first 23 years were spent on the “QA side of the desk” in further-processing meat facilities. I joined Sani Marc in 2019 as an Account Manager, servicing clients in Southwestern Ontario across a range of commodities. In 2026 I took on the role of Director of Sales, Food Processing, Ontario. I oversee a highly talented and passionate team, that provide support to clients across all of Ontario.



Siarl Dixon
Auditor, BRCGS

Siarl Siviyer Dixon has dedicated his 25 year plus career to food safety and broader compliance matters. This has included quality management roles in factories alongside extensive auditing / Certification Body management experience in 20 countries against a wide array of auditing standards such as BRCGS, SQF, IFS-PAC Secure, SMETA/SEDEX, RSPO etc. Siarl has helped some of the largest food manufacturers across the globe achieve their Certification goals and assisted in the revision of several BRCGS Standards



Bruno Levesque
President, Orkin Canada

Bruno Levesque is a seasoned pest management professional and business leader with over 27 years of experience with Orkin Canada. Starting as a Sales and Service Technician in 1999, he progressed through operational, sales, and leadership roles, including Branch Manager, Area Manager, Region Manager, and Vice President of Operations. Appointed President of Orkin Canada in July 2026, Bruno brings extensive frontline and executive experience, with expertise in customer service, operational excellence, safety, people development, and team building. He is also an Associate Certified Entomologist (ACE).

Speaker

Government, Industry and Academia: Collaborating for Optimum Food Safety

Dr. Amy Proulx is Professor and Academic Program Coordinator of Food Innovation Programs at Niagara College. She created the Food and Beverage Innovation Centre at Niagara College in 2012, a federally funded research group which supports industry with innovation and continuous improvement. Her current research focuses on capacity building both nationally and internationally for TVET sector leadership in applied research and education systems for agriculture and food systems sustainability.

She is a co-leader in the Sustainable Food Systems for Canada national network, focusing on education for sustainable agrifood sector innovation. She has past projects related to food industry skills development in Vietnam, Jamaica, Colombia, Cambodia and Peru. She has national leadership serving on the Board of Directors of Food Processing Skills Canada and as a past President of the Canadian Institute of Food Science and Technology. She is a senior mentor with the United Nations Food and Agriculture Organization World Food Forum and a graduate of UNESCO's Technical Education Leadership School. Outside of work, Amy's family runs a small agroforestry farm in rural Niagara.



Dr. Amy Proulx
Professor, Niagara College

Speaker

Food Equipment and Vending Technologies - Innovations and Foods Safety Impact

Chris Rupert is the Director of Quality Assurance & Supplier Risk for Compass Group North America, where he leads the company's supplier assurance programs and supplier auditing team. Prior to joining Compass Group, Chris was an auditor at Hissho Sushi. He earned his bachelor's and master's degrees in food science from North Carolina State University, where he studied retail food safety. He has served on several IAFP and CFP committees relating to retail HACCP and vending equipment.



Chris Rupert
Director of Quality
Assurance & Supplier Risk
for Compass Group North
America

Speaker

Raising the Bar on Food Safety in Meal Kits

Dr. Sanja Ilic is a Professor in Human Nutrition in the Department of Human Sciences and a Food Safety State Specialist. Her research focuses on promoting food safety and reducing foodborne risks among food handlers and consumers. Her work examines the microbial safety of fresh fruits and vegetables, including contamination by *Listeria monocytogenes*, *Salmonella* spp., and STEC. She investigates pathogen transmission and dissemination routes, food safety behaviours, and interventions to prevent contamination within food systems, with a particular focus on hydroponic fresh fruit and vegetable production.

Dr. Ilic leads multiple externally funded hydroponic food safety projects, developing practical interventions to control foodborne pathogens and improve food safety practices. Her research findings have directly informed hydroponic production, including the development of a Good Agricultural Guide for Hydroponic Producers that translates research evidence into practical best practices for growing safe crops. She has also delivered numerous food safety courses and lectures to the hydroponic community, supporting knowledge transfer and helping producers implement effective food safety measures to protect consumers.



Sanja Ilic

Professor, The Ohio State University



Keynote Speaker

Beyond Dollars: The Invaluable Currency of Food Safety and Consumer Trust

Frank Yiannas is a food safety leader, executive, author, professor, food system futurist, and consumer advocate. He served as Deputy Commissioner for Food Policy and Response at the U.S. Food and Drug Administration (FDA) from 2018 to 2023, working under two administrations. Before joining the FDA, he spent 30 years in leadership roles with Walmart and the Walt Disney Company, where he helped advance food safety practices.

