ENVIRONMENTAL HEALTH FOUNDATION of CANADA

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MINUTES of the Teleconference
November 28, 1999

1.0 Roll Call
Meeting commenced at 11:10 CST. In attendance were:

Klaus Seeger	Tim Roark
Charlie Young	Peter Rogers
Dean Sargeant	Duncan Ellison
John O'Laney	Dr. John Blatherwick

Regrets:

Ron de Burger	Keith Smith
Scott McLean	Robert Bradbury

1.1 Errors and Omissions EHFC Minutes May 9, 1999
There were no errors or omissions.

1.2 Approval of EHFC Minutes of May 9, 1999
Moved by Tim Roark and seconded by Peter Rogers that:

"*The minutes of the EHFC from May 9, 1999 be accepted.*"

ARRIED

2.0 BUSINESS ARISING FROM THE EHFC MEETING OF MAY 9, 1999
2.1. Financial Report (Charlie Young)
Reporting for the period April 30, 1999 to November 26, 1999, Treasurer Charlie Young provided the following EHFC financial report:

Tanzania Fund:
Receipts = $35.00 Disbursements = nil

Aboriginal Project:
Receipts = nil Disbursements = nil

Sewage Video:
Receipts = $12,509.50 Disbursements = $9.395.84

Temperature Symbols:
Receipts = nil Disbursements = $2,044.30

Groundwater Video:
Receipts = $15.00 Disbursements = nil

Web Page:
Receipts = nil Disbursements = nil

Adminstration of EHFC:
Receipts = $103.07 Disbursements = $1,821.43

Total Receipts = $12,662.57 Total Disbursements = $13,261.57

Term Deposit = $24,272.21
Savings/CHQ = $ 1,016.69
Total (current) Balance = **$25,288.90**

Moved by Charlie Young and seconded by Duncan Ellison that:

"The financial report be accepted as presented."

CARRIED

2.1.1 Treasurer
At the previous EHFC meeting it had been agreed that Charlie Young would continue in the capacity of Treasurer until December 31, 1999, after which he would step down from the position. The next Treasurer would stay in office only until the next AGM, which is in April 2000.

Moved by Charlie Young and seconded by Dean Sargeant that:

"Tim Roark be appointed as Treasurer of the EHFC effective January 1, 2000 for a term to expire at the next AGM of the Institute."

CARRIED

2.1.2 Vice Chair
Now that Charlie Young is stepping down from his executive position effective January 1, 2000 it is necessary to elect a Vice Chair until the next AGM.

Moved by Charlie Young and seconded by Peter Rogers that:

> *"Duncan Ellison be appointed as Vice Chair of the EHFC effective January 1, 2000 for a term to expire at the next AGM of the Institute."*

CARRIED

2.2 Financial Policies and Procedures
From the previous minutes, we had been presented with a draft version of a financial policy for the EHFC. It was discussed again; there was only one change to be made.

Moved by Charlie Young and seconded by Tim Roark, that:

> *"The EHFC amend section 1.10 by adding the word '<u>Canadian</u>' before the words '<u>chartered bank</u>', and that the EHFC adopt the Financial policy as presented at the May 9, 1999 meeting, with the amendment to section 1.10, as Administrative Policy #1 - Finance."*

CARRIED

A copy of this policy will also be submitted to the NEC for their information.

2.3 HACCP- Program Evaluation Model (John O'Laney)
The report is attached as an appendix to these minutes. John read through his report and proposed his recommendations for our consideration. In short, there is proposed one year community trial to deliver the HACCP program to the community sector in Ontario and the required funds to accomplish this are $10,000. So far, $2,000 has been raised.

Moved by John Blatherwick and seconded by Charlie Young that:

> *"TheEHFC write to the Provincial and Federal governments of health to request the $8,000 to top up the fund for this project."*

CARRIED

It was agreed that Tim Roark would draft a template letter for Klaus and John O'Laney which would be used for the Ontario and Alberta governments respectively.

2.4.1 Temperature Symbols (Klaus)
Klaus has contacted Industry Canada regarding the trademarking of the temperature symbols in french. We await the publication of our request in the trademark journal. From his conversations with Industry Canada, Klaus doesn't think that there will be any difficulty in gaining the required approval.

