



## BC Food Protection Association - November 7, 2016 Food Safety Workshop - SCHEDULE

<b>New Technologies and Traditional Methods – Piecing Together the Food Safety Puzzle</b>		
<b>Time</b>	<b>Room A</b>	<b>Room B</b>
<b>7:30 AM</b>	<b>Registration Breakfast</b>	
<b>8:15 AM</b>	<b>Introduction</b>	
<b>8:30 AM</b>	Keynote Speaker – Jeffrey Kornacki, Kornacki Microbiology Solutions Inc. Assumptions that keep us from adequate food safety and prevent us from solving contamination problems in food processing plants	
<b>9:45 AM</b>	<b>Nutrition Break</b>	
	<b>Environmental Monitoring and Sanitation</b>	<b>Traceability</b>
<b>10:15 AM</b>	Is natural better? A review of food contact sanitizers - Mona Shum, Aura Health and Safety Corporation	Detection of food fraud and adulteration using novel spectroscopic techniques - Xiaonan Lu, UBC
	Sprouting innovation and solutions for food safety - Carmen Wakeling, Eatmore Sprouts & Greens Ltd	Implementing a traceability programme for small business with focus on US and Canada - Brian Sterling, SCS Consulting
	Sampling best practices - Sheila Binnie, I.G. Micromed Environmental	Traceability in testing - Katie Eloranta, CFIA
	<i>Listeria</i> and environmental monitoring - Jovana Kovacevic, Oregon State University	Using preventive controls in Canada and the US - Nancy Ross, Ross Food Consulting Inc
<b>12:30 PM</b>	<b>Lunch Poster Evaluation Networking</b>	
	<b>Trends in Food Processing</b>	<b>Genomics</b>
<b>2:00 PM</b>	Assessing risk in fermented food products - Lorraine McIntyre, BCCDC	The sequencing revolution - David Charest, Genome BC
	Radiant Energy Vacuum Technology, the emerging choice for commercial food dehydration - John Zhang, EnWave Corp	Implementation of WGS in a food testing lab - Cathy Carrillo, CFIA
	Public health implications of extending shelf life of table eggs - Pablo Romero Barrios, BCCDC	Use of microbial genomics in research of VTEC - Pascal Delaquis, Agriculture and Agri-Food Canada
	Kettle Souring: Brewing sour beers in a controlled manner - Mauricio Lozano, Faculty Brewing	From research to practice: Whole genome sequencing for food safety - Natalie Prystajeky, BCCDC
<b>4:30 PM</b>	<b>Closing Remarks Poster Award</b>	
<b>4:45 PM</b>	<b>Reception/Networking</b>	

**Event Sponsor:**

