

SUMMER 2010 Edition

WEB SITE LAUNCH

AFPA will be launching our redesigned website at in Sept. The new website includes a search feature to provide easier access to information, quick access to new offers & easier navigation. The new site will have a "FEATURED" member on the home page. Contact Melody to find out more costs & more info on this advertising opportunity.



in order to meet most audit requirements, you need to do internal audits on your facility & programs? Most plants confuse this with the annual reassessment of their HACCP Program. AFPA can come to your facility to develop the checklist & train your staff to do these internal audits.

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AFPA – Annual General Meeting

We would like to thank everybody that took time out of their busy schedules to attend AFPA's Annual Meeting & the Industry Builder Award dinner (honouring Barry Mehr) on June 16 at the Marriott River Cree in Edmonton. If you would like a copy of the Annual Report contact Melody. The minutes will be posted on the AFPA website shortly. A complete list of AFPA's Board of Directors is available at <http://www.afpa.com/notesatt/00520-1.pdf>

AFPA Golf Tournament

A GREAT time was had by all. The tournament would not have been impossible without the support of our sponsors!

THANK YOU!

MARK YOUR CALENDARS
as we will be back in Kananaskis June 2011! We hope to see you there!

Wanted – Davenports Tasty Sensations, a producer & distributor of fine gourmet confection items, is looking for a co-packaging agent to package it's products in form filled or continuous plastic bags. Product would be delivered & picked up from your packaging facility. As we are an Okotoks based company, our preference is a southern Alberta packaging partner. Contact Barb Davenport at 403-938-8225 or at info@davenportsensations.com

HACCP Program Training

In order to meet audit requirements, HACCP training is required for your employees. AFPA can go onsite to train your staff:

- How to Develop your Prerequisite Programs
- How to Develop your HACCP Plans
- How to Train your employees
- How to Validate your Program
- How to do Internal Audits of your Program
- Allergen Management Program

Discounts are given for multiple days of training & we can adapt the training to your schedule – weekends, once a week, mornings – just let us know what we can do to make it work with your production schedule.

Online Food Safety Program

AFPA is launching an Online Food Safety Training Program. This project was sponsored by Growing Forward, a federal-provincial-territorial initiative & the Alberta Government. This exciting new Online Program will allow you to:

- Train your employees on Food Safety utilizing 7 modules:
 - a) Personal Hygiene
 - b) Basic Food Microbiology
 - c) Cleaning and Sanitation

- d) Food Safety Hazards & the HACCP System
- e) The 7 Principles of HACCP
- f) HACCP Set-up
- g) Safe Food Practices for Small Processors

AND 16 more lesson that takes HACCP team members & key production workers through all aspects of HACCP Implementation.

- They can take them all or select the ones that are applicable to their position
- Evaluate their comprehension through quizzes
- Track their progress by lessons and quizzes completed
- Print off certificates to acknowledge the completion of each module

The 2nd phase is an Implementation & Management of the Prerequisite Programs which allows monitoring compliances, progress & renewals. This system includes:

- 1) Policies
- 2) Standard Operating Procedures
- 3) Forms
- 4) Corrective actions
- 5) Record keeping

It's **free** to AFPA members!! Go to www.afpa.com and click on the icon to access the sign-up form.

Workplace Health & Safety

Partners in Injury Reduction (PIR) is designed to encourage injury prevention & the development of effective workplace health, safety & disability management systems.

By enrolling in PIR you can earn up to 20% off your industry WCB premiums by achieving your Certificate of Recognition & improving your performance or maintaining industry leadership.

Benefits of succeeding in PIR may include:

- Minimized accident costs (direct & indirect)
- Improved worker productivity
- Improved employee well being and job satisfaction
- Lower WCB premiums

New PIR members include GFS Prairies – Edmonton & Stawnichy's Meat Processors

WHMIS Train the Trainer Courses
July 7 in Calgary & July 14 in Edmonton

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



SERVSAFE FALL COURSES

A course is being offered to all members that are food/beverages handlers. This is an international 5 year 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 require employers with more than 6 employees handling food must have at least 1 certified.

Calgary September 13 & 14
Edmonton September 27 & 28

THIRD PARTY AUDITS

Do you require a 3rd party audit to meet customer requirements? AFPA has ASQ certified HACCP Auditors on staff. Give us a call!

AFPA / GFTC FOOD SAFETY COURSES

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



- **HACCP VII Reassessment of YOUR HACCP System** – Sept. 28 in Calgary

Is it time to review & reassess your HACCP system? Do you know where to start & how to proceed? Reassessment of your HACCP System should be an annual task. ONLY OFFERING in Alberta in 2010.

- **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.



VENTURE, VIABILITY & BUSINESS PLANNING GUIDE

This guide has been developed, by Alberta Agriculture & Rural Development, to take a meat industry business step by step through the process of defining the venture they are about to undertake. The Guide is in a CD format & you can type right into the pdf on the CD and print out the results, or you can print out the forms & fill them out by pen. It is strongly recommended whether you are beginning a new venture, or adding an enterprise to a venture that you already have going, that you start at the beginning of the CD & work your way through all of the steps. This is the best way to come to the right conclusion on whether the venture or enterprise you are considering in the meat industry is worth pursuing.

<http://www.afpa.com/notesatt/00563-1.pdf> for the order form. CD \$25.00 + gst (AFPA Members)

Pathways 2 Sustainability Feb. 23-25 2011
"Food, Fuel & Finance - a conference dialogue for
local resilient Economies"

Held in Red Deer will focus on FOOD as one of its 3 themes. The conference will showcase what is happening in AB, the successes in relation to food security & food sovereignty & to provide our communities with the knowledge & skills to take back to their communities & initiate sustainable food practices.

<http://www.pathways2sustainability.ca>

SQF 2000 / BRC 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.

FOR LEASE - Food Processing Facility Sherwood Park



- Main Floor 7,200 sf
- Second Floor - offices / boardroom / lunchroom
- Refrigerated
- Federally Inspected
- Add'l 2,000 sf Freezer on site (neg)
- Available Immediately

**Contact Evelyn Stolk or Orville Sleen
780-417-5540**



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today**

Lorne Sprague - Alberta
403 660 3475

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