

Fermented foods safety at summer outdoor events

Kelsey James

Introduction

Summer brings with it a proliferation of outdoor public events that involve selling food, such as farmers markets and events involving food trucks. While these types of events do not undergo inspections as food service establishments, environmental public health practitioners (EPHPs) may be asked to [assess](#) food being sold at these events (otherwise known as temporary food markets) to [approve](#) them for sale.

Fermented foods are increasing in popularity and may be sold at farmers markets or included in food items being sold by food trucks. In BC, fermented products are considered a [potentially hazardous food](#) (PHF), indicating that they have the potential to support the growth of microbial pathogens or the production of microbial toxins. As such, a [Letter of Confirmation](#) from the local health authority is required to sell them at temporary food markets.

There is also a distinction between home-prepared fermented foods and those prepared for commercial sales. Under the BCCDC [Guideline](#) for the Sale of Foods at Temporary Food Markets, fermented foods are deemed to be a higher-risk food that cannot be sold at farmers markets if it has been prepared in a home. However, these foods may be permitted for sale at a farmers market if they have been prepared at an approved commercial food premises in BC. For fermented products that are canned in an air-excluded container in their final preparation, there is the additional requirement that the process must be reviewed and approved by a qualified [Processing Authority](#).

Food safety risks of fermented foods

[Fermentation](#) is a process aided by microorganisms or enzymes that is used as a method of food preservation. The fermentation process produces alcohol or acids that can kill pathogens that may lead to food spoilage or foodborne illness. However, food pathogens—such as *Salmonella*, *L. monocytogenes*, *S. aureus*, and *B. cereus*—may still survive in fermented foods that are improperly processed. An effective fermentation process requires specific conditions including proper sanitation, temperature, and fermentation time. These conditions vary depending on the type of food being fermented and the type of fermentation process being used. This can make assessing food safety risks for fermented foods challenging.

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Fire season is upon us! 904 wildfires have burned over 1.15 million hectares of land since April 1, 2023. There are currently over 300 active wildfires.

Wildfires have significant impacts on municipalities throughout British Columbia, posing considerable challenges to the environment and community well-being. The devastation caused by these fires goes beyond property damage, affecting lives, culture, and public health. Smoke from wildfires can lead to serious respiratory and cardiovascular issues, particularly among vulnerable populations.

During such emergencies, the role of Environmental Public Health professionals in emergency response becomes crucial. These experts possess specialized knowledge in assessing environmental risks and their health implications. They work closely with municipal authorities, healthcare professionals, and other agencies to strategize and implement effective emergency plans. This includes ensuring safe evacuations, managing evacuation sites, and monitoring air quality to safeguard the health of residents.

Environmental Public Health Professionals play a vital role in post-fire recovery efforts. Their expertise helps in evaluating the environmental impacts, guiding cleanup and restoration initiatives, and providing essential support for affected communities. With their professional expertise and dedication, these professionals contribute significantly to building resilience and restoring normalcy in municipalities impacted by wildfires.

Reminder:

2023 Annual Education Conference Sept 17-20, 2023

Join us in beautiful Saint John, New Brunswick for the 87th CIPHI National Education Conference. Seize the chance to learn, collaborate, and network with partners and colleagues in Canada's oldest incorporated city!

The conference will allow you to earn a significant number of professional development hours to apply to your CIPHI continuing professional competencies annual profile.

Location:

Saint John, New Brunswick

Venue:

Delta Hotels Saint John

Contact:

aec2023info@ciphi.ca

Register Now! Registration is now open. The CIPHI National Annual Education Conference Planning Committee has extended the early bird registration deadline date to July 31, 2023.

Sincerely,

Valerie Jackson

BC Branch President



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11th to 13th September, 2023

EOCP HYBRID CONFERENCE



**LEARN.
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Designed for Operators, by Operators **WATER, WASTEWATER, LEADERSHIP**

Jam-packed with two full days of training. Attend in person (in Vancouver) or online!

What #EOCP2022 attendees said:

“Thank you, I enjoyed the event very much. There were diverse topics, interesting conversations, and the food was excellent.”

“Very great, more than I thought it was going to be.”

“I was very impressed with it all, I've already got the go ahead to attend in person next year. See you next year!”

“Great Tradeshow - much needed Information.”

Worth up to 1.2 CEUs.

Morning of the 14th of September

WOMEN OF WATER



Two industry leaders will speak on issues that affect all of us:

1. Practical solutions for surviving and thriving in a male dominated environment.
2. Self-empowerment, belonging, and knowing that you've earned your position.

