



MINUTES

Operations Fraser Valley Committee Meeting July 9, 2010 at Sandel Foods, Chilliwack

ATTENDEES

Gavin Johnston, Sandel Foods (Meeting Chair)	Toni Allaryce-Harris, Vij's Inspired Indian Cuisine	Rob Walker, CoastMountain Dairy
Steven Lan, Superior Freeze Dry Foods	Gavin Johnston, Sandel Foods	Mark Wilson, Sequel Naturals
Frances Ashe, Nestle Waters	Lorna Jones, Anita's Organic	Ali Rezaei, Golden Boy Foods
Steve Baier, IDEON Packaging	Diego Cramer, Gizella Pastry	Bill Murphy, UPS (Speaker)
Brad Friesen, Brookside Foods		Donna Brendon

We are grateful to Gavin and Sandel Foods for hosting this meeting of our group.

1. **Approval of Meeting Minutes** – MOVED/SECONDED () TO ACCEPT THE MEETING MINUTES AS PRESENTED.
 - a. C-TPAT, Bill Murphy, UPS Supply Chain Solutions spoke about PIP (Partners in Protection) and C-TPAT (Customs Trade Partnership Against Terrorism). These two programs focus on physical security and access controls. The benefits of the programs include eligibility for FAST (Fast and Secure Trade) program, fewer border inspections and a dedicated customs representative. Murphy highlighted the importance of written documentation – “Do the paperwork.” Ensure that your SOPs document continual security improvement. Check your supply chain. Do your suppliers have the same security and safety that your company does? Bill mentioned that in some jurisdictions, the RCMP will do a security check of your facility and make recommendations.
2. **Roundtable** – Gluten free labelling questions – US allows 20 ppm on a gluten free label while Canada doesn't allow any ppm. This issue has also come up in the Food Safety Committee. Processors want to see harmonized standards between Canada & US.
 - a. A member's customer was recently cited by CFIA for English only labels. The processor sells product in bulk, labelled. It's up to the retailer to ensure that bulk product is properly labelled for sale. Toni highlighted the problem of CFIA expecting processors and retailers to interpret the label regulations. She emailed the group a number of useful links on [label regulations](#) and the [Food Safety Enhancement Program](#). Other links can be found on the Food Safety Committee page - <http://www.bcfpa.ca/group/bcfpa-food-safety-committee>. Lorna is pleased that new Canadian organic standards require product to be minimum 95% organic.
3. **Future meeting topics**
 - o Waste management
 - o Cost analysis – cost of inputs
 - o Enterprise software SAP
 - o Resource planning
 - o Purchasing practices - qualifying a supplier
 - o Automation.



BC Food Processors

A S S O C I A T I O N

- Selling change to management
 - Sanitation & Biosecurity
 - Becoming export ready; continuous improvement, sanitation, reducing your environmental footprint (Wisent?), impact of HST on production.
 - Members are encouraged to submit topics to Donna at donna.brendon@bcfpa.ca
4. **Advocacy Committee update** – Tabled to next meeting
 5. Next Meeting FV Cluster –**August 13, 2010** – Topic: Becoming Export Ready, Emily Mackenzie – Agriculture and AgriFood Canada Location: TBA
 6. Next Meeting Operations Committee **August 20** Topic: TBA