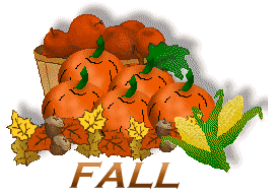


Sept./Oct. 2011 Edition



Our 2012 GFTC Food Safety course schedule is now available:

<http://www.afpa.com/notesatt/00600-1.pdf>

Office(s) for rent in Foothills area. Share with AFPA in Calgary, would have the use of kitchen, boardroom & lots of free parking, reasonable rent call Melody for more info.

2012 Meat Industry Convention & Trade Show – March 23-25 at the Deerfoot Inn & Casino, registration info will be available next week.

2012 Food Safety Conference Feb 29 Marriott River Cree Edmonton

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

info@afpa.com
www.afpa.com

New Premier will review Bill 50

The election of Allison Redford as the leader of the PC party appears to have had an immediate impact as the South Saskatchewan Basin Land Use consultations appear to be headed to a postponement. Prior to her election as Alberta's Premier designate Ms. Redford advised interested parties regarding her position on a number of controversial land bills in an email on September 23rd. The following is a direct extraction of the portion of that email which is of interest to Alberta Processors:

“ an Alison Redford government would review:

1. *Bill 19 – the Land Assembly Project Area Act*
2. *Bill 24 – the Carbon Sequestration and Capture Act*
3. *Bill 36 – the Alberta Land Stewardship Act*
4. *Bill 50 – the Electric Statutes Amendment Act, 2009*

People are worried that these bills give the government the right to take land and other rights at the discretion of cabinet without consultation, right of appeal or fair compensation. These concerns are not unfounded, and I've committed to suspending these bills until fixed.”

As members who responded to the AFPA survey on the potential impact of Bill 50 (the requirement to build excessive power transmission capacity in Alberta and pass the costs directly to users) are already aware the build out of those transmission lines could have an enormous negative impact on the food processing industry in Alberta up to and including forcing many companies to close their doors. The Premier designate has committed to freeze activity until a full consultation has taken place and this is very good news for our industry. We will however have to remain diligent and ensure that our concerns continue to be heard through the consultation process. We are getting a second chance to stop this bill and its potential to significantly increase your already too high electrical energy bills. AFPA will keep you informed of the progress.

Food Safety & Quality AFPA/GFTC COURSES

Our 2012 course schedule is available <http://www.afpa.com/notesatt/00600-1.pdf> If we are missing courses that may be of interest to you, contact us. Ensure you register at least 3 weeks prior to the start of the course to ensure a SPOT!

2012

- ◆ **Implementing SQF 2000 Calgary Jan 30-31**
- ◆ **SQF Internal Auditor Edmonton Feb 9th**
- ◆ **Shelf Life Determination & Food Safety**

Edmonton March 14

- ◆ **HACCP VI Procedure Writing & Document Control – Edmonton ONLY March 12**

Still Time to register for:
CALGARY

- ◆ **HACCP IV Validation & Verification of your HACCP System - Nov. 14-15**
- ◆ **HACCP V Internal Auditing of your HACCP System– Nov. 16**

GFTC
Guelph Food Technology Centre

Our 23rd Annual FEASTival of Fine Chefs was a huge success watch for a complete update including pictures in our November AFPA in Action Magazine. Planning is already underway for next year's event!

Workplace Health & Safety

Course schedule & registration forms available at http://www.afpa.com/page_training_health.html

Upcoming courses: Limited registrations still available

- ◆ Program Building October 25 & 26 - Calgary
- ◆ Internal Auditor October 27 & 28 – Calgary
- ◆ WHMIS Train the Trainer November 1 – Calgary
- ◆ Roles & Responsibilities for Managers and Supervisors – November 9 – Calgary
- ◆ Internal Auditor Re-Fresher November 10 – Calgary, November 24 - Edmonton

Over 8700 employers in Alberta hold a Certificate of Recognition (COR) through the Partnerships in Injury Reduction program, and over 3000 of these certificates have been issued through the Small Employer Certificate of Recognition, or SECOR, program.

The SECOR program offers operations with 10 or fewer employees the opportunity to achieve a COR using an audit process that represents the same fundamental health & safety standard as the regular audit standard, but which replaces the external audit requirement with a desktop review by the Certifying Partner. The intent is to promote the development of health and safety management systems among smaller operations, while recognizing that their systems may not need to be as formal as that of a larger employer.