Following his retirement from the FDA, Yiannas founded Smarter FY Solutions, helping organizations address food safety and supply chain challenges. He also advises companies on compliance strategies and meeting regulatory requirements and industry standards. Throughout his career, he has championed innovative, science-based, technology-enabled approaches to strengthening food safety standards and management systems.



Frank Yiannas
Former Deputy
Commissioner for Food,
FDA

Speaker

Why Community Still Matters in Food Safety

Dr. Manan Sharma is the current President of the International Association for Food Protection (IAFP) and Senior Director of Produce and Food Safety at The Acheson Group, where he provides science-based food safety solutions. Previously, he spent 21 years as a Lead Scientist and Research Microbiologist with the USDA Agricultural Research Service (USDA ARS). His research focused on pathogen persistence in pre-harvest produce-growing environments and the effects of agricultural inputs, including manure, compost, soil, and agricultural water, on food safety. Dr. Sharma has authored nearly 100 peer-reviewed scientific publications and 10 book chapters and has mentored numerous graduate and post-doctoral researchers. His contributions have been recognized through the IAFP Maurice Weber Laboratorian and Fellow awards, highlighting his expertise and significant achievements in food safety research.



Dr. Manan Sharma
Senior Director of Produce
and Food Safety at The
Acheson Group

Speakers

GFSI Panel Discussion



Stefanie Sonneveld

Business Development Rep,
SQF

Stefanie Sonneveld is the SQF Business Development Representative for North America, bringing more than 25 years of trusted “farm-to-fork” food industry experience. She serves as a trusted advisor to producers, processors, distributors, and retailers across the U.S. and Canada, helping brands expand into new commercial channels through tailored training, auditing, and certification solutions. As a GFSI subject matter expert, she has extensive technical knowledge of SQF, CanadaGAP, GLOBALG.A.P., and PrimusGFS standards, along with experience as a Technical Certification Manager specializing in ISO 17065 compliance.



Gary Wills

Regional Rep, Foundation
FSSC

Gary brings over 30 years of experience in the food and beverage sector, helping organizations strengthen resilience through standards, training, certification, and consulting. Beginning his career in operations and business development, he transitioned to food safety 15 years ago, most recently serving as FSSC’s North American Representative. Passionate about relationship-building and mentorship, Gary has volunteered with the Chicago Section IFT for over 15 years. He also founded The Food Safety Professionals Group, a global community supporting collaboration, knowledge-sharing, networking, and best practices among food safety and quality professionals.



Jessica Burke

Senior Strategic Account
Manager, BRCGS

Jessica is an experienced food safety and certification professional with a background spanning laboratory services, food manufacturing, quality assurance, and global standard development. She has held several leadership roles at BRCGS, including Technical Specialist and Senior Technical Manager for the Americas, supporting certification programs and providing regional technical oversight. In her current role as Senior Strategic Account Manager, she drives North American growth and collaboration across the BRCGS network. Jessica is passionate about strengthening food safety culture, certification consistency, and practical standards implementation.

3 MT THESIS COMPETITION

Clive Kingsbury



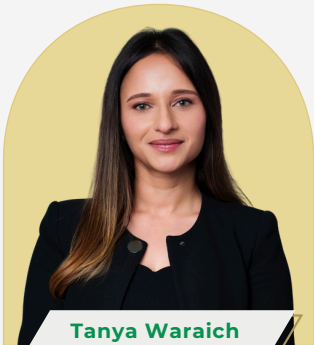
Participants

No.	Student Name	Topic	College / University
1	Hematharani Thangavadivel	A Non-Thermal Ultraviolet-C and Advanced Oxidation–Lactoperoxidase Strategy to Enhance the Microbial Safety of Raw Milk for Cheese Production	University of Guelph
2	Vithushana Anush	Cyclic Dipeptides vs Foodborne Pathogens	University of Guelph
3	Yvonne Kartolo	Enhancing Egg Safety: A Novel wash to Inactivate <i>Salmonella</i>	University of Guelph
4	Rachel Lam and Sooyeon Kwak	Developing a Natural pH-Sensing Indicator Using Bilberry Extract	Centennial College

2026 Board of Directors & Directors at Large



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Kunarajasingam**
President



Tanya Waraich
Vice President



Marin Pavlic
Past President



**Stephen
Vijayakumar**
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Ellen Gravi
Director



**Dharamdeo
Singh**
Student Director



Jinky Austria
Director



Wendy Dillon
Director



Sam Davidson
Director



Sean Berdan
Director



Nehal Patel
Director



ONTARIO FOOD PROTECTION ASSOCIATION

Membership Benefits



Connect

Network with food safety professionals, exchange ideas, experiences, and share information through our social events, technical seminars and monthly webinars.



Learn

Discover new ideas, strategies, and best practices for safe, hygienic food production from industry, government and academic professionals.



Participate

Engage in workshops, industry discussions and panels.



Discounts

Members have access to discounts at OFPA and other industry events.



Recognition

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 ofpa.on.ca/join/

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

\$80 / year

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

\$35 / year

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

\$20 / year

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).



Sustaining Corporate Member

\$250 / year

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.

Limited Time Offer

Use coupon code

OFFPAMEMBER20

to save **20%** on any
**OFPA Annual
Membership**

This offer is valid from Sep 29–Oct 4, 2026 (FOD).
Apply code at www.ofpa.on.ca





Sponsorship

Opportunity	Cost	What it Includes
Webinars	\$275 per month, or \$2,640 for the full year (20% savings)	• 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)	• Advertisement in monthly e-blast
Newsletter (3 available)	\$110	• 1/2 page advertisement in monthly e-blast
Podcasts	\$275 per month, or \$2,640 for the full year (20% savings)	• A brief company overview during podcasts
Scholarships / Academic Awards	UofG - \$1,000 Conestoga College - \$1,000	• Acknowledgement of Donor during award presentation and in social media
Premiere Partner Package* (4 available)	\$2,200	• Event exhibitor package • Host a breakout session at the annual event • 1 webinar or podcast • 1/2 page Newsletter ad • 2 e-blast ads

THANK YOU TO OUR 2026 SUSTAINING CORPORATE MEMBERS (SCM)

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Become a SCM



Thank You

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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**

Sani Marc 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

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Questions?
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SANI MARC 
Hands-on Hygiene.

You are invited

Food Safety Seminar

Sponsored by Sani Marc Food & Beverage



Thursday, October 22, 2026



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



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

\$195

(+ taxes)

A one-day Food & Beverage training session for industry professionals, quality assurance personnel, and sanitation personnel.

Recent Advances in Sanitation

Dr. Keith Warriner is a Professor of Food Science at the University of Guelph. With over 20 years of research in microbiology and food safety, his research focuses on pathogen risk assessment in fresh produce. He has published more than 200 scientific papers and serves as Editor-in-Chief of *Food Microbiology*.

Sanitation, established in the late 19th century, remains essential to public health and food safety. Many modern outbreaks still result from sanitation failures, emphasizing the need for continuous improvement.

This presentation reviews recent advances in sanitation, including system breakdowns, monitoring, and risk management. It covers sanitary design, biofilms, microbial dormancy, AI-based monitoring tools, traceability, and emerging technologies in sanitation management.

Understanding Food Safety Culture

Gordon Hayburn has 40 years of food safety experience across enforcement, education, and manufacturing. He holds Master's degrees in Food Safety & Quality Assurance and Food Law, has received multiple industry awards, and is currently Vice President of Quality Assurance and Food Safety at Sunrise Farms' Further Processing Division. This session will explore the term "Food Safety Culture" and how it is often overused and misunderstood.

Best Practices for Validating and Verifying a Cleaning and Sanitation Program

Dr. Douglas L. Marshall is Chief Scientific Officer at Eurofins Microbiology Laboratories and Technical Director for the Refrigerated Foods Association. A former Associate Dean and Professor of Public Health, he specializes in food safety and microbiological quality and is a Certified Food Scientist and Fellow of the Institute of Food Technologists.

This session will provide testing recommendations for validating and verifying the effectiveness of cleaning and sanitation activities. It will review the importance of indicator organisms, pathogen, and allergen testing, and how these can be incorporated into an environmental monitoring program. Teaching methods include lectures, interactive presentations, visual aids, and panel discussions.

