

BC Food Processors Association

Great Food  Great Living

MEMBER NEWSLETTER

March 30, 2007

BCFPA Office Update

Effective April 1, the BCFPA is moving all operations to its Vancouver office and will no longer maintain an office in Victoria. Please be sure to update your contact information for the BCFPA to:

Suite 204-2929 Commercial Drive

Vancouver, BC V5N 4C8

Tel: (604) 871-0190

Fax: (604) 874-1006

Julie Labelle is moving on to greener pastures to take up a career in the Ministry of Education. Her exceptional contribution to the BCFPA as the Communications officer for MIES is greatly appreciated by the BCFPA Board and her staff and contractor colleagues. We wish you all the very best, Julie. A replacement is expected to be announced in the first week of April.

2007 AGM and Conference – One month left to register

This full day event on April 27 combines a business session in the morning, professional development seminars, trade show and networking opportunities. A high caliber line-up of speakers will cover topics related to human resources, finances, branding and marketing. Don't miss this opportunity to learn from the likes of BC Kosher, VanCity, advertising firm DDB and others. The event will be held at the Hilton Vancouver Metrotown Hotel in Burnaby. The Hon. Pat Bell Minister of Agriculture and Lands will be a keynote speaker.

Earlybird rates have been extended to March 31st but seats are filling up fast. Don't miss out – register today!

For more information, see the website: http://www.bcfpa.ca/AGM_2007.html .

Tax Tips: PST on Software Use

Conflicting provincial administrative policies may oblige a taxpayer to remit provincial sales tax to more than one province on the same licence fee for software. In each of the five retail sales tax provinces, PST is imposed on the "use" of software. Although most provinces define the term "use," the definitions are not easily adapted to software, and the tax authorities differ in their administrative interpretations.

If you are acquiring software for use in more than one Province it is advised to receive advice on the PST payable.

Tax Tips is provided courtesy of Revenue Services Group, experts on R&D tax credits for food processors who undertake product development. For information, contact David Kaplan at (604) 808-2403 or see: <http://www.revenueservices.ca/>.

BC Food Processors Association
204-2929 Commercial Drive, Vancouver, BC V5N 4C8
Tel: 604.871.0190; Fax: 604.874.1006
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BC Food Safety Initiative – Implementation Update

Details on the Implementation Element of BC's Food Safety Initiative are now available on the internet. The Implementation Element is intended to assist food processors with the costs of developing and implementing Good Manufacturing Principles (GMPs) or obtaining certification for HACCP and/or ISO 22000 food safety systems. Processing companies can be reimbursed for up to 90% of eligible expenses to a maximum of \$15,000 for implementation of GMPs and \$20,000 for implementation of GMPs and one HACCP plan. Plants may also receive an additional \$3,000 per HACCP plan for up to 3 additional HACCP plans per plant. Funding is available on a first come, first served basis and applications will be accepted until December 31, 2007. The Small Scale Food Processor Association (SSFPA) is delivering the Implementation program. For details, contact the SSFPA at 1-866-473-7372 or FSI@ssfpa.net or see the web page: <http://ssfpa.net/fsi/fsi.htm> .

BCFPA Safety Orientation Video

The BCFPA's Safety and Human Resources Committee is developing an orientation video that introduces basic workplace health and safety issues for new employees in the food industry. The video will focus on four main industry safety issues: worker and employer responsibilities, emergency preparedness, safety programs, and workplace ergonomics. Information will be presented in a variety of formats, making for a unique educational product. The BCFPA plans to make DVD and VHS copies available in early summer 2007. The cost of the video has not yet been determined. If you are interested in purchasing a video, you can reserve a copy by contacting the BCFPA office at 604-871-0190 or info@bcfpa.ca . Please specify whether you would like the DVD or VHS format. For more information, see the web page: http://www.bcfpa.ca/Safety_Video.html .

BCFPA Activity Update

- On March 20, Tony Toth completed an interview with Food in Canada magazine related to BCFPA's involvement in labour force issues.
- On March 21, Help Desk Field Worker Maria Castro attended a Verified Beef Production workshop in Coombs.
- On March 21, Tony Toth participated in a meeting of the BC agri-food branding initiative to select a consultant who will develop a strategy for the initiative.
- On March 23, Tony Toth attended a National Seafood Sector Council-sponsored meeting of food associations in Toronto to make a presentation about BCFPA's plans and activities and to discuss involvement in a human resources initiative. One of the upshots of the meeting is that several provincial associations wish to work to establish a national council of food processor associations.
- On March 27, BCFPA Directors Robin Smith, Dave Eto, and CEO Tony Toth attended a meeting in Victoria on the Next Generation of Agriculture and Agri-Food Policy. The major point our delegation registered is that proper public policy for the agri-food sector must address the whole value chain from producers to processors, distributors, retailers and the food service industries. The agri-food sector is significantly dependent on the food processing industry and our profitability and efficiency has a direct significant impact on farm production, general employment, public health, and economic prosperity. Accordingly, BCFPA's advice is that the Next Generation policy should specifically address BC and national food processing issues, and that our industry should continue to be centrally involved in its formulation.

- On March 28, Tony Toth attended a meeting of the Agri-food Partners in Healthy Eating to help explain a strategic plan created to advance the Healthy Eating program.
- On March 29, Tony Toth met with a BC Hydro consultant to discuss possible BCFPA involvement in energy efficiency program delivery for the food processing sector.

UPCOMING

- **April 12-19, BC Food Safety Initiative workshops: A BC HACCP Plan.** The Interior Health Authority presents these free workshops to introduce a provincial plan for Hazard Analysis Critical Control Points (HACCP) to small provincially licensed food processors. Workshops will be held in Kelowna, Penticton and Vernon. Participation is free but you must RSVP to Judi Ekkert at 250-980-5080 or fsi@interiorhealth.ca.
- **April 15-16, Grocery Showcase West.** The Canadian Federation of Independent Grocers presents this conference and trade show at the Vancouver Convention and Exhibition Centre. BCFPA has reserved two booths for the event. Website: <http://www.cfig.ca/gsw.asp>.

For more industry events, see: <http://www.bcfpa.ca/industryEvents.html>

INDUSTRY NEWS

- **New Retail Meat Processing Program Website** – the Retail Meat Processing Program at Thompson Rivers University launched a new website recently to promote its meat processing program. The nine month full-time program is trains students in custom cutting, sausage and curing, and supermarket manufacturing for employment as professional meat cutters. An Advisory Committee oversees program development in order to ensure industry relevance. Website: http://www.tru.ca/tourism/culinary/retail_meat_program.html.
- **BCAC Appoints New Board.** On March 18, the BC Agriculture Council announced its new Board of Directors, elected at the Annual General Meeting on March 15. Website: <http://www.bcac.bc.ca/>.
- **New WCFN Executive Director.** The Western Canadian Functional Food and Natural Health Products Network has selected Greg Edgelow as the new Executive Director. Greg can be contacted at 604-822-6920 or info@wcfn.ca.