

18th Annual Canadian Summit on

FOOD SAFETY

April 24 & 25, 2024
Marriott Eaton Center,
Toronto

**THE LONGEST-RUNNING
FOOD SAFETY EVENT
FOR FOOD AND
BEVERAGE LEADERS
IN CANADA**



**RSVP
NOW**



18th Annual Canadian Summit on

FOOD SAFETY

PROTECT THE PUBLIC AND YOUR REPUTATION. BENCHMARK YOUR INTERPRETATION OF NEW REGULATIONS.

The 18TH Annual Canadian Summit on Food Safety returns to Toronto with food safety and QA experts from across Canada.

Get your ticket to meet up with retailers, manufacturers, ingredients suppliers, packaging companies, and the food service sector, including: **Health Canada, CFIA, McCain Foods, Loblaws, PepsiCo, Nestle Health Science, Maple Leaf Foods, Dr. Oetker, Embassy Ingredients, and many more!**

This year's edition is an in-person event featuring interactive sessions, curated breakout learning and face-to-face networking opportunities. The conference will also be streamed virtually for attendees that can't make it in person.

SECURE YOUR SPOT TODAY AND:

-  Keep up to date with the **NEW modernized regulations.**
-  Maintain food safety compliance within an **unpredictable supply chain.**
-  Implement effective **culture change** around food safety to reduce risk.
-  Improve **sustainability** without compromising food safety.



**RSVP
NOW**

Speakers include



Martin Duplessis
Director
Bureau of Microbial Hazards
Health Canada



Pamela MacDonald
Senior Director
Ontario Operations
Canadian Food Inspection Agency (CFIA)



Peter Koufopoulos
Deputy Director for Animal
Derived Foods
FDA



Ron Judge
Senior Director - Food
Safety
Quality Assurance Animal
Welfare & Customer Service
Maple Lodge Farms



John Spink
Director, Food Fraud
Prevention Think Tank
Michigan State University



Gwynne Sitsker
Director of Food Safety &
Quality
Embassy Ingredients



Maria Corradini
Associate Professor and
Arrell Chair in Food Quality,
Department of Food Science
University of Guelph



Sharon Mohammed
Director
Government and Industry
Relations
Maple Leaf Foods



Lauren Cozens
Senior Manager
Labeling Canada & Coffee
The Kraft Heinz Company



Melissa Dass-Gleason
Director Corporate
Compliance
CT Bakery



Adi Joshi
Senior Manager
FSQA - North America
Global QA & Food Safety
Dominos



Beatrice Povolo
Director
Food Safety &
Regulatory Affairs
Food Allergy Canada



Sonny Brar
Global Vice President of
Food Safety
Fiera Foods



Mike Byerley
Lead Auditor
Gluten-Free Food Program (GFFP)



Jay Banwar
Director of Food Safety &
Quality Assurance
Halenda's The Meat People

Top 3 Reasons to Attend



Gain actionable insights to optimize your food safety strategy

- Master the details of the new regulations on Front of Pack labelling to guide consumers and ensure compliance.
- Build on your food safety culture through training and human factors to avoid reputational risk.
- Leverage AI and blockchain technologies to safely manage food through an unpredictable supply chain.

1

Benchmark your food safety best practices with top QA and food safety practitioners from Canada's leading food manufacturing, retail and food service companies

- Compare notes and discover how others are interpreting the new regulations.
- Better understand how to combat fraud, especially across international borders.
- Tap into real-life experience from food safety leaders who have transformed their company's inspection scores.



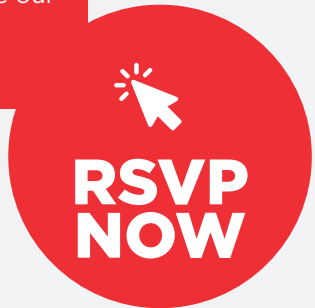
2



Grow your network by engaging with food safety thought leaders

- Meet accomplished food safety experts from household brands, including
- Health Canada, CFIA, McCain Foods, Loblaws, PepsiCo, Nestle Health Science, Maple Leaf Foods, Ocean Spray, Dr. Oetker, Embassy Ingredients, and many more!, and many more!
- Build lasting relationships with the help of our onsite event app to schedule face-to-face meetings and networking sessions.
- If you can't attend in person, leverage our event platform to connect virtually.

