

## MARCH APRIL 2010 Edition

### FEASTival of Fine Chefs

September 22  
Tickets now on sale  
[melody@afpa.com](mailto:melody@afpa.com)  
<http://www.afpa.com/notesatt/00545-1.pdf>

Annual General Meeting & Industry Builder Award (Barry Mehr is our IBA recipient)

**June 16** Edmonton Marriot River Cree starting at Noon! Registration Info will be available soon!

Golf Classic – June 17 Cougar Creek 30 minutes West of Edmonton

NEW this year play texas scramble or play your own ball. For registration info: <http://www.afpa.com/notesatt/00550-1.pdf>

or contact [melody@afpa.com](mailto:melody@afpa.com)

**AFPA CALGARY**  
P 403-201-3657  
F 403-201-2513  
100w, 4760-72 Ave. SE  
T2C 2Z2

**AFPA EDMONTON**  
P 780-444-2272

[info@afpa.com](mailto:info@afpa.com)  
[www.afpa.com](http://www.afpa.com)

### GFTC HACCP I & II in Calgary

<http://www.afpa.com/notesatt/00534-1.pdf>  
[admin@afpa.com](mailto:admin@afpa.com) or 403-201-3657 x21

Last call to register **April 19-23**. Do not miss this opportunity!

*These courses will not be offered again in 2010 in Alberta.*

BRC / SQF implementation is based on HACCP Food Safety systems.

### Canada's eManifest is Coming!

#### Are You Ready?

Preparation & Compliance Workshops in Edmonton April 8

[http://www.iecanada.com/events/2010/Seminar/Cross\\_Canada\\_eManifest\\_2010.pdf](http://www.iecanada.com/events/2010/Seminar/Cross_Canada_eManifest_2010.pdf)

## WELCOME NEW AFPA MEMBERS

**Consider these companies when making your purchasing decisions!**

1. *Western Grocer Magazine* - Melanie Bayluk (204) 954 2085 X215  
[www.mercury.mb.ca](http://www.mercury.mb.ca) [Melanie@mercury.mb.ca](mailto:Melanie@mercury.mb.ca)
2. *Irving's Farm Fresh Ltd.* - Nicola Irving (780) 672 2787  
[www.irvingsfarmfresh.com](http://www.irvingsfarmfresh.com) Purebred Berkshire pigs & on-site meat processing facility (no slaughter).
3. *The Super Poly Partnership* - Curtis James (780) 462 4712 [www.superpoly.ca](http://www.superpoly.ca)  
Full line of high quality retail & commercial plastic packaging product.
4. *Brad Soliak Cooks* - Brad Smoliak (780) 893 1733 [www.bradsmoliakcooks.com](http://www.bradsmoliakcooks.com)  
Specialize in developing recipes/formulations for manufacturing processes.

### SQF (SAFE QUALITY FOOD) 2000 BRC (BRITISH RETAIL CONSORTIUM) IMPLEMENTATION

Do you have a customer requirement to implement SQF or BRC into your food safety program? And you don't know where to start? Don't be caught unprepared. Contact the AFPA Food Safety & Quality Team for assistance. We can assist you in developing & implementing these programs utilizing existing food safety programs in your facility. Our consulting fees are competitive & we have industry experience. AFPA can help you achieve new Global Food Safety standards to meet your customer requirements. Contact [sita@afpa.com](mailto:sita@afpa.com) or [jacci@afpa.com](mailto:jacci@afpa.com)

### MEAT, MEAT PRODUCT & DAIRY PROCESSORS

Are you interested in improving your existing Food Safety &/or Health & Safety programs? Do you need outside help to get it done? If so, contact AFPA – there is an opportunity to participate in a project that would enable you to receive consulting services free of charge & get you in a position to improve your markets & increase your customer base. Do not let this opportunity pass you by. We require is a letter of support indicating why you think this project is needed & how it could benefit you & the Alberta Livestock & Meat Industry. For more info contact Dave Cowley [dave@afpa.com](mailto:dave@afpa.com) or Sita Pietrzyk [sita@afpa.com](mailto:sita@afpa.com).