A scheduled review of the SECOR program is currently underway, and started with a survey of all SECOR holders in the province. The results of the survey will be used to identify if program changes are needed.

AFPA is a Certifying Partner participates on this subcommittee, and offers the program to its smaller members, who benefit from participation in a process designed to keep workers safe and give employers access to annual WCB rebates from 5-20%.

To be eligible for a SECOR, the employer's operation must have no more than 10 employees at any given time. The owner(s) and any persons covered by the employer's WCB account would be considered to be "employees."

If you require any information do not hesitate to contact Dave Cowley at dave@afpa.com or 403-201-3657 Ext. 28



AFPA continues to work for its members on labour issues !

AFPA president Ted Johnston continues to press government for assistance on the labour shortage and temporary foreign worker issue and progress is being made. Through the Food Processing Competitiveness Working Group (he is the industry co-chair) he has obtained agreement from Service Canada to conduct pilot projects with two Alberta companies to determine what "best practices" are required to ensure a smooth and adequate supply of labour for Alberta food processing companies. The pilot projects will look at the role of a Two Year LMO (Labour Market Opinion) versus the current one year program. AFPA will follow up on the progress of those pilot programs and press for the findings to be implemented across the sector.

AFPA's president will also attend a meeting in Calgary on October 11th with the Honourable Jason Kenny, Minister of Citizenship, Immigration and Multiculturalism and the Honourable Diane Finlay, Minister of Human Resources and Skills Development to further discuss the temporary foreign worker program.

Check your November AFPA newsletter for updates on these two important initiatives.



NEW AFPA MEMBERS

- ★ Calahoo Meats Ltd. – 780-458-2136
www.calahoomeat.com
- ★ Rahr Malting Canada Ltd. – 403-747-4229
www.rahr.com
- ★ Wonderware PacWest – 425-368-7356
www.wonderwarepacwest.com
- ★ Renfrew Insurance Ltd. – 403-299-2847
www.renfrew-insurance.com
- ★ Lucerne Foods – Canada Safeway Burnaby BC – 604-524-4491
- ★ MTM Consulting Group – Crestcom International – 403-278-4407
www.crestcomtraining.com/kenstrilchuk

INDUSTRY NEWS

Managing to Learn- The Use of the A3 Management Process November 3, 2011 in Calgary – no cost to register

Would you benefit from learning an effective process to solve problems, gain agreement, mentor and lead?

If so join Alberta Agriculture & Rural Development & Growing Forward, along with Farm Credit Canada for a 1-day workshop. This course is based upon John Shook's book called "Managing to Learn" and will begin with an understanding of the cultural issues surrounding the development of a problem solving organization, followed by a step by step approach to implementing the A3 method. Each step will drill down to discuss the tools available to complete the tasks and the challenges your teams may face. The remainder of the session will be spent with teams actually applying the A3 Problem Solving method to simulated problems.

For more information, contact Avery at 780-826-8383 or avery.murphy@gov.ab.ca.

Baking Association of Canada is presenting in conjunction with CFIA a workshop on the new enhanced allergen labelling requirements on October 20 at the Glenmore Inn Calgary for more information info@baking.ca or 905-405-0288

Get LinkIn to 'Alberta Food Processors' Idea Share

Food Processors! You can finally connect with others who share common operational/marketing challenges who want to exchange knowledge, ideas & opportunities. Maybe you need to find someone who could consolidate on a load to the USA? Maybe you want to sell processing equipment? Or perhaps you just need an opinion on something? The sky is the limit when it comes to the things you can ask and tell your group.

Alberta's Food Processors can now be accessed quickly through a database that's accessible to all. If you are already registered on LinkedIn, just search "Alberta Food Processors Idea Share" and ask to join. If you are not registered on LinkedIn, it's easy to do: If you need help, go to YouTube.com and search: "How to get linked in." There's lots of step by step videos to choose from (Not that you will need them as it's so easy). There is no charge to being a LinkedIn member or member of this group.

LinkedIn is the world's largest professional network with over 120 million members. Many people tell me it has been one their most effective sales, marketing and research tools. Get LinkedIn and start building your database of contacts!

Karen Hope
Marketing Expert
ph: 403-452-5808
marketingedge.ab.ca

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- > Racking included
- > Short-term or long-term lease available
- > Below market lease rates



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