

SA NEWS

SA RETAIL COUNCIL

By Chairperson Lynne Zammit



The Retail Council has completed all of the scheduled meetings for 2008 and has set dates for the next year's meetings. There were many important issues that the Council dealt with during the year and at all levels the Council has maintained its focus of ensuring that the interests of all our retail members are considered during any of the decision making processes.

Items that the Council has been concerned with during the year include the OHS&W Risk Management Workshops (article on page 2), the Youth Development Program, pending changes to the federal Industrial Relations system, various competitions and of course the introduction of the Listeria Guidelines for ready-to-eat packaged products.

It's not difficult to see that change remains a constant part of our business way of life, and no doubt the pace of change will continue in coming years. I have always considered that the way we adopt or even embrace change is a measure of our control over our business especially when we have little control over the change process to begin with.

The Retail Council is always faced with the challenge of change and the decision of how the industry will or might be affected. One thing is clear and that is that we want to continue to have a viable and successful retail industry. If change is constant then we need to ensure we get the best advantage for our industry sector.

Members will be aware that Adelaide is the host city for the National Sausage

King Competition in February 2009. The Council wants to make certain that our interstate colleagues and guests have a memorable time when they visit our state, so I would encourage all members to actively participate in this event. You can contact Paul Sandercock on 8272 2400 for more details about the national competition.

A new initiative that the Council is considering for next year is the concept of a **Master Butcher credential**. It is timely that we give credit to the additional skills that many of you have acquired in operating your business. In reality you have skills in business ownership & management, managing employees, training, food safety, OHS&W and cooking – to name a few. The Master Butcher concept is about recognising those skills so that someone who has gained a Master Butcher title is recognised as someone who is at the pinnacle of their industry. We think this will be an exciting venture.

My thanks go to **John Marino and Luke Hall** who have recently retired as Council members. Both John and Luke have said that business is increasing to the point where they need to be more directly involved. Thank you for your excellent effort as Council members.

Finally, I extend the best wishes of the South Australian Retail Council to all members, your families and staff for the festive season and I hope that the Christmas period is productive for you and that 2009 will be successful New Year.



THE NATIONAL SAUSAGE KING COMPETITION

The 2008 South Australian Sausage Kings are preparing for the next big step in the competition calendar – the National Sausage King finals being held in Adelaide on 6th & 7th February 2009.

Balhannah Junction Meats (Traditional Australian), Feast Fine Foods (Pork), Barossa Fine Foods (Poultry), Gawler River Cattle Co (Gourmet/Open Class) and Colonel Light Meat & Smallgoods (Continental) will be ready to tackle all of the other State Sausage Kings as we endeavour to keep some of the national trophies here in South Australia.

Competing at a national level in any competition can be a nerve wracking experience even if you are a regular contender. The National Sausage King competition is no different, all of the elements must come together to ensure a fair contest.

We wish our State Sausage Kings all the best for the national finals and a welcome is extended to all members to support our host state in this important national event. Please contact AMIC on 8282 2400 for more information and the national competition timetable.



Sydney put on a fantastic National Sausage King Final in 2008, now it's Adelaide's turn to show what we can do

THANK YOU TO OUR NATIONAL SAUSAGE KING SPONSORS



Seasons Greetings

To all South Australian AMIC Members, their families and staff, we wish you a blessed and prosperous Christmas and a safe and Happy New Year!



AROUND THE BLOCK



The Heatlie Barbecues Promotion is proving to be a

successful promotion in the lead up to summer. To date we have issued over 11,000 entry forms and at the time of writing we have received several hundred replies. Heatlie Barbecues have traditionally been supplied to the commercial and catering industries and the company is now focussing on the retail sector – hence our current promotion. The winner will be announced in mid-December.

WELCOME TO OUR NEW MEMBERS

- Port Augusta Meat Store - Ronald & Caroline Surman, Port Augusta
- Wattle Park Specialty Meats - Andrew & Rebecca McCaskill, Wattle Park

AN UPDATE ON TRAINEESHIP & APPRENTICESHIP SERVICES (TAS)

There are some key changes to the SA traineeship and apprenticeship system arising from the new Training and Skills Development Act 2008. Please see the enclosed yellow attachment outlining this.

OHS&W WORKSHOPS



The OHS&W Risk Management Project was completed on

time. The last workshop was held on 29th October 2008 with the final report presented to Employers Mutual Ltd in early November. Thanks are extended to the many members who attended the workshops; your support made it a successful project.

The project commenced with the first workshop in April and continued through to October with workshops conducted across the regional and metropolitan locations. In terms of the numbers, the 10 workshops generated interest from 139 people who attended the sessions, representing 110 different businesses.

The information provided at the workshops will now assist those companies who did not previously have a formal OHS&W system in place to implement a risk management system. This will ensure that all employees are aware of the procedures for minimising workplace accidents and employee injuries. The Risk Management Guide and the assessment checklists are the ideal resources for all retailers to implement in the workplace and they will assist you to comply with the OHS&W legislation.

Whilst the project has come to a conclusion, AMIC will continue to conduct workshops where there is sufficient interest. If you were not able to attend a workshop or you would simply like more information on your obligations with OHS&W, please contact AMIC on 8272 2400.

Delivering quality meat retail training across Victoria and South Australia.

Your Apprentice. Our Trainers. Your Workplace
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We understand how busy your business can be, we've been butchers ourselves.

This is why we deliver our training in your store; your apprentice does not leave the workplace.

Delivering across Victoria and South Australia, Meat Training Australia prides itself on working with retail butchers, tailoring training programs to suit the needs of their enterprise and their apprentices.

We know how important it is to have professional training available to your apprentices at a time that is convenient for you and your business.

Assistance with food safety plan procedural compliance is also available.

Call one of our qualified retail meat trainers today to find out more.

Wayne Perry - 0419 359 380 or Jock Starkie - 0438 075 776 (VIC)

Steve Friend - 0419 317 195, Rod Holmes - 0408 179 848 or Bob Brill - 0408 537 078 (SA)



ADELAIDE MICROBIOLOGY SERVICE

LISTERIA TESTING

Producers of packaged, ready to eat meats are now required to comply with Meat Hygiene Circular 4/08 for Listeria testing. AMS provides the cheapest option to comply with MHU's requirements for:

- monthly environmental swabbing
- quarterly product testing.

Special price of \$299 (GST incl) per quarter

To take advantage of this offer simply contact AMS and ask for:
'Meat Producer's Quarterly Contract'.

ph: (08) 8268 8199 email: ams@jlb.com.au
website: www.jlb.com.au

