



BC FOOD PROTECTION ASSOCIATION

2017 ANNUAL GENERAL MEETING

January 29, 2018

Shadbolt Centre for the
Performing Arts

6450 Deer Lake Avenue, Burnaby, BC

FEATURED SPEAKERS



Peter Slade, PhD

Peter has thirty-plus years' experience as a food scientist. He has a PhD in Food Science from the University of Guelph and a BSc in Food Science/Microbiology from the University of Leeds (UK). He has worked in industry, most recently with Maple Leaf Foods in Mississauga, Ontario as Senior Director, Regulatory Affairs (food safety and QA), and in the USA in various corporate roles with McDonald's Corporation and the Campbell Soup Company. Peter worked in academia for several years at the National Center for Food Safety and Technology (NCFST; now the Institute for Food Safety and Health, IFSH), part of Illinois Institute of Technology (IIT) in Chicago. He has maintained good working relations with regulatory scientists, particularly within North America. Peter has had extensive work experience in Europe, the Middle East and SE Asia.

He is an expert in food safety, quality, and microbiology, with good working knowledge of traditional and novel processing technologies and controls. Active in HACCP design and application since its early years, Peter is now considered an expert in (emerging) risk assessment. He has proficient knowledge of the Global Food Safety Initiative (GFSI; certified training in FSSC 22000 and SQF, with strong working knowledge of BRC). Recent interests include economically motivated fraud (food fraud) and "One Health" initiatives.

Peter has been a member of the International Association for Food Protection (IAFP) for over 30 years, and the Institute of Food Technologists (IFT) for over 20 years. He has participated on numerous scientific and technical panels and committees, and has often presented at meetings and symposia, contributing several dozen presentations, posters and invited talks. He has authored or co-authored dozens of peer-reviewed and non-peer-reviewed papers.

FEATURED SPEAKERS

Peter enjoys outdoor activities, living in Squamish, BC, in the company of Caroline, his wife of 30-some years, their cat Watson, and his three children, whenever they drop-by. Peter is active in community theatre and choirs, and has an ongoing interest in the craft beer industry.

Peter will present on:

Risk Intelligence – Anticipating Future Food Safety Threats

The identification of potential future food safety risks is essential to enable regulatory authorities and industry to determine direction, set policy, and allocate appropriate resources. To anticipate the likely nature of future threats, a good understanding of the current threats and hazards, biological, chemical (including radiological), and physical is critical, particularly in relation to food source attribution and consumption patterns.



Justin Falardeau

University of British Columbia, Food Science PhD Candidate, Wang Lab Molecular Food Safety

Justin Falardeau is a PhD student in the Wang Lab of Molecular Food safety at the University of British Columbia where he currently researches the relationship between the native microflora and origin of artisanal cheeses. Previously, during his Master's research, Justin investigated the occurrence of foodborne pathogens present in the surface waters used for irrigation in the Lower Mainland of British Columbia, as well as their relationship to geography, weather, and fecal indicators. For his work, Justin has received a number of awards, including the Alexander Graham Bell Canada Graduate Scholarship and the Izaak Walton Killam Memorial Pre-Doctoral Fellowship. Justin currently serves as the Vice-President of the British Columbia Food Protection Association.

Justin will present on:

Microbial safety of surface waters used for irrigation in the Lower Mainland of British Columbia

*Foodborne illness and outbreaks associated with fresh produce are an ongoing issue, with irrigation water being a possible source for preharvest contamination. This study investigated the occurrence, and possible predictors, of three foodborne pathogens (i.e., verotoxigenic *Escherichia coli*, *Salmonella*, and *Listeria monocytogenes*) in surface waters around the Lower Mainland.*