3





Who attends?



“

“Great conference and speakers. Lots of variation in topics for speakers and what they are bringing. Great potential for networking with some elite food safety and regulatory industry leaders.”

Reuven International Ltd.



“

“This was a meeting of my peers – good fit of audience, topics and speakers.”

Ocean Spray Cranberries

“

“The networking opportunities have been numerous, useful and fun.”

Longo's

“

“Excellent! Very informative and current information were discussed.”

Dr. Oetker Canada Ltd

“

“Loved the engagement & passion for food safety the speakers have!”

Maple Leaf Foods



“

“The conference has been very valuable. Really appreciated all the speakers and presentations. Questions and answers are most valuable.”

Sensient Flavors Canada

AGENDA - DAY 1

Wednesday, April 24, 2024

7:45 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food safety leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

8:45 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience.

9:00 AM OPENING KEYNOTE

What's Next and How Will This Ultimately Impact Inspections?

In our CFIA opening keynote we will hear directly from the head of operations regarding what she can see coming over the horizon, what has been postponed due to the pandemic and what can we expect next? This will be followed by a deep dive into how to work with your inspector.

Pamela MacDonald, Senior Director, Ontario Operations, *Canadian Food Inspection Agency (CFIA)*

9:30 AM PANEL: FUTURE OF FOOD SAFETY

Chart Emerging Trends and Innovations in Food Safety

Stay ahead in the continually evolving realm of food safety by exploring the latest trends, innovations, and strategies that will shape the industry's future. Take away specific solutions to:

- Tackle emerging challenges and capitalizing on opportunities that are reshaping food safety, from blockchain technology to AI-driven inspections
- Understand the comprehensive adaptation of the entire food supply chain to new demands, ensuring the maintenance of the highest safety standards at each stage
- Embrace cutting-edge technologies and approaches that are driving food safety into the future

Advance your knowledge and tools to stay ahead of the competition and thrive in this dynamic landscape.

Maria Corradini, Associate Professor and Arrell Chair in Food Quality, Department of Food Science, *University of Guelph*

Melissa Dass-Gleason, Director Corporate Compliance, *CT Bakery*

10:00 AM INDUSTRY EXPERT: TESTING

Digitizing and automating your testing programs

Forward-thinking organizations are taking a different approach to environmental testing programs, one that yields food safety outcomes and new business benefits. In this live interview, Raul will:

- Share his perspective, spanning a 40-year career with several major brand owners, and the evolution of the digital age within the food and beverage industry.
- Discuss innovation at Hain Celestial Group through the organization's digital transformation of its environmental testing program, including both the business, and the food safety justifications for doing so.

Learn first-hand about Hain's digital journey, the industry's continued digital advancement and improved use of data to deliver actionable information.

Raul Fajardo, Sr. VP Global Quality and Regulatory, *Hain Celestial Group*
David Hatch, Vice President, Digital Solutions Marketing, *Neogen*

10:30 AM SPEED NETWORKING! → MAKE MEANINGFUL CONNECTIONS

Grow your network by meeting like-minded individuals to share your latest ideas and projects with:

- Enjoy a quick icebreaker, exchange LinkedIn information and **build lasting business relationships**.
- Achieve your conference networking goals in a **fun and agile fashion**.
- **Join a community** of food safety experts and gain invaluable support.

11:00 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food safety technology** and strategies with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

TRACK 1

11:30 AM CASE STUDY: RECALLS

Canadian Food Safety Recalls: strategies, solutions, and accountability

Recalls are best avoided, but at some stage everyone has to go through one. Gain critical insights into the dynamic landscape of food safety recalls in Canada, discovering how you can prevent, manage, and navigate this complex issue effectively. Source practical tips to:

- Scrutinize the intricacies of Canadian food safety regulations and the role they play in recalls.
- Be prepared and implement effective strategies for recalls, safeguarding public health and reputation.
- Integrate realistic takeaways and lessons learned.