The costs for the symbols will be dependant upon the numbers ordered. Thus, letters will be sent to all of the health units requesting them to indicate the quantities of each one they want. When

we have a ball-park figure, we'll place an order.
Moved by Tim Roark and seconded by Duncan Ellison that:

> *"The EHFC write health agencies and industry to solicit their interest in ordering temperature symbols. The letter will include suggested pricing and minimum volumes required per order and that there will be an administration fee if they wish their own name on the symbol."*
>
> CARRIED

2.4.2 Fight Bac (Klaus)
The committee is in the process of presenting the K-3 package and it will also been soon available on the internet. The committee will also be working on "Canadianizing" the U.S. grade 4-6 package. They are also looking at different tools that can be employed to use in the Fight Bac campaign, such as a desk-top version of the large display.

Klaus will communicate the K-3 info package to health units in various regions across Canada and ask for their feedback on the campaign and its success.

2.5 Sewage Video (Tim)
The good news is that the B.C. government sent a cheque to the EHFC for $12,000. We have subsequently ordered a further 60,000 brochures and 500 videos. These will go to the balance of the libraries and health agencies in B.C. In that province alone, close to 3000 videos and 125,000 brochures have been distributed. The project is essentially wrapped in B.C.

The bad news is that Tim hasn't had time to work with other branches through the NEC representative to deliver this program on a national basis. The pamphlet and video is available in English, French, Cantonese and Punjabi.

2.6 Groundwater Video (Tim & Charlie)
The committee that produced this has distributed 1500 copies of the video and 50,000 brochures to various agencies throughout B.C. - schools, local government, environmental groups. There is still $10 -15,000 left over. This money will go to a sub-committee that will produce an educational package (learning guide) to go along with this video. This is the next phase and a sub-contractor will be hired to develop the learning guide. There is close to a year left to get it out to all of the schools. The video has received an award in the US for excellence in producing this type of video. The target audience is about grade 9.

Duncan expressed an interest in receiving a few copies for display at the 9th Annual Conference on Drinking Water which is being held in Regina in May 2000. Tim will forward some to CWWA. A copy will also be distributed to all EHFC members. Any left overs will be sold.

2.7 Logo Contest (Tim)
We were presented with nine different designs from three people. After much discussion and a

vote, it was agreed that the logo needed to include the french translation of our organization. Furthermore, each design had some salient feature that the others did not. In the end, it was agreed that submissions number 1, 2, 3, & 5, all by the same person, should somehow be amalgamated. The first place winner receives a full registration to the 2000 CIPHI Conference while the runner up receives a one day registration.

Moved by Charlie Young and seconded by Duncan Ellison, that:

> *"Patrick Fan be awarded the 1st place prize and Victor Mah be awarded the 2nd place prize in the logo contest. Furthermore, Patrick will be requested to amalgamate four of his entries into one and to include the french initials of our organization."*
>
> CARRIED

2.8 Accredited School Research Project
There was no report.

3.0 NEW BUSINESS
3.1 Stanier Society Essay Contest (Klaus)
Reference is made to the letter we received on this subject (attached). Support for this contest has already been given by the NEC. The Stanier Society is just looking for EHFC endorsement of this contest, not money.

Moved by Charlie Young and seconded by Duncan Ellison that:

> *"The EHFC endorse the Stanier Society Essay contest and that we assist in publicising it."*
>
> CARRIED

3.2 Fundraising Committee Report (Tim)
No report was submitted. Tim and Charlie had met with Dr. Blatherwick to discuss some key projects. The game plan is that the EHFC should approach some agencies that give grants to develop proposals, create a short list of projects (ie: 3) then target those organizations.

A project priority list needs to be developed. Klaus, Tim and Peter agreed to work on it.

3.3 Trustee Nominating Committee Report (Tim)
There is a need to solicit more trustees from within health disciplines. It was decided to leave the recruiting of industry-based trustees till a later date.

3.4 Tanzanian Book Project (Charlie)
Moved by Charlie Young and seconded by Duncan Ellison that:

> *"The EHFC provide $715.00 to CIPHI for forwarding to the Tanzanian Book Project."*

CARRIED

3.5 Signing Officers

There is a requirement to change the signing officer cards for Treasurer and Vice Chair now that Tim Roark and Duncan Ellison will be assuming new roles in the new year.

Moved by Charlie Young and seconded by John Blatherwick that:

> *"The names of the signing officers be changed to reflect the recent appointments to the positions of Treasurer and Vice-Chairman."*

CARRIED

4.0 Date and Time of Next Meeting

The next meeting will be a teleconference on Sunday January 30, 2000 at 12:00 Ontario time.

Meeting adjourned at 14: 30 EST.

Strategies for Implementing HACCP for the Food Industry in Canada

The Challenge:

The proposal before the Board of Trustees (Environmental] Health Foundation of Canada)... is to identify the most effective role for public health inspectors in food safety. The first phase consisted of an extensive compilation of existing information about food safety programming at the food service lent. The results indicated "that there is support among all players for HACCP strategies[1]" As expected however, uncertainty existed as to how best apply the system to the food service sector and concluded with a report illustrating the results entitled "The Role of the Public Health Inspector: Perceptions Concerning Current Practice" The uncertainty resulted in a consensus for the need to conduct original research to determine an effective HACCP strategy targeted at the food service sector

Introduction:

HACCP, a food safety program developed nearly 30 years ago for astronauts has been progressing within the food industry at a relatively slow pace. The program for the astronauts focused on preventing hazards that could cause food-borne illnesses by applying science-based controls, from raw material to finished products.

Traditionally, industry and regulators have depended on spot-checks of food handling conditions and the random sampling of final products to ensure safe food. This approach, however, tends to be reactive, rather than preventive, and can be less efficient than the new system.

The new system, Hazard Analysis and Critical Control Point, has seen many of its principles already put in place. The new Canadian Food Code updated provincial regulations, training programs, and international and other national food documents all incorporate HACCP. In the U.S. for example, most meat and poultry processing plants were required to start using HACCP by January 1999. Very small plants have until Jan, *25,* 2000.

The USFDA now is considering developing regulations that would establish HACCP as the food safety standard throughout other areas of the food industry, including both domestic and imported food products.

Environmental Health Foundation of Canada; Minutes of February 22, 1998; pp5-6

What is HACCP?

HACCP involves seven principles:

Analyze hazards. Potential hazards associatied with a food and measures to control those hazards arc identified The hazard could be biological, such as a microbe; chemical, such as a toxin; or physical, such as ground glass or metal fragments.

Identify critical control points. These are points in a food's production--from its raw state through processing and shipping to consumption by the consumer--at which the potential hazard can be controlled or eliminated. Examples are cooking, cooling, packaging, and metal detection.

Establish preventive measures with critical limits for each control point For a cooked food~ for example, this might include setting the minimum cooking temperature and time required to ensure the elimination of any harmful microbes.

Establish procedures to monitor the critical control points. Such procedures might include determining how and by whom cooking time and temperature should be monitored.

Establish corrective actions to be taken when monitoring shows that a critical limit has not been met—for example, reprocessing or disposing of food if the minimum cooking temperature is not met.

Establish procedures to verify that the system is working properly--for example, testing time-and-temperature recording devices to verify that a cooking unit is working properly.

Establish effective record keeping to document the HACCP system. This would include records of hazards and their control methods, the monitoring of safety requirements and action taken to correct potential problems. Each of these principles must be backed by sound scientific knowledge: for example, published microbiological studies on time and temperature factors for controlling foodbome pathogens.

Need for HACCP

New challenges to the food supply have prompted regulators to consider adopting a HACCP-based food safety system on a wider basis. One of the most important challenges is the increasing number of new food pathogens. For example, between 1973 and 1988, bacteria not previously recognized as important causes of food-borne illness—such as *Escherichia coil* 0157:H7 and *Salmonella enteritidis* became more widespread.

There also is increasing public health concern about chemical contamination of food: for example, the effects of lead in food on the nervous system.

Another important factor is that the size of the food industry and the diversity of products and processes have grown tremendously—in the amount of domestic food manufactured and the number and kinds of foods imported. In Alberta for example, agricultural products are exported to 133 countries.

The need for HACCP is further fueled by the growing trend in international trade for worldwide equivalence of food products and the Codex Alimentarius Commission's adoption of HACCP as the international standard for food safety. This adoption is also paralleled by the increasing need for ISO 9000 and to some extent ISO 14000 as minimum requirements for all international trade. In 1998, Taiwan proposed that within 3 years all products imported and exported would be required to be from ISO 9000 registered facilities.[2]

Advantages

HACCP offers a number of advantages over the current system. Most importantly, HACCP:

focuses on identifying and preventing hazards front contaminating food

is based on sound science

permits more efficient and effective government oversight, primarily because the record keeping allows investigators to see how well a firm is complying with food safety laws over a period rather than how well it is doing on any given day

places responsibility for ensuring food safety appropriately on the food manufacturer or distributor

helps food companies compete more effectively in the world market

reduces barriers to international trade.