Registration before October 15, 2026 –
Spaces are limited

Cancellation policy: All registration cancellation requests must be submitted by email no later than October 15, 2026. 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

FoodSafetySeminarfor the Food & Beverage industry

Company name:

PARTICIPANT #1

Name

Title

Phone

E-mail

Food allergies or other restrictions*

PARTICIPANT #2

Name

Title

Phone

E-mail

Food allergies or other restrictions*

PAYMENT INFO

PO number

Bill to Account Number



Contact us to pay by credit card

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

I have read the cancellation policy. ☐

Please return this reply coupon by email 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



Confidence in every count

Build confidence in microbial control

The strongest food safety programs connect sanitation verification, microbial testing and expert interpretation to answer a bigger question:

Do we have confidence that our process is under control?

At Luminultra, microbial monitoring isn't one of the things we do. It's all we do.

We help food manufacturers detect risk earlier, make better decisions and strengthen microbial monitoring programs with practical tools, testing and expertise.



See what ATP alone can miss

A3HygieneMonitoring

A3 measures ATP + ADP + AMP, providing a broader measure of biological residue while maintaining a simple, rapid-testing workflow.

- Verify sanitation
- Establish meaningful limits
- Trend performance
- Get immediate feedback

Same familiar workflow. A broader view of cleanliness.

Simplify the count

Easy Plate™

Ready-to-use media simplifies routine microbial enumeration with no spreader step or discs and clearly defined colony growth.

- Aerobic Count
- Coliform/E. coli
- yeast and mold
- Enterobacteriaceae
- Staphylococcus aureus
- Coliforms

Pair with automated colony counting to further simplify routine workflows.

Less hands-on time. Easier counting.

More consistent data.





Build a monitoring program, not a collection of tests

Different questions require different tools.

Did we clean effectively?

A

ATP/A3 hygiene verification

Is our process staying under control?

A

Indicator organisms and Easy Plate™

Need finished-product verification?

A

ISO/IEC 17025 accredited microbiological testing

Unexpected results or recurring failures?

A

Microbiology expertise and applied technical support

Sometimes you need more than a product

Our Canadian ISO/IEC 17025 accredited food microbiology laboratory, technical expertise and Polytechnic education partnerships help teams generate the right data, understand what it means and put it to use.

Because the value isn't in generating more results. It's in generating the right information at the right point in your process—and using it to drive action.

Bring us a challenge

A recurring sanitation failure. An EMP question. A testing bottleneck. A difficult sampling location. Or simply a program you're trying to improve.

Talk microbial monitoring with us.

Sarah Cook,

Market Development Director, Food and Beverage

Sarah.cook@luminultra.com

+1-888-389-4491

Luminultra Technologies

Paperless Forms™

Leave the binder behind

Food safety requires both precision and efficiency. Paperless Forms makes recordkeeping and document management easy, so you're always organized and ready.

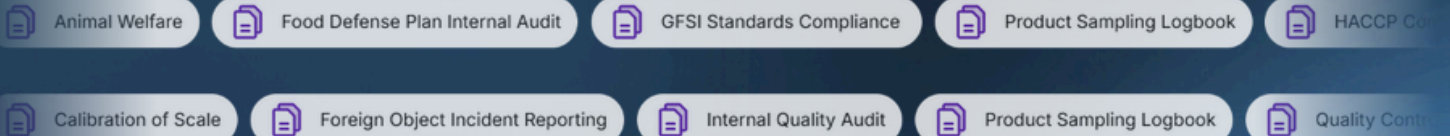
Pre-operational inspection

Inspected by: Jane Smith
Inspected on: October 8, 2024
Time: 01:17
Task: Pre-op

Inspection	Description of non-conformity	Points of non-conformity	Correction action
Production Room	Grease stains on the north wall		Disinfection and cleaning
Floor and drains			
Wall and ceiling			
Mixer			
Business table			
Handwashing station			
Packing Room			
Floor and drains			
Wall and ceiling			
Filer			
Labeler			
Handwashing station			
Washing Room			
Floor and drains			
Wall and ceiling			
Business table			

Designed for flexibility, built to scale

- ✓ Tailor forms and workflows to your processes
- ✓ Capture photos and videos for clear documentation
- ✓ Enable multi-language support for a diverse workforce
- ✓ Get real-time alerts for critical deviations
- ✓ Standardize procedures with digital work instructions



Visit our website



Transforming Scientific Expertise into Action



Our expert team ensures
your food program's
safety, quality and
sustainability. We provide
farm to fork solutions,
guaranteeing the highest
standards throughout the
supply chain.





