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# SA NEWS



## South Australia Retail Council Report

By Lynne Zammit

There have been two meetings of the SA Retail Council since my report to you in the last newsletter, meetings were held on 12th October and the 23rd November 2009. The November meeting was combined with an end of year dinner with all Councillors and their partners. This is always a good opportunity for the Council to add a little social activity to the otherwise business approach that is required for meetings held throughout the year.

It is also an opportune time to express my thanks to the Retail Council for their support during the year. Council members are: Gary Cimarosti, Peter Holden, Kelly Fitzgerald, Barbara Knoll, Jackie Robinson, Bronte Illsley and David Armstrong.

The Council has conducted all of the six scheduled meetings for the year in February, April, June, August, October and November and issues that have featured on the Council agendas have been; Certificate III Traineeships, The Master Butcher program, The Youth Development Program, Retail Technical issues including the Listeria Guidelines, Industrial Relations and OHS, the Regional and State Sausage King competitions to name a few.

South Australia was also the host State for the National Sausage King Competition in February.

It has been a busy and productive year for the Council and we expect the same to occur in 2010. The Council has identified a number of activities that it will pursue in the coming year as well as the regular items that occupy the meeting agendas.

Whilst the overriding goal of AMIC is to provide and enhance the member services we will also keep a watching brief on developments with the new Industrial Relations changes and other State and National legislation and regulations.

As we rapidly head towards the end of the year I extend the best wishes of the SA Retail Council and the South Australian AMIC office to all members, your families and staff for a happy and safe Christmas and a successful New Year.

## The Fair Work Act and OHS

By Paul Sandercock

**Two issues that will continue to dominate business management for the remainder of this year and much of 2010 will be Industrial Relations and Occupational Health and Safety. In terms of Industrial Relations we will see the remainder of the Fair Work Act 2009 which includes the new Meat Industry Award commencing on 1st January 2010. As far as Occupational Health and Safety is concerned the proposed harmonisation of the national OHS laws, comprised of a model OHS Act and model OHS Regulations will be advanced during 2010 for adoption in 2011.**

relationship between the new award and the National Employment Standards (NES).

If you are unsure of how the new system will affect you please contact AMIC on 8272 2400.

### Occupational Health & Safety

The Workplace Relations Ministers' Council (WRMC) agreed in February 2008 that the use of model legislation was the most effective way to achieve harmonisation of OHS laws. In April 2008 there was a national review of current OHS legislation and in July 2008 an Inter-Government Agreement was established to adopt uniform OHS laws by 2011.

### Industrial Relations

The change to the Industrial Relations is significant.

It's a major change in the system overall with a number of important changes for the meat industry. On top of that all meat industry operators in South Australia will be covered by the new Meat Industry Award 2010 because the SA Government has referred its industrial powers to the Commonwealth Government\* (see footnote).

Following further progression and various reports in Sept 2009 the WRMC released an Exposure Draft of the model OHS Act and model administrative regulations for a six week public comment period. The public comment period concluded on 9 November 2009.

AMIC at a State (SA) level has participated in the OHS Industry Associations' Stakeholder meetings in developing a response to the proposed model Act and at national level, AMIC has submitted the industry response.



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In SA, businesses abide by the Occupational Health, Safety and Welfare Act 1986 and its regulations. There are a number of aspects of the South Australian legislation that are similar to what is being proposed nationally, but there are some differences that members will need to be aware of.

Again, please call AMIC on 8272 2400 if you require any information on the proposed national harmonisation of the OHS Laws.

Those members who attended the Industrial Relations seminar in October (see separate article on Page 2) will be familiar with how the new Meat Industry Award 2010 will apply and the important

\* **Footnote:** at the time of writing the Liberal Opposition has signalled that they would oppose a handover to Canberra. The move to a Federal system for all employers in SA is subject to an agreement by members of the Upper House in the South Australian Parliament.

## Seasons Greetings

We wish all of our South Australian Members and their families and staff a Merry Christmas and a safe and Happy New Year.



## Thank you to our 2009 SA Sponsors



# AMIC/Employers Mutual Ltd OHS&W Program



The second round of member funding from Employers Mutual Ltd (EML) for improved OHS and return to work procedures was successfully implemented for meat industry operators throughout the South East during November. EML provided funding for the Risk Management program in 2008; with the program this year on Injury Management and Return to Work procedures for injured employees.