TRACK 2

11:30 AM CASE STUDY: FOOD FRAUD

Strategies for Ensuring Food Safety and Integrity

The global spread of food fraud has raised concerns in Canada, as it threatens consumer trust, food safety, and the integrity of the Canadian food supply chain, necessitating stringent measures to mitigate its impact and safeguard public health. How can you effectively protect consumers? Master the success factors to:

- Recognize various forms of food fraud, such as adulteration and counterfeiting, and understand their impact on food safety
- Dive into detection and prevention methodologies for safeguarding brand reputation and public health

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Improve how you handle food safety recalls in Canada to ensure the health and trust of your customers while minimizing potential risks.

Ron Judge, Senior Director - Food Safety, Quality Assurance, Animal Welfare & Customer Service, *Maple Lodge Farms*

- Build resilience against food fraud through supply chain transparency and robust quality control

Reduce and prevent food fraud to ensure the safety and authenticity of your products.

John Spink, Director, Food Fraud Prevention Think Tank, *Michigan State University*

TRACK 1

12:00 PM INDUSTRY EXPERT: FOOD SAFETY CERTIFICATION

Navigating the Food Safety Certification Process: From Application to Excellence

Unlock the potential of the food safety certification process to elevate your products, enhance your reputation, and ensure compliance with industry standards. Take back to your office strategies to:

- Clarify the requirements of various food safety certifications (GFSI schemes, organic, HACCP) and understand their relevance to your specific industry.
- Implement practical steps for achieving certification success
- Deploying effective strategies and best practices for the preparation, application, and maintenance of your food safety certifications.

Excel in the food safety certification process to ensure the highest standards of quality and safety for your products.

TRACK 2

12:00 PM INDUSTRY EXPERT: FOOD SAFETY MANAGEMENT SYSTEMS

Unlocking the Full Potential of Your Food Safety Management System

Amid rapid technological advancements in food management systems, numerous avenues now exist to maximize effectiveness and compliance. Extract greater benefits from your food safety management system, enhancing safety, compliance, and operational efficiency. Walk away with an action plan to:

- Seamlessly integrate emerging technologies such as IoT, data analytics, and cloud-based solutions to enhance the efficiency of your food safety management system
- Investigate innovative strategies for simplifying and streamlining complex processes, enabling more effective risk management and compliance
- Grasp how to leverage data analytics to make informed decisions and continuously improve your food safety management system

Transform your food safety management system to uphold the highest standards of quality, safety, and compliance in the industry.

12:30 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety colleagues**.

1:30 PM EXHIBITOR LOUNGE: VISIT BOOTHS & WIN PRIZES

- Browse through different sponsor booths and **test drive new technology**.
- Enter your name for a chance to **win exciting prizes**.
- Take advantage of **event-specific offers** and special content.

1:45 PM INDUSTRY EXPERT: SUPPLIER TRANSPARENCY

Building a better supplier network with 360-degree performance data

With each passing year, brands and manufacturers are facing greater requirements to demonstrate a deep understanding of their supply chains. Whether from consumer demands for ingredient transparency, increasing regulatory requirements for food safety traceability, or long-term shifts toward carbon-neutrality and sustainability, it's more important than ever to identify, and invest in, the right supplier partners. This session will:

- Explore what's involved in building a true 360-degree view of supplier performance.
- Help your business create a more durable and resilient ingredient supply chain.

Sara Jane Bellocchi, Networked Ingredients Functional Consultant, *TraceGains*

TRACK 1

2:15 PM CASE STUDY: REVOLUTIONIZING FOOD SAFETY

Encountering new innovations in food safety testing

The latest breakthroughs in food safety testing demonstrate how innovative technologies are revolutionizing food quality and protection. Key technologies are driving tangible improvements. Create a roadmap to:

- Embrace emerging technologies like blockchain, AI, and rapid testing methods that are reshaping the landscape of food safety testing
- Enhance the accuracy and speed of food safety testing, ensuring swift detection and response to potential risks
- Align with and surpass regulatory requirements, maintaining a competitive edge while prioritizing consumer safety

Optimize the power of new innovations in food safety testing to elevate the quality and safety of food products in an ever-evolving industry.