We look forward to seeing you at our very first WoW event! This event is open to everyone.

Worth up to 0.3 CEUs.



For more information and to register, check out eocp.ca/eocp-conference/



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BC Branch Advocacy Committee Update

Environmental Public Health Week

EPH week will be held from September 25 to October 1, 2023, and the theme is "Standing Up to Protect Everyone's Health Each and Every Day"

We are working with Be The Change Consulting Group and materials will be shared with members and branches closer to the event.

2023/2024 Awareness Campaigns

Two awareness campaigns are being developed by BeTheChange. The first one will launch in late Aug/early September and target the general public. The second campaign will run in late 2023/early 2024 and will focus on recruiting individuals to the profession. The Committee will share more information as it becomes available.

Environmental Public Health Professional Stories

CIPHI will be featuring various members on our website to showcase the amazing work you do!! We still need some more submissions. Don't spend too much time on the write-up as we just want your story and Be the Change will edit the wording as needed! What we need:

- Brief Bio including job and title, a high-quality photo (56KB or higher), and a summary of what a typical day is like and/or the most unusual thing that happened to you while working and/or why you entered the profession.

Those who make a submission will be entered in a draw for either a 2024 membership or \$50 gift card.

Environmental Public Health Week

REMINDER

Environmental Public Health Week is September 25th to October 1st

"Standing Up to Protect Everyone's Health Each and Every Day"

Let us know if you and your colleagues participate in any activities or celebrate the hard you work you do day after day. We'd love to highlight your celebration and success.

Update from the BOC

The Oral Segment of the BOC exam has been postponed this fall after the Board struggled with securing a venue. The BOCs will be held on **Monday, October 30th, 2023**. The deadline for application submissions to sit the oral segment of the boards will be **Sunday, September 10, 2023**. Applicants are encouraged to visit the [Certification](#) page for any updates regarding the certification process.

Temperature maintenance

As heat and humidity create prime conditions for bacteria to grow, selling food in the summer and outdoors poses a challenge for temperature maintenance. Food must be kept at temperatures that are out of the 'danger zone'—for cold foods, this is at or below 4°C.

As trends for more frequent and more enduring hot days are observed across Canada, maintaining food sold in outdoor settings at [safe temperatures](#) is increasingly important. For instance, foods may be susceptible to heat gain during storage and transportation. Vendors at farmers markets selling foods that require refrigeration may lack resources or awareness of how to adapt their typical transportation and storage practices for hotter days. In order to keep refrigerated products cold, vendors [should](#):

- Transport food products quickly in thermal insulated containers
- At the point of sale, store products in a refrigerator if electricity is available. Otherwise, a cooler with ice packs that can keep internal container temperature at or below 4°C and a thermometer for continual temperature monitoring
- Ensure that food stored in coolers with ice has space for air circulation around the products and drainage of melted water away from the products
- Regularly measure and record the temperature from the inside of the refrigerator or cooler using a thermometer

Some fermented products may be heat-treated, making them shelf-stable. In this case, refrigeration to maintain the temperature at or below 4°C may not be necessary. However, heat can still affect the product, and it should be [stored](#) in a cool and dry place. Food should be kept out of the sun and out of hot cars.

Tools for EPHPs assessing the risk of fermented foods at farmers markets

Environmental public health practitioners asked to assess foods for sale at farmers markets should refer to the BCCDC [Guideline](#) for the Sale of Foods at Temporary Food Markets. This document provides templates to seek approval for sale of these products, including the vendor application, a Letter of Confirmation (as mentioned above), and a list of qualified Process Authorities who can provide a review of fermented foods produced using thermal process for canning.

To support PHIs and food safety specialists in assessing the food safety risks related to fermented foods, the newly released [Fermented Foods Safety Guidance](#) contains useful information for EPHPs and food operators. While this guidance discusses fermented foods safety in a broader context, it is also applicable at farmers markets. The guidance discusses specific food safety risks for common types of fermented foods and provides guidance to mitigate these risks, including critical limits, critical control points, and food flow charts for each type of food. This guidance was developed by Canadian Fermented Foods Working Group (FFWG), a group of PHIs, food safety academics, food safety specialists, and industry fermentation experts from across Canada. As of July 2023, the guidance contains chapters on sauerkraut, kimchi, and dosa and idli. Future chapters for additional fermented food types are currently under development by the FFWG. More information about future chapters can be found on the NCCEH [blog](#).

