



BRITISH COLUMBIA FOOD PROTECTION ASSOCIATION

To provide a forum to exchange information on protecting the food supply

ANNUAL REPORTS FOR 2015

BCFPA 2015 ANNUAL GENERAL MEETING

February 4th 2016

BCFPA Charter

Mission: *To provide a forum to exchange information on protecting the food supply*

Vision: *A safe and nutritious food supply*

Commitment: *The Association is dedicated to the education and service of BCFPA members and the food industry*

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President's Annual Report by Theresa Almonte

In my President's Report included in the Spring Newsletter, I wrote that I see this year as an opportunity for food safety professionals to really make a difference in protecting the food supply, in an environment of sweeping regulatory modernisation in Canada and global. We promised you that with our diverse memberships, from industry, government and academia, including an active student membership, to equipment manufacturers and other allied supplier and service companies that BC Food Protection Association, will provide an exciting forum for engaging members who want to make a difference. And I hope we did just that with our activities in 2015!

Our membership increased this year from 105 to 137 members! The attendance of our events throughout the year also showed that our members are indeed engaged in our activities.

The year started successfully with a 2014 Annual General Meeting. Like this year, we had speakers on traceability, food regulations and student research papers as well as awards.

Our Speaker's Evening Event was also a success with Dr. Hanner and Dr. Yada's presentation on "Nanotechnology and Food Fraud – Emerging Topics on Food Safety". It was certainly educational but perhaps not at all surprising that many of the seafood labels we buy at retail may indeed be fraudulent.

The last event of the year, which was held in the fall, was on "Old Traditions and Modern Trends: What are the Risks". Although I was not able to attend, I was told that I missed out and that it was indeed a great night. Dr. Nummer had a very intriguing presentation called "Of Roman Recipes & King Midas' Feast" and Lorraine McIntyre spoke on "Guidelines for Safe Sous Vide Cooking". I hope that many restaurants and others have this as a bible in their kitchen. We also tried something a bit different this year by having a panel at the end, in addition to Dr. Nummer and Lorraine, speak and field questions from the audience on Food Safety Challenges experienced by Small Scale Food Processor's and BC Chefs Association members. We also extended an invitation to the members of the two associations to attend the event with a discounted rate.

Besides the events for all members, our Student Professional Development Group (SPDG) also hosted an event this year at Molson Coors. It was a networking event with speakers on "Food safety and food safety knowledge applied to the real world".

We also ran another essay competition amongst the student members with an opportunity to win a BCFPA Scholarship award. This year's winner is Karen Fong whose essay was entitled "Hot pot: A trend worth trying?" We are happy to recognize and present Karen a \$1500 award at the AGM on February 4th.

I am happy to report that financially, we are in the black with a positive income of under a thousand for the year. We hope to maintain the same membership and event cost in 2016 which will definitely challenge our executives in coming up with great events at a low cost for our members.

Lastly, our association will not exist without the support of our hardworking executive members and our sustaining members. It has been my pleasure to be a part of this year's executive team who are not only dedicated to their job, but also to the food safety community in BC. We hope to continue this dedication and engagement of our members in 2016! See you at our next event!

2015 BC Food Protection Association Board Members

President: Theresa Almonte

Vice President: Stephanie Nadya

Treasurer: Peter Taylor

Secretary: Chelsea Leung

Past-President: Ana Cancarevic

Director: Ron Kuriyedath

Director: Nikola Jovic

Director: Simon Cowell

Director and International Association for Food Protection Liaison: Natalie Prystajecky

Director and Membership Coordinator: Kourosch Pirayesh

Director and Public Relations Committee & Newsletter Editor: Stephanie Chiu

Director and Student Professional Development Group Coordinator: Yaxi Hu

Secretary's Minutes of BCFPA 2014 Annual General Meeting by Chelsea Leung

Minutes of BCFPA 2014 Annual General Meeting
Delta Burnaby Hotel & Conference Centre
4331 Dominion Street, Burnaby, BC
January 13th, 2015

Executives in Attendance: Ana Cancarevic, Peter Taylor, Chelsea Leung, Simon Cowell, Nikola Jovic, Kourosh Pirayesh, Stephanie Chiu, Natalie Prystajeky.

Executives Absent: Dejan Lalic, Ron Kuriyedath, Yaxi Hu

Members in Attendance: 53

1. Call to Order

The meeting was called to order at 6:00 pm.

Ana welcomed and thanked all Members and Sustaining Members for attending and for their support over the past year.

2. AGM Reports

The 2014 Annual Report was distributed to members prior to the AGM. In 2014, the BCFPA hosted two major events, including one traceability workshop in partnership with the British Columbia Food Technologists. No questions were received from members.

Motion to adopt Annual Report: Phil Watney, seconded: Alex Montgomery - carried.

3. Nominations to the Executive Board

Eleven names were presented as nominees (new and returning) to hold office for the following year. They were (returning members) Ana Cancarevic, Ron Kuriyedath, Peter Taylor, Nikola Jovic, Kourosh Pirayesh, Simon Cowell, Stephanie Chiu, Natalie Prystajeky, Stephanie Nadya, and Chelsea Leung; (new member) Theresa Almonte. Yaxi Hu was elected by students to serve as the Student Professional Development Group Co-ordinator. Annette Moore and Dejan Lalic will be stepping down from their respective positions as Newsletter Editor and Director.

Motion to approve new executives: Nizar Ramji, seconded: Jennifer Liu - carried.