TRACK 2

2:15 PM PANEL: ENSURING FOOD SAFETY FOR SMEs

Mitigating Financial Risks: A Strategic Approach to Food Safety for SMEs

Food safety mistakes can impose significant financial burdens on SMEs navigating compliance with regulations amidst limited resources. In the USA, annual costs from foodborne illnesses are estimated at around \$77.7 billion, and in Canada, single food recalls can result in losses exceeding \$10 million. Master how to prioritize your food safety practices to avoid costly setbacks. Achieve a step-by-step action plan to:

- Understanding the fundamental food safety practices for SMEs to prevent contamination, reduce product recalls, and safeguard their reputation
- Navigate the ever-evolving food safety regulations, ensuring SME compliance to avoid fines and legal consequences
- Stay current with the latest standards and guidelines to enhance your business's reputation and bottom line

Enrich your approach to food safety to mitigate financial risks.

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Jatin Patel, Food Safety & Quality Assurance Manager, *Van Holten's Pickles*

Jay Banwar, Director of Food Safety & Quality Assurance, *Halenda's The Meat People*

Johnny De Lima, Owner, *Wenu*
Tanguy Etoga, Founder & CEO, *Normex*

TRACK 1

2:45 PM **CASE STUDY: NON-TRADITIONAL FOODS**

Following the Path to Safety and Regulatory Compliance for Plant-Based Meats

As the demand for plant-based products, cultivated meat, and unconventional foods continues to soar, it becomes imperative for both producers and retailers to align with evolving regulations. Implement practical techniques to ensure you stay on track with the newest regulations. Take away specific solutions to:

- Gain a comprehensive understanding of the latest regulations and labeling requirements specific to plant-based meat products
- Ensure adherence to rigorous food safety standards, from ingredient sourcing to production and distribution
- Excel in the emerging non-traditional food marketplace while meeting the demands of regulatory compliance

Bolster your approach to the complex world of plant-based meats to create products that not only delight the palate, but also meet the strictest safety and regulatory criteria.

Azmina Lalani, Food Safety and Regulatory Manager, *Les Aliments Rustica Foods*

3:15 PM **EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS**

- Enjoy **exclusive sponsor demos** and experience the next level of food safety innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

TRACK 2

2:45 PM **CASE STUDY: INTEGRATING SUSTAINABILITY**

CPG and Packaging Law: an update for food safety professionals

Explore critical topics in packaging and plastics, including recycled content, labelling changes, and compliance challenges shaping Canada's Zero Plastic Waste Agenda. Walk away with an action plan on:

- The CFIA and ECC's proposals and upcoming deadlines for new food labelling requirements related to packaging.
- Staying ahead in compliance, ensuring sustainable practices without compromising food safety. Amplify sustainable practices to ensure environmental responsibility and maintain market competitiveness.

Glenford Jameson, SLawyer & Principal, *G. S. Jameson and Company*

TRACK 1

3:45 PM **INDUSTRY EXPERT: SANITATION**

Sanitation and Microbiology: best practices, verification, and validation

The interplay between sanitation and microbiology is pivotal in securing food safety during the manufacturing process, as these disciplines are integral for eliminating harmful pathogens and contaminants, thereby safeguarding consumer health, and preserving the integrity of food products. Advance your knowledge about sanitation and microbiology best practices and determine how to effectively verify and validate these practices to ensure food safety excellence. Create a roadmap to:

- Review the latest and most effective sanitation and microbiology practices that are indispensable for upholding food safety standards.
- Establish robust systems for verifying and validating sanitation and microbiology procedures, minimizing risks and fortifying safety measures
- Implement comprehensive track and trace procedures to validate these practices seamlessly across your operations.