Everywhere you can touch. Everywhere you can't.

Contract sanitation for food processors.

Fnyx runs your sanitation shift: trained crews, multi-level supervision, sanitation expertise, and documentation for every service.

An extra step: the Solaris Lytbot. Pulsed xenon. Mercury-free. From the Fnyx Innovation Lab to your facility, providing supplemental UV-C treatment of drains in food processing environments.

Fnyx standards. Pulsed UV technology.
One provider, end to end.





Trusted Partner **Delivering Sustainable Solutions Through Food Safety**

Founded in 1855, AFCO is a leading specialty chemical provider serving the food and beverage processing industry. Sustainability efforts are an important focus of our business. Following are the comprehensive sanitation and service solutions we provide to help you achieve your environmental goals by solving problems with responsible solutions.

Why Choose AFCO?

CLEANING & SANITATION

We offer high-quality cleaners and sanitizers, antimicrobial intervention products, floor treatments, and patented Smart Technology (Smart Gel and PRISM) for cleaning verification. Our SQF and HACCP-Certified Food Safety Specialists take pride in providing technical service and support of your sanitation and safety programs, helping you mitigate risk while controlling costs.

DIGITAL SOLUTIONS

Our digital platforms provide a comprehensive program of customized reports and tracking as well as 24-hr online access to your sanitation documents to manage service reports, chemical inventory, sanitation procedures, and productivity projects.

EQUIPMENT

Our Engineering & Fabrication department provides the application equipment and expert installation that makes using your cleaning and sanitation products convenient, cost-efficient, and highly effective. If you have specialized needs, we also offer custom solutions.

TECHNICAL SERVICES & SUPPORT

Our Continuous Improvement and Quality Action team consists of microbiologists, chemists, food scientists, audit specialists, SQF-certified staff, and Six Sigma Black Belt engineers to assist you by troubleshooting and improving processes in your plant.

SPECIALIZED CLEANING & ABATEMENT SERVICES

Our Ecoclear Division specializes in deep cleaning and sanitizing your food processing facilities, reducing your energy costs, and keeping your business operations running efficiently.

At AFCO, we are your full-service partners who work alongside you, providing you with the expertise and hands-on support that help you meet your sanitation, compliance, and operational needs throughout all areas of your facility. Our solutions help leaders in the fruit and vegetable industry operate at the highest levels of sanitation, productivity and profitability.

To learn more about AFCO products and services visit www.afcocare.com or contact our sales team at (800) 345-1329 or support@afco.net





JDL Builders supports food and beverage manufacturers with facility expansions, retrofits and ongoing structural repairs. From capital projects to everyday facility needs, we help clients adapt their spaces, maintain building integrity and plan work around the demands of active production.

FOOD SAFE ASSURANCE

STAY AHEAD OF FACILITY CONDITIONS

Facility insight that helps food and beverage manufacturers identify developing conditions, plan ahead and make informed decisions before small issues become larger problems.

GREATER VISIBILITY. CLEARER PRIORITIES.

- 01 Facility observations**
A review of physical facility conditions and developing infrastructure needs.
- 02 Clear condition and risk reporting**
Practical findings organized by condition, risk and recommendation.
- 03 Year round infrastructure focus**
Visibility across drainage, surfaces, building envelope, welfare areas and more.
- 04 Construction backed insight**
Experienced support to help move repairs and capital needs forward.

A DIFFERENT PERSPECTIVE

Food Safe Assurance complements existing GMP and maintenance programs by focusing on the physical facility conditions behind safe, reliable operations.

