

MAY / JUNE 2010 Edition

FEASTival of Fine Chefs

September 22
Limited tickets still
available
melody@afpa.com

<http://www.afpa.com/notesatt/00545-1.pdf>

ANNUAL GENERAL MEETING & INDUSTRY BUILDER AWARD

REGISTER TODAY!

(Barry Mehr is our
IBA recipient)

June 16 Edmonton
Marriot River Cree
starting at Noon!
<http://www.afpa.com/notesatt/00553-1.pdf>

Afternoon workshops

Online food safety
training program

Marketing Matters

AFPA CALGARY

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

info@afpa.com
www.afpa.com

AFPA - Golf Classic – June 17 Cougar Creek 30 minutes West of Edmonton STILL TIME TO REGISTER!

NEW this year play Texas scramble or play your own ball. We invite all golfers skilled & recreational!

For registration info:

<http://www.afpa.com/notesatt/00550-1.pdf>

or contact melody@afpa.com

FRONTLINE HACCP Train the Trainer

*Bridge the culture & language gap when you communicate proper food safety practices to your workforce – **ONLY** offering this year!*

May 20, 21 CALGARY
Contact melody@afpa.com if interested

WELCOME NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!

1. Sunrise Berry Farms – www.sunriseberryfarms.ca Producer & processor of Saskatoon berries & rhubarb.
2. All Impact Foods Ltd. – 403-708-6722 Asian sauces.

AFPA meets with federal government policy officials on Product of Canada

On May 11th senior policy advisors from Minister Jean Pierre Blackburn's (Minister of State for Agriculture and Agrifood Canada) office made the trip to Calgary to meet with AFPA President Ted Johnston to discuss the current consultations the federal government and CFIA are conducting regarding the Product of Canada guidelines. Ted indicated to the visitors that Alberta manufacturers had been apprised of the consultation process and that they had been encouraged to complete the online survey and to put their names forward to participate in the more in depth telephone survey of forty (40) processors across Canada. The

department was hoping that the move to an exempted ingredient list would be helpful to the industry but Ted indicated to them that early feedback from processors across the country was that the suggested remedy might actually be worse than the problem (it would serve to further confuse consumers) but that we would wait to see what the survey results revealed. AFPA committed to actively continue to work closely with the department to try to find a solution which would be acceptable to all concerned – consumers, processors, farmers and the government. Members will be kept up to date on these discussions in future news letters or by special bulletin if required. The survey period has now ended – stay tuned for further developments.

Workplace Health & Safety

AFPA members received \$1,445,347 in workers Compensation rebates for 2009 through the Partnerships and Certificate of Recognition program.

A review in Alberta showed that employers with a COR recorded:

- 25% lower claims than those who did not
- 40 % reduction in lost time claim rates and disabling rates
- 50% lower fatality rates than the provincial average

Congratulations go out to Van Houtte Coffee Services Inc. who recently received the "Health & Safety Performance Improvement" award from Workers Compensation Board. This award is given to Alberta companies who demonstrate a strong commitment to workplace Health & Safety.

AFPA is offering a new program for small companies in Alberta to have the opportunity to receive rebates on their Workers Compensation Board 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.

INTERNAL AUDITOR COURSE

June 7 & 8 in Edmonton, space is still available for this course.

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



Production Kitchen & Warehouse for Rent

Brassica Mustard has a production kitchen & warehouse space available to rent.

Kitchen is located 20 minutes north of Calgary in south Airdrie.

We built this kitchen with warehouse space available so you can produce & store your produce & equipment on site.

Rent costs are \$1500 per month.

2 kitchens day per week & warehouse space.

Please contact

Karen Davis at 403-277-3301 if interested.

AFPA / GFTC FOOD SAFETY COURSES

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

- **Certified HACCP Auditor (ASQ)** – Sept. 29-Oct. 1 in Edmonton
Gain professional recognition as a certified HACCP Auditor, under the American Society for Quality, by attending this course & writing the ASQ Certified HACCP Auditor exam.
- **HACCP IV** Validation & Verification of your HACCP System – Oct 18-19 in Calgary
- **HACCP V** Internal Auditing of your HACCP Systems – October 20 in Calgary
- **Statistical Process Control For the Food Industry** – Nov. 15-17 in Calgary
Profitability & product consistency are a function of your process control. Support productivity & quality improvement in your facility by designing & building a customized Statistical Process Control (SPC) program. This practical hands-on program will provide an overview of the techniques used in the food industry to optimize product quality & maximize financial returns. You will gain an understanding of various SPC techniques & applications. You will also learn how to choose & construct control charts most appropriate for your own application.

VIRTUAL HR PROJECT

AFPA members will have a unique opportunity to implement new online tools. The online software includes policy acknowledgements, safe work procedures, safety forms, recordkeeping, corrective action tracking, online training, certificate tracking & many more, **all at no charge**. This project will be launched in June & will be accessed through a link on the AFPA website. Watch your mail for complete information. This project has been funded by Alberta Agriculture & Rural Development.

Food Safety Webinar May 18th

Mettler Toledo Canada

This is a free webinar at 11:00 EDST, you must register in advance to participate.

TOPICS:

- SQF Standard
- Solutions for Fulfillment of Standards Hygienic designs; Net content filling control; Traceability data; Foreign body detection; Quality control & balancing risk with controls

Contact doug.stewart@mt.com to register

Western Economic Diversification announces support for western processors:

Government of Canada Supports Western Canadian Food Processors Accessing Asia-Pacific Markets

Saskatoon, Saskatchewan — Food processors based in Western Canada will soon access new markets across Asia-Pacific countries, thanks to an investment from the Government of Canada.

An announcement was made today in Saskatoon by the Honourable Lynne Yelich, Minister of State for Western Economic Diversification Canada, to support international trade opportunities for western Canadian food processors. The Government of Canada is providing \$961,000 to help increase the availability of Western Canadian value-added food product exports in Asia-Pacific markets.

“Western Canadian producers process some of the best food in the world, and today’s announcement will help them grow and create jobs by expanding their market opportunities,” said the Honourable Lynne Yelich, Minister of State for Western Economic Diversification.

Saskatchewan Food Processors Association, Inc. (SFPA), as the lead organization in partnership with similar associations in Manitoba, Alberta and British Columbia, and with Food Beverage Canada, will direct the trade missions to and from China, Hong Kong, South Korea, India, Malaysia, Pakistan, Philippines, Thailand, Cambodia and Vietnam. This is an ideal opportunity to market existing food products to these countries and also develop new value-added food products based on the needs of Asia-Pacific consumers.

“This funding will be instrumental in developing and implementing a multi level strategy for assisting and growing the Western Canadian Food Processing industry in Western Canada,” said Darrell Schneider, Chief Operating Officer of the Saskatchewan Food Processors Association, Inc.

This marketing initiative is projected to return approximately \$13.5 million in sales and foreign direct investment from Asia-Pacific countries to Western Canada over the next four years. This represents a direct benefit to over 900 food processing companies associated with the SFPA and its partners, their employees and their communities. Many of these member companies are small and medium sized businesses who might otherwise not be able to market their products on this scale.

Western Economic Diversification Canada works with the provinces, industry associations and communities to promote the development and diversification of the western economy, coordinates federal economic activities in the West and represents the interests of western Canadians in national decision making.

For additional information, contact:

Lisa Hutniak Office of the Minister; Western Economic Diversification Canada; Lisa.Hutniak@wd-deo.gc.ca
Darrell Schneider; Chief Operating Officer; Saskatchewan Food Processors Association, Inc.; Ph: (306) 683-2410

WD Toll-Free Number: 1 888 338-WEST (9378)

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