The Injury Management project, which was focussed on meat industry businesses in the South East, consisted of workshop activities followed by on site visits to assist businesses with the implementation of Injury Management procedures.

The project was centred on the Injury Management Information Booklet which was produced by AMIC in New South Wales with member workshops conducted in that State a couple of years ago. The Information booklet sets out the procedures and obligations for implementing good OHS practices and how to deal with injuries when they occur and the steps that are required to successfully return an injured employee to their normal work duties.



*l to r – Carol Wood (Eudunda Farmers Supermarket),  
Lorraine Napper (Richards Quality Meats)*



*l to r – Karen Johnstone, Louisa Jones, Sheryl Mackay & Robyn  
Carson (Eudunda Farmers Supermarket)*

A key message of the workshops was the shared responsibilities and obligations for employers and employees in creating and maintaining a safe work environment.

Whilst there was some new information for members with this project there is already a good understating of the importance of OHS from the businesses who attended the workshops.

The final report on this project will be submitted to EML by the end of the year and we have already had confirmation that more funded programs will be made available next year. If the AMIC funding applications are successful we will be able to offer ongoing OHS training workshops across the State in 2010.

## Executive Director's Report

There have been a number of member activities that have occurred since my last report from individual visits to the OHS workshops in the South East and the Industrial Relations seminar in October. Specific details are:

- **Industrial Relations Seminar** – the seminar attended by 40 members was held on Thursday 15th October 2009. Garry Johnston from our national office in Sydney conducted the session. Details provided to members included the background to the Fair Work Act 2009, the adoption on the 1st January 2010 of the new Meat Industry Award 2010 and the 10 National Employment Standards.

Member feedback on the seminar was very positive with most commenting on the need to be aware of the changes that are coming. 2010 will be an important year for members with Industrial Relations taking a main role in terms of employment procedures.

Please contact AMIC on 8272 2400 if you require details in relation to the IR changes.

- **APL Butchers Summit** – on Tuesday 20th

October 2009 AMIC was able to participate in the APL Butchers summit at Regency TAFE. It was a good opportunity for AMIC to provide membership information to those who attended and to link with other product and service providers.

The summit was well attended and there were plenty of opportunities for people to see the range of products on display from various companies and to attend the value adding demonstrations.

Lorraine Burford from APL has indicated that more summits will be planned for next year.

- **EML Member Program Funding** – I was invited to attend an information session of the EML Member Funded Programs for OHS in late October. AMIC has been successful with these programs in 2008 on Risk Management and recently with the Injury Management workshops in the South East.

EML has indicated that they are keen to continue the relationship with employer associations in providing ongoing funding assistance for OHS and return to work programs.

We will submit a proposal outline for programs to be conducted throughout 2010 with a number of options currently being considered. These might include an OHS Conference, the development of a DVD on good OHS Practices or further workshops on specific OHS topics.

I would welcome any suggestions on what OHS programs you believe would be of benefit to the meat industry in SA.

- **Meat Food Safety Advisory Committee** – the most recent meeting of the Advisory Committee was held on Wednesday 21st October 2009. All industry sectors were represented with the Category 2 Processors having a new representative. Issues discussed at the Advisory Committee meeting included reports on:
  - Food Safety Program Audit
  - FSANZ Primary Production Meat Standard
  - Baseline survey of Beef, Lamb & Pork
  - Management of high risk products
  - Strategic directions of the meat industry in SA

Please contact me on (08) 8272 2400 if you would like more information on the issues outlined in my report.

# Member Profile

## Jim Jamieson - Dalriada Meat Pty Ltd

By Paul Sandercock



Graham Dreyer & Norm Tonkin at the Duncan Road Dry Creek retail outlet

The Scottish kingdom of Dalriada dates back to at least the 5th century when the area extended from Northern Ireland and part of the Inner Hebrides and Argyll on the western coast of Scotland. From 574 to 608 Dalriada was ruled by one of its most successful kings, Aedan mac

Gabran. It is not surprising therefore that when Jim Jamieson started his meat processing business in the South East of South Australia some 30 years ago that he would bring part of the history of his birthplace to the business. He did that with the name - Dalriada Meat Pty Ltd.

