

PROMOTING A CULTURE OF FOOD SAFETY IN BC

2011 SYMPOSIUM



It's time to take YOUR seat.

NOVEMBER 8-9, 2011

The Coast Hotel & Convention Centre
Langley, BC

PRESENTED BY THE **BC FOOD SAFETY STAKEHOLDERS GROUP** IN PARTNERSHIP WITH



BC FOOD PROTECTION ASSOCIATION

PROMOTING A CULTURE OF FOOD SAFETY IN BC 2011 SYMPOSIUM

It is our hope that the symposium will be a first step towards transforming the culture of the BC agri-food industry so that every level of the food chain will have food safety in mind in their respective role.

ABOUT THE ORGANIZERS...

BC FOOD SAFETY STAKEHOLDERS GROUP: Initiative on Food Safety Policy for BC

The BC Food Safety Stakeholders Group (BCFSSG) was formed in late 2009 to provide a forum for stakeholders throughout the food chain in British Columbia. The BCFSSG has begun an initiative to develop a multi-year strategic plan to advance food safety in BC.

The BCFSSG represents a BC industry wide forum to focus efforts and provide a discussion forum for all agri-food stakeholders across the province. This coordination aims to provide many benefits to stakeholders including policy clarity, sharing of resources and a forum to voice concerns. For more information about the BCFSSG please contact:

Tiffany Guan, M.Sc., P.Ag Food Protection Branch, BC Ministry of Agriculture Tel: 604 556-3059



BC FOOD PROTECTION ASSOCIATION

The British Columbia Food Protection Association (BCFPA) is an affiliate of the International Association for Food Protection (IAFP). IAFP has over 3400 members in 50 nations. BCFPA is an association with a diverse membership from industry, government, academia, equipment manufacturers and other allied supplier and service companies.

Our members are engaged in quality control, food production and processing, regulatory and private contract inspections, consulting, risk assessment, research and development, microbiological research, manufacturing plant management and operations, technical services and HACCP. They supply products and services dedicated to education, research and development of food safety.

www.bcfpa.net



FOR ASSISTANCE WITH YOUR REGISTRATION OR FOR MORE INFORMATION PLEASE CONTACT THE CONFERENCE ORGANIZER:

EVERY ASPECT MANAGEMENT Tel: 250-382-9676 ext 231
email: caroline@everyaspect.ca

FUNDING PROVIDED BY:



**PROMOTING A CULTURE OF FOOD SAFETY IN BC
2011 SYMPOSIUM**

2011 SYMPOSIUM AGENDA AT-A-GLANCE

TUESDAY November 8, 2011

12:00PM—1:00PM	REGISTRATION OPEN	
1:00PM—1:30PM	OPENING REMARKS & WELCOME FROM BCFPA	
1:30PM—2:15PM	(1A) History of Foodborne Outbreaks in BC	(1B) Success Stories: Farm to Fork (Panel)
2:15PM—3:00PM	(2A) The Ongoing Investigation of <i>Salmonella Enteritidis</i> in BC	
3:00PM—3:30PM	NETWORKING-POSTER SESSION-EXHIBITOR AREA	
3:30PM—4:15PM	(3A) Digging Deeper - C-Enternet's Integrated Enteric Pathogen Surveillance in Fraser Health Region	(3B) Consumer Resources (Panel)
4:15PM—5:00PM	(4A) Food Safety Research in BC: Exposing the Risks	(4B) New Technologies (Panel)
5:00PM—7:00PM	NETWORKING RECEPTION-EXHIBITOR AREA	

WEDNESDAY November 9, 2011

9:00AM—10:30AM	OPENING PLENARY	
10:30AM—11:00AM	REFRESHMENT BREAK-NETWORKING-EXHIBITOR AREA	
11:00AM—11:45AM	(5A) Certifications—What's Right for Us?	(5B) 7 Steps to High-Risk Communications Success
11:45AM—12:30PM	(6A) Clearing up the Confusion: Regulations & Requirements	(6B) What are Retailers Looking for in Food Safety?
12:30PM—1:30PM	LUNCH & SPEAKER	
1:30PM—2:15PM	(7A) Encouraging a Culture of Food Safety & Standards (Panel)	(7B) On-Farm Food Safety for Fresh Fruits and Vegetables: CanadaGAP and Other Initiatives
2:15PM—2:30PM	REFRESHMENT BREAK-NETWORKING-EXHIBITOR AREA	
2:30PM—3:15PM	(8A) Allergen Management Builds Safe Products & Brand Loyalty	(8B) The Impact of US Food Safety Modernization Act on Canadian Exporters
3:15PM—5:00PM	<i>CLOSING PLENARY: Putting Food Safety into Action-Practical actions to advance food safety where you work</i>	