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Fermented foods safety at summer outdoor events continued. . .

Environmental public health practitioners can provide information and resources to vendors and farmers market managers to raise awareness of food safety at farmers markets. Two examples of helpful resources include:

- [MarketSafe](#): a food safety training program for farmers, food processors and producers who make, bake or grow products to sell at local farmers' markets. The program is offered in classrooms or online.
- [Food safety matters: Tips for farmers markets](#): a checklist developed by Farmers Markets Ontario for practices that reduce foodborne illnesses

If you come across any emerging trends in fermented foods (production and/or retail), please let us know at contact@ncceh.ca.



National Collaborating Centre
for Environmental Health

Centre de collaboration nationale
en santé environnementale

Baby Announcement



Michael McKinley and partner, Mary welcomed Merrick Allan McKinley at 4:03AM on June 25th, 2023. Merrick weighed in at 7 lbs 10.3 ounces.

Congratulations Michael and Mary!

Keep up to date on the latest news at the BC Branch website:

www.ciphi.bc.ca

The page also contains information on membership, conferences, career opportunities, documents, and much more. Check it out regularly.

Did you know the BC Branch is on Facebook and Instagram?



Click on the icon to find the BC Branch on Facebook and *Like them*.



Click on the icon and *Follow* the BC Branch on Instagram.

Not One, but Two Water Treatment Facilities in West Kelowna!



By Sean Lefebvre CWP CWWP and Kalpna Solanki CPHI(C) BSc MBA

While updating some information on LinkedIn, I came across a post from Chris Anderson, Public Works Manager, West Kelowna, about a new Rose Valley water treatment facility. Of course, enquiring minds want to know, and I asked to go see it.

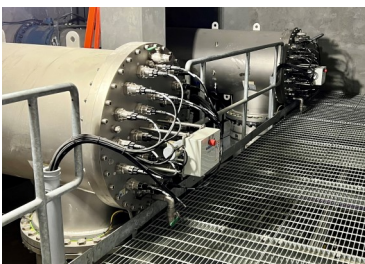
Through Chris, I got connected to Sean Lefebvre, CWP, and CWWP, and the wheels were set in motion for a site visit of the Rose Valley Level IV Water Treatment Facility.

Why was this new facility needed? Currently, water comes from the Rose Valley Reservoir, is chlorinated, and then distributed. There are often drinking water advisories and boil water notices as the water quality can be poor. In addition, it was determined that treatment was needed to meet the needs of a growing population and Interior Health requirements.

The water for this new facility will still be from the Rose Valley Reservoir which is a multi-use water body. The raw water is usually at less than 1 NTU, enters the facility, goes through a coarse screen and then a PRV. Coagulant and polymer are then added, and the mixture goes to four DAF tanks. Reciprocating skimmers take off the foam, and the mixture goes through filters comprising of dual media – anthracite and sand. Subsequently, the filtered water undergoes UV treatment and then has sodium hypochlorite added for disinfection and sodium hydroxide for pH adjustment. The new Rose Valley water treatment facility has the capability of treating 70 ML/day, with the potential of expanding to 120 ML/day. The facility will be operated by five to six Operators who also run the Powers Creek facility.



Combined DAF and filtration basin at Powers Creek.



Final treatment with UV.

10% of the backwash water from the filters is recycled to the head of the process while 90% goes to storm or sanitary. Sludge that is removed by the DAF's goes to a centrifuge and the resulting cake goes to a landfill to be used as cover.

A diesel-powered backup generator is on site and will run either half of the plant in the event of a power failure. The generator will be tested every week, and load-tested annually.

Treated water is pumped to a brand new 10 ML reservoir, just up the hill from the treatment facility, via three 300 hp pumps. The new Rose Valley Water Treatment facility, including the fibre network interconnection to the Powers Creek water treatment facility, plus the watermain interconnects to remove two former Okanagan raw water lake sources, cost \$75 million. \$43 million came from the province and the rest came from West Kelowna reserves and taxes.

Some unique aspects of this facility are the precast walls and the steel beams that hold the building together. There is plenty of natural light allowing for a nice work environment. On site are offices, a lab, lunchroom, meeting space, and separate washrooms for men and women.

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Not One, but Two Water Treatment Facilities in West Kelowna! Continued. . .

The design process for consultative with AECOM as the design engineer, Maple Reinders as the general contractor, and the commissioning to be completed by staff, design engineer, and general contractor. Commissioning is expected to begin in May, and full launch is expected to be some time in the fall of 2023.