Enrich your sanitation and microbiology practices to ensure the consistent safety and quality of your products.

4:15 PM **FDA KEYNOTE**

Expanding a Prevention Strategy Approach

A prevention strategy is an affirmative, deliberate approach undertaken by the FDA and stakeholders to help limit or prevent future outbreaks linked to certain FDA-regulated foods. Gain insights directly into:

- Reviewing outbreak trends associated with certain commodities.
- Exploring environmental factors that may contribute to contamination in various locations, such as facilities or in more open landscapes like farms.

TRACK 2

3:45 PM **INDUSTRY EXPERT: GMO**

Steering a Route Through the New Food Safety and Regulatory Regime for GMO and Cell-Based Foods

The dynamic realm of genetically modified organisms (GMO) and cell-based foods signifies a transformative shift in the food industry, merging science and innovation to craft sustainable and nutritionally advanced alternatives to traditional food sources. Adopt best practices to:

- Decipher the intricate regulatory framework governing GMO and cell-based foods
- Identify how scientific advancements propel the development of GMO and cell-based foods emphasizing the maintenance of the highest food safety standards
- Gain insights from trailblazers in the GMO field who are who are spearheading positive changes in the food safety landscape

Adapt your GMO and cell-based foods regime to achieve sustainability and plan for the future.

AGENDA - DAY 1

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- Collaborating with industry to pinpoint external factors and limit recurrences of underlying root causes responsible for an outbreak.
- Sharing examples of best practice that you can implement back at your workplace.

Identify knowledge gaps to expand your understanding of prevention strategies.

Peter Koufopoulos, Deputy Director for Animal Derived Foods, Office of Food Safety, Center for Food Safety & Applied Nutrition, **FDA**

4:45 PM CLOSING PANEL: TRAINING

Enhancing food safety through cutting-edge training techniques

Training stands as a crucial pillar in equipping staff with the knowledge and skills to handle food safely, prevent contamination, and adhere to regulations. Explore the nuances of effective training, determining the best methods, frequency, and mechanisms for ensuring success for your team. Develop a blueprint to:

- Uncover the psychology of food safety training, leveraging insights from cognitive science to enhance knowledge retention and compliance.
- Establish excellence in in-house training to support your recruitment and retention strategies
- Evaluate the effectiveness of cutting-edge advancements in food safety training, such as virtual reality simulations and interactive e-learning platforms

Transform your approach to food safety training to increase retention and improve standards.

Gwynne Sitsker, Director of Food Safety & Quality, **Embassy Ingredients**
Lennie Ouimette, Director, Quality Assurance & Food Safety, **Kawartha Dairy Ltd**
Lennie Adi Joshi, Senior Manager FSQA - North America, Global QA & Food Safety, **Dominos**

5:15 PM CLOSING COMMENTS FROM YOUR HOST

Review the key solutions and takeaways from today's sessions. Source a summary of action points to implement in your work. Discuss tomorrow's highlights!

5:20 PM EVENING RECEPTION: ENJOY GREAT CONVERSATION, MUSIC & NETWORKING

EVENING RECEPTION: ENJOY GREAT CONVERSATION, MUSIC & NETWORKING

- **Relax and unwind** with tasty cocktails after a long day of learning.
- Don't miss your chance to win fun prizes at our **Reception Gift Giveaway**.
- Make dinner plans with your **new connections** and explore the best of what Toronto nightlife has to offer. Just be sure to set your alarm for Day 2!

6:15 PM CONFERENCE DAY 1 ADJOURNS



AGENDA - DAY 2

Thursday, April 25, 2024

7:45 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food safety leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

8:45 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience.

9:00 AM OPENING KEYNOTE: HEALTH CANADA UPDATE

Martin Duplessis, Director, Bureau of Microbial Hazards, *Health Canada*

9:30 AM KEYNOTE: BEHAVIORAL SCIENCE IN FOOD SAFETY

Achieving a better understanding of organizational culture and the human dimensions of food safety.

- Changing the way people do things to eliminate unsafe behavior.
- Integrating food science with behavioral science.
- Using a systems-based approach to managing food safety risk.

Optimize your food safety culture across the organization, to ensure your operation's success in an ever-changing environment.

10:00 AM INDUSTRY EXPERT: X-RAY TECHNOLOGY

Get a detailed brief on x-ray technology advancements & implementation

Learn about latest advancements in in-line x-ray technology that have led to the ability to detect most foreign body types in your facility.

Casey Toothman, Director, *Xray Reclaim Inspection & Finished Goods Recovery*
JP Perreault, President, *Xray Reclaim (A division of Plan Automation Inc)*

10:30 AM ROUNDTABLES → DISCOVER THOUGHT-PROVOKING IDEAS

Take a deep dive down the innovation rabbit hole in one of our roundtable discussions. Share common challenges and best practices with your food safety peers on a topic of your choosing:

1. **Food Compliance:** Discussing the intricacies of food compliance, including regulatory challenges, industry standards, and strategies for ensuring adherence to food safety guidelines.
2. **Food Survey:** Exploring the significance of food surveys in understanding consumer preferences, behaviors, and the impact of survey data on shaping food industry practices.
3. **Food Technology:** Delving into the latest advancements in food technology, from innovative processing methods to digital solutions, and their implications for enhancing food production, safety, and quality.

4. **Food Safety Culture:** Initiating a dialogue on the importance of fostering a strong safety culture within organizations, encompassing leadership commitment, employee engagement, and the impact on overall food safety performance.
5. **Food Borne Illness:** Engaging in a conversation about the prevention, detection, and management of foodborne illnesses, including the latest research, industry best practices, and regulatory responses.
6. **Recalls:** Discussing the dynamics of food recalls, covering strategies for effective recall management, communication protocols, and the impact on consumer trust and brand reputation.

11:00 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food safety technology** and strategies with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

TRACK 1

11:30 AM CASE STUDY: INSPECTIONS

Food Safety Inspections: From Compliance to Excellence

Conducting rigorous and thorough food safety inspections not only ensures compliance with regulations but also sets your operation apart by showcasing a commitment to the highest standards of safety and customer well-being. Perfect your food safety protocol to ensure you are always audit-ready. Develop a blueprint to:

- Identify common issues arising from inspections
- Leverage technology to streamline the inspection process and enhance accuracy
- Master the art of preparing for inspections

Adopt food safety inspection excellence to protect your brand and lead the way in ensuring the highest safety standards.

TRACK 2

11:30 AM CASE STUDY: INSECT PROTEIN

Food Safety and Regulatory Implications of Insect-Based Products

Explore the relatively uncharted realm of insect-based products and protein, unraveling the intricacies of food safety and regulatory challenges to ensure these sustainable and innovative foods meet compliance standards. Take away specific solutions to:

- Develop a comprehensive understanding of the evolving regulations governing insect-based products and the associated food safety requirements
- Build trust in insect-based foods by addressing safety concerns, implementing allergen labeling, and ensuring product compliance
- Identify potential disruptions that insect-based products may introduce to the food industry and learn how to seize opportunities while maintaining a focus on food safety and regulatory adherence

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Sonny Brar, Global Vice President of Food Safety, Occupational Health & Safety, Quality Assurance and Regulatory Affairs, *Fiera Foods*

Achieve the highest standards of food safety and regulatory compliance to sustainably innovate insect-based products and protein.

TRACK 1

12:00 PM **INDUSTRY EXPERT: HACCP**

Harnessing the Power of Hazard Analysis and Critical Control Points (HACCP)

HACCP plays a pivotal role in ensuring food safety in manufacturing, systematically identifying, and mitigating potential risks to establish a robust framework for safeguarding consumer health and ensuring regulatory compliance. Master the success factors to:

- Deepen your understanding of the fundamental principles of HACCP
- Acquire practical ideas for effectively implementing HACCP systems
- Harness HACCP to streamline and improve food safety processes

Increase your proficiency in HACCP to elevate food safety practices to a higher standard.