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*Prices do not include HST

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PROMOTING A CULTURE OF FOOD SAFETY IN BC 2011 SYMPOSIUM

OPENING REMARKS & WELCOME

TUESDAY NOV 8TH 1:00PM—1:30PM

Special Welcome from Anne Nickerson. When Anne's daughter Lauren was three years old she ate a burger that wasn't completely cooked and became seriously ill from Hemolytic Uremic Syndrome (HUS), caused by *E.coli*. Her story brings home the relevance for food safety and the focus of this event.

Opening Remarks by Alex Montgomery, President of the BC Food Protection Agency

BREAKOUT SESSION 1A

TUESDAY NOV 8TH 1:30PM—2:15PM

HISTORY OF FOODBORNE OUTBREAKS IN BC

Did you know that cucumbers made 186 people sick in BC in 1986? Or, why wooden feed silos are no longer allowed? This session will look back at memorable foodborne outbreaks, illnesses and incidents in BC and examine how they influenced changes in policy, regulations, inspection practices and behaviors. Recent outbreaks that have had a large impact both in BC and the rest of Canada will be discussed along with local BC-specific outbreaks. How is our BC perspective different from other provinces? This session will cover how these outbreaks, illnesses and incidents were identified and the issues that were overcome to identify them, how many people were affected, and more importantly the outcomes that demonstrated how government and industry worked together to mitigate the problem. This session will also examine outbreaks that may have been forgotten, and remind us that "those who forget the past are condemned to repeat it".

LORRAINE MCINTYRE, BC Centre for Disease Control

BREAKOUT SESSION 1B

TUESDAY NOV 8TH 1:30PM—3:00PM

SUCCESS STORIES: FROM FARM TO FORK

PANEL

This session will showcase BC businesses that have successfully implemented food safety programs that are embracing food safety culture within their organizations. Panel participants have been recommended as companies that are embracing the culture of food safety and putting the concept in action.

BREAKOUT SESSION 2A

TUESDAY NOV 8TH 2:15PM—3:00PM

THE ONGOING INVESTIGATION OF SALMONELLA ENTERITIDIS IN BC

Salmonella Enteritidis (SE) is a significant public health concern in BC and nationally. Since 2008, the BCCDC, the BC regional Health Authorities and the BC Ministry of Agriculture have collaborated to investigate an ongoing increase in the number of human infections caused by *SE* in BC. This increase is thought to be associated with poultry products including eggs. This investigation is an example of how collaborative surveillance, investigation and action from farm to fork are being used in BC.

MARSHA TAYLOR, BC Centre for Disease Control

BREAKOUT SESSION 3A

TUESDAY NOV 8TH 3:30PM—4:15PM

DIGGING DEEPER - C-ENTERNET'S INTEGRATED ENTERIC PATHOGEN SURVEILLANCE IN FRASER HEALTH REGION

Integrated surveillance and source attribution have been advocated in Canada and abroad to reduce the burden of enteric diseases. In Canada, C-EnterNet, facilitated by the Public Health Agency of Canada, is an innovative multi-partner, integrated, sentinel site surveillance initiative. Participants will increase their knowledge regarding efforts at the federal level, provincial and local level to gain a greater understanding of the sources of enteric illness and informing food and water safety policy.

BARBARA MARSHALL, Public Health Agency of Canada



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BREAKOUT SESSION 3B

TUESDAY NOV 8TH 3:30PM—4:15PM

CONSUMER RESOURCES

PANEL

Learn about a number of programs that are meant to protect the public's health by promoting and improving food safety practices.

