

Safe Food Canada 2012

February 23, 2012

Canadian Food Safety Symposium

Pearson Convention Centre, Brampton, Ontario

AGENDA

Morning Schedule

8:00 to 8:45 am	Registration and Breakfast
8:45 to 9:00 am	Welcome and Introduction Program Facilitator: Paul Medeiros, Director, Food Safety and Quality Consulting, GFTC
9:00 to 10:00 am	Morning Keynote Presentation The New Food Safety Modernization Act (FSMA) The FDA Food Safety Modernization Act (FSMA) was signed into law in January 2011. It aims to ensure the United States' food supply is safe by shifting the focus of federal regulators from responding to contamination to preventing it. Gain a better understanding of the Act and its impact on Canadian manufactures and processors exporting products to the U.S.A. <i>Dr. David Acheson, Managing Director, Food and Import Safety Practice, Leavitt Partners</i>
10:00 to 10:30 am	Refreshment Break & Exhibits
10:30 to 11:15 am	Canadian Sentinel Sites The Public Health Agency of Canada will provide an overview on the Canadian sentinel sites, their purpose, a summary of the data being gathered and its associated analysis and policy implications. Progress made with respect to food safety in general and how the sentinel site information gathering has assisted in this progress in Canada will be evaluated. <i>Dr. Mohamed Karmali, Director General for the Laboratory for Foodborne Zoonoses, Public Health Agency of Canada</i>
11:15 to 12:00 pm	Broadening Crisis Management: Thinking Beyond Recalls Thinking beyond recalls in our business is not always easy as recalls garner much public attention but understanding what truly constitutes a crisis and designing a continuity plan that addresses risks specific to your business can protect you from potential loss and safeguard your brand. Many events can potentially damage your business including the loss of a supplier, failure of critical infrastructure, natural disasters, or theft. Does your business continuity plan minimize exposure to internal and external threats and integrate your assets and resources to provide effective and efficient prevention and recovery? Gain a clearer understanding of business continuity planning lifecycles and improve your analysis, solution design, implementation, and acceptance testing and maintenance practices. <i>Speaker tbd</i>

Afternoon Schedule

12:00 to 1:15 pm	Lunch and Networking Break
1:15 to 2:00 pm	<p>Industry Panel: Insulating Your Food Safety Program from Market Turndown</p> <p>How do companies show value and protect their budget during uncertain economic times? Industry experts will cover strategies required to gain a better understanding of the complete and true cost of quality by giving examples of how their companies manage the challenges associated with risk management and capital spending.</p> <p><i>Tom Boettger, Sr. Manager, Corporate Quality Assurance, Dare Foods</i> <i>Dr. Goshasp Avari, QC/QA Manager, Quality Meat Packers</i> <i>Peter Stein, Corporate Director, QA & Food Safety, Piller's Fine Foods</i></p>
2:00 pm to 2:30 pm	<p>Global Markets Capacity Building Programme: Stepping Stones to Certification</p> <p>Increased focus on the compliance of local and/or small and medium sized enterprises to international food safety management systems is gaining attention by various industry stakeholders. GFSI's Global Markets Capacity Building Programme and its stepwise approach to certification provide a framework for organizations to use in meeting current and future industry expectations. The tiered approach to certification allows for individuals responsible for food safety within their companies to put into place a systematic action plan that can be implemented over a realistic period of time. Mr. Swoffer will provide insight into the market need for a tiered or stepwise approach to certification, an overview of the creation of the GFSI model, valuable tools to use for self-assessment and audit options to illustrate compliance to the various levels of the program.</p> <p><i>Kevin Swoffer, Chairman of the Global Food Safety Initiative (GFSI) Technical Committee</i></p>
2:30 pm to 3:00 pm	<p>How to Assess and Manage Supply Chain Risk</p> <p>The ever-expanding complexity and globalization of supply networks coupled with the growing need for speed, flexibility and enhanced food safety, highlight the importance of taking a risk-based approach to assessing, defining and managing supply chain risks. Are you doing enough to fully understand your risks and to manage them in an efficient, effective and measurable way? Irwin Pronk will discuss proven and creative methods for assessing supply chain risks and managing those risks in order to protect your product safety and your brand.</p> <p><i>Irwin Pronk, Senior Food Safety Specialist, GFTC</i></p>
3:00 pm to 3:15 pm	Refreshment Break & Exhibits
3:15 to 3:45 pm	<p>GFTC's Food Safety Industry Recognition Award Launch</p> <p>Learn more about GFTC's Food Safety Industry Recognition Awards including information on the:</p> <p><i>Food Safety Excellence Award</i> <i>Food Safety Outreach Award</i> <i>Food Safety Leadership Award</i> <i>Allied Trades Food Safety Award</i></p> <p>Find out how your company can get involved!</p> <p><i>Frank Schreurs, President & CTO, GFTC</i></p>
3:45 to 4:00 pm	Closing Comments and Adjournment