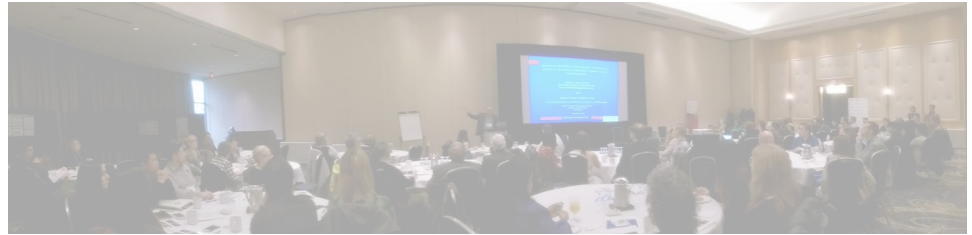




BC FOOD PROTECTION ASSOCIATION



2017 November FSMA Workshop Introduction to FSMA: Preventive Controls for Human Food and What You Should Know

**Featured FSMA Trainers:
Claudia Coles & Jovana Kovacevic**

November 9, 2017

Langara Clubhouse
6706 Alberta Street, Vancouver, BC

Complimentary Parking Available

Visit our website to register
and for more information
www.bcfoodprotection.ca

Our early bird deadline has been extended! Register by Nov 1 to take advantage of our early bird rate!

	Early Bird Rate (by Nov 1)	Regular Rate (after Nov 1)
BCFPA Member	\$80	\$100
Student/ Retired	\$40	\$50
Non-Member	\$100	\$120

Schedule:

- 8:30 - 9:00 AM Registration
- 9:00 - 10:15 AM Overview of FSMA - Jovana Kovacevic
- 10:15 - 10:30 AM Nutrition Break
- 10:30 - 11:30 AM Brief Introduction to Produce Safety Rule - Jovana Kovacevic
- 11:30 - 12:00 PM Agricultural Water in British Columbia: What do we test for and what do we know about the quality? - Justin Falardeau
- 12:00 - 1:00 PM Lunch
- 1:00 - 1:30 PM Introduction to Preventive Controls for Human Food Rule - Claudia Coles
- 1:30 - 2:45 PM The Future of Food Safety and FSMA - Claudia Coles
- 2:45 - 3:00 PM Nutrition Break
- 3:00 - 4:00 PM What you should know about the Foreign Supplier Verification Program Rule - Claudia Coles
- After 4:30 PM Networking



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Workshop Description

U.S. Food Safety Modernization Act (FSMA) was signed into law by President Obama in 2011. The core principle of the law is to focus on prevention of food safety contamination throughout the food chain, in order to protect the American public from foodborne illness. To implement FSMA, seven foundational rules have followed the law, addressing different aspects of food supply. Different requirements and implementation dates apply to facilities based on their sizes, types of value-added activities performed, and other factors. In this introductory workshop, we will provide an overview of FSMA, focusing specifically on Preventive Controls for Human Food rule, Produce Safety rule and agricultural water requirements, and Foreign Supplier Verification Program rule.

Who Should Attend the Workshop?

Food processors, fruit and vegetable growers, and others interested in learning about FSMA, preventive controls, produce safety and foreign supplier requirements under FSMA.

What to Expect at the Workshop?

The trainers will spend approximately 6 hours of instruction time to cover:

- Overview of FSMA
- Introduction to Produce Safety rule
- Agricultural Water in British Columbia: What do we test for and what do we know about the quality?
- Introduction to Preventive Controls for Human Food rule
- What should you know about Foreign Supplier Verification Program rule?
- The future of food safety and FSMA

Benefits of Attending

This workshop will provide a foundation of food safety standards under FSMA, changes that FSMA brought to U.S. food industry, and how FSMA impacts both domestic and foreign processors, growers, and suppliers. Individuals who participate in this workshop are expected to gain a basic understanding of:

- FSMA rules affecting processors and produce growers in U.S. and those exporting to U.S.
- Compliance dates and requirements under different rules
- FSMA agricultural water requirements and how B.C. waters compare to those

After attending the entire workshop, participants will be eligible to receive a certificate of course attendance.



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FEATURED SPEAKERS



Claudia Coles

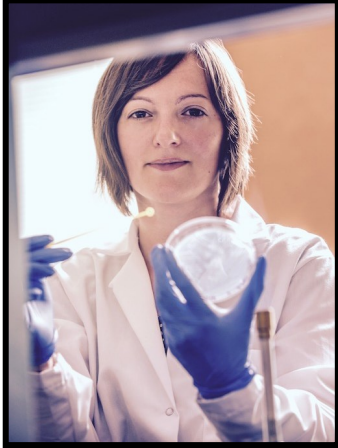
Policy and External Affairs Advisor for the Washington State Department of Agriculture
Lead Instructor for the FSPCA Preventive Controls for Human Food Course

Claudia is the Policy and External Affairs Advisor for the Washington State Department of Agriculture (WSDA). She previously oversaw WSDA's Compliance/Outreach and the Food Safety Program. Claudia is a member of the Association of Food and Drug Officials (AFDO) serving as the 2012-2013 President, Partnership for Food Protection (PFP) Governance Council, Food Safety Preventive Control Alliance (FSPCA), and National Conference of Interstate Milk Shippers (NCIMS). Claudia has received five awards from the FDA Commissioner for leadership in food safety, seafood HACCP, NCIMS, training, and promoting state/federal partnerships. Claudia earned her BS in Food Science from North Dakota State University.

Claudia will present on:

- Introduction to Preventive Controls for Human Food Rule
- The Future of Food Safety and FSMA
- What you should know about the Foreign Supplier Verification Program Rule

FEATURED SPEAKERS



Jovana Kovacevic

Assistant Professor and Extension Specialist, Food Safety Coordinator, Western Regional Center to Enhance Food Safety

Dr. Jovana Kovacevic has over 10 years of research and work experience in the food safety and foodborne disease areas, deriving from academia, government, and industry. In 2016, she joined the Oregon State University as an Assistant Professor of Food Safety, Extension and Research, stationed at the Food Innovation Center (FIC) in Portland, Oregon. Prior to joining OSU, Dr. Kovacevic worked as a lecturer at the University of British Columbia, and a food safety consultant with the BC Ministry of Health, where she helped develop educational videos on food safety, and advised food processors on how to develop HACCP-based food safety and sanitation plans. In her current appointment at OSU, Dr. Kovacevic directs the food safety program at FIC focusing on FSMA-related food safety training, education and outreach activities, and coordinates activities of the USDA-funded FSMA Western Regional Center to Enhance Food Safety. Her research uses molecular methods and whole genome sequencing to trace, better understand and prevent contamination events in the food continuum, with particular focus on *Listeria monocytogenes*. Her other interests include research on antimicrobial resistance in the food chain, pathogen stress survival and biofilms, and understanding and prevention of foodborne outbreaks.

Jovana will present on:

- Overview of FSMA
- Brief Introduction to Produce Safety Rule



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. Justin earned his BSc in Food Science at Carleton University, followed by his MSc in Food Science at UBC where he investigated the microbial quality and safety of surface waters used for produce irrigation in the Lower Mainland of British Columbia. He is currently the Vice-President of the British Columbia Food Protection Association.

Justin will present on:

- Agricultural Water in British Columbia: What do we test for and what do we know about the quality?