In the 30 or so years since the business began it has grown into a multi purpose enterprise and it now covers the areas of meat processing, rendering, meat transport, meat wholesale & distribution and meat retailing. It starts with the processing and rendering plant at Keith to the wholesale, retail & administration at their Dry Creek depot and the Company has a new modern retail shop at the Northpark Shopping Centre.

Whilst Jim has always maintained his active interest in the business there are managers and employees at all different levels to oversee and manage the business on a day-to-day basis. Company CEO Kevin Hoey has an experienced team of professionals who work with him in running the operational activities.

The new look meat sales team is headed up by Graham Dreyer, as the newly appointed sales manager with strong support from Phil Bryers who is the Companies retail/depot operations manager.

**Graham Dreyer explained the Company approach to their business. "We have had a good expansion over the last five or so years and we are now building on our business base and focussed on looking after our existing customers and closely interacting with industry to attract new customers" Graham said.**

Two of the key beef products in the Dalriada range are the brands 'Terrarossa' and 'Dalriada Diamond.'

Graham said that the beef used is sourced from mainly British breeds. "We generally use around 90% of our range from Angus beef with both brands, Terrarossa and Dalriada Diamond, being based on MSA science. In saying that our Terrarossa brand is endorsed MSA whilst our Dalriada Diamond brand is graded using our stringent in-house grading parameters, based on the MSA criteria," Graham added.



l to r - James Shortt, Tammy Zeman and Chris Dix (Manager) at the new look Northpark store

The product quality and range are obvious when you look at the displays at both retail outlets at Duncan Road Dry Creek and at the Northpark Shopping Centre with both beef brands taking a prominent place for easy customer selection.



l to r - Chris, Tammy and James ready to welcome customers at the Northpark store

**Graham explained that at retail they are taking an educational role so that consumers are aware of the background to their products and particularly with the benefits and value of marbling in a number of their product lines.**

The company has a strong focus on looking after their producer suppliers and all aspects of the value chain. That commitment is demonstrated because the Company is a finalist in the Food Adelaide Value Chain Award as part of the 2009 Premier's Food Awards.

**Dalriada Meat Pty Ltd is a dynamic and growing business. They have a significant holding in the meat industry in South Australia and I am certain the Company founder, Jim Jamieson is quietly proud of the achievements and milestones that have been met along his 30 year business journey and that he is upbeat about the future.**

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## Calendar of Events

Members are reminded of the important dates and events planned for the coming months – December 2009 to February 2010

**Friday 25th December 2009**  
Christmas Day - Public Holiday

**Monday 28th December 2009**  
Proclamation Day – Public Holiday

**Friday 1st January 2010**  
New Years Day – Public Holiday

**Tuesday 26 January 2010**  
Australia Day – Public Holiday

## Welcome to New Members

**ERIC IASIELLO**  
P&A Organic Meats  
Kensington Park  
& Adelaide

**BOB JONES**  
Bob the Butcher  
Elizabeth Park

**GRAHAM, GAY AND  
LUKE FIEBIG**  
Ceduna Meat Service  
Ceduna

## Fritz-an SA Icon

By Paul Sandercock



The Independent Local Butcher (ILB) in store promotion of Fritz as an SA Food Icon was held during October and November. The promotion received good publicity on a number of radio stations in its early stages and we received very good responses to the *Fritz Memory* request in the entry forms.

At the time of writing we had not received all of the completed entry forms but those that have arrived at the office were in the hundreds and we expect the final number to be several thousand. Details of the ultimate winners will be published in the next SA NEWS newsletter.

We have certainly captured the interest of consumers with this promotion and we can confidently report that Fritz has been a favourite South Australian food for many years and the consumer enthusiasm would indicate that it will be a favourite for many years to come.

Consumers were asked to share their favourite Fritz memory in 25 words or less, some of the responses were:

*"Party time in the 70s, a delicious treat being 'fried fritz cups' filled with baked beans".* MS of Peterborough.

*"Best SA smallgoods is fritz, in many cold fridges it sits, it's sure to entice with many a slice, on herb bread you'll luvvit to bits".* RE of Port Rickaby

*"Country boarding house offering was fried fritz and eggs for breakfast, fritz sandwiches for lunch; fritz fritters and veg for tea! Glad I liked fritz!!"* DE of Minlaton.

## Quote:

**"Friendship...is not something you learn in school. But if you haven't learned the meaning of friendship, you really haven't learned anything."**

***Muhammad Ali***

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