

**Alberta Agriculture and Rural Development**  
**Food Safety and Animal Welfare Division**

**Food Safety Specialists Contact List**

<b>Location</b>	<b>Name (last, first)</b>	<b>Area of Expertise</b>	<b>Phone Number</b>
Airdrie	Baker, Claude	HACCP, food safety systems, pasteurization (Vat, HTST, UHT), dairy processing (fluids, cultured products, ice cream), egg processing (washing, grading, packaging)	403-948-8523
Airdrie	Chiu, Bonnie	Grant program administration, food safety systems, GMPs, prerequisite programs, meat processing, HACCP	403-948-1524
Airdrie	Frank-Ruediger, Monika	HACCP, food safety systems, auditing, GMPs, prerequisite programs, allergens, recall, bakeries, confectionary, vegetable, spices, pasteurization (HTST), other food products	403-804-7370
Airdrie	Miller, Mark	HACCP, prerequisite program documentation, food safety systems, slaughter, meat processing, sausage	403-852-8522
Calgary	Futz, Janice	Allergens, HACCP, food safety systems, auditing, slaughter and meat processing, ice cream, confectionary, bakeries and several other products	403-422-0406
Edmonton	Kumar, Pramod	Grant program administration, HACCP, food safety systems, crop production-pulses, vegetables and fruits, supply chain	780-638-3690
Edmonton	Nguyen, Son	Poultry/red meat slaughter and processing, HACCP, general food safety	780-913-1444
Edmonton	Sawka, Kelly	HACCP, food safety systems, food safety certification, auditing, meat processing, bakeries, ingredient blending, some vegetable processing	780-415-4513
Lethbridge	Comeau, Kimberly	HACCP, GMPs, ISO, FSEP, and NSF. Meat, dairy, herbs and fruit processing.	403-381-5114
Lethbridge	Smith, Kevin	HACCP, development and auditing of food safety systems, dairy processing (cheese, whey powder, skim milk powder), red meat and poultry slaughter and processing	403-381-5114
Edmonton	Sarac, Jeannette	Supervisor	780-644-2371

Revised: 2015-01-05