REQUEST A FREE FACILITY ASSESSMENT
[VISIT JDLBUILDERS.CA](https://www.jdlbuilders.ca)

Build | Maintain | Comply

Safer, Lower Risk, Stronger Operations



Scigiene Corporation

Canadasleading scientificsupplero f qualityinstrumentation
andsolutions

Callus today for leading edge solutions:

- **CleanTrust ATP meters and swabs** -best most accurate, certified ATP /Hygiene system anywhere (see over)
- **MicroFast Microbial test films** -Superior to PetriFilms
- **Contam swabs** –Rapid Pathogen detection systems.
- **Microbiology supplies** ,sponges , swabs, dilution buffers, pipettes and more at in stock at excellent prices.
- **CleanTrust Allerswab and AgraStrip Allergen LFD test kits** for superior and cost-effective allergen testing. Ask us today for an allergen program cost analysis to see how you can do more and better for less.
- Industry leading **Sulfite allergen kit**
- **AW3 Water Activity meter**- most accurate water activity meter • **Humimeter line of moisture analyzers**. Test moisture faster, easier and save time and money. Call today for a consultation on how we can help you.
- **Scigiene thermometers** Leading accuracy and quality for less
- **RD0370R reference thermometer** industry best
- **FI40P most accurate Food industry IR thermometer**
- **SciPro thermometers**- highest accuracy certified pocket thermometers.
- **Cold-chain and facility monitoring**. Call today for the greatest range of wireless systems, dataloggers, labels, controls and customized solutions to suit any and all temperature monitoring needs
- **Scigical Calibrators** Find out how improved on going calibration checks can improve your operations. These allow rapid and cost effective check of thermometer an other instrument.



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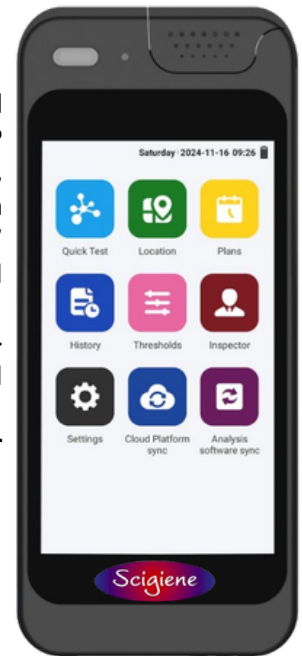
CleanTrust Touch ATP Hygiene Luminometer

The CleanTrust Touch Hygiene Luminometer benchmarks the most advanced and sensitive Luminometer, and provides the most reliable and cost-effective ATP solution. Combined with our CleanTrust, AquaSwab and MagniSwab ATP swabs, the ATP3500 enables quick detection on surfaces and water cleanliness, and even on sanitized surfaces and verifies the cleanliness effectively. It features a 5.5" touch screen. Android operating system, analysis software in computer end and intelligent cloud platform.

It outperforms the competitors in combination of product performance and cost-effectiveness. It is intelligent, sensitive and reliable, which offers you accurate and reliable results and simple operation.

Support to adjust and customize the functions or software settings as per customers' specific requirements.

- Adopts the newest high sensitivity photodiode module, combining with the advanced algorithms, creates the most sensitive and reliable ATP system available.
- Comes Certified with Certified CleanTrust Calibration rod
- 5.5-inch capacitive touch screen, one-handed operation.
- Data transmission: Wi-Fi, Bluetooth, USB Type - C



ATP Swab models

Easy-to-use Snap Valve technology - snap & squeeze

Prewetted Surface swab self-contained, liquid-stable reagent

Write-on swab label /100 tests per case

Costs up to 50% less than competitors' ATP tests'

Consistent, reliable results /12 month at refrigerated temperatures (2-8°C)

- **ATP0002 Cleantrust™ ATP Surface Swab**
- self-contained ATP surface swabs used with the CleanTrust Hygiene luminometer. Uses a liquid-stable reagent in place of freeze-dried enzymes giving it superior reproducibility and sensitivity.
- **ATP0012 Magniswab™ ATP Surface Swab**
- the most sensitive and chemical resistant ATP test swab available on the market.
- Resistant to residual sanitizer and chemicals to over 1000 ppm where competitive products are completely deactivated.
- Improved Sensitivity – over 500x more sensitive than other ATP swabs detects extremely low levels of ATP to 1×10^{-18} mol
- Increased buffering capacity for high salts, sanitizers or other chemical residues.
- Increased sensitivity at the low end makes it better for cross-correlation with low allergens .
- **ATP003/ATP004 Aquaswab Free and Total™**
- Available in both Free and TOTAL ATP versions.
- **TOTAL ATP** detects all ATP in the solution both TOTAL and FREE ATP so is a good indicator of good overall CIP cleanliness.
- **Free ATP** detects only the FREE ATP in the solution but not any intracellular ATP. It is usually used in conjunction with the TOTAL ATP swab
- **TOTAL -FREE ATP** = Intracellular ATP and correlates to the microbial level in a solution