- "Caring About Food Safety", interactive online module —Hillary Wheeler & Brenda Janke, Ministry of Health
- RUhotEnuf Campaign—Jasmina Egeler , Vancouver Coastal Health Authority & Adam King, Fraser Health Authority
- Canadian Partnership for Consumer Food Safety Education—Lance Hill, Health Canada

BREAKOUT SESSION 4A

TUESDAY NOV 8TH 4:15PM—5:00PM

FOOD SAFETY RESEARCH IN BC—EXPOSING THE RISKS

In recent years, food safety issues have become common sources of media attention. National and international outbreaks provide renewed impetus for the evaluation of current food safety practices and examination of the safety of our foods at retail. In this presentation, focus is placed on research evaluating the microbiological quality and risk associated with the BC food continuum. Data characterizing and describing the presence of *Listeria monocytogenes* throughout our food supply will be discussed. With produce being a significant source of food safety risk, the identification of on-farm microbiological reservoirs and safety of our produce at retail also will be discussed. Lastly, with increasing seafood consumption, it seems relevant to consider issues and risk associated with *Vibrio parahaemolyticus* and BC seafood.

KEVIN ALLEN, UBC

BREAKOUT SESSION 4B

TUESDAY NOV 8TH 4:15PM—5:00PM

NEW TECHNOLOGIES

PANEL

A panel of companies will showcase their latest technology with a focus on food safety.

Ozone International, InterFusion.ca and Nutriva Group

RECEPTION

TUESDAY NOV 8TH 5:00PM—7:00PM

NETWORKING—RECEPTION—EXHIBITOR AREA

OPENING PLENARY

WEDNESDAY NOV 9TH 9:00AM—10:30AM

GLOBAL ECONOMIC CRISIS AND FOOD SAFETY: FOOD SAFETY IS DEAD. LONG LIVE FOOD SAFETY!

Given our current economic climate, what does the future hold for food safety? Is food safety dead? Is it still a priority? If so, for whom? In January 2011, food safety was very much a priority in the United States. President Obama signed a 1.4 billion dollar overhaul of the nation's food safety system with the Food Safety Modernization Act, the first major food reform since 1938. The Food Modernization Act was meant to become an audacious attempt to provide Federal Agencies with more authoritative power to proactively intervene in the event of a looming outbreak. Canada, which has a voluntary-based recall system, would have had likely no choice but to make similar policy changes related to food safety regulations, if only to please our most important trading partners. However, deepening financial turmoil in the United States and Europe has put the implementation of new food safety measures on the back burner. These circumstances remind us that food systems cannot solely rely on governments to protect consumers from outbreaks. Economic cycles, and political tug-a-wars, as preposterous as they seem to be, compel even the strongest willed governments to consider food safety as a secondary issue.



DR. SYLVAIN CHARLEBOIS is Associate Dean and Professor in the College of Management and Economics at the University of Guelph. He is the author of "*Pas dans mon assiette: Manger est-il devenu risqué?*", an essay on food security and safety. He is also co-author of *Real People, Real Decisions* published by Pearson Education Canada.

His current research interest lies in the broad area of food distribution, security and safety. His research has been featured in a number of national and regional publications. He is currently writing a fourth book on global food safety systems, to be published later this year.

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BREAKOUT SESSION 5A

WEDNESDAY NOV 9TH 11:00AM—11:45AM

CERTIFICATIONS—WHAT'S RIGHT FOR US?

Have you ever wondered, "What is certification? What are the different types of certification? Do I need it for my operation? Why are my customers asking for it?" This session is designed to help you sift through some of these questions and come to an understanding of what the market and your customers demand and how you can meet market and food safety concerns. There are numerous types of audits, certification schemes and recognition that need to be looked at and assessed for their individual benefits.

VICTOR MARTENS, VM Technical Services

BREAKOUT SESSION 5B

WEDNESDAY NOV 9TH 11:00AM—11:45AM

7 STEPS TO HIGH-RISK COMMUNICATIONS SUCCESS

This session will deal with food related high-risk communications through practical tips, tools and techniques. You will hear Della's 7 Steps to High Risk Communications Success, complete with case study examples. There will be opportunities to ask about those situations that keep you awake at night. Learning how to prepare for the worst scenario is critical. Rather than hope you will never have to face a high-risk situation, come to this session and perhaps you will sleep a little better.

DELLA SMITH, Q Workshops Inc.

BREAKOUT SESSION 6A

WEDNESDAY NOV 9TH 11:45AM—12:30PM

CLEARING UP THE CONFUSION—REGULATIONS & REQUIREMENTS

Food processors in BC function within a complex regulatory framework of municipal, provincial and federal legislation. Where do you fit in this regulatory system? Who inspects you? The type of product made and where it is sold will determine which of these regulations apply to your company. In addition to regulations, you may also need to meet requirements of a certification body, your customers, or your own internal quality program. Participation in this session will help you understand how to meet or exceed these requirements and ultimately succeed in your business.

