

The CUTTING EDGE

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AUSTRALIAN MEAT
INDUSTRY COUNCIL
REGIONAL
SAUSAGE



The NSW Regional Sausage King Competition

The 2011 Sausage King event kicks off in July with the first heat in Bega. Entries and interest have increased over the past few years and we expect the same this year. The feedback from previous placegetters and winners about their increased sales definitely justifies their entry into the competition. Regional and community newspapers, radio and even TV stations are quick to cover our Competition heats and run profiles on the winners.



Entry forms are enclosed with this newsletter, so be sure to get yours in on time. If we haven't heard from you leading up to your regional event you can guarantee you will hear from us!

REGIONS	TAFE LOCATION	COMPETITION DATE	ENTRIES CLOSE
Far South Coast	Bega	Wednesday, 20 July	13 July
South West Sydney, North West Sydney, West Sydney	Nepean	Wednesday, 27 July	20 July
New England, Mid North Coast, Far North Coast	Grafton	Friday, 5 August	29 July
Northern Suburbs, Inner Metropolitan, Northern Beaches	Granville	Wednesday, 10 August	3 August
Central West	Orange	Wednesday, 17 August	10 August
Central Coast, Hunter, Newcastle	Hamilton	Wednesday, 24 August	17 August
Southern NSW, ACT	Wagga Wagga	Wednesday, 31 August	24 August
Southern Sydney, Illawarra, Southern Highlands	Wollongong	Wednesday, 7 September	31 August
STATE FINAL – SATURDAY 8TH OCTOBER – SYDNEY			

THANK YOU TO OUR STATE SAUSAGE KING SPONSORS



Extra inspections for unacceptable audits

In March of this year, the NSW Food Authority introduced a new performance audit program that impacts red meat retail and processing licensees who receive an unacceptable audit.

Information was sent to all red meat retailers and processors about this in January.

Why is this new program necessary?

The rate of unacceptable audits in these sectors has escalated despite efforts by the Authority and AMIC to help retailers with their Food Safety Program (FSP).

Where are businesses failing?

Poor results were mainly due to:

- Failure to significantly comply with the FSP and/or neglecting to monitor

- Failure to comply with the Listeria Management Program (only amongst businesses that produce packaged ready-to-eat meats)

What applies to businesses that receive an initial unacceptable audit?

- A follow-up audit, conducted within 30 days of the unacceptable audit
- High level enforcement action if the follow-up audit is also unacceptable (this includes penalty notices, prosecution, prohibition orders)
- If the follow-up audit is unacceptable, additional performance audits every four months until the business receives three consecutive A or B rated audits when the business can then return to a

normal audit frequency

What if the business continues to receive unacceptable audits?

The Authority will pursue license cancellation of that facility.

Are there any extra charges for these audits?

No, all audits in the performance audit program will be charged at the prescribed audit rate.

Are there any changes for those with acceptable audits? No

AMIC encourages all members to review their operations to ensure that they are fully compliant with the Authority's requirements.

AMIC and WorkCover NSW Partnership Update

AMIC, in conjunction with WorkCover NSW, conducted nine OH&S workshops across the State.



WorkCover NSW's Greg Maddaford, Senior Inspector, Manufacturing Primary Production Transport & Storage Team, Work Health & Safety Division addressing the audience

The workshops provided an opportunity for attendees to hear and provide input to the most prominent types of injuries occurring in meat establishments, whether they are from manual task activities, the use of knives and equipment to the circumstances associated with the result of slips, trips and falls.

Attendees were provided with a free pack containing the following Occupational Health and Safety items:

1. A new Fact Sheet titled 'Manual Tasks in the Meat Industry.' The Fact Sheet includes specific information on the primary hazards that may be found in a meat establishment and provides suggestions on what actions can be taken to remove or at least reduce the risk of injury or illness to a worker. Some of the subjects include:
 - Knife sharpening
 - Pre-employment medicals
 - Use of mechanical aids for heavy lifting of items
 - Personal Protective Equipment
2. A laminated pictorial poster and stickers relating to the Do's and Don'ts when operating and maintaining a bandsaw. A managing

risks Fact Sheet for bandsaw use.

3. Safe Working at Heights from Work Platforms in the Meat Industry Guide 2009
4. Manual Handling Risk Guide
5. Safety Culture Survey CD
6. A CD of all the Industrial Relations issues raised at the Workshops, including the new Paid Parental Leave scheme as well as a complete copy of AMIC produced publications regarding Risk Injury and Injury Management specifically structured for the meat industry.

An informative session on the prominent and recent Food Safety issues such as Listeria and product labelling was presented by AMIC CEO, Kevin Cottrill.



AMIC CEO Kevin Cottrill speaking on food safety

Members who were unable to attend one of the workshops should contact Ken McKell at AMIC to obtain an information pack.