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ISOLOCITY

A QMS perfectly paired for the food industry.



isolocity.com



Manufacturers & Processors

- ✓ Manage inventory and batch/lot records
- ✓ Equipment maintenance & calibration reminders
- ✓ Inspections on incoming & finished products
- ✓ Schedule & retain internal audit results



R&D

- ✓ Corrective actions, deviations, NCs & OOS — linked to product and batch/lot
- ✓ Store, trend & analyze lab results



Distributors

- ✓ Receiving inspections for incoming products
- ✓ Manage suppliers & customers
- ✓ Create orders & shipments
- ✓ Track expiry dates & ensure FIFO

We solve problems for the food industry.



Automate

Built-in automation speeds turnaround on critical tasks, keeping products safe.



Connect

Connect your whole workforce to controlled documents, training and quality events.



Secure

Secure, cloud-based platform for your global workforce.



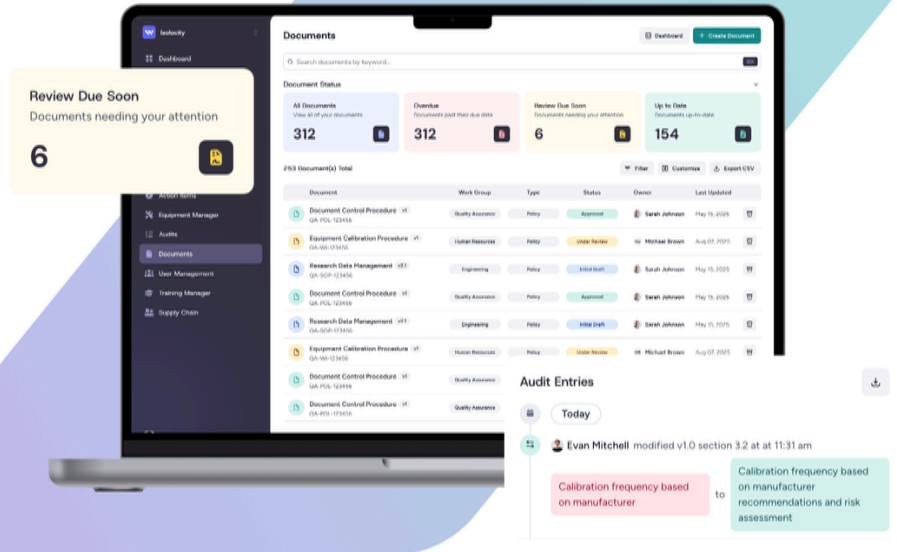
Traceable

Electronic batch records with full lot/batch traceability, inventory and more.

Companies that trust Isolocity



Award-winning platform.



Training

- Drag-and-drop test & checklist builder
- Link training to controlled documents
- Track progress with employee analytics
- Schedule repeat training with auto-reminders
- Assign training to employee groups
- Track certifications & compliance

Document Management

- Categorize with full version history
- Multi-stage (up to 4) approvals
- Link to change control & training
- Parent-child document hierarchies
- E-signatures with reason codes

Risk Management

- Mitigate risks & drive PDCA
- Built-in HACCP & PFMEA reports
- Plan proactively, before issues arise
- Change control built in

Supply Chain

- Supplier portal tracks certificates & quality events
- End-to-end traceability
- Supplier scorecards & quality tracking
- Auto receiving inspections

CAPA

- Custom workflows & routing
- Due dates & automated reminders
- Auto-links from failed inspections
- Deviations, NCs, OOS, complaints & change control

Lot & Batch

- Track batches from material to finish
- Auto-updated lot/batch traceability
- Generate electronic batch records
- Trace batches & materials for fast recalls

Part Inspection & SPC

- Real-time SPC graphs as you inspect
- Catch process issues before waste
- Custom inspection templates
- Link to CAPA & batch records
- Audits, receiving, calibration & lab results

Internal Audit

- Build & schedule audit workflows
- Drag-and-drop template builder
- All audit types: internal, supplier, regulatory
- Escalate findings to CAPA

Lean data management with our integrations.

Microsoft Sharepoint/OneDrive:



Ready to integrate with:

- ✓ ERP
- ✓ SSO
- ✓ POS
- ✓ E-commerce
- ✓ MES
- ✓ Open API



THANK YOU!

Let's Get Social:
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