There are definite similarities between the new Rose Valley water treatment facility and the existing Powers Creek water treatment facility in that both have DAF and filtration. However, what is unique about the Powers Creek facility is that both the DAF and filtration take place in the same basin. Whilst a bit of a complicated process, the benefit of having these two processes in one basin is the reduced footprint of the facility.

The Powers Creek facility has three treatment trains and the capability of treating up to 54 ML/day.

The cross-training of Operators and trades between the two facilities with similar processes allows for the movement of staff between the facilities as needed. To ensure even further intersection between the two facilities, the Powers Creek facility will soon be switching from chlorine gas to sodium hypochlorite similar to the Rose Valley water treatment facility.

With the upgrades to the Powers Creek water treatment facility, and the addition of the new Rose Valley water treatment facility, the City of West Kelowna is well positioned to meet the needs of its growing population as well as the challenges that may be posed by fluctuating raw water quality.



Sean Lefebvre, Kalpna Solanki, and Sarah Pennington.

YOU KNOW WHAT REALLY GRINDS MY GEARS. . .



“That drought conditions have me feeling guilty about washing my hands for too long...oh the competing environmental public health measures...”

Please submit your “heard it a thousand time before one-liners” that you hear in the field over and over and your EPHP pet peeves to bcpageeditor@ciphi.bc.ca. Let’s all share in the hilariously annoying joys of our environmental public health experiences.

Canadian Institute of Public Health Inspectors 87th National Annual Educational Conference



2023
National Annual
Educational
Conference



Conférence nationale
Éducative
annuelle

KEYNOTE SPEAKER:

DAVE SMITH - Storytellers



17-20

**September 2023
Saint John, NB
Delta Hotel by Marriott Saint John**



First Nations STORYTELLERS

Dave has 20+ years of experience in customer service. He is passionate about the environment and reclaiming his culture through learning and sharing with you on one of our experiences.

Dave has a unique point of view on Indigenous culture as a result of growing up outside the First Nations community due to the "60's scoop". This "two-eyed seeing" approach allows him to see both sides of the relationship between Canada and his people and he has a passion to learn as much as he can to help facilitate better relationships between the two Nations as well as reclaiming his own culture. A self motivator, he feels at home in nature and spends a lot of his time researching and learning about regenerative ecology. He believes he is a steward of nature and is always looking for technologies and ideologies that further this.

This unique position affords him a point of view that allows him to share his culture and its history from an understanding that is uncommon. Dave is passionate about reclaiming his culture and sharing it with you.

**We protect the health of all
Canadians
www.ciphi.ca**



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tous les Canadiens
www.icisp.ca**

In Memoriam—Daniela Cmirl

Daniela Cmirl was born in Prague Czechoslovakia (Czechia) and fled in her late teens to Australia in 1968. She worked as a nurse in New South Wales and in 1977, she immigrated to Richmond BC with her husband and young son to start a new life in Canada. Her second son was born soon after.

With her previous background in nursing, she entered the Environmental Health program at BCIT and graduated in 1987. She began working for Boundary Health Unit as a Public Health Inspector with Bill Rogers as Chief Inspector. She enjoyed working in the Delta area where some operators still remember her. She was a fair, compassionate, and dedicated inspector and made good friends at work. She was always smiling and looking after everyone else. Despite leaving public health in 2006 due to illness, Daniela maintained a positive outlook on life, her great sense of humour, and a keen interest in science, the environment, politics, and the world.

Daniela moved to Vancouver Island in 2018 and said she had never been happier, surrounded by her family and nature. She kept her sharp intellect and never forgot her friends from work. Her sons helped her to keep up with technology so she could stay current with the news and keep in touch with others. She had many hardships throughout her life, but always showed strength, courage, and resilience, including while living with cancer for several years. She passed away peacefully at home on January 25, 2023.

Daniela was a remarkable person and a joy to work with. She is dearly missed by her family and friends.



Daniela (left in both pictures) at a surprise party put on by colleagues Stuart and Carolynn (right in both pictures)



In Memoriam—Edna Christine Nagy (Johnson)



It is with great sadness and heavy hearts that our family announces the passing of Chris Nagy (Johnson) on May 4, 2023, in Vancouver, surrounded by her family in the comfort of her home. Predeceased by her parents, Vera and Erling Johnson, she will be lovingly remembered by her husband, Gene, son James, daughter Sue, granddaughters Jessica and Nico, and great-grandsons Ben, Jamie and Noah.

