



**Mr.  
Jack Trach –  
Klondike Foods  
Inc. our  
Industry  
Builder Award  
recipient – Join  
us to celebrate!**

AFPA Annual Meeting  
Industry Builder Award  
June 17 Edmonton  
Fantasyland Hotel  
registration  
<http://www.afpa.com/notesatt/00437-1.pdf>

### **FEASTival of Fine Chefs**

September 17, 2008  
Tickets are 95% SOLD  
OUT!  
Contract Melody in the  
Calgary office for more  
info.

**AFPA Calgary**  
P 403-201-3657  
F 403-201-2513  
100w, 4760-72 Ave SE  
T2C 3Z2

**AFPA Edmonton**  
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14916-128 Ave.  
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[info@afpa.com](mailto:info@afpa.com)  
[www.afpa.com](http://www.afpa.com)

### **FOODSAFETY & QUALITY**

We continue to offer in-house training. We have a 2 day course that combines HACCP I & II & is great for supervisors, production staff & QA. We can customize it to meet your facility's background & requirements.

For complete course schedule & registration:  
<http://www.afpa.com/snq/train.shtml>  
or [admin@afpa.com](mailto:admin@afpa.com).

Give us a call if you need assistance in getting started on HACCP, revising existing plans & programs or doing a GAP assessment to get you ready for HACCP Certification/Accreditation.

→ Food Security / Defense  
April 21 -22 & ½ day 23<sup>rd</sup> in Calgary

The instructor, Larry Wallace, is an informative & interesting speaker. He is part of the GFTC training team & this course is an incredible asset to the AFPA program. If you think locked doors, an annual "food security" meeting & a list of emergency contacts are sufficient, you WILL NOT think that after listening to Mr. Wallace's experiences in dealing with security at various levels in the industry. It is an eye opener! Food security will continue to be a growing part of your overall food safety program. We **strongly encourage you to attend**. This will be the only offering in 2008 in Western Canada.

### **Preventing Allergen Cross Contamination in Your Plant**

**May 28-29 in Edmonton**

Speakers will include the Canadian Food Inspection Agency & for the 1<sup>st</sup> time, reps from Health Canada, the Allergy Asthma Information Association & 3M Canada

Don't miss out on this great opportunity to hear from knowledgeable speakers about Allergens – testing for them, the regulations & requirements you may not be aware of, why they are a major concern for your consumers & how they can be properly controlled in your facility.



**Workplace Health & Safety**  
<http://www.afpa.com/env/>

*Partnerships*  
IN HEALTH AND SAFETY

Call Tom at 403-201-3657 x28 or email  
[tom@afpa.com](mailto:tom@afpa.com)

### **Upcoming Course:**

- Internal Auditor Training May 8 & 9 Edmonton & Calgary
- WHMIS Train the Trainer May 15 Calgary; May 22 Edmonton
- Internal Auditor Refresher (Re-Certification) May 28 Edmonton; May 30 Calgary



**AFPA Golf Classic  
June 18  
8am shotgun!  
Blackhawk, Spruce Grove  
Registration at:  
<http://www.afpa.com/notesatt/00430-1.pdf> or  
[melody@afpa.com](mailto:melody@afpa.com)**



**CONSIDER JOINING THE AFPA  
BOARD OF DIRECTOR? OR  
NOMINATE SOMEBODY YOU  
KNOW**

<http://www.afpa.com/notesatt/00438-1.pdf>

# Driven by Degree



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At Westco, you'll see the very best in multi-temperature warehousing technology. Our people are selected for their proven ability and our superior facilities are made to specifications defined by five decades of experience. You'll see that our family values of respect, reliability and superior service inspire us to keep customers competitive and relationships long-term. Our new corporate identity combines pride in Westco's accomplishments with the excitement of a future that is *Driven by Degree*.

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Winnipeg   Saskatoon   Calgary

*AFPA in partnership With*

**Alberta** Employment and Immigration

As we all know, election time always brings with it a number of changes.

We are pleased to advise that AEI's commitment to building partnerships with business & industry remains firm. Business & industrial employers in Alberta need to stay competitive while meeting the growing demands of a strong provincial economy. Building a better workplace that both attracts & retains a capable labour force is a critical key to business success. Our partnership team is a valuable resource available to help provide information on strategies for attracting & retaining workers, increase awareness of government services & resources, as well as provide labour market opportunities to both employers & job seekers.

Our partnership staff (located in Edm.), provide job matching & job referral services to any Albertans looking for work in our industry. As always we are eager to set up a time to come out & meet with you to discuss your staffing & retention concerns. Call either Mike Lakusta 780-444-2272 x222 or Tamara Duggan ext 224.



## Welcome New AFPA Members

Consider these companies when making your purchasing decisions!

- ✦ Alberta Pulse Growers 403-275-5330 [www.pulse.ab.ca](http://www.pulse.ab.ca) represents 4500 growers of dired peas, beans, lentils & chickpeas.
- ✦ Earth Water International 780-701-4141 [www.earthwater.ca](http://www.earthwater.ca) Bottled water with 100% of net profits to fund water aid programs.
- ✦ Farm 403-816-9811 Tapenades; pesto; terrines; pates; soups; sandwiches
- ✦ Greens Eggs & Ham 780-986-8680 Naturally produces odd, unusual & heritage health conscious products in a sustainable manner to add color, flavor & texture to plating.
- ✦ Jitterbee Inc. 780-937-7934 pancake product.
- ✦ Nutrilitycal 403-452-7355 [www.nutrilitycal.ca](http://www.nutrilitycal.ca)
- ✦ Sundalanda Farm 780-645-3012 Ostrich & blue honeysuckle bushes
- ✦ Tamak Manufacturing 403-703-9350 repackaged frozen fruit.

**For more info [www.afpa.com/mem/directory.cgj](http://www.afpa.com/mem/directory.cgj)**

# *Success in the workplace*

In 2005, Bowness Bakery workplace lost time claims were just over \$76,000.00. Zeenat Mohammed came to work at Bowness Bakery on Feb 1, 2006 & with the complete endorsement & full support of the President, introduced the Modified work program & the PIR Workplace Health & Safety standards. In the 1<sup>st</sup> year their dropped to just over \$9,000.00.

Bowness Bakery achieved their Certificate of Recognition (COR) in 2006 & in 2007 their costs dropped to just over \$800.

**“It’s remarkable what modified work can do for a company. At first, when modified work was introduced”. Zeenat says: “The employees were reluctant, as they felt they were not given a reasonable time to heal. After they became educated to the Modified Work Plan & how it also helps them to personally get back to work sooner &**

**get their health back to where it was prior to any injuries, they now insist on being on the modified work program. Implementing Health & Safety standards brought confidence to the employees & convinced them that that Bowness Bakery was making workers’ safety a priority & it was not just about production”.**

Bowness Bakery believes in Worker Safety & has taken strong measures to ensure their people are working in a safe environment & have also benefited by reducing their costs.

Success is measured in many ways & AFPA congratulates Bowness Bakery on being bold & by taking steps that created a number of benefits for their company.

GOOD WORK BOWNESS BAKERY we can all learn & realize the benefits from the PIR Program & the Modified Work Plan.

For more info contact: Tom Shindruk – 403-201-3657 x28 Email: tom@afpa.com