



BC Centre for Disease Control
 An agency of the Provincial Health Services Authority
 655 12th Ave W
 Vancouver BC V5Z 4R4

BCCDC Food Safety Workshop and Environmental Health Seminar Series

Date: Thursday, November 5, 2015

Time: 10:00 am – 3:00 pm

Location: BCCDC, Lane Level Lecture Hall

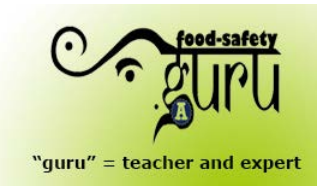
Registration is FREE! For in-person attendance please email lorraine.mcintyre@bccdc.ca to hold a seat.

To register for off-site attendance for the workshop and/or EH Seminar Series, please click the following link:
<http://www.eventbrite.ca/e/bccdc-food-safety-workshop-and-environmental-health-seminar-registration-18634447133>

Attendees are eligible for CIPHI PDHs.

Special Guest: Dr. Brian Nummer, PhD

Dr. Brian Nummer is currently the Extension Food Safety Specialist and Associate Professor in the Department of Nutrition, Dietetics and Food Sciences at Utah State University. His specialty is retail and food service food safety, and small business food safety (manufacturing).



Brian works closely with public health and industry in Utah. He is interested in our local food safety issues – everything from ethnic food challenges to designing food safety systems for institutions. In BC, he was contracted by the Matsqui security facility to address their food handling systems. His knowledge base includes ROP, meat and dairy processing, HACCP & PRP, fermentation, acidified foods, juicing at retail and many others.

The purpose of this Workshop is for public health food safety professionals to have an opportunity to ask Brian topical food safety questions and to discuss emerging food safety issues. In addition, Brian will deliver a one hour lecture as part of the NCEH Environmental Health Seminar Series.

We are asking YOU for your ideas; please email your topics for discussion to lorraine.mcintyre@bccdc.ca.

Registration is for public health food safety professionals by invitation only.

November 5, 2015	Workshop & Seminar AGENDA
10:00 – 10:30 am	Welcome / Nutrition (coffee & light snacks provided)
10:30 – 11:45 am	Workshop / Q & A
12:00 – 1:00 pm	EHS Seminar Series: Pickling, fermentation, packaging and canning issues: is pH 4.6 the magic number?
	Abstract: Acid, pickled and fermented foods are trending with small commercial and home-based food producers. What concerns in preparation, ingredients, packaging and acidification are there? Are these foods really lower risk? Is a home-based kitchen safe? How is shelf life determined? How does the processor know if refrigeration is safe? Can these foods be thermally processed for ambient storage? All of these questions will be answered and topped off with a brief discussion on inspections, traceability, and recall issues.
1:00 – 2:00 pm	Lunch Break (on your own)
2:00 – 3:00 pm	Workshop / Wrap-up