LISA WEIH & NANCY ROSS—Food Safety Systems Implementation Program

BREAKOUT SESSION 6B

WEDNESDAY NOV 9TH 11:45AM—12:30PM

WHAT ARE RETAILERS LOOKING FOR IN FOOD SAFETY?

PANEL

Participate in this session to discuss the needs and requirements of food safety in the retail industry.

Gary Sands, Canadian Federation of Independent Grocers and a panel of retailers

WEDNESDAY NOV 9TH 12:30PM—1:30AM

Lunch Time Speaker

Marler Clark is North America's leading law firm representing victims of foodborne illnesses such as E. coli, Salmonella, and hepatitis A. Mr. Clark has an extensive background in civil litigation, including personal injury, product liability and professional malpractice actions. Mr. Clark did defense work at the Seattle firm Karr Tuttle Campbell for nearly 15 years before he joined his present partners in a practice devoted to representing injured persons.

In 1993, Mr. Clark became involved in foodborne illness litigation as an attorney for Jack in the Box restaurants in its *E. coli* O157:H7 personal injury litigation. The Jack in the Box litigation spanned more than four years and involved more than 100 lawsuits in four states. Since that time, Mr. Clark has been continuously involved in food and waterborne illness litigation involving bacterial, viral, and parasitic agents in settings ranging from large scale outbreaks to individual cases. He has extensive expertise in the medical, microbiological, and epidemiological aspects of foodborne illness cases gleaned from more than a decade of working with leading experts across the country. He also possesses practical insight into the functioning of corporations and their insurers.

BRUCE CLARK, Marler Clark—The Food Safety Law Firm

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BREAKOUT SESSION 7A

WEDNESDAY NOV 9TH 1:30PM—2:15PM

BUILDING A CULTURE OF FOOD SAFETY

This session will provide you with an overview of three food safety programs:

Food Safety Systems Implementation (Processors) Program and the tools and resources that have been created for food and beverage processors and those companies that are considering developing a value added product. The SSFPA administers the Food Safety Systems Implementation (Processor) Program and its predecessor program the Food Safety Initiative.

Candice Appleby, Small Scale Food Processor Association

The FOODSAFE training program is a made in BC success story. It began in 1986 as a joint venture made up of government and representatives from the BC food service industry. The mandate of FOODSAFE Level 1 was to deliver basic food safety training to the food service industry in BC. The program was the first of its kind in North America and is now considered the gold star of food safety training programs in Canada and North America.

Lynn Wilcott, BC Center for Disease Control

BREAKOUT SESSION 7B

WEDNESDAY NOV 9TH 1:30PM—2:15PM

ON-FARM FOOD SAFETY FOR FRESH FRUITS AND VEGETABLES: CANADAGAP AND OTHER INITIATIVES

This session will provide an overview of Canada's On-Farm Food Safety Program for Fresh Fruits and Vegetables – **CanadaGAP™**. What are the standards? How does certification work? Who is asking for the program and who is adopting the standards? How can you get involved as a grower, packer, retailer or customer of fresh produce? Other initiatives and international standards for fresh produce will also be explored.

Sheri Neilson, CanadaGAP Certified Auditor

BREAKOUT SESSION 8A

WEDNESDAY NOV 9TH 2:30PM—3:15PM

ALLERGEN MANAGEMENT BUILDS SAFE PRODUCTS & BRAND LOYALTY

Participants will gain a better understanding of how important the management of allergens is in all areas of food manufacturing, including the supply chain, production, packaging and labeling processes. Learn also how effective allergen management can help build customer trust and brand loyalty.

Marilyn Allen, Anaphylaxis Canada

BREAKOUT SESSION 8B

WEDNESDAY NOV 9TH 2:30PM—3:15PM

THE IMPACT OF U.S. FOOD SAFETY MODERNIZATION ACT ON CANADIAN EXPORTERS

The session will cover the implications of the new US Food Safety Modernization Act on Canadian producers, handlers and exporters to the US of products covered by the US Food Drug and Cosmetics Act (most products other than meat and poultry products). It will touch on new requirements for registration, hazard analysis and preventative controls, food defense and intentional contamination and traceability. The session will review the implementation schedule with a particular focus on initiatives that will directly impact exporters such as the Foreign Verified Supplier Program and the Voluntary Qualified Importer Program. It will also review some of the implications of the FSMA on the Canadian regulatory system.