‘Chrissie’ was born in Nelson, BC, in 1946. She moved to Nakusp, where she attended K to 12, graduating from Nakusp High School. During that time, she was active in Canadian Girls in Training (CGIT) group, making lifelong friends.

In 1965, she met Gene while playing pool at the Green Door Café. This encounter led to a marriage in 1966, and James was born the follow

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In Memoriam—Edna Christine Nagy (Johnson) continued. . .

ing year, and Suzanne following in 1978.

The family moved to Vancouver in 1968. Chris graduated from BCIT in 1971 in Public Health – Environmental Technology and became one of the first female Public Health Inspectors with the City of Vancouver.

In 1992 the family moved back to Nakusp, where Chris was active in the Arts Council and Community Services. The family returned to Vancouver in 2014.

Chris was a lifelong learner, completing a BA in English in her 50s, a diploma in Fashion Design in her 60s and a Level 5 Canadian Academy of Music in piano and theory in her 70s. Chris was an expert soap maker and passionate seamstress.

A green burial and memorial service was held on May 12, 2023 at Heritage Gardens in Surrey.

Obituary courtesy of Dan Nicholson, Publisher, Valley Voice News, New Denver, B.C.

Words from a friend:

Chris was a wonderful, multitalented person and an exceptional EHO. It was so supportive and wonderful to have her as a work partner and I learned a lot from her. Chris was not only a great Health Inspector but she was also multitalented with many amazing skills such as soap making, interior decorating, and sewing. Chris decorated many beautiful houses both in Vancouver and up at Nakusp where she also was a Health Inspector. In addition to the wonder times that I spent with Chris, my husband Roy and I also shared evenings with Chris and Gene at blues/jaz spots in Vancouver as that was also one of her loves and Roy and I really enjoyed those evenings with Chris and Gene. She is certainly missed.

Ginny Jorgensen.

In Memoriam—Andrea Hall



It is with profound sorrow that we announce the passing of Andrea Marie Cecilia Hall, who peacefully departed from this world on Thursday, June 22, 2023, after a year-long battle with cancer. She was 64 years old. Andrea was born on September 6, 1958, in Victoria, B.C., to her loving parents Gordon and Kathleen Hall. She was the fifth of eight children, and her presence brought immense joy and warmth to her family.

Completing her education at Mount Douglas High School, Andrea continued to pursue her passion for public health, earning a diploma from B.C.I.T. Her career as a dedicated Public Health Inspector in the greater Victoria area left a lasting impact on the community she served.

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In Memoriam—Andrea Hall continued. . .

Andrea was a devoted mother, and her memory will forever be cherished by her beloved children, Nathan (Jenna) D'Arcy, Winston (Alice) D'Arcy, and Katie Hall, as well as her adoring grandchildren, Morgan, Lynden, Josiah, and Julia, who held a special place in her heart. Andrea will be deeply missed by her surviving siblings, her sister Therese Bullin (Stewart Bullin), her sister Kathleen Hall (Don Benka), and her sister Genny Williams (Gord Williams).

Beyond her professional accomplishments and devotion to family, Andrea found joy in preparing meals for loved ones, tending to her garden, and embracing all that life had to offer.

She was preceded in death by her parents, Gordon and Kathleen Hall, her sister Maura Bourdon, and her brothers Gregory and Christopher. She also leaves behind dear friends, and a host of individuals whose lives she profoundly touched.

A funeral mass was held at St. Andrews Cathedral on June 29 followed by a memorial gathering at Royal Oak Burial Park. The reception was held at McCalls in Royal Oak.

The Times Colonist June, 2023.

Update from EOCP

Emergency Response, Contingency Planning, and YOU

Kalpa Solanki CPHI(C) BSc MBA and Chandana Sundar BTEch MEng

Environmental Operators are responsible for providing clean drinking water and effective wastewater management to our communities. In the event of fires, floods, pandemics, or other emergencies, these Operators need to work even harder to ensure safety of public health and the environment.