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Woolworths and Hunter TAFE team up with a KICKSTART Program

By Wayne McGee, Head Teacher - Meat Programs, Hunter TAFE



The government funded KICKSTART meat retailing program between Woolworths and Hunter TAFE commenced in mid 2010 with a series of information sessions. Held at Hamilton Campus, they provided potential participants with an overview of the Australian meat industry and a closer look at career opportunities within the Woolworths organisation.

At the end of the information sessions we had 12 enrolments and were extremely happy with this response. The first class began in late November with a further three participants joining the group.

Classes resumed this year with the students also enrolled in a literacy and numeracy support class as part of the program. As most of the KICKSTART group were 15 & 16 year old males we felt it extremely important to provide a high level of **Language Literacy and Numeracy (LL&N)** support. A teacher from adult basic education joined the class each day to make sure each of the students had adequate support to enable them to complete the



Sam Randall on work placement

program successfully. The National Meat Industry Training and Advisory Council also visited the KICKSTART group and trialled an online LL&N tool that created a great deal of interest from students who enjoyed using the application.

With 15 KICKSTART participants moving into their sixth week of boning, trimming, dicing, slicing and making sausages, three reached the decision that the meat industry was not the career for them and withdrew from the program. With the remaining students cutting their way towards an interview for work placement with Woolworths, another program partner, Castle Personnel, assisted with interview skills training. This really boosted the confidence of the boys in facing the challenge of what was really a job interview.

On the last day of class at Hamilton TAFE, a "meet and greet day" was held with parents and caregivers making sausages with their sons. A BBQ in our courtyard area followed where we enjoyed the sausages they had just made. The parent/teacher meeting was extremely successful also and very useful in gaining insight to the family support behind a potential career in meat retailing.

The Woolworths team, headed by Claire Badger interviewed the participants and placed them at the store closest to their residential address. This helped ensure that work

placement was easy to reach as most of the boys did not have a driver's licence. They were overjoyed with the placement approach used by Woolworths and looked forward to working with the company.



Stuart Cropper teaching his mum Karen how to link sausages

Hamilton teaching staff visited each trainee at their workplace, speaking with both the meat unit managers and the students about their progress and the reality of meat retailing in the supermarket meat units. The response was that they were extremely happy as Woolworths had provided them with a workplace where meat staff were acting as mentors and providing answers to all their questions. Personally, I had three students tell me that they did not want the work placement to end.

On April 18 Hamilton hosted a KICKSTART graduation ceremony awarding each student a trophy & certificate that recognised a distinctive contribution within the KICKSTART program. It was attended by State Training Services, Woolworth's management, Castle Personnel, TAFE staff, NBN Television & dads, mums and grandparents.

During the post-graduation BBQ, job offers were individually made to students whilst their parents were present. It was really quite a touching event to witness. The happiness that had entered the lives of so many people over a steak sandwich and a glass of orange juice was overwhelming for meat section staff. Out of the 12 participants who were offered work placement, three did not attend and of the remaining nine, seven were offered apprenticeships with a further one being a possibility in the near future.



KICKSTART students serving at the Butcher Shop

The success of the program was emphasised on the day by State Training Services who said it was amongst the best they had seen and Woolworths requested another program in semester two should funding be available.

The Apprentice Kickstart Pre-Apprenticeship Training initiative is funded by the Australian Government and managed by State Training Services.



Councillor Profile Robert Constable

Robert Constable has been the Managing Director of Roberts Meats for 8 years. Although his five shops in the Hunter Valley keep him very busy, Robert makes time to attend to his duties as the NSW Retail Council Chairman. He has been on the NSW Council for six years, the National Retail Council for two years and the Board for almost a year.

"I have a passion for the meat industry and most of all for retailing meat," said Robert. "I hope to bring honesty and integrity to the Council. Members can be assured that I will always fight with their interests in mind so that all ILBs benefit."

"As business conditions become increasingly more difficult for ILBs, I see AMIC's role to be the voice for all ILBs, fighting for better outcomes for members on a diverse range of issues. For example; carbon

tax, electricity pricing, food safety regulations and many other issues."

Upon becoming a Councillor, Robert said he soon realised that there were many more facets to the Council than he had initially thought. "If I am re-elected at the November elections my main goal will be to promote a 'can do' team culture of the Council."

Robert said that the most important lesson he has learned as a Councillor is that "When sitting around a table in a meeting everyone is an equal. One membership, one vote, one voice."

The most valuable advice given to him came from Ted Wilcox; (TAFE Teacher) "The customer is not a hindrance to our work but the reason for it."

When not working Robert enjoys spending time with his wife Megan and his children Grace and Georgie relaxing on the coast.

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- Simon's Gourmet Butchery, Simon Pyne, Bowral

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