

Food Safety Sentinel

ISSUE NO. 3 Quarterly Newsletter for Alberta Agriculture's Provincially Licensed Meat Operators

Meet the new Director of the Meat Inspection Branch: Darlene Dittrich



Darlene comes into the position with a wealth of knowledge and experience. She has more than 15 years as a meat inspector at the federal and provincial levels. In addition, she has worked extensively in providing extension, auditing, and training to Alberta food processors. Most recently, Darlene was the Acting Section Head for the Food Safety Policy and Extension Section, where she led a team of food safety specialists who deliver innovative programs to Alberta-based industries. In addition, Darlene has led a cross

ministry, multidisciplinary team working to update the *Meat Inspection Regulation*. Please join us in welcoming Darlene in her new position.

Meet the new Food Safety Policy and Extension Section Head: Jeannette Sarac



Jeannette Sarac has a degree in Nutrition and Food Science and over 11 years of combined experience in the bioprocessing, environmental, oil and gas, waste water, agriculture and pharmaceutical industries. She has been using her unique perspective to identify strategic, proactive solutions to utilize Alberta's agricultural feedstocks/waste streams for non-food products and provide these solutions to Alberta-based industries for enhanced commercialization. Most recently, Jeannette was the Bioprocessing Program Lead in the Food and Bioprocessing Division of

Alberta Agriculture and Rural Development. She is looking forward to engaging with Alberta's agriculture industry in the areas of food safety, policy, extension and animal welfare. Please join us in welcoming Jeannette in her new position.

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National Meat Training Centre at Olds College Celebrates Grand Reopening

Olds College celebrated another landmark occasion, as the National Meat Training Centre was officially reopened in March 2014. The reopening ceremony recognized key contributors to the new facility, as well as a number of key members of the meat industry.

The updated and expanded National Meat Training Centre at Olds College is home to the Meat Processing program, a one-of-a-kind program in North America that offers training in the complete process stream, from slaughter to retail, in 15 weeks. The program includes teaching hands-on practical techniques combined with scientific application to produce the highest premium quality meat cuts. Students learn techniques for professional meat cutting, trimming, boning, breaking, wrapping, sausage-making and curing. They also learn professional sanitation practices and food safety applications, including HACCP (Hazard Analysis Critical Control Point). As Alberta's training site for humane handling and stunning, and the only program in North America that teaches slaughter skills and techniques such as skinning, eviscerating and carcass preparation, the National Meat Training Centre at Olds College is best positioned to revive the art. The National Meat Training Centre reopened to passionate and energetic students in January 2014.

"Our multi-purpose facility is fully equipped to teach value-added skill sets and knowledge for the meat industry," explains Brad McLeod, Program Coordinator of the Meat Processing Program.

Partners are stepping up to support this initiative and see the value it provides to the community. Mountain View County pledged support of the National Meat Training Centre at Olds College with a generous \$60,000 sponsorship contribution. The sponsorship, spread over four years, will go a long way in ensuring the success of the facility.

"Community support for the National Meat Training Centre at Olds College is essential, as this is one of our programs that doesn't receive base government funding," explains Tanya McDonald, Associate Vice-President of Research and Learning Enterprises. "The program survives off profits earned from the National Meat Training Centre retail outlet, student tuition, and donations from community and industry. We are very thankful for support shown by Mountain View County."

For more information about the National Meat Training Centre contact Brad McLeod, Coordinator of the National Meat Training Centre at Olds College via email bmcleod@oldscollege.ca or call at 403-556-4792.



Photo and article courtesy of Olds College

The newsletter team wants to hear from you!

- Is there a topic you want us to cover in this newsletter?
- Do you have a suggestion?

Contact the newsletter editor Kimberly Comeau:
Email: kimberly.comeau@gov.ab.ca or call
403-381-5114, toll free dial 310-0000

Project Protein: Providing protein to food bank families across Southern Alberta

The Interfaith Food Bank Society of Lethbridge is working with producers, processors, and other food banks in southern Alberta on an innovative new project. *Project Protein* is a program designed to encourage food bank donations of meat directly from the livestock industry.

