

4th Annual Food Forum Food Supply Chain Safety & Food Recall Work- shop

This year's Food Forum on Food Supply Chain Safety will give you the opportunity to learn from government decision makers and food manufacturers, retailers, importers and exporters who manage the safety of Canada's food supply chain. On day one, speakers from Health Canada, the Canadian Food Inspection Agency (CFIA), the U.S. Food and Drug Administration (FDA) and industry will address the issues and challenges faced by those involved in Canada's food supply. You will learn the latest on government policy and regulatory compliance requirements, discuss best practices with companies who are leaders in the field, and have an opportunity to network with other business people who share your concerns.

Agenda - February 18th

8:00 am	Registration & Continental Breakfast	
8:30 am	Welcome Remarks Opening Comments	<i>Mary Anderson, President, I.E. Canada</i> <i>Keith Mussar, Chair, Food Committee, I.E. Canada</i>
8:40 am	Health Canada's Policy, Program & Compliance Initiatives for 2009/2010 <ul style="list-style-type: none"> Health claims, new Food-Natural Health Products labelling requirements, food fortification, new sodium policy Health Canada policy on acrylamide Melamine and Health Canada's approach to similar challenges 	<i>Dr. Samuel Godefroy, Acting Associate Director General, Health Canada</i>
9:40 am	CFIA's Policy, Program & Compliance Initiatives for 2009/2010 <ul style="list-style-type: none"> New licensing requirements for food importers and domestic producers New food safety compliance requirements: Food and Consumer Safety Action Plan 	<i>Dr. Robert Charlebois, Acting Executive Director, Canadian Food Inspection Agency (CFIA)</i>
10:40 am	<i>Networking Refreshment Break</i>	
11:00 am	U.S. FDA Food Protection Plan <ul style="list-style-type: none"> U.S. initiatives to increase imported food safety and security Melamine and the U.S. FDA food safety initiatives in China New U.S. Good Importing Practices 	<i>Dr. Rebecca Buckner, Food Safety Specialist, U.S. Food and Drug Administration (FDA)</i>
Noon	Luncheon & Keynote Address <ul style="list-style-type: none"> CFIA's biggest challenges with imported food and what importers can do to increase imported food safety 	<i>Paul Mayers, Acting Associate Vice President, Programs, Canadian Food Inspection Agency (CFIA)</i>
1:30 pm	Allergens, Food Additives, Processing Aids <ul style="list-style-type: none"> New allergen labelling regulations and emerging Health Canada requirements for food additives and processing aids 	<i>Dr. Samuel Godefroy, Acting Associate Director General, Health Canada</i>
2:30pm	<i>Networking Refreshment Break</i>	
2:45 pm	New Regulation Requirements <ul style="list-style-type: none"> New <i>listeria</i> testing requirements: implications for manufacturers and importers of ready-to-eat foods Deregulation of label and recipe registration for meat, poultry and vegetable products: How will this impact your business? Canada's new organic food labelling and production compliance requirements for organic food importers 	<i>Dr. Richard Arsenault, Director, Meat Programs Division, Canadian Food Inspection Agency (CFIA)</i> <i>Keith Mussar, Chair, Food Committee, I.E. Canada</i>
4:30 pm	Networking Reception	

For more information or to register, please visit: www.iecanada.com. or contact Jesse Arsenault at 416 595 5333 ext. 37 or 1-866-616-2243 ext. 37, or conference@iecanada.com

4th Annual Food Forum Food Supply Chain Safety & Food Recall Work- shop

Globally and in Canada during the last twelve months there have been a number of high profile product recalls. **Would you be able to recall all of your products from the supply chain in a timely fashion?** If not, you can't miss this session!

At the end of this workshop, you will be able to execute a food recall and will know how to plan and implement a recall strategy. You will learn from the CFIA, manufacturers, retailers and importers what your responsibilities are and the tools that you will require to effectively recall unsafe food products from the supply chain.

Agenda - February 19th

8:00 am	Registration & Continental Breakfast	
8:30 am	Welcome Remarks Opening Comments	<i>Mary Anderson, President, I.E. Canada</i> <i>Keith Mussar, Chair, Food Committee, I.E. Canada</i>
8:45 am	Learn the CFIA's role and expectations of manufacturers and importers during a food recall	<i>Linda Leblanc, Food Safety Recall Specialist, Canadian Food Inspection Agency (CFIA)</i>
9:30 am	Learn the responsibilities of food manufacturers and importers during a recall and what was learned from the recent Maple Leaf Food <i>listeria</i> recalls	<i>Ron Judge, Vice President, Food Safety and Quality Assurance, Maple Leaf Consumer Foods Ltd.</i>
10:15 am	<i>Networking Refreshment Break</i>	
10:30 am	Learn your retail customers' expectations of you and what they will do for you during a recall	<i>Don Lacey, Senior Director Quality Assurance/Customer Relations, Loblaw Companies Ltd.</i>
11:15am	Learn approaches to communication with your customers, the public and your employees when managing a recall	<i>Linda Smith, Executive Vice President, Senior Partner, Fleishman-Hillard Canada</i>
Noon	Networking Luncheon	
1:00pm	Learn "best practices" for managing food allergens, a principle cause of food recalls in Canada	<i>Joanne Allen, Senior Associate Principal, Manufacturing Quality, Kraft Canada</i>
1:45 pm	Discover how to prepare for and execute a food recall through a product recall simulation exercise	<i>Keith Mussar, Chair, I.E. Canada's Food Committee</i>
2:00 pm	<i>Networking Refreshment Break</i>	
2:15pm	Practice how to recall a food product	<i>Keith Mussar, Chair, I.E. Canada's Food Committee</i>
4:30pm	Adjournment	

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