



JOIN US FOR EDMONTON'S
ULTIMATE DINING EXPERIENCE!
SEPTEMBER 20, 2017
6:00pm Reception & Silent Auction
Early bird Ticket price ends July 1
\$950+gst table of 8
[Download registration form](#)



How to Reach your Retail Potential Workshop

October 3 Calgary - October 4 Edmonton
\$225 members / \$275 non members

Designed to provide you with insights & practical advice that will help you develop or refine your retail strategy.

[To Register & additional information](#)



Wanted: Your Success Story!

Planning for the next edition of the "AFPA in Action" magazine is well underway. This year's theme: **success stories.**

How has your company overcome an obstacle? Beaten a challenge? Scored a major win? Notched an achievement? In what areas of your business have you improved? Where and how have you saved?



AFPA ⁱⁿ ACTION

The official magazine of the Alberta Food Processors Association

Get featured in our next edition.

Contact tedf@afpa.com or 403.201.3657 x22

Foodsafety Upcoming Courses

Recall Planning & Preparation: Developing your Recall Plan - Aug 9 Calgary

Prepare for the possibility of recall and ensure the ability to remove product quickly and effectively from the marketplace. A comprehensive recall plan will ensure you can retrieve product from the supply chain and consumers in an efficient and cost-effective manner and is a HACCP and GFSI requirement.

Understand the requirements and your responsibility to prepare for and execute a recall, should the need arise.



At the end of the program, you will be able to:

- Describe food recalls and what triggers a recall
- Identify steps to achieve effective recall management
- Develop a recall plan and manage the recall plan development process
- Identify best practices for recovery from a recall



Food Plant Sanitation - Aug 10-11 Calgary

Design and implement an effective food plant sanitation program to ensure the production of safe, high-quality food products. Your sanitation program is central to your HACCP program and ensures that your facility is effectively cleaned and sanitized on a regular basis. Understand best practices for developing and implementing a sanitation program to manage a safe and sanitary food plant environment.

At the end of the program, you will be able to:

- Define cleaning and sanitizing
- Discuss the relationship between food microbiology and sanitation
- Develop and implement an effective food plant sanitation program
- Identify allergen management practices, including allergen risk evaluation and allergen mapping
- Address pest control issues
- Discuss fundamentals of detergents and sanitizers
- Troubleshoot sanitation problems

- Evaluate current sanitation and personnel practices to determine their effectiveness in achieving a clean food processing environment

HACCP I Prerequisite Program Aug 14-15 Lethbridge

HACCP II Developing your HACCP Plan Aug 16-17 Lethbridge

HACCP Refresher August 18 Lethbridge

[Registration Form & Full Course Schedule Download](#)

melody@afpa.com or 403.201.3657 x21 for additional info or to inquire about our consulting services, our onsite training, as well as our online management & training system.

Food Processors Find Solutions at "The New Face of Agri-Processing" Conference and Mini-Trade Show

More than 100 people filled the Deerfoot Inn and Casino May 30 and 31 for a unique learning opportunity. "The New Face of Agri-Processing: Growth and Innovation in the New Green Economy," AFPA's first-ever sustainability conference, allowed food processors to listen to and learn from some of Canada's leading experts in sustainability, risk management, value chain, employee performance, productivity, strategy development, marketing and reputation management. Attendees learned first-hand from AFPA members who shared real life examples of their successes in reducing costs, improving margins, eliminating waste and growing their businesses.

Attendees came away with powerful tools, books, action plans, speaker presentations, valuable industry, government contacts and more.

If you missed this powerful event, ask yourself, what are you doing to advance your business?



Register Now to Reduce Your Costs with the "Money Down the Drain" Workshop

September 26 in Edmonton

September 27 in Calgary

\$75 members/\$125 non-members

Registration

Reduce costs and generate revenue by identifying and eliminating waste with this full-day highly interactive workshop. Presented by Bruce Taylor and Aleks Poldma of Enviro-Stewards Inc., featuring a case study discussion by Louis Bontorin, V.P. Sales and

Administration, Calgary Italian Bakery Ltd, who recently worked with Enviro-Stewards to uncover huge financial savings with very quick payback.
Find out how some of Canada's biggest food and beverage processors, including Campbell's, Maple Leaf, Kraft Foods, Sleeman Brewery and Andrew Peller have saved and grown with Enviro-Stewards.

Workplace Health & Safety

Safety Leadership in 2017 - really is very 'simple'...leadership is about making your workers approach to safety better as a result of your presence and influence, and making sure that the impact of your interactions lasts in your absence. Safety, you're either in...or in the way!

NEW Training coming for fall

- 1) **Understanding Office Safety** ½ day related to best practices and general office safety - including business travel, ERP, hazard assessment, inspections, work stations, and applicable Ab. OH&S legislation, as part of your 'complete' H&S management system is simply 'good for business'.
- 2) **Joint H&S Committees** require formal structure, aspects of compliance, and AFPA's JH&SC training intended for your JH&SC members, Supervisors, Managers, and senior level Management will cover topics such as 'what is a JH&SC?', aspects of compliance from Section 31 of the Act and Part 13 of the Code, authority of the JH&SC, benefits of a JH&SC, committee functions, roles of committee members, meetings, minutes, Sub-Committees, Supervisors key roles, competent worker, and terms of reference.



