



FOOD SAFETY:

Back To Basics –
Processing Food
Safely
Feb. 23 Calgary
April 4 Edmonton
April 27 Lethbridge

HACCP I Feb. 27-
28 Calgary

HACCP II March
13-15 Calgary

Certified HACCP
Auditor – ASQ
May 2-4 Calgary
(reg form attached)

**Consumer Food &
Eating Trends**

Feb 22 Calgary
780-980-4226 or
daylin.breen@gov.ab
.ca

**AFPA AGM &
Industry Builders**

Award!

June 6 Edm

AFPA Golf Classic

June 7 Jagare Ridge
Mark your Calendar
& registration info to
follow shortly

AFPA Calgary
P 403-201-3657
F 403-201-2513

**AFPA
Edmonton**
P 780-444-2272
F 780-483-7590

info@afpa.com
www.afpa.com

**AFPA HOSTS SUCCESSFUL MEAT
INDUSTRY CONFERENCE IN RED DEER**

On January 31st AFPA's Meat Industry Committee & committee chair Dennis Ranger hosted more than 50 provincial abattoir owners & AB gov't reps as the director of the Ontario Independent Meat Processors Laurie Nicol presented the group with a report on Ontario's program to implement their HACCP Advantage program within the provincially licensed abattoirs in Ontario. Laurie was accompanied by Tony Facciolo, owner of Holly Park Meat Packers & Robert Giguere, plant manager for T&R Sargent farms. Holly Park slaughter lamb, veal & beef while Sargent Farms is the largest provincial poultry plant in Ontario. Dr. Bob Holowaychuk, Acting Branch Head, Meat Inspection spoke to the audience about Alberta's new program & related it to the Ontario experience.

The attendees participated in an afternoon workshop to identify the lessons learned from the Ontario experience & the issues they raised regarding the implementation of the new meat facilities standard & the AB HACCP Advantage program. Dr. Holowaychuk indicated that although the implementation of the new meat facilities standard would be mandatory for all provincial abattoirs the implementation of a full HACCP program in the plants would be optional. The workshop developed specific recommendations on how the gov't could assist the abattoir owners to gain some economic benefits from the program's implementation to offset the additional costs the program will incur at plant level.

The program was made possible in part with the financial assistance of CARD & the Agriculture & Food Council.



SKILLS DEVELOPMENT INITIATIVE (SDI)

The initial surge of year 4 proposals has died down a little but there continues to be strong interest in the program. Remember we cannot reimburse expenses for training we learned about after the fact.

**ATTACHED ARTICLES YOU WON'T
WANT TO MISS...:**

- o Food Safety Training Courses - How to Choose the Right Option for Your Organization, You & Your Employees

MEAT SECTOR – STANDARDS FOR TRAINING

On February 6, Praxis presented the results of the training survey to the Meat Sector Standards for Training Committee. Both the committee & the representative from Apprenticeship & Industry Training agreed that there was enough industry support to move to the next step in the process for certifying meat cutting as a voluntary designated trade. They also agreed that they needed a little more info from industry & the next priority should be to develop the standards. Both of these tasks will start right away. More info is available at www.afpa.com/hr under the projects tab near the top of the page.



**Health & Safety –
AFPA Your Certifying Partner**

2006 Spring/Summer Courses

<http://www.afpa.com/env/>

Program Building – Mar 6 Calgary
Mar 9 Edmonton

**Roles & Responsibilities for Managers &
Supervisors** – Mar 16 Calgary; Mar 20
Edmonton

Hazard Assessment Mar 17 Calgary; Mar 13
Edmonton

**FOODSAFETY & QUALITY
Upcoming Courses**



**Back to Basics – Processing Food
Safely (formerly FoodSTEPS)**

Feb. 23 in Calgary
April 4 in Edmonton
April 27 in Lethbridge

HACCP I Feb. 27, 28 Calgary
HACCP II March 13-15 Calgary
Allergens April 5, 6 Calgary
**Certified HACCP Auditor (ASQ) May 2-4
Calgary (registration form attached)**

Registration info is available on the web at
<http://www.afpa.com/snq/train.shtml> or email
admin@afpa.com



MULTI-TEMPERATURE DISTRIBUTION CENTRES

- Dry, Cooler, Freezer & Deep Freezer
- Calgary, Saskatoon & Winnipeg
- Order Fulfillment & Case Picking
- RF, EDI & Barcoding
- Delivery to most points in Western Canada
- Food Safety Programs – Pest Control, HACCP, CFIA
- Date Code Rotation & Tracing

www.westco.ca
 info@westco.ca
 (204) 475-5570



"...serving the global food industry."



PREDICTABLE FUTURES INC. **The Business Family Centre**

Predictable Futures is a company with a passion for families in business & we strive to help business families create more than just an estate plan but we also help them ensure that throughout the succession process they build & maintain healthy & successful family relationships.

www.predictablefutures.com

GROWING A BUSINESS? **NEED CAPITAL?**

If you operate an Alberta-based, agri-business, agri-processing business or small business, AFSC can create a custom financial package for:



1-800-661-3811
AFSC.Commercial@AFSC.ca
www.AFSC.ca

THE POWER WITHIN FOR WOMEN **February 28, 2006 Calgary**

We are proud to offer you an exclusive advance corporate benefit to attend the 2006 Power Within for Women. You will have a once-in-a-lifetime opportunity to learn from some of the world's most influential achievers, their key strategies for creating measurable & lasting

results in your career, business, health & relationships...all in one day, live and in person!

- Suzanne Somers "Self Empowerment: Maximize Professional & Personal Goals",
- Bianca Jagger "Leadership: One Person Can Make A Difference",
- Christiane Northrup, M.D. "Mother-Daughter Wisdom Creating a Legacy of Physical and Emotional Health",
- Loretta LaRoche "Stress Management Life is Short – Wear Your Party Pants!",
- Lynne Cox "Improve Performance: Conquer Your Fears",
- Irshad Manji "Raising the Bar Challenging Conventional Thinking"

A limited number of tickets are being made available to **AFPA** members & guests on a first come, first served basis! Click here now for the member rates.

[http://www.powerwithin.com/pdf/AFPA Calgary y-sk.pdf](http://www.powerwithin.com/pdf/AFPA%20Calgary-sk.pdf) These tickets will be available at a special rate of \$189 (a \$106 discount from the regular rate of \$295). They will be available on a first-come, first-serve basis & will sell-out very quickly so please call now.

TO ORDER YOUR TICKETS:

1. Call Scott Kavanagh Toll Free, 1 866 994 2555 ext. 227 to take advantage of the discounted price mentioned above. (All orders received AFTER the dedicated blocks of tickets are sold-out will be at the regular rate). Group Rate * Purchase 5 tickets and receive the 6th complimentary.
2. Be sure to ask for ext 227 & let Scott know that you are calling for the **AFPA** member rate. (Visa, MC or AMEX accepted)

Agriculture & Food Council **Call for Nominations**

Starting Feb 1 until March 1 we will be collecting names & biographical info from people interested in becoming a member of the Council for a 3-year term. Individuals can express interest directly or be nominated by peers from industry. For more info www.agfoodcouncil.com

<http://www.cfsan.fda.gov/~dms/transgu3.html>

Requesting an Extension to Use Existing Label Stock after the Trans Fat Labeling Effective Date of January 31, 2006

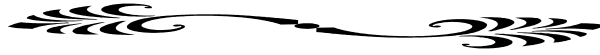


Welcome! NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!

- ✚ Longview Jerky Shop 403-558-3960 or www.longviewjerkyshop.com
- ✚ The Praxis Group 403685-8375 or www.praxis.ca Market Research; public consultation; surveys
- ✚ Trenton Cold Storage 780-378-3317 or www.trencold.com

For more info www.afpa.com/mem/directory.cgi



Hiring NEW Employees? Let AFPA help!

For many members, hiring new employees for the year continues to be a priority. We are working hard to identify, screen & provide AFPA members with choices for hiring workers. We have many talented workers who may be the candidate you are looking for. Contact either Mike or Karen (in the AFPA Edmonton Office) if you have any questions or if you would like to set up an appointment to meet.

ACCESSING THE CRUISE LINE MARKET

Breakfast Seminar - March 2, 2006

Greenwood Inn Calgary

Alberta Economic Development, Agriculture & Agri-Food Canada, Food Beverage Canada & the Canadian Consulate General in Miami

Donna.mauro@gov.ab.ca or 780-422-7103

The big EASY - WCB's new online services save you time & effort

WCB's online tools are great for tracking your claims costs & reporting performance, verifying the WCB status of your contractors & filing injury reports quickly & securely. In fact, last year we processed 1.4 million transactions online!

To help save you even more time & help you to manage your business we have added 3 new applications to our suite of eBusiness tools:

Employer Annual Return - A brand new online version is being piloted in 2006, which:

- Automatically calculates your tools for you.
- Customizes itself to your account.
- Lets you save your work in-progress.
- Has Built-in subcontractor account validation.
- Gives instant confirmation on receipt of your Return.
- Enables you to view or print your submission at any time.

Opening or re-opening an account - You can now fill out & submit applications entirely over the web.

Maintaining your account - Account maintenance tasks can now be managed online, such as:

- Revising your estimated worker earnings.
- Adding, maintaining or terminating Personal Coverage.
- Updating your operations and trade names.
- Changing your mailing address and contact information.
- Closing your account or industries.

For more info, go to www.wcb.ab.ca & click on **Online Services.**