

KNOW SOMEONE WHO COULD USE THIS EMAIL?  
PLEASE SEND IT TO THEM



## President's Message

Over the last several months, provincial food processor organizations across Canada (including AFPA), and food and beverage processors have been working to create a new national organization. The organization, called Food and Beverage Canada (FBC) was created to effectively influence and shape government policy and will be launched in early 2018.

It will be a not for profit organization, located in Ottawa, will advance business led solutions that improve competitiveness encourage innovation within the industry. Members of the association will have a food or beverage manufacturing facility in Canada and be a member of a provincial food and beverage association, such as AFPA. Associate members will be suppliers to the industry and must be a member of a provincial food and beverage association as well.

The current FBC priorities have been identified as:

- competitiveness and a level playing field, including cost of inputs, the regulatory burden that the industry faces
- food safety, nutrition and labelling regulations and enforcement
- mandate of the CFIA and service standards
- program and regulatory support for food industry innovation
- trade and investment, labour and skills development, and consumer education and protection

All food processors are urged to support this national organization by joining it and becoming involved. For more details please contact me or [refer to this link](#).

By now, you should have received your membership invoice for 2018. Please continue to support your industry association. AFPA represents your interests and advocates for the industry with all levels of government. A strong industry association means that your concerns are heard. If you have any questions or concerns, please don't hesitate to contact me.

I hope that you have some time to celebrate the holiday season and I look forward to working with you in 2018!

Marilynn Boehm  
AFPA, President  
[marilynn@afpa.com](mailto:marilynn@afpa.com)  
780.499.0127





## Food Safety

Your 2018 AFPA Food Safety Course Schedule [is available to download.](#)

### We start off the year with:

- HACCP I: Prerequisite Programs - Feb 5/6 Calgary
- HACCP II: Developing Your HACCP Plan - Feb 7/8 Calgary
- FSPCA Preventive Controls for Animal Food (PCQI) - Feb. 21 (2.5 days) Calgary
- Implementing SQF Systems - March 5/6 Calgary
- Internal Auditor SQF - March 7 Calgary

### Remember:

1. register as early as possible to avoid disappointment of a cancelled course due to lack of registrations.
2. we normally offer each course 1 time a year only, in both North & South Alberta
3. If you don't see the course you require let [melody@afpa.com](mailto:melody@afpa.com) know
4. You can request customized / onsite courses too!
5. AFPA can assist with your consulting needs
6. AFPA members can access our online safety training for free, this will not replace your in class training but will compliment it.

## Celebrate the best of Alberta's food and beverage processing industry in the new *AFPA in Action* Magazine.

The Fall 2017 edition of *AFPA in Action* Magazine celebrates the successes of AFPA members Crust Craft, Highwood Distillers, W.A. Grain and Pulse, UniPac and 3M. Plus, learn about AFPA's support to industry through:

- workplace health and safety training and consulting
- food safety training
- the success of LEAP, AFPA's new sustainability education and coaching program
- FEASTival, AFPA's fine food gala celebrating its 29th year
- and the newly-refreshed AFPA.com

Wait for the print edition to arrive or read it online on the new [AFPA.com](http://AFPA.com).

## Coming in January - New Year, New Member Support: The AFPA Members-Only Portal!

Learn, improve your productivity and grow with exclusive content for AFPA members only - tools, tip sheets, guidebooks, templates and webinars.

Contact [sandra@afpa.com](mailto:sandra@afpa.com) to get your login and password. Watch for this valuable content in January.

## Bad Packaging Is Costing You Money

The job of the package is to sell your product - period. If your package is not your best sales person, it's costing you money and your competition is stealing your business.

Proud AFPA member Derryl Kostynuik of Pencilworks Studios, Ltd, details the bigger costs of bad packaging in this eye-opening article on the new AFPA.com. [Read Derryl's article.](#)



## Webinar: Turn That Frown Upside Down: How to Handle Negative Customers & Build Brand Loyalty

Complaints will happen in any business. Smart businesses view complaints as an opportunity to improve operations and to possibly turn angry customers into brand fans.