Formal Safety Designation **coming soon** to AFPA/our Industry. We are currently developing the **FBHSO (Food & Beverage Health & Safety Officer)** a formal safety designation. This program will be similar to the Ab. Construction Safety Association's NCSO (Nat'l Const. Safety Officer) or the Manufacturers H&S Association's MSO (Manufacturing Safety

Officer)...candidates must complete the 5 mandatory AFPA/COR program courses 1) H&S Program Building, 2) Hazard Assessment & Control, 3) Incident Investigations 4) Roles & Responsibilities for Managers and Supervisors and 5) Internal Auditor...plus any 2 of our 'Elective' courses, including those newly added, as noted above. Candidates will have to successfully challenge the final exam achieving a 80% or greater. More details to follow...



WHMIS 2015 (GHS) Transition - Just to clarify...this is newly 'enacted' legislation, 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 potential for exposure...yes, even those in the office, including sales. The new WHMIS symbols, labelling requirements, new SDS's and worker education must be provided and attended by all of your staff...**it's legislated** and will surely become the

focus of Ab. OH&S Officers in 2019. Remember, all employers remain 'legally' responsible to ensure the training, education, and protection of their workers in the provision of a safe workplace.

Save Money on WCB Claims - would you be interested in a 3 month trial of this great onsite service to lower your costs?, contact Ed at AFPA to discuss...AFPA member PhysioFocus in conjunction with WCB can provide **onsite therapy** to save money on your WCB claims. Various overuse and repetitive strain injuries can be easily resolved with only a few visits to your onsite physiotherapist through proper and timely treatment. PhysioFocus specialize in creating high quality onsite physiotherapy clinics for companies looking to excel in the management and treatment of physical injuries.

How it works: PhysioFocus creates physiotherapy clinics onsite at **companies with large workforces**. We supply the physiotherapist and equipment and you provide the space. This low cost initiative has a proven track record for achieving significant savings for companies' workplace insurance costs. The indirect result is a happier, more productive, workforce with strengthened employee relations.

Did you know: 'Indirect costs of workplace injury are 5 times the direct costs of workplace injury'

'Onsite physiotherapy clinics have shown a 62% reduction in workplace claims"

RE-SCHEDULED FOR FALL....Preventing upper extremity injuries at work...only \$199 - A GREAT PRICE!

This dynamic ½ day interactive workshop will help participants identify the risks associated with upper extremity injuries and introduce them to practical strategies they can take back to their workplace upon completion to mitigate such risks. Workshop begins by identifying various factors that can lead to upper extremity injuries, then review examples with short and long-term recommendations for change. A unique identification tool will be introduced and taught to help the participants identify upper extremity risks within their own workplaces.

-Ergonomics resources will be provided to help understand OH&S Code Part 14 requirements, and build upon or further enhance your existing health and safety initiatives.

Facilitated by a Canadian Certified Professional Ergonomist (EWI Works), the focus will be directed specifically toward those working in the food processing industry.

Contact Ed to discuss this great learning and professional development opportunity.

Note: will count as an 'elective' towards the FBHSO designation noted above.

Workshop is Ideal for: Supervisors, Safety staff, worker representatives, JH&S committee members, human resources/office based staff, and senior management.

Important Dates and Key Events...

June 12 - Lunch n Learn-FULL, Edmonton: Thanks to all that registered, see you there.

June 14 - Roles & Responsibilities for Managers and Supervisors Edmonton course: still spots available.

June 21 - Auditor 'Refresher' course, Edmonton: confirmed to run and still spots available...if you require this training to maintain your auditor status - BOOK NOW!

There are no courses scheduled for the summer months of July or August, however, our onsite training is available for your convenience, call Ed to book.

Please feel free to call anytime if AFPA can be of any assistance to the ongoing development, 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!

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Save Money and Grow Your Business with the Workforce Development Initiative

Alberta Agriculture can help you save up to \$25,000 to hire consultants or achieve your productivity and retention goals. The Workforce Development Initiative is now accepting grant applications for both the Productivity and Retention Improvement Grants for the current fiscal year. The grants can be used to cover a portion of third party consultant costs related to non-capital productivity or retention improvement work.

For more information, including links to the applications, visit the [Workforce Strategy section of the Alberta Agriculture and Forestry website](#) .

Proud member of the
ALBERTA
food processors association

Local Entrepreneurs Gain Success Together

AFPA Associate member Bigfoot Industrial Services Ltd. share recent business in Calgary Article



3M Food Safety Symposium June 21 Calgary

FREE 1/2 day seminar presented by our guest speakers on Product and Environmental Monitoring. Live lectures taking place in Calgary Delta Calgary South Hotel
135 Southland Dr SE - 8:30am -1pm. Entry is free and refreshments will be provided. Be sure to save the date and [book your time](#) for a chance to gain expert perspective in the science of Food Safety.



Proud
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Business/Non-Profit Energy Savings Program

Invest in your organization, not your energy. Energy Efficiency Alberta program just released, [click here](#) for your opportunity to save.

Alberta Agriculture Workforce Development Grant - Now Open!

grant applications for:

- [Productivity Improvement Grants](#)
- [Retentions Improvement Grants](#)
 - open to primary and processing employers in Alberta
 - cover a portion of third part consultant costs
 - both grants fund up to a maximum of \$25,000/applicant/year