## **Workplace Health & Safety**

### **SECOR – for smaller employers!**

AFPA is offering a **new program** for small companies to have the opportunity to receive rebates on their WCB premiums. The program entitled Small Employer Certificate of Recognition (SECOR) is specifically designed to meet the application of training needs of smaller employers. If successful in implementing a health & safety management system that meets Partnerships standards companies are entitled to be issued a SECOR. This means companies are eligible for an automatic 10%-20% industry rate discount on their annual WCB premiums. This program is suited for employers with 10 or less employees.

### **SERVESAFE**

A **new course** now been offered to all companies that are food/beverages servers. This is an international certification course that trains & helps employees to understand all the information they need to have the ability to serve safe food & reduce any risks involved. Provincial regulations in the hospitality industry require 1 in 6 employees must be certified. If you are interested contact Dave Cowley in regards to setting up an in-house course or to enquire about dates.

### **HAZARD ASSESSMENT**

May 12 in Calgary; May 26 in Edmonton

If you require information about the above programs contact Dave Cowley at [dave@afpa.com](mailto:dave@afpa.com) or 403-201-3657 ext 28.

## **HUTTERITE COLLABORATION & CROSS CULTURAL TRAINING**

We have completed 2 "lunch & learn" sessions with food processors discussing the possibility of entering into business relationships with Hutterite Colonies. These sessions were well attended.

The next round of sessions is aimed at the Hutterite colonies to help them better understand the needs of processors & what is helpful when entering into a business relationship. We have had such interest in these sessions; we welcome processors who may wish to attend the sessions geared to teaching the colonies more about your world. It is a great opportunity to meet members of the Hutterite Colonies. Details below, lunch is provided.

**RED DEER:** Capri Hotel 3310 50 Ave - April 13, 2010 – 8:45 am – 1pm  
Free to attend!

**LETHBRIDGE:** Lethbridge Lodge, 320 Scenic Drive - April 14, 2010 – 8:45 am – 1pm  
Free to attend!

**RSVP to Joy Otto 403-380-1665 or Stephen Bevens at 403-329-2880**

*Funding support for this project provided by:*

**Agriculture & Food Council**  
*The Catalyst*

## **AFPA'S MEAT INDUSTRY CONVENTION & TRADE SHOW WAS A HUGE SUCCESS!**

Winners of the processed meat competition were announced at the awards banquet on March 13<sup>th</sup>. Twelve participating companies' competed for the Challenge Cup – highest point total in sausage & curing. The Challenge Cup winner was Riverside Packers who also took home the Cured Meat Aggregate award. Sausage Aggregate winner was Kastelen Sausage.

The Peoples' Choice Awards at the Friday night mixer featured 28 entries competing for best pepperoni, jerky & deli Tray. 150 ballots were cast & Rocky Mountain Meats was the winner of the Deli Tray category, Medicine Hat Meat Traders took home the best Jerky award & Longview Jerky Shop was our best Pepperoni award winner.

Thanks to all the exhibitors as well as Chris Giffen for organizing the competition. For complete highlights go to <http://www.afpa.com/opp/meatTS10.shtml>

### **SPECIAL THANK YOUS!**

This year's convention was held in conjunction with **Growing Forward's Livestock Welfare** initiative, a program which will allocate funds for provincially licenses meat facilities to develop & implement practice changes that benefit the well-being of livestock. Thank you to Growing Forward for their partnership!

Our Gold Sponsor the **Alberta Livestock and Meat Agency (ALMA)**

As well as

Alberta Pork; The Yes Group; West Coast Reduction; Unipac Packaging and JB's Sausage Maker Supplies

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## Implementing SQF 2000 Systems

May 6-7 Calgary, AB  
Glenmore Inn

You can find the details online

<http://www.gftc.ca/courses-and-training/course-details.aspx?course=GLB%2008> . The trainer is Jennifer McCreary of GFTC. AFPA members have to register through [melody@afpa.com](mailto:melody@afpa.com) to receive the special members' rate \$672/person a saving of \$75.

## Global Food Safety & Quality Benchmarked Standards - BRC

May 13-14 Edmonton

Details can be found on the GFTC website

<http://www.gftc.ca/courses-and-training/course-details.aspx?course=GLB%2009>.

AFPA members will receive the member rate for this offering but must register through [melody@afpa.com](mailto:melody@afpa.com) to receive the members' rate of \$730 a savings of \$81.



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