4. Keynote Speaker

Jack Guzewich, retired Senior Advisor for Environmental Health in the Center for Food Safety and Applied Nutrition at the US Food and Drug Administration, gave a presentation on "Traceability Systems in Product Recalls and Outbreak Investigations."

5. Speaker

Theresa Almonte, Director of Business Development North America of Intertek's Food and Agri-Services, gave a presentation on "Food and Drug Administration Food Modernization."

6. Scholarship and Award Presentation

Ana Cancarevic presented a check and certificate to the student scholarship award recipient for 2014, Mike Milillo. Ana also presented a certificate and gift certificate to Lorraine McIntyre, recipient of BCFPA Lifetime Achievement Award.

7. Student Research Presentations

Stephanie Nadya, M.Sc. Graduate, UBC

Topic: "Prevalence of Verotoxigenic *Escherichia coli* in Irrigation Waters and Fresh Produce in British Columbia, Canada."

Kimberly Wrixon, Environmental Health Program Graduate, BCIT

Topic: "Mechanically Tenderized Meat: A Survey at the Retail Level."

8. Next Meeting

Next AGM will be held at the call of the chair in January 2016.

Ana Cancarevic closed the meeting by thanking the speakers, BCFPA Members, Sustaining Members, and presenters for their continuing support to BCFPA activities.

Adjourned: 9:10pm

Minutes prepared by:



Chelsea Leung, Secretary

Minutes authorized by:



Theresa Almonte, President

Treasurer's Report by Peter Taylor

Profit & Loss For Period Covering 01/01/15 to 12/31/15

RevenuesIncomeEvent Income

<u>AGM 2014(2015)</u>	\$3,700.00
<u>Fall Event 2015</u>	\$1,410.00
<u>Spring Event 2015</u>	\$1,320.00

Memberships

<u>Basic Membership</u>	\$1,760.00
<u>Bronze Membership</u>	\$1,000.00
<u>Gold Membership</u>	\$1,000.00
<u>Membership - Retired</u>	\$180.00
<u>Silver Membership</u>	\$1,627.66
<u>Student Membership</u>	\$610.00

Total Revenue**\$12,607.66****Expenses**Expenses

<u>Awards Expenses</u>	\$400.00
<u>Bank Service Charge</u>	\$49.65
<u>Credit Card Fees</u>	\$159.66
<u>Event Expense</u>	
<u>AGM 2015(2014)</u>	\$3,151.83
<u>Fall Event 2015</u>	\$2,916.63
<u>Spring Event 2015</u>	\$2,146.10
<u>Executive Expense</u>	\$833.30
<u>Newsletter</u>	\$50.00
<u>Office Supplies</u>	\$17.85
<u>Scholarships</u>	\$1,500.00
<u>Web Page Expenses</u>	\$519.73

Total Expenses**\$11,744.75**

Net income for Period

\$862.91

Membership Report

As of the end of 2015, BCFPA membership is strong and consists of 137 members. This includes 20 Sustaining Members, 39 Student Members, and 8 Retired Members.

Student Report by Yaxi Hu

Superior Tofu Industry Tour – January 21 and 28, 2015

Thirty-one BCIT students joined the tour to the Superior Tofu Limited in Vancouver, BC. The informative tour provided students with knowledge on Food Science, Food Processing, Business Administration, and Public Health Inspection behind this family-owned tofu plant. Daniel Hawes, Marketing Coordinator at Superior Tofu, welcomed and introduced the students to the whole facility. After learning some background information about the development of this tofu company, students were guided through the production line and had a chance to see detailed processes involved in tofu production, from soaking beans to curing tofu and from pasteurization of ingredients to final packaging. Students were amazed by the simple procedures adopted that result in chemical and physical changes during the tofu processing. Students were also able to broaden their view about food safety and quality control in every stage of the production process. At the end of the visit, students were introduced to and tasted some of Superior’s famous products including tofu pudding and soymilk.

Student Networking Event – March 6, 2015

Twelve UBC and BCIT students and two guest speakers attended the student networking event hosted at Molson Coors in Vancouver, BC. Yaxi Hu, BCFPA student Coordinator, opened the event with an introduction of BCFPA Student Development and Professional Group and welcomed the guest speakers and all attendees. The guest speakers, Sajan Joseph and Brian C. Johnston, present and retired Senior Environmental Health Officer in Vancouver Coastal Health Authority, shared their career journeys with students and advised to plan their career goals as early as possible but still need to keep an open mind to any changes. They suggested to the students to share their school commitments and get better acquainted with each other and form stronger relationship between the two schools. Students also had some individual conversations with Brian and Sajan regarding their career plans. After giving out the door prizes, Yaxi thanked the presenters and attendees as well as Ana Cancarevic for providing the venue at Molson Coors.

Changes on the SDPG executives:

Student Coordinator: Yaxi Hu

Student Representative of UBC: Jiaqi Li

Student Representative of BCIT: Anya Besharah (January-March) and Kristen Houwers (March-present)

Student Group Secretary: Vacant

2016 SDPG events preview:

Industry tour (January/February)	<ul style="list-style-type: none"> • Provide educational food industry tour for the students
Student networking event (September)	<ul style="list-style-type: none"> • Introduce the new Student representatives to the students. • Present past events held and propose future events. • Create engagement between BCFPA executives and students. • Networking between UBC and BCIT students as well as food safety professionals. • Allow the new Student Representative to be familiar with the group events organization.
Workshop (November)	<ul style="list-style-type: none"> • Provide educational workshop of interest for the students.