**December 12 @ 12 p.m. \$40 members, \$50 non-members.**

[REGISTER](#)



RED RIVER COLLEGE

## From Concept to Shelf: Get Your Food or Beverage Product Idea to Market

The Culinary Research and Innovation team at Red River College can help AFPA members develop, test and commercialize new food and beverage products.

- \* Product ideation
- \* Recipe development
- \* Food service application testing and development
- \* Food product consumer research trials
- \* Clinical trial recipe and meal development
- \* Food service technology development

[Read more](#) about CRI's support for food and beverage processors or contact [Mavis McRae](#), CRI Research Professional.

## What's New in Workplace Health & Safety?...

### NEW - Bill 30 and What AFPA Is Doing

AFPA is now reviewing Bill 30 -

*An Act to Protect the Health and Well-being of Working Albertans* to determine what it means for the food & beverage industry. AFPA was invited to and attended recent meetings with the Province. AFPA will be discussing with our key stakeholders how we can best support the food & beverage industry as these proposed changes will take effect on June 1, 2018.

-The Government of Alberta has yet to provide the final regulations that support the legislative changes. Once announced, AFPA will be in a better position to determine next steps in greater detail.

-AFPA is supportive of improvements to the OH&S system when they help to ensure worker safety. The new regulations will affect 'all employers' in the food & beverage industry, by raising the bar.

### **NEW -OH&S Act, Regulations and Code,**

the final consultations for renewing Alberta's OH&S system are now complete. The above noted relates to the Ab. OH&S 'Act', however, the updated Code when released will focus on the themes of those consultations, which were 1) Responsibility, 2) Worker Engagement, and 3) Prevention. Changes to the OH&S 'Code' are expected by early 2019. AFPA's Roles & Resp. course covers in detail the very specific aspects of those 3 key focus themes noted above, why not register your company for our onsite training now.

### **Meanwhile...and deserving of another mention**

Calling all AFPA Auditors...the Alberta Occupational Safety Auditors Association is for you. The AOSAA is an avenue for auditors to be heard, put forth concerns, interact with Ab. OH&S and the Partnerships group, and provides great professional development and networking for any safety professional/auditor. This is the type of professional development that would be 'required for the ongoing maintenance' aspects of AFPA's new F&BHSO designation. If you are interested, simply contact Ed for more details on how to become a member of the AOSAA, or visit [www.aosaa.ca](http://www.aosaa.ca).

### **WHMIS 2015 training, exactly where R U with this?**

...so everyone in your organization from the least senior new hire to the CEO must attend this new training, as befits their specific roles, responsibilities, and/or potential for exposure...yes, even those in the office work environment, including sales. There are new WHMIS symbols, labelling requirements, new SDS's and worker education must be provided and attended by all of your staff...it's newly legislated and will surely become a priority focus of Ab. OH&S Officers moving from late 2018 into 2019. Remember, all employers remain 'legally' responsible to ensure the proper WHMIS training, education, and protection of their workers in the provision of a safe workplace.

### **Important Dates and Key Events...**

Dec.12 - CSSE Competency Workshop @ Glenmore Inn, call Ed for more details on this great session tailored to address upcoming OH&S/COR competency requirements

Dec.25 - Merry Christmas - please note, AFPA will be closed Dec.25 through Jan.1, 2018...however, we will be checking on & date stamping submitted COR audit reports.

Feb. TBA - Alberta Occupational Safety Auditors Association meeting & workshop - call Ed for more details or visit [www.aosaa.ca/index.html#workshops](http://www.aosaa.ca/index.html#workshops)

Remember our onsite training option is available for your convenience for all AFPA safety and elective courses, call Ed 403.201.3657 x28 for details or to book your company.

Call anytime if AFPA can be of any assistance to the ongoing development, implementation, training, or improvement of your safety program(s).

Thank you for your continued interest to improving Workplace Health & Safety for our industry...let's keep making it better - together!

Stay in touch with us:

