



Veterans' Association
Royal Canadian Mounted Police
Prince Edward Island Division



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MINUTES – April 18, 2017

Richard MacAulay, the Director for Kings County, organized a lunch meeting with a guest speaker at the Lot 45 Pub & Eatery in Souris on Tuesday, April 18, 2017.

Attendance: Fred Foster, Ian and Mary Gemmell, Royce Greene, Jean Hender, Jack and Jean Jans, Fred Lynch, Ernie MacAulay, Richard and Lynda MacAulay, Ben MacConnell, Heather MacDonald, Ray and Kathy McCormack, Mike and Paula O'Neil, Ian Oland, Llew Robinson, Bobbi Smith, Peter and Pam Sorensen, and Paul and Sharon Stetson. Regrets were received from: Ruby Burns, Frank Dolan, Damien Dunsford, Harold Hodgins, Paul MacDougald, Bob Moffatt, Phil Pitts, Wayne Schleyer, Derek Smith, and Chuck Snow.

Guest Speaker: Maureen Hanley, co-owner of Navigate Food Safety Solutions [www.navigatefoodsafety.com], a native of the Souris area, gave an interesting and dynamic discussion of the activities of her firm. The firm is headquartered in Montague, PEI and operates globally providing audit readiness, food safety culture, regulatory compliance, and training and coaching of firms operating in the food industry. Contrary to popular belief, she noted that most food, even that sold by giant retailers, is manufactured in relatively small-scale plants. It is a challenge for such operations to understand and comply with the regulations promulgated by the U.S. Food and Drug Agency and the Canadian Food Inspection Agency and most companies don't depend on government regulation but adhere to one of the five global food safety standards. Her firm developed a means of simplifying the process so that, at the plant level, every person understands the standards and knows what has to be done to be in compliance. Navigate has copyrighted a process to assist food manufacturers to become compliant with the applicable standard(s) and their personnel attend at plants to train and coach employees. They have an online version of their process which will be available on June 1, 2017. She also discussed other encouraging initiatives which are taking place at high levels of the North American food industry. She noted that 48 million people suffer from food insecurity in North America while 760 football fields of mostly fresh food are wasted every year. There are initiatives underway to redistribute this food to those with insecure access to food. She pointed out that some of this waste is due to meaningless 'best before' and 'expiry dates' on many food items. She pointed out that 'peak freshness' dates are merely marketing ploys to generate more sales. Some jurisdictions are working on a regulatory regime to make such dates more meaningful and consistent. She also noted that apps are being developed to identify means to get food that would otherwise be wasted into the hands of those with food insecurity. She discussed the issue of ingredients labelling and noted that presently some of the sugar content of foods is being listed in several sources of sugar which is potentially misleading to the consumer. Future regulations will likely require a prominent label (such as a 'STOP' sign in various colours depending on the degree of hazard) for the three high-risk ingredients of sugar, salt, and fat be placed on food items and all of each high risk ingredient be grouped as one entry so that consumers can readily ascertain the total content of each in the food product. Ms. Hanley responded to a number of questions from the attendees and the president thanked her for the presentation.