

August 2009

# TASSIE NEWS



## Retail Council Report

By Thomas Beuke

The Tasmanian Retail Council met in June to progress issues of importance to you, our members.

**The Modern Meat Industry Award will commence on 1 January 2010.** For the first time employers in the meat industry will come under the Federal Award system. AMIC has led the representations to the Australian Industrial Relations Commission to ensure the major benefits of the current Award continue to be available. There will be significant changes from the current Tasmanian Meat Industry Award and AMIC will conduct seminars to ensure that you are aware of these changes.

Council has supported the AMIC Industrial Relations Group in the preparation of material for submission to the Australian Industrial Relations Commission which has resulted in keeping Independent Butchers out of the General Retail Award. This award will apply to supermarket butchers with an estimated cost increase of 20% on the wage bill. Council has approved a series of seminars to explain changes to the Award and the National Employment Standards as they apply to members.

**Beef Grading.** The proposal to have meat "graded" under the AUS-MEAT language and have this audited at the point of sale is strongly opposed by the New South Wales Retail Council. To do this would add additional cost to the Independent Butchers, would confuse the customers who do not understand the commercial language of AUS-MEAT and would not change in any way the product offered by Independent Butchers.

Essentially the argument is that Independent Butchers are selling low grade cow beef as premium beef which causes customers to have a bad eating experience and stop buying beef. There is no recognition that the Independent Local Butchers are supporters of the Budget Beef Agreement and MSA as the guaranteed eating quality standard.

Council objects to the inference that

Independent Butchers are misleading customers and has called for evidence of this practice. Council also is of the view that it is too simplistic to argue that beef sales are declining per head because of "poor beef eating experience."

**Food Safety.** The Tasmanian Government is presently considering whether legislative reforms are required to better regulate primary industry food safety. Whilst Tasmania's present regulatory model has served it well, change may be necessary to:

- allow new national primary industry food safety standards to be more easily implemented and enforced to ensure Tasmanian food can be exported interstate and internationally;
- better protect the 'clean and green' image often associated with Tasmanian produce; and
- allow regulators to better address changing risks such as emerging pathogens through greater flexibility.

The Tasmanian Retail Council has, subject to having input to the details of the legislation, supported the concept that new primary industry food safety legislation should be drafted.

**Retail Food Safety Plans.** AMIC distributed to all members in later 2008, a complete Food Safety Plan along with all of the forms required to operate the Plan. Many of our members are now receiving letters advising that a fully functional Food Safety Plan is required in their business. To assist you implement the Food Safety Plan, AMIC requires information about your business. All information will be kept confidential between you and AMIC. Please help us to help you by completing the enclosed form and faxing back to AMIC.

**The Tasmanian Retail Council is an open forum to discuss matters of interest to members. If you would like to attend a meeting and contribute to the discussions please contact your local AMIC office.**

## 2009 Sausage King and Hamburger Competitions Royal Hobart Show 22 October 2009



The combined 2009 Tasmanian Sausage King and the Best Tassie Butchers Burger Competitions will now be held on Thursday 22nd October 2009 in conjunction with the Royal Hobart Show. The Tasmanian Retail Council has resolved to move the Sausage King from the Fine Food Fair because of potential confusion with the sausage awards now being offered at that event. The Royal Hobart Show provides an exciting opportunity to gain exposure for the Independent Local Butchers of Tasmania while ensuring that the strict protocol of the event is maintained.

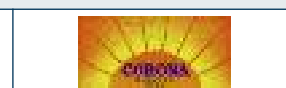
Judging will take place at the Tasmanian Skills Institute Butchery School (TAFE) at the Royal Hobart Showground. Entry forms will be mailed out to all members and we encourage you to participate in both competitions. Please note that entries will only be accepted on the official Entry Form on which the Rules of the event are printed.

Details of the Awards Night will be published in the next Tassie News.

This year brings a new and welcome addition for butchers to show off their skills with the introduction of a sixth category to the competition – Australian Lamb/Open Class. This has already proven to be popular in other State competitions and it is certain to be a success in Tasmania.