TRACK 2

12:00 PM **INDUSTRY EXPERT: AI IN FOOD SAFETY**

Unlock the Power of Artificial Intelligence (AI) in Food Safety

While many of us contemplate the revolutionary impact of AI on food safety practices, the practical implementation of this technology may still be uncharted territory. Transform your curiosity for AI into practical application. Adopt best practices to:

- Understand AI's role in advancing food safety, beginning with the basics and progressing to advanced applications
- Assess your company's position on the AI journey, empowering you to strategize effectively
- Gain clarity on where AI can be effectively implemented in food safety, facilitating informed decision-making

Heighten the potential of AI in food safety to propel your organization forward.

12:30 PM **NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS**

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety colleagues**.

1:30 PM **EXHIBITOR LOUNGE: VISIT BOOTHS & WIN PRIZES**

- Browse through different sponsor booths and **test drive new technology**.
- Enter your name for a chance to **win exciting prizes**.
- Take advantage of **event-specific offers** and special content.

1:45 PM **PANEL: ALLERGENS**

Prevent, Manage, and Respond to Allergen-Related Issues

Addressing allergen-related issues is crucial for the food manufacturing sector to protect consumers with allergies, uphold food safety, and avoid costly recalls and legal implications. Heighten your understanding of the newest guidance developed by, and for, the food industry in Canada. Develop a blueprint to:

- Integrate best practices for allergen management
- Create strategies to prevent allergen cross-contamination
- Implement accurate allergen labeling and the latest regulatory requirements
- Apply crisis response protocols that effectively manage allergen-related incidents

Adapt your approach to allergen management to improve your food safety strategy.

Beatrice Povo, Director, Food Safety & Regulatory Affairs, *Food Allergy Canada*
Lauren Cozens, Senior Manager, Labeling Canada & Coffee, *The Kraft Heinz Company*
Sharon Mohammed, Director, Government and Industry Relations, *Maple Leaf Foods*

TRACK 1

2:15 PM **CASE STUDY: RISK MANAGEMENT**

Evaluating food safety risks: a comprehensive approach for a safer tomorrow

How does food safety risk assessment empower you to proactively identify, manage, and mitigate potential risks in the food industry? Join the session for a deep dive into:

- Leading principles and methodologies of food safety risk assessment.
- Data-driven strategies that play a crucial role in identifying and prioritizing food safety risks.
- Effective risk management programs and how to develop action plans that safeguard your consumers and brand.

Assess and manage food safety risks, ensuring the highest standards of safety in the food industry.

TRACK 2

2:15 PM **INDUSTRY EXPERT: TECHNOLOGY IN COMPLIANCE MANAGEMENT**

Improve Compliance by Leveraging Cutting-Edge Technology in Your Food Regulatory Processes

Technology has been regarded as a great resource in coordinating your food manufacturing processes. Utilize an enterprise resource planning tool to efficiently plan your regulatory processes. Source specific solutions to:

- Bolster your business case to gain approval for incremental spending
- Employ traceability solutions for enhanced visibility
- Seamlessly integrate a compliance management system

Optimize investments in the right technology to transform your business and boost productivity.

Chris Bowman, President, *Sesotec Canada Ltd*
Paula Rosowicz, Senior QA Manager, *Maple Lodge Farms*

AGENDA - DAY 2

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TRACK 1

2:45 PM

CASE STUDY: CANNABIS PRODUCT SAFETY

Elevating standards for safe consumption and innovation

In the wake of Canada's 2018 legalization of cannabis products, the industry has witnessed significant growth and evolution. As we approach the five-year mark of this historic milestone, we can look at the progress made toward ensuring the safety of these products, particularly in the context of food safety. Join us in exploring the following key aspects of safeguarding the well-being of consumers and driving innovation in the cannabis sector:

- Delve into the nuanced regulations governing THC and CBD products, uncovering the unique considerations for each.
- Contrast the similarities and differences between food safety practices in the food industry and the cannabis industry
- Learn from the wealth of experience in the field as we share best practices for quality assurance of legal cannabis products, drawing from lessons learned to date.
- Discover how to strike a balance between compliance and driving innovative, profitable products.