The Environmental Operators Certification Program (EOCP) recognizes the vital role of emergency planning for facilities in British Columbia. As an organization dedicated to promoting excellence in environmental operations, the EOCP understands the importance of preparedness in safeguarding the environment and public health during emergencies. To this end, we are working with the Ministry of Health to help promote the new [Guide to Emergency Response and Contingency Plans for Water Supply Systems](#). We have also added supportive functionality to the EOCP's Customer Relationship Manager (CRM) for Emergency Response and Contingency Planning (ERCP):

- Certified Operators can volunteer to help neighboring communities facing emergencies by making themselves 'available' on the CRM.
- In case of an emergency, the EOCP can then generate a report of Operators indicating the area they are located in, their certifications, and their contact information, for quick response and deployment.
- Facilities with Emergency Response and Contingency Plans can upload their plan to their Facility's profile on the CRM to demonstrate compliance with the requirements in the Drinking Water Protection or Municipal Wastewater Regulations.



To make yourself 'available': log into your profile on the CRM, click on the **Action** tab on the right, and then under **Relationships**, choose **Available for Emergency Response Team**. This CRM upgrade applies to Operators with

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Emergency Response, Contingency Planning, and YOU continued. . .

SWS, SWWS, WT, WD, WWC, WWT, and SCS certifications. The certifications will automatically populate the reports that are generated if and when the need arises.

Please also review the Guide to Emergency Response and Contingency Plans (ERCP) for Water Supply Systems to support BC water suppliers to develop and implement an ERCP, as required by the Drinking Water Protection Act (DWPA) and Regulation (DWPR): <https://tinyurl.com/ERCPWSS>

Collaboration is a key aspect of Emergency Response and Contingency Planning, through which information and resources can be shared, best practices can be developed, and mutual aid networks can be established. ERCP for the water and wastewater sectors is essential to protect public health, the environment, and the integrity of these critical infrastructure systems. The new functionality in the CRM will for rapid deployment of appropriately trained Operators...and faster response means faster recovery.

This is but a first step in the process. We hope to have a lot more resources in place, and will continue working with provincial ministries to effect some significant changes over the next year.

News from BCIT



BCIT Environmental Public Health (EPH) is launching a *Learning Lunch Hour* during Environmental Public Health Week this coming fall!

The *Learning Lunch Hour* is a virtual space that connects anyone interested in environmental public health with EPH professionals and experts. Providing a comprehensive overview of the various aspects and roles within the field, the *Learning Lunch Hour* aims to foster an environment of shared learning and professional growth.

The first online Zoom session will be held on **Wednesday, September 27th from 11:30 – 12:20 pm** and will be held on the last Wednesday of every month of the school year.

Look for info on how to join on bcit.ca/enviro-health

If you are interested in being a speaker, please contact vkarakilic@bcit.ca or tabraham@bcit.ca



—
EDUCATION
FOR A COMPLEX WORLD.

Canadian Institute of Public Health Inspectors 87th National Annual Educational Conference



2023
National Annual
Educational
Conference



Conférence nationale
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annuelle

KEYNOTE SPEAKER:

Alain Bossé, The Kilted Chef



17-20

**September 2023
Saint John, NB
Delta Hotel by Marriott Saint John**



Alain Bossé, also known as the Kilted Chef, has travelled the world from kitchens to convention centres sharing his expertise and love for buying and eating local ingredients with people near and far. With his signature tartan kilt, proud Acadian heritage and undeniable flair for cooking with local, he has earned a reputation as Atlantic Canada's culinary ambassador.

Chef Alain has cooked for global dignitaries and has worked in kitchens and on event stages alongside top chefs from around the world. He firmly believes that if you live local, then you should buy local. For more than 10 years, Alain has promoted local commodities such as lobster, mussels, apples and wild blueberries to name a few. His travel has included trips across South America, North America, Europe and Asia too, offering enlightening and entertaining presentations. Alain also runs a busy consulting business where he helps restaurateurs and producers. Alain has been a frequent guest instructor at culinary schools where his lectures focus on "the 101 of lobsters and mussels", which educates students on the use of sustainable Atlantic Canadian seafood. Chef Alain is also a frequent guest on radio and TV, a prolific recipe creator, food writer and cookbook author. He also offers private group cooking lessons and culinary experiences at his farm in Nova Scotia. Chef Alain is not just a food expert; he is a food industry expert whose experience in the kitchen and with senior management roles in the food & beverage industry allows him to share his expertise on the beauty of food and the business of food.

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The objective of this newsletter is to keep the members of the BC Branch and other colleagues informed of the local and national events that are of interest and importance to them.

The views, comments, or positions of the BC Page are those of the Editorial Team or the author and do not necessarily reflect those of either the BC Branch or the Canadian Institute of Public Health Inspectors.

The Editorial Team reserves the right to edit material submitted, solicited or unsolicited, for brevity, clarity, and grammatical accuracy.

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