Albert Chambers, Monachus Consulting

PUTTING FOOD SAFETY INTO ACTION

WEDNESDAY NOV 9TH 3:15PM—5:00PM

Practical Actions to Advance Food Safety Where You Work

Welcome from BC Food Safety Stakeholders Group & Introduction to the Food Safety BC Inventory Project

Facilitated Closing Plenary Discussion:

This session will help attendees identify practical ways to advance the culture of safety in their own organization. The session will focus on sharing key learnings from the symposium and things attendees plan on doing as a result of the symposium.

Facilitators: Kyle Stamm & Ryan Koershuis, Helios Services Group

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SPEAKER BIOS

Dr. Kevin J. Allen B.Sc., M.Sc. and Ph.D., has 16 years of Food Microbiology experience deriving from government, industry and, most recently, his appointment as an Assistant Professor of Food Microbiology at the University of British Columbia. As Research Manager at Bioniche Life Sciences, Dr. Allen was involved in the development of food safety vaccines, and the licensure of the world's first *E. coli* O157 vaccine for cattle. In his current appointment at UBC, Dr. Allen's research program focuses on food safety. Using molecular approaches, graduate students execute research programs investigating the genetic and physiological means used by foodborne pathogens to survive food safety interventions. Additionally, the prevalence and characterization of antimicrobial resistance in bacteria associated with retail food is investigated.

Marilyn Allen is a facilitator and consultant for Anaphylaxis Canada. Having lost a daughter to anaphylaxis in 1990, Ms. Allen has worked to raise awareness of the dangers of severe allergic reactions. Marilyn has been involved in The Anaphylaxis Foundation of Canada and The Anaphylaxis Network as a founding member, board member, and Vice President. The two organizations merged in 2001 to form Anaphylaxis Canada. Marilyn's passion is to see the risk of food anaphylaxis reduced through education awareness and research. Her extensive experience in the food manufacturing and foodservice industries include the following initiatives: Food and Consumer Products Manufacturers of Canada (FCPMC) Allergy Beware/Best Practices 2000 programs; Canadian Restaurants and Foodservices Association (CRFA) Allergy Aware program; and Canadian Food Inspection Agency (CFIA) - Ontario Allergy Committee for Food Allergens and Emerging Issue course.

Candice Appleby is the Executive Director of the Small Scale Food Processor Association and has been engaged with the organization since 2004. She currently serves as the Responsible Officer for the Food Safety Systems Implementation (Processor) Program a Growing Forward Federal –Provincial - Territorial Initiative. During the past seven years she has had the opportunity to converse with many businesses about their operations, their successes, their challenges and their innovative approaches to staying ahead of the curve. She has been inspired by the tenacity of the people in the industry and the passion they bring to their business. She has had the privilege of representing the members of the Small Scale Food Processor Association on government policy issues as well as solution based committee's that are striving to ensure the sector remains competitive. She is an entrepreneur who is currently engaged in a number of business enterprises in a range of sectors.

Lindsay Babineau has been seconded from her teaching position with the Langley School District to fill the role of Executive Director of the BC Agriculture in the Classroom Foundation. Lindsay has been involved in the creation, implementation and administration of the BC School Fruit and Vegetable Nutritional that now reaches 1270 K-12 public and First Nations Schools throughout the province.

Thor Berggren is a business professional who helps companies of all sizes. He has led marketing and strategy teams across a number of international sectors, with ten years of his career spent in San Diego. While there, he founded a large social network for Canadians called CanDiego.org. Berggren holds an Honours Engineering Science degree from Simon Fraser University which includes a focus in entrepreneurship and management. Berggren now lives in his hometown of Vancouver, Canada where he operates InterFusion.ca, a digital media agency, focused on helping its clients educate, entertain, and engage their markets.

Jon Brandt Over the past decade as the founder and President of Ozone International, Jon Brandt has grown the food safety and sanitation company into North America's largest ozone vendor to the food processing industry. Brandt and his company have been instrumental in delivering process and quality improvement to some of North America's largest and most recognized food processing companies.

Albert Chambers is the President of Monachus Consulting, a firm he established in 1995 specializing in the provision of policy and communications advice to organizations in the agri-food industry. He is also the Executive Director of the Canadian Supply Chain Food Safety Coalition. He is currently a member of Agriculture and Agri-food Canada's Agri-food Subcommittee on Food Safety and of Health Canada's Food Expert Advisory Committee. Since 2003, he has led the Canadian delegations to ISO meetings on food safety management, requirements for audit and certification of food safety systems and traceability in the feed and food chain. He chairs the Canadian mirror group – CAC/ISO/TC34/SC17. He is also a member of the Global Food Safety Initiative's Technical Working Group on Auditor Competency.