In this project pilot, producers will transport animals to a participating abattoir, where the Interfaith Food Bank will be responsible for all processing costs, and producers will receive a charitable tax receipt. The goal of this project is to create a model for the program that can then be implemented into other southern Alberta food banks.

For more information or to arrange a donation go to: www.interfaithfoodbank.ca or contact Project Protein Coordinator Thressa Bens at thressa@interfaithfoodbank.ca or call 403-320-8779.

Project Protein



Mandatory Labelling Requirements for Mechanically Tenderized Beef — Effective August 21, 2014

All meat processors (provincial and federal), retailers, importers and butcher shops are required to follow the new requirements.

The following statements must be included on the label:

- Identification as “**mechanically tenderized**”;
- Safe cooking instructions, such as, “**Cook to a minimum internal temperature of 63°C (145°F)**”
- For steaks, an additional safe cooking instruction to “**Turn steak over at least twice during cooking.**”

To view the specific criteria for Mechanically Tenderized Beef labels, label examples or find more information, you can visit the Guidance on Mandatory Labelling for Mechanically Tenderized Beef at: <http://www.hc-sc.gc.ca/fn-an/legislation/guide-ld/mech-tenderized-beef-boeuf-attendris-meca-eng.php>

Do you want to receive this newsletter electronically?

Contact the newsletter editor Kimberly Comeau:
Email: kimberly.comeau@gov.ab.ca or call 403-381-5114, toll free dial 310-0000

UPCOMING EVENTS AND COURSES

Alberta Food Processors Association (AFPA)

Allergen Management

September 22, 2014—Calgary

Building a Culture of Food Safety

October 10, 2014—Calgary



AFPA Complaint Handling

October 21, 2014—Calgary

For more information email melody@afpa.com or visit http://www.afpa.com/page_training_food.html

Root Cause Analysis: 5 “Whys”

Many times in the meat-processing industry, when something goes wrong the sign or symptom of the problem is what is seen and the cause is often overlooked. The cause is not always obvious and often conclusions are made that do not reach the root cause of the problem. This is because the problem may not be investigated deep enough. The practice of Root Cause Analysis (RCA) tries to help identify the root cause of a problem. There are several tools to use when determining the root cause but the more simple tool to use is the “5 Whys”.

How to Use the 5 “Whys”

1. Write down the problem. This will help the operator and the team specify the problem accurately.
2. Think about why the problem occurred and write down the answer.
3. If this “why?” doesn’t thoroughly answer the initial question, ask “why?” again, and write the answer down.
4. Continue to ask “why?” until the operator and the team have identified the root cause of the problem.

5 “Whys” Example

Problem Statement: A mouse is found in the mouse trap.

Rather than just removing the mouse from the trap, find out why there is a mouse in the trap. The mouse in the trap is only the symptom of the problem, not the actual problem.

1. **Why** is there a mouse in the trap?
 - A mouse entered the building.
2. **Why** (or how) did the mouse enter the building?
 - The building has no potential pest entries other than a door left open.
3. **Why** was the door left open?
 - Because when employees go on their break they leave the door open allowing mice to enter the building.
4. **Why** did the employees leave the door open?
 - They are not aware of the risks this may pose to food safety.
5. **Why** are they not aware?

- This requirement was not included in the regular GMP training.

The root cause is incomplete GMP training.

How should this be dealt with to ensure it doesn’t happen again? Update the training program and re-train all employees.

The number of “whys” it takes to get to the root cause depends on the situation being analyzed. But the rule of thumb is it usually takes asking 5 “whys”.

New Funding Opportunity Available!

Under the Growing Forward 2 Food Safety Systems Processor Program, successful applicants are eligible for reimbursement of food safety testing equipment expenses (80%), to a maximum of \$5,000. Examples of food safety equipment are:

- Water activity meter
- pH meters
- Thermometers
- ATP testing equipment and swabs
- In-house micro-testing equipment (i.e. petri-film)
- Incubator for micro-testing
- Data loggers
- Allergen testing equipment
- Food safety ingredient scale (i.e. nitrites, culture) and its calibration weights.

For more information visit www.growingforward.alberta.ca

FOOD SAFETY SUPPORT

CONTACT A FOOD SAFETY SPECIALIST

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