CONTINUED ON PAGE 2

### THANK YOU TO OUR SPONSORS



Judges, Cooks and Coordinators at the 2008 Tasmanian Sausage King Competition Steve Davie, Darren Scott, Thomas Beuke, Phil Groves, Chris Cusick, Joel & Iris Rheinberger



Marcus Vermey, Vermey's Quality Meats in a sausage tug-of-war with Shane Mundy, Hill Street Gourmet Meats. Both represented Tasmania at the last National Final held in February 2009.

# 2009 Sausage King and Hamburger Competitions Royal Hobart Show 22 October 2009



Proud 2008 Sausage King winners Peter Johnston, Thomas Beuke, Shane Mundy and Ziggy Jakubowski

Each year brings new creative recipes from the sausage masters who enter this esteemed event. Presentation and professionalism are always first rate from our ILBs who seize this opportunity to publicize sausages as a tasty and healthy main meal. The resulting publicity is invaluable with sausage sales soaring when word gets out about an award-winning sausage as everyone wants a piece of it!

Tasmanian Sausage Kings for the six categories will be invited to challenge for the National Sausage King, which is being held in the Gold Coast, Queensland, in February 2010.



Tasmanian Chairman Thomas Beuke with AMIST manager (Southern) Royston Bennett at the National Sausage King held in February



Peter Johnston, Johnston Gourmet Meats, receiving 2nd place for Gourmet/Open Class from Keith Gridley, Corona Mfg at the 2008 competition

## Tasmanian Retail Food Safety Plans

Every business is different when it comes to Food safety Plans. Every business manager is different in the way they operate the business. That is why we need information so that we can assist in tailoring the Food safety Plan to your business.

In the last edition of the Tasmanian Newsletter a flyer was included which sought information about your business which would assist in the implementation of the Tasmanian Retail Food Safety Plan.

All information will be treated with strict confidence – absolutely no information will be released to third parties. **The information will stay between you and AMIC.**

### Information Required

The information we require can be summarised in three simple steps:

#### 1. Do you have a food safety plan already implemented?

If you do have a Food safety Plan you should continue with it. Please advise us so that we know that you do not require assistance.

#### 2. If you will be using the AMIC Food Safety Plan we need to know the products in your shop.

There are many HACCP Plans which could apply to your shop

depending on the products you make. If you sell fresh meat only then one simple plan is all that is required. If you make ham and bacon or salami type products you will require several HACCP Plans. Please tell us your products and we can prepare specific HACCP Plans for your business.

#### 3. Information which you currently have available (page 2 of the survey).

To implement the Food Safety Plan we need to know if you have certain information currently being recorded in your business. Information such as temperature recording on the Day Diary, Cooking and Cooling Sheets which show your cooking temperatures and the Cleaning Schedule you operate. If you do not have any of this information simply tell us that it is not available and we will know what is then required in your shop.

Based on the information you supply AMIC will determine how it is best to implement the Food Safety Plan in your business. We intend to make this as quick and easy as possible and. As with most projects, a little preparation will save us all time and lead to a more effective implementation. Please complete the enclosed sheet and fax back to AMIC on 02 9086 2201.

If you have any concerns or wish to discuss the implementation of your Food safety Plan please contact Kevin Cottrill on 02 9086 2211.

# Member Profile – Newnham Meat Service

## Stan and Debbie Reid



Jason, Debbie and Stan

**Newnham Meat Service is situated on a busy main road in suburban Launceston. It is the only Independent Local Butcher north of the city on the east Tamar River and there is no other butcher shop within 3 km.** It has been a family-owned business for 54 years, is well established in the area and is noted for its service and staff. It was built in 1955 by Stan's uncle, Alan Bailey and then sold to Stan's brother Denis Reid in 1973. In 1977, after completing an apprenticeship under Denis, Stan went into partnership with his brother until 1993 when he and Debbie took over the business.

