






# AGENDA

## Thursday, October 24, 2024 – Ballroom A-B Niagara Convention Centre

7:30 a.m.	<b>Registration, Coffee &amp; Muffins</b>	
8:30 a.m.	<b>Welcome Address</b> <i>Canadian Meat Council Canadian Poultry and Egg Processors &amp; Meat and Poultry Ontario – Franco Nacarato, Executive Director</i>	
8:40 a.m.	<b>Overview of the Canadian Meat Sector and its challenges</b> <i>Jorge Correa, M.Sc., Ph.D., VP Market Access and Technical Affairs, Canadian Meat Council</i>	
9:00 a.m.	<b>Food Safety: Key Highlights from Public Health Surveillance</b> <i>Stephen Parker, Director of the Foodborne Disease and Antimicrobial Resistance Surveillance Division Centre for Foodborne, Environmental and Zoonotic Infectious Diseases Public Health Agency of Canada</i>	
9:30 a.m.	<b>Exhibitor 1 – NEOGEN - Comprehensive Food Safety Solutions</b>	
9:45 a.m.	<b>Antimicrobial Resistance and Antimicrobial Use: Global overview and current status in Canada (Pork, beef and chicken)</b> <i>Dr. Daniella Rizzo, Veterinary Epidemiologist, Canadian Integrated Program for Antimicrobial Resistance Surveillance (CIPARS), Food- borne Diseases and AMR Surveillance Division, Public Health Agency of Canada</i>	
10:15 a.m.	<b>Exhibitor 2 – CORBION</b>	
10:30 a.m.	<b>Health Break (20 min)</b>	
10:50 a.m.	<b>Evolution of the Canadian Food Inspection System</b> <i>Pamela MacDonald, Executive Director, Inspection Support, CFIA</i>	

11:30 a.m.	<p><b>Allergen Management Guidelines for Canadian Food Manufacturers</b>  <i>Beatrice Povolo, Director, Food Safety &amp; Regulatory Affairs, Food Allergy Canada and Dr. Silvia Dominguez, Research Associate, Université Laval</i></p>	
12:10 p.m.	<p><b>Exhibitor 3 –Biomerieux</b></p>	
12:25 p.m.	<p><b>Lunch (35 min)</b></p>	
1:00 p.m.	<p><b>Navigating Recent Food Safety Regulations and Concerns in the U.S.</b>  <i>Alexandra Calle, M.Sc., Ph.D., Assistant Professor of Microbiology School of Veterinary Medicine, Texas Tech University, U.S.</i></p>	
1:45 p.m.	<p><b>Exhibitor 4 – CSB-System up</b></p>	
2:00 p.m.	<p><b>Food Safety Education for Consumers</b>  <i>Dr. Marcia Cooper, Research Scientist, Bureau of Nutritional Sciences in the Food Directorate, Health Canada</i></p>	
2:30 p.m.	<p><b>People, Plastics &amp; the Protein Pact – CMC’s sustainability priorities</b>  <i>Lauren Martin, Senior Director Government Relations and Policy, Canadian Meat Council</i></p>	
3:00 p.m.	<p><b>Health Break (20 min)</b></p>	
3:20 p.m.	<p><b>Food waste questionnaire in meat plants: preliminary results</b>  <i>Tania Ngapo, Ph.D., Meat Scientist, Science and Technology Branch, Agriculture and Agri-Food Canada</i></p>	
3:40 p.m.	<p><b>Exhibitor 6: Sanitation Pros</b></p>	
3:55 p.m.	<p><b>Staying Power: How Innovative Recruitment Boosts Retention in a Demanding Industry</b>  <i>Deanna Zenger, National Project Manager &amp; Regional Coordinator, Food Processing Skills Canada</i></p>	
4:25 p.m.	<p><b>Exhibitor 5: Kungfu Butchers - Labour - Foreign or Not Foreign, That’s a Question</b></p>	
4:40 p.m.	<p><b>Health Canada’s Food Packaging Program Evaluation</b>  <i>John Field, Chief of the Chemical Health Hazard Assessment Division (Contaminants and Packaging), Food and Nutrition Directorate, Health Canada</i></p>	

5:10 p.m.

Wine, Cheese & Meat Reception – Ballroom AB - Exhibitors showcase and price drawing (2 hours)

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