



October 2001 DIGEST

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WORKPLACE HEALTH & SAFETY

Register Sept – Dec 31 Contact Ken

FOOD SAFETY

Premises, Transportation & Storage, AND Equipment
Oct. 16-18 Edm.
Oct. 30-Nov 1 Calgary

FCPMC/AFP

Recall Workshop
Nov 13
Calgary

BUSINESS PLAN MEETINGS

All members welcome
8:30-10:30am
Oct. 4 Leth.
Oct. 10 Calgary
Oct. 25 Edm.
Register with Mel

PROCESSING FOR SUCCESS

November 1
Leduc Centre
(See article)

FANCY FOOD SHOW

January 2002

AFPA gratefully acknowledges mission funding support from Agriculture & Agri-Food Canada & the Agriculture & Food Council of Alberta

AFPA

780-444-2272
403-201-3657
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FEASTIVAL: ANOTHER SELLOUT!

1300 guest enjoyed Alberta's bounty from 24 establishments & raised \$7600 for the Stan Ballard Fund for apprentice chefs. Lt. Governor Lois Hole & Deputy Premier Shirley McLellan graced the event.

NEW BUSINESS PLAN MEETINGS

The board & staff have worked hard to outline a vision for the future & the services & benefits for our members as part of that vision. The final plan will be in place for the beginning of 2002 membership. To help keep us on track, we need to hear from you at our regional meeting (dates in 1st col.). A copy of the draft may be found at www.afpa.com/abo/member.shtml. Register with Melody at 403-201-3657 x21 or melody@afpa.com.

FOOD RECALLS: ARE YOU READY? Nov 13

AFPA is partnering with the Food & Consumer Product Manufacturers of Canada (FCPMC) to present a product recall workshop. Product recalls are a shared responsibility between all partners in the food supply chain. Industry participants will gain a thorough understanding of their role in rapid & efficient recall. Participants will learn how to effectively implement a recall strategy, including:

- Understanding the roles of each member of the supply chain, as well as CFIA
- Development of systems to facilitate identification & retrieval of product
- Identification of potential problems through the HACCP approach
- Drafting & distribution of communications
- Determination of the ultimate disposition of recalled product

Speakers from CFIA, local manufacturers & retailers will present their experiences in dealing with food recalls. Practical tools will be provided to assist participants to customize their own recall plan. Funding from the Canadian Food Safety Adaptation Fund permits the workshop to be offered at a low price of \$50/participant, which includes a copy of the *Supply Chain Food Product Recall Manual*. Registration info is available from jyoti@afpa.com or www.fcPMC.com.

NEW COST SHARING RULES, JANUARY 1, 2002

New rules will be in place (see attached). Changes include: selected activities across Canada now eligible; max. project size \$10,000; cost sharing ratio 50% for members. A new application package will be mailed to you this Fall; however, begin your planning now!

\$ SAVINGS THRU WORKPLACE HEALTH & SAFETY

Without a proper health/safety program, you could be:

- Missing out on WCB financial incentives worth thousands of dollars a year
- Incurring higher costs than your competitors because of higher accident rates. Higher accident rates directly increase your WCB premiums. Your indirect costs can be ten times as high as your increased premiums due to time off from work for injured employees, employee retraining, equipment downtime, & product reworking.
- Facing much higher employee turnover. Employees have plenty of choice with today's tight labour market.

Have you demonstrated your commitment to them through your health & safety system?

- Under the Good Food: Prepared With Pride symbol, AFPA members are demonstrating their commitment to safe, high quality products produced by highly skilled workers. Do you have the due diligence in place to verify this claim? Contact Ken to register.

Winter International Fancy Food & Confection Show January 2-22, 2002 San Francisco

Organized by the National Association of Specialty Food Trade. Expected to feature 850 American & 400 foreign exhibitors & 25,000 qualified buyers from over 50 countries. www.fancyfoodshow.com. Contact Arnold.

HAVE A NEW MEAT PRODUCT IDEA? Nov 1

Alberta Pork, Leduc Center & AFPA are hosting a seminar to outline services available to anyone interested in bringing ideas to market (a focus on meat based products). Speakers will discuss product development & packaging, marketing, financial assistance & share their experiences. Registration is \$49. Contact Dave Old (AB Pork) 403-256-2764, dave.old@albertapork.ca

JOIN THE AFPA FOOD SAFETY TEAM!!

AFPA has an opening for a food scientist. The ideal candidate will have an undergraduate degree in Food Science or a related field & 5–10 yrs industry exp. in food safety & HACCP implementation as well as experience in laboratory analyses & nutritional labelling. We are looking for a self-starter who can contribute to the team in their preparation & delivery of client based technical support. Submit your resume to jyoti@afpa.com or fax 403-201-2513 by Oct. 15. Find more info. regarding AFPA's food safety training & development programs at: www.afpa.com.

WELCOME NEW AFPA MEMBERS

- ❖ Alberta Bison Commission 780-986-4100
- ❖ Food Process Engineering Ltd. 403-309-8828 engineering services from concept through construction.



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www.agric.gov.ab.ca/afsccommercial

AFSC COMMERCIAL
capital, connections and ideas that bring results

New cost sharing criteria for funds from Alberta Agriculture, Food, and Rural Development

Beginning January 1, 2002, members will see a number of changes to the criteria for eligible activities for this funding.

The funding is intended to support growth of individual processors in sharing the risks of introducing new products or in entering new markets:

- The emphasis for cost shared funding shall be on development and reducing risk in undertaking growth oriented activities, in general, on-going activities will not be supportable.
- Cost shared support for development of new markets shall include markets within all of Canada. Activities to develop new customers (eg. a new retail or foodservice customer) and developing a new market segment (eg. Taking a foodservice product into retail).
- On-going activity in existing markets is ineligible – examples include consumer advertising or in-store demos in an existing market for an existing product
- Selected activities in relation to introduction of a new product will be eligible. Line extensions are generally ineligible. New portion sizes for a completely new market segment such as a foodservice size pack would be. New flavours do represent a new product.
- The costs of consultants to assist in new market penetration and/or new product development is eligible (eg. The cost of a chef to develop a recipe) will now be eligible.

Contact Melody in Calgary or Ken in Edmonton for more information or questions/concerns.

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