**Newnham Meat Service offers old-fashioned service including free home delivery.** Stan's motto is to sell "quality meat you can eat." Newnham's also sells seafood and a large

range of locally made value added products such as Smoke & Spice, Tasmanian Brick Oven Pâté, pickles, sauces and marinades. They also make their own Kebabs, Chicken Schnitzel, Kievs and Beef Mignons. "Our Signature product is our very popular hamburger and lamburger. On average we sell 2,000 a week," said Debbie. "We also have nine varieties of our own sausages. Our Italian Sausage is very popular and is from a recipe given to us from an Italian family." "Our Christmas hams are made with an old family recipe and are also a specialty," adds Stan.

The customer base is 80% loyal, long-term customers and 20% wholesale to shops. "We supply five different stalls at the annual Agfest fair where our hamburgers are sold," explains Stan. "We also supply two large supermarkets in the northern suburbs area daily with meat as well as two schools and several hotels." Newnham's sponsors five football clubs and two cricket clubs so Stan and Debbie are always busy keeping up with the demand.

Newnham's has just one employee, Jason, a newly qualified butcher. "He is very dedicated, great with customers and enjoys the work," said Stan. Both of the Reid's children know the ropes and help out at Christmas. Son Clinton is a cricket development officer while daughter Lauren a school teacher.



Stan likes to play a round of golf in his free time and also follows the local football and cricket teams. Debbie is happy enough just to have time to herself when she can enjoy reading a good book with a glass of wine. They both like to go to their unit in Ulverstone on the north-west coast. They also like to spend time with the children and are looking forward to grandchildren later in the year.

**Newnham Meat Service is now on the market. Stan's advice to a prospective buyer is "Be prepared to work long, hard hours and sell quality produce." And, just as important, Stan and Debbie would like the shop to be sold to someone who will continue their tradition of old fashioned service.**

# INDUSTRIAL RELATIONS NEWS

## Tasmania Joins the National Industrial Relations System

The Tasmanian Government announced in early June that Tasmania had reached an 'in principle' agreement with the Federal Government to participate in the new industrial relations system for sole traders/partnerships.

The decision for Tasmania follows extensive consultation with all of the relevant stakeholders.

A key benefit of the national system is that for the first time, all Tasmanian private sector employers and workers will have the one set of industrial relations laws to deal with.

Please contact the AMIC office if you would like any more information on the proposed IR changes.

## Latest News on 2009 Wage Increase For Tasmanian Members

### Pty Ltd Entities

In the National newsletter we reported that there would be no changes to the wage levels for 2009 'Pty Ltd' entities in Tasmania. This was because the Australian Fair Pay Commission (AFPC) handed down its decision on 7 July and said 'no increases'.

### Sole Traders/Partnerships

So far as sole traders/partnerships are concerned, any changes to the minimum wage levels are still dealt with by the Tasmanian Industrial Commission. The 2009 case was heard on 20 July and a decision was handed down in early August. You would have received a circular on this dated 1st August.

## For Sale

### SMOKE KING TURBO 1122 OVEN

- Regularly maintained
- Exceptional condition
- Ready to go
- \$13,000.00



### RUHLE HI TECH COOLING TUMBLER

- 35 Litres
- A 1 Condition
- \$15,000

Contact David Russell  
03 9819 3833

## Equipment for Sale

### FROZEN MEAT CHOPPER

Will suit sausage maker/  
smallgoods manufacturer.  
Risco Brevetti T 400 MODEL.  
Excellent condition STAINLESS STEEL  
**Asking \$9,500 ONO**  
**Replacement over \$30,000**

### VACUUM PACKING MACHINE

Double Chamber, 4 sealing  
bars 500mm each. Reconditioned  
by agent over \$3,500 spent, receipts  
available. Excellent condition  
**Asking \$9,500 ONO**  
**Replacement over \$29,000**

**Must sell, moving premises**  
**Email: [trevor@coralpark.com.au](mailto:trevor@coralpark.com.au)**  
**Mobile: 0425 383 676**