Bruce Clark, Principal, Marler Clark LLP, PS. Mr. Clark has an extensive background in civil litigation, including personal injury, product liability and professional malpractice actions. In 1993, Mr. Clark became involved in foodborne illness litigation as an attorney for Jack in the Box restaurants in its *E. coli* O157:H7 personal injury litigation. The Jack in the Box litigation spanned more than four years and involved more than 100 lawsuits in four states. Since that time, Mr. Clark has been continuously involved in food and waterborne illness litigation involving bacterial, viral, and parasitic agents in settings ranging from large scale outbreaks to individual cases.

SPEAKER BIOS

Jasmina Egeler B.Tech., CPHI (C). Jasmina Egeler works as the regional food safety coordinator for Vancouver Coastal Health. She has been in this role for 5 years. Jasmina is a certified Environmental Health Officer and has worked on a number of interesting projects and initiatives. One of the most memorable was being the food safety lead to plan for food safety at the 2010 Olympic and Paralympic Winter Games.

Lance Hill B.Sc.(Food Science) from University of Alberta has over 30 years experience in application of the Food and Drugs Act and Regulations with Health Canada and the Canadian Food Inspection Agency. Lance has a special interest in food safety education and in issues around food allergies, celiac disease and gluten-free products. Lance returned to Health Canada in 1992, as the Food Policy Liaison Officer for BC Region serving as an “ambassador” for the Food Program responsible for communicating with regional stakeholders and registering their views in the policy development process. Lance has volunteered with the British Columbia Food Protection Association (BCFPA) as the Membership Coordinator since 1993 and is always available to discuss the benefits of membership. Lance represented BCFPA for three terms on the Board of the Canadian Partnership for Consumer Food Safety Education.

Brenda Janke Director of the Integration & Engagement section, Brenda oversees a group of professionals who develop and disseminate environmental health information through a variety of print and web based media to reduce risks to public health and safety. Tools and resources that support the evaluation and management of risks to human health related to food safety, air and water quality, zoonotics, personal service establishments, radiation and other environmental hazards are developed and promoted to assist individuals, communities and decision makers. Brenda has a Master's Degree in Business Administration from UBC and has spent the past 20 years working in both the public and private sector on program and policy development, strategic planning, and stakeholder engagement.

Adam King, MPH. Adam King has recently joined Fraser Health Authority and has taken over the coordination the "R U Hot Enuf?" Thermometer Campaign. Adam has a Master in Public Health degree from SFU, and has previous experience working on a range of healthy behaviour change programs for the Public Health Agency of Canada, UNICEF, and the World Health Organization.

Ryan Koershuis (Helios Services Group) is a Management Consultant with a focus on large change programs in complex organizations. He has managed large programs in both public and private sector environments. He brings strategic program management, including facilitating solutions and change across interdependent groups, to help accelerate and de-risk large initiatives. Ryan brings a collaborative and iterative approach to build consensus and focus among a programs constituents.

Barbara J. Marshall, MES, CPHI(C) holds a Master's degree from the Faculty of Environmental Studies at York University. Her research on integrated enteric disease surveillance, builds on 25-plus years of experience in public health. She is a graduate of the University of Guelph, and achieved certification in Public Health Inspection (Canada) from Ryerson University. Ms. Marshall joined the Public Health Agency of Canada's C-EnterNet scientific team in January 2004, where her specific responsibilities include leading the public health component. She is a special adjunct professor in the Population Medicine Department, OVC University of Guelph. Ms. Marshall is committed to research that supports knowledge translation and evidence-informed policy that enhances the work of public health activities in Canada.

Victor Martens, B.S.A / M.Sc (Food Science) from UBC, 32 yrs as instructor/administrator at BCIT in Food Processing, Ag and Biotechnology programs /11 yrs as consultant in food safety technical training and management systems - helped numerous companies achieve FSEP recognition or get ready for certification under BRC, Global GAP, Primus, SGS / Environmental Farm Plan advisor / Poultry Biosecurity Plan advisor / BC Slaughter plant outreach / On-Farm Food Safety advisor.

Lorraine McIntyre is a Food Safety Specialist with Environmental Health Services at the BC Centre for Disease Control. Lorraine has had a varied career, encompassing agriculture, medical diagnostics, education and food safety. Her activities have included researching the pathogenesis of canola, Cryptosporidium and Giardia, implementation of norovirus diagnostic testing for clinical and oyster specimens, evaluating the FOODSAFE education program for food handlers, creating various training courses and writing up peer-reviewed publications on research and outbreaks. She received her Masters of Public Health Science in 2007 in the UK where she enjoyed learning the EU perspectives on food and water safety issues. Lorraine volunteers her time with the BC Food Protection Association, and encourages everyone in BC interested in food issues to become a member (visit www.bcfpa.net).

SPEAKER BIOS

Sheri Nielson has worked with the BC Vegetable Marketing Commission On-Farm Food Safety Program since 2003. She was the CHC Pilot Representative for the CanadaGAP Program in 2007. She is also a Food Safety Auditor & On-Farm Specialist with Guelph Food Technology Centre and QMI-SAI Global.

Nancy Ross, FSSI Technical Advisor, is responsible for the review of funding applications and scheduling GAP assessments in plants that participate in the FSSI Implementation Program. Nancy has extensive experience as a food safety consultant in various food industries and is also employed at UBC as an instructor in the Food Science Program.

Della Smith has been delivering innovative, workable communications strategies for companies and organizations across Canada for over 25 years. Della has specialized in crisis and issues management, and worked on food related issues from product recalls to tampering and misperceptions. She has also worked extensively in the health sector and with regulatory agencies. Della combines practical real life experience of working on high-risk situations with proven science based tools and techniques to her presentations and workshops.

Kalpna Solanki's company, FX-Foods Inc., is one of the most innovative food companies in Canada. With its own gluten-free and nut-free manufacturing facility, the company has a mandate of using more than 95% Canadian sourced ingredients. Solanki was voted a 'Top Ten Innovator' by *Food in Canada* magazine, she was recognized by *Progressive Grocer* for her development of a nutritious line of baby and children's foods, and has been the recipient of a Distinguished Alumni Award from the *British Columbia Institute of Technology*.

Kyle Stamm (Helios Services Group) is a Management Consultant with a focus on public sector work. He has worked with public sector clients across Canada. His primary area of focus is public sector strategy, including implementation of strategies he develops collaboratively with his clients. Kyle's background in operations research enables him to bring a fact-based approach to every engagement.

Marsha Taylor is a Communicable Disease Epidemiologist at the BC Centre for Disease Control in Vancouver. She is responsible for surveillance, outbreak investigation and research related to enteric, zoonotic and vectorborne diseases. Her background includes an undergraduate degree in Microbiology and a graduate degree in Epidemiology, both from the University of Guelph. Previously, Marsha completed the Canadian Field Epidemiology Program and has worked for the Foodborne, Waterborne and Zoonotic Infections Division of the Public Health Agency of Canada.

Hilary Wheeler provides research and policy analysis to the Health Protection Branch on a variety of topics such as radiation, indoor tanning, food safety education, cell phones, graduated enforcement and the development of engagement tools and resources. She recently graduated with her Master's Degree in Dispute Resolution at the University of Victoria's School of Public Administration. Hilary enjoys bringing a conflict analysis lens to policy review and development. Her main interest lies with stakeholder engagement and communications.

Lisa Weih, FSSI Workshop Facilitator, has been a HACCP workshop facilitator for the Food Safety Systems Implementation (Processor) Program (FSSI) since 2007. She has been a FOODSAFE instructor since 1990 and is also a MarketSafe instructor. She has been employed as an Environmental Health Officer with the Fraser Health Authority since 1992.

Lynn Wilcott is currently Acting Program Director with Food Protection Services with the BCCDC. Lynn and Food Protection Services work closely with several organizations including the BC Ministry of Health and the Regional Health Authorities by providing technical food safety expertise, training programs, and other services. Lynn is also the Chair of the FOODSAFE Steering Committee. FOODSAFE delivers food safety training to the food service industry in BC and in several other provinces.

Bonnie Windsor is the Assistant Plant Manager, Human Resources Manager, and Marketing Director of Johnston's. Johnston's is a meat processing company offering processing services and quality pork products since 1937. Through a successful 20+ year tenure, she has developed and implemented strategic business plans that were in line with Johnston's core values, leading to quality products, safe products, exceptional service and strong customer relations.

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