

Food Safety Sentinel

ISSUE NO. 7

Quarterly newsletter for Alberta Agriculture's provincially licensed abattoir operators

Let's Welcome Dr. Saida Essendoubi: Surveillance Scientist

Saida joined Alberta Agriculture and Forestry's Food Safety Division in August 2015. Prior to joining the division, she worked as a Food Scientist/Lab Manager at Saputo Inc. and as a Quality Assurance Manager in the meat-processing industry. Saida is excited to lead the food safety surveillance activities as we move toward food safety modernization.

Food Safety Surveillance is a system that collects, analyzes and interprets food data. It helps to better understand food safety and, detect food safety hazards in a timely manner.

If you have any questions regarding food safety surveillance, please contact Saida at saida.essendoubi@gov.ab.ca or call 780-644-1464, toll free in Alberta by first dialing 310-0000.

Poultry Inspection Modernization: Pilot Project

This pilot project is already under way in all Alberta Agriculture and Forestry's poultry facilities. It involves training and certifying designated facility employees known as "examiners". The certified examiners will be trained to identify diseases and conditions in the poultry carcasses.

The meat inspectors will continue to be present during slaughter operations but will focus on other food safety activities, including surveillance (sampling) for foodborne pathogens. This pilot project is scheduled to continue through to 2016.

For more information on this pilot project, please contact Murray at murray.yaschuck@gov.ab.ca or call 780-644-3019, toll free in Alberta by first dialing 310-0000.

Antimicrobial Processing Aids used on Meat and Poultry Surfaces

Health Canada's Bureau of Chemical Safety has recently developed a list of antimicrobial processing aids for specific uses on meat and poultry surfaces. For more information and to obtain an electronic copy of the list, please visit: <http://www.hc-sc.gc.ca/fn-an/securit/addit/index-eng.php#a2c>

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Winter 2015

Alberta Agriculture and Forestry
Food Safety Division

303, J.G.O' Donoghue Building
7000—113 Street
Edmonton, AB T6H 5T6
T. 403-388-3189 F. 403-382-3156
Toll free dial 310-0000 within Alberta
foodsafety@gov.ab.ca
www.agriculture.alberta.ca/foodsafety

Biofilm: Bacteria self-preservation

Biofilm occurs naturally when bacteria are allowed to grow undisturbed in the processing environment. They develop a slimy, glue-like protective shield that covers the bacteria making it very difficult to remove.

Biofilms that form in the food-processing environment are of special importance as they can be a source of microbial contamination that may lead to food spoilage or transmission of diseases. Biofilm can be found in many areas within the processing facility including: equipment, processing tables, utensils, floors, drains and walls. Bacteria will develop biofilm if surfaces are not cleaned properly and in a timely manner.

Thorough sanitation activities performed within a food-processing facility will reduce the risk and severity of biofilm development. Proper sanitation includes sufficient chemical concentration, water temperature, contact time, and adequate mechanical action (scrubbing) and should help prevent and remove biofilms.

Contact your chemical supplier for the necessary resources and tools to keep the facility clean and sanitary.

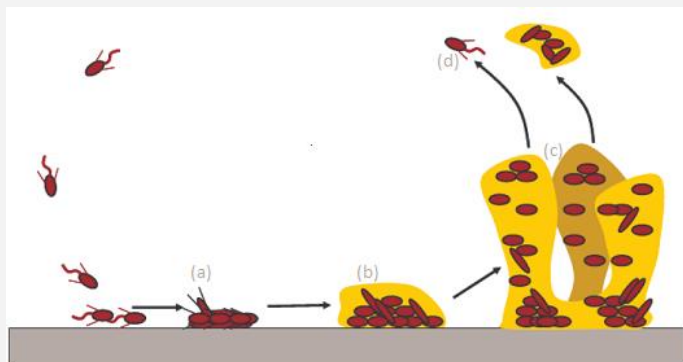


Figure 1: Diagram of biofilm formation and development. (a) bacteria attaches to a surface (b) biofilm forms a protective shield around bacteria (c) bacteria multiplies within biofilm (d) bacteria is released and may potentially contaminate food products.

Did you know?

There are 115 abattoirs, 85 mobile butchers and 33 mobile butcher facilities in Alberta.

The Interactive Online Map is Available to View

If you want to be included on the map to help market your meat products in Alberta, please contact Kimberly Comeau at kimberly.comeau@gov.ab.ca or call 403-388-3189, toll free in Alberta by first dialing 310-0000.

You can find the interactive online map at: agriculture.alberta.ca/abattoirs



**Currently there are 65 meat facilities listed on the interactive online map*

Alberta Agriculture & Forestry is going green! Sign up for the e-newsletter!

To receive the newsletter by email, please write to foodsafety@gov.ab.ca or call 403-388-3189, toll free in Alberta by first dialing 310-0000.

Upcoming Events

Alberta Food Processors Association
Food Safety Conference
March 7, 2016
Edmonton, AB
www.afpa.com

Alberta Agriculture and Forestry's Industry Day 2016
April 9, 2016
Nisku, AB
www.agriculture.alberta.ca/foodsafety
(News and Events page)

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