Ensure the safety of cannabis products and spark innovation within this dynamic industry.

LANRE SHADIYA, Director, Quality Assurance, *The Cronos Group*

TRACK 2

2:45 PM

PRESENTATION: GLUTEN-FREE FOODS

The Gluten-Free Conundrum: Special Food Safety Considerations

The escalating demand for gluten-free products necessitates heightened attention to food safety, as consumers with gluten-related disorders rely on the integrity of these products for their health and well-being. Improve your food safety in the production of gluten-free items to not only meet regulatory requirements, but also foster trust among consumers. Master the success factors to:

- Understand the risks and best practices to prevent cross-contamination of gluten-free products during production, packaging, and handling
- Accurately label gluten-free products and manage allergen control to provide essential information to consumers with celiac disease or gluten sensitivities
- Keep updated on evolving gluten-free regulations and recognize the importance of rigorous testing to ensure products genuinely meet the gluten-free standards

Advance your nuanced approach to gluten-free food safety to build trust among consumers.

MIKE BYERLEY, Lead Auditor, *Gluten-Free Food Program (GFFP)*

3:15 PM

EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food safety innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles.**
- **Brainstorm solutions** and gain new perspectives and ideas.

3:45 PM

PANEL: CULTURE CHANGE

Implement Culture Change Around Food Safety to Reduce Risk

While "Food Safety" might be a designated department, it requires a collective effort throughout the organization. Lead your company in cultivating a safety-oriented centric culture, garnering support from both senior management and the plant. Develop a blueprint to:

- Shift perspectives to embrace a sanitation-focused culture
- Integrate an approach adopted by highly successful companies as the foundation of their food safety culture
- Drive change in behavior through a behavior-based food safety management system
- Actively involve middle management in advocating for a food safety culture
- Customize learnings from success stories grounded in a genuine food safety culture

Master success and establish your own culture of food safety to improve security and mitigate risks.

MARIA BLASZYK, Food Safety Program Manager, *Sysco Canada*
CHRISTINE MOORE, VP Supply Chain, Compliance and Food Service, *M&M Food Market*
LORRI HUME, Senior Food Safety Manager, *Cohn Farms.*

4:15 PM

CLOSING KEYNOTE: SUSTAINABILITY

Moving to a More Sustainable Culture through Audit

The food supply chain is a dynamic system of multiple entities that require equal representation to progress. All voices should be included to ensure that an equitable and sustainable food system brings value to all. The session will explore the Equitable Food Initiative and focus on how you can:

- Integrate food safety culture and worker safety.
- Demonstrate ESG accountability to industry partners and consumers.
- Take the lead in moving to a more sustainable culture.

Join leaders from across the food supply chain in transforming lives

MARGIE STUART-HOOPER, Quality Assurance Manager, *Rouge River Farms*

4:45 PM

CLOSING COMMENTS FROM YOUR HOST

Review the key solutions and takeaways from the conference. Source a summary of action points to implement in your work.

5:00 PM

CONFERENCE CONCLUDES

18th Annual Canadian Summit on

FOOD SAFETY

April 24-25, 2024

Marriott Eaton Center, Toronto

Two days of unmatched insights, debates, and networking!



Pioneering Food Safety in the Digital Age:

Stay ahead of technological advancements in food safety, engaging with top minds to navigate the digital evolution.

Insights from Food Safety Leaders for Peak Performance:

Capture invaluable strategies from food safety experts to elevate your operational excellence, compliance and efficiency.

Mastering the Art of Food Safety Reputation:

Learn from the foremost authorities on crafting a robust food safety image that instills trust in your consumers, even in challenging times.

Elevating Consumer Confidence with Engaging Safety Communications:

Exchange innovative ideas on transforming your food safety messages into engaging narratives that resonate with consumers and build lasting loyalty.

Revolutionizing Food Safety with Emerging Technologies:

Dive into the potential of cutting-edge technologies like AI and blockchain with industry pioneers.