

FOOD SAFETY & REGULATION

2027 AGENDA AT A GLANCE



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DAY 1 Tuesday, April 6, 2027

General Theme: Traceability, Rapid Response & Food Safety from Farm to Fork

7:30 AM	Registration & Networking Breakfast Connect with FSQA peers and prepare for the day ahead
8:20 AM	Opening Remarks from the Chairperson Get oriented so you can make the most of today's sessions
8:30 AM	Opening Keynote: From Farm to Fork Understand food safety across Canada's supply chain
9:00 AM	FSQA Directors Panel: Food Safety, Unfiltered Hear what is really on the agenda for Canada's FSQA Directors
9:30 AM	Speed Networking Build meaningful connections and exchange ideas with industry peers
10:00 AM	Industry Expert: Follow the Chain Get traceability-ready before FSMA 204 forces your hand
10:30 AM	Refreshments Break & Exhibitor Lounge Attend vendor demos and consult industry experts

	Track A: Farm (From Soil to First Cut)	Track B: Factory (Made, Packed, Moved)	Track C: Fork (Served & Sold)
11:00 AM Case Studies	Safe to Harvest: Stay compliant in every market as the rules shift	One Line, Two Products: Validate changeovers to stop allergen cross contact	One Kitchen, Many Brands: Manage cross-contamination risk in a shared ghost kitchen
11:30 AM Industry Experts	Reading the Water: Use real-time sensors to catch contamination before it reaches the crop	Minutes, Not Days: Replace multi-day waits with rapid site testing to keep your line moving	Beyond the Clipboard: Replace paper logs with digital food safety checks in real time
12:00 PM Panel Discussions	The Traceability Divide: Examine why sheep and goats are moving on traceability while cattle isn't	Interprovincial Meat Trade: See where the new rules land	Under the Magnifying Glass: Review one year of front-of-pack labelling in practice

12:30 PM	Networking Lunch & Exhibitor Lounge Visits Meet speakers and swap ideas on the latest industry issues
1:30 PM	Exhibitor Lounge Visit booths, test drive new technology and source expertise

1:45 PM Workshops	Green Light, Red Flag: Decide when it's safe to harvest with only half the data	The Escalation Call: Practice the line between a logged deviation and a full hold	Signal or Noise: Triage a single complaint before you know if it's a pattern
2:30 PM Industry Experts	Beating the Clock: Protect produce in the critical hours after harvest with cold chain technology	The Safe Zone: Take manual handling out of your highest-risk areas with automation	The Vendor Check: Keep every supplier in your network audit-ready with verification software
3:00 PM Panel Discussions	The Risk Map: Assess environmental contamination sources before they reach your crop	The Genetic Trail: Trace every positive back to its source to determine reoccurrence risk	The Claims Test: Understand the crackdown on supplement and energy drink claims

3:30 PM	Refreshments Break & Exhibitor Lounge Attend vendor demos and consult industry experts
4:00 PM	Panel Discussion: A Second Set of Eyes Explore where computer vision catches contamination and defects human inspection misses
4:30 PM	Fireside Chat: Behind the Brand Learn what food safety leadership looks like at a national scale
5:00 PM	Closing Keynote: The Intersection of AI & QA Examine how AI is changing quality assurance
5:30 PM	Closing Remarks & Networking Drinks

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DAY 2 Wednesday, April 7, 2027

General Theme: Food Safety Culture, Fraud Prevention & Audit Readiness

7:30 AM	Registration & Networking Breakfast Connect with peers and prepare for the day ahead
8:20 AM	Opening Remarks from the Chairperson
8:30 AM	Opening Keynote: May Contain Go inside Canada's role in the new global allergen labelling standard
9:00 AM	Panel Discussion: When No One's Watching Build one food safety culture across farm, factory and fork
9:30 AM	Industry Expert: Trained and Tracked Track staff food safety training and certification status across every location
10:00 AM	Refreshments Break & Exhibitor Lounge Attend vendor demos and consult industry experts

	Track A: Farm (From Soil to First Cut)	Track B: Factory (Made, Packed, Moved)	Track C: Fork (Served & Sold)
10:30 AM Case Studies	Proof of Origin: Protect a product's authenticity from fraud and mislabeling at the source	Caught on the Line: Catch ingredient fraud that slips past receiving and surfaces mid-run	The Last Check: Detect mislabeling and substitution before the consumer does
11:00 AM Industry Experts	Audit Ready: Manage farm certification and audit readiness in one place	From Sample to Result: Keep every lab sample and result traceable end to end	Early Warning: Catch pest activity in retail and foodservice spaces before it's visible

11:30 AM	Roundtables
Roundtable A	Meat processing at scale, catching food-borne illness at the source, climate-driven contamination risk, cannabis cultivation compliance, microplastics testing with no threshold
Roundtable B	Nutraceutical and functional food standards, co-manufacturing and private-label accountability, staffing turnover and training retention, beverage and functional drink risk, consistent GFSI certification across plants
Roundtable C	US-Canada import/export traceability readiness, third-party delivery and temperature control, self-serve retail risk, menu and nutrition claim accuracy on delivery apps, consumer-facing recall communication

12:15 PM	Networking Lunch & Exhibitor Lounge Visits Meet speakers and make connections that last beyond the conference
1:15 PM	Exhibitor Lounge Visit booths, test drive new technology and source expertise

	Track A: Farm (From Soil to First Cut)	Track B: Factory (Made, Packed, Moved)	Track C: Fork (Served & Sold)
1:30 PM Case Studies	The Closed Loop Risk: See why water treatment tuned for crop health can still miss human pathogen risk	Even Dose: Catch content uniformity failures that pass bench-scale testing and surface at scale-up	Under Contract: Catch vendor food safety gaps that pass the annual audit and surface between visits
2:00 PM Industry Experts	Between Cuts: Sanitize the knives, bins and totes that touch every harvest	Buying Time: Extend safe shelf life with packaging technology, without changing the product	Behind the Barcode: Turn compliance records into your best case for customer trust
2:30 PM Fireside Chats	The Fourth Generation: Balance generations of farming tradition with modern regulation	Both Sides of the Wall: Learn the secrets to leading both the plant floor and the in-house lab	Managing a National Recall at Retail: Navigate the first 48 hours that decide how a recall plays out

3:00 PM	Refreshments Break & Exhibitor Lounge Attend vendor demos and consult industry experts
3:30 PM	Presentation: The New Benchmark Understand what's changed in GFSI requirements and what it means for your next audit
4:00 PM	Closing Keynote: The Long Horizon Look at the next decade of food safety and what most organizations aren't ready for
4:30 PM	Closing Remarks
4:40 PM	Conference Adjourns Until 2028