Regulatory Trend in Food Safety:

The past 2 decades have seen an increasing shift in regulatory philosophy as it applies to the food industry throughout all developed countries. Within this shift, the role of the Public Health Inspector as a pure regulator is declining in favour of a role as trainer, evaluator and auditor. While these terms will be defined differently by professionals in various jurisdictions, the commonality of purpose will be similar.

ISO 9000, HACCP, Risk Assessment, Risk-based Inspections and Industry driven safety programs are some of the examples where this shift has occurred and will continue to occur throughout the next several years.

Canadian Experience Leading to Strategies for Intervention:

% of PHIs Level of HACCP

87 Regulatory Based Inspection Only

[2] Personal communication; O'Laney, Murphy; Food and Beverage Institute of Canada; September, 1998;

85 CCP Monitoring

<10 Full HACCP

30 Modified HACCP

80 Consultation

28 Verify Monitoring

45 Food Safety Training

45 Risk Assessment

It was also identified in the same manuscript that PHIs cited the following factors as influencing Inspection choices:

food regulation appropriateness: 94% of the time;

personal experience with what works: 93% of the time

past performance of the establishment: 87% of the time, and

management expectations (of PHIs): 69% of the time

Clearly, the above data indicate the wide divergence and application of food safety fbctors as perceived by Public Health Inspectors (N=77). While this shift in Inspectional focus is happening, it has not yet been reasonably successful. In this study, the inspector's reported inspection activities did not correlate with his/her manager's expectations and is indicative of the competing issues arid influences faced by inspectors in the course of their work.

The introduction of new or revised inspection strategies requires frrther inwstigation in terms of practical application.., the desire to hove restaurants develop and maintain iheft own HACCP protocols, may not be an objective that can be achieved through the invo/vement of PHI's alone. The effectiveness of current strategies although based an intuitive and efficacious judgment, is not well understood. Research aimed at comparing alternative strategies in food safety practice is required

2. Based on a paper which identified 168 potentially relevant studies and summarized the

evidence on the effectiveness of food safety interventions applicable to public health practice, the following conclusion was developed:[5]

[3]Unpublished manuscript

~ Campbell, ME., et al; Effectivcness of Public Health Interventions in Food Safety: A Systematic Review, Canadian Public Health Association 1998; 89 (3); 197-202

"In summary, there is evidence for the effectiveness of mu/tip/e pubhc health interventions to ensure food safety. Future research needs include evaluation of HA CCP and community based education rams"

Considerations in Support of HACCP Intervention Strategies

1. **HACCP** is consistent with the trend and shift in inspection methods
2. Previous research has recommended HACCP based strategies
3. Public Health Inspectors, Health Agencies and the Food Industry have agreement for HACCP intervention models
4. Inconsistencies in Inspection methodology requires a national focus towards HACCP
5. The need to set pragmatic and reality tested criteria and objectives for a HACCP based inspection have been established
6. A lack of a common understanding among all players of HACCP principles and methods is evident within the research and within PHI experience
7. Other national and international programs which am similar to HACCP am in place and being promoted Ic provide food safety at the international trade level

Success Dependent Factors for HACCP Strategies

1. HACCP Training programs for both PHIs and the Food Industry must be consistent, approved and available
2. Regulatory support for mandatory HACCP training is necessary — particularly for the Food Industry
3. Pre and post testing of Inspection scores (following HACCP training) is necessary to maintain critical evaluation of its effectiveness
4. Training programs must be designed to provide a step by step approach which will ultimately lead to full HACCP programming. This will avoid the all or nothing approach to HACCP.
5. Research money must be available to provide adequate and appropriate monitoring of program

outcomes

6. Training money must be available to provide adequate and appropriate preparation of regulatory and industry players
7. A strong and reliable partnership must be established for all players within each sector of regulatory

authorities and within each sector of the food industry (poultry, seafood, dairy, wholesale, retail, production, processing, manufacturing, etc)

Recommendation

That funding be approved with the conditions that 1) consistent representation and evaluation be provided by the Environmental Health Foundation of Canada and 2) that the research be conducted based on an identified developmental sequence to ensure that results are used in subsequent research.