

February 2010

MEAT INDUSTRY NEWS

AMIC Working for You

New Councillor Elected

The Victorian Retail Council is an integral part of how AMIC works for its members. Without their inputs and support it would be very difficult for AMIC to assist its members with many of the industry matters.

Steve Bonney of Prahran Continental has been unanimously voted onto the AMIC Victorian Retail Council. Steve has a long history in the meat industry and a great knowledge of smallgoods products, processes and procedures in particular. He will be a great asset in representing this section of our membership and provide inputs that will assist AMIC to help members.

Fair Work Act 2009 and Meat Industry Award 2010

In December AMIC sent all members information packs following significant work carried out by AMIC.

The Fair Work Act 2009 applied to all employers (Pty Ltds, Sole Traders and Partnerships) in Victoria since 1 July 2009. This means that the National Employment Standards apply to all employers in the state from 1 January 2010.

The Meat Industry Award 2010, which AMIC spent much time negotiating for members' benefit, applied from 1 January 2010 to all business entities - Pty Ltds, Sole Traders and Partnerships alike. However, there are Wage Rates and Phase-In arrangements which required special attention and relevant material has been sent out to members.

Many Members have since contacted us for advice and we strongly recommend that all members contact us to ensure they fully understand and correctly implement the various requirements.



The National Sausage King Competition

Our six State Sausage Kings took part in the National Sausage King final on the Gold Coast on February 6th with three narrowly missing first place to take home second.

Our Victorian placegetters are:

- 2nd Place Australian Lamb/Open Class Graeme Finlay, Wonthaggi Meat Supply, Wonthaggi with a Lamb and mint sausage
- 2nd Place Traditional Australian Pork, Glen Harris, Sizzlin' Sensations, Kyneton
- 2nd Place Gourmet/Open Class Alf Di Censo of Di Censo Meats, Doncaster with a pork, asparagus, pine nut and cheese sausage.

Congratulations to all of you for a job well done and for keeping Victoria amongst the top ILBs in the country.

The opportunity to meet other butchers from across Australia and gain new ideas and experiences from others were the high points according to Glen. "Not only was it a very enjoyable experience, but a fantastic opportunity to learn more about the judging and witness the range of flavours that went through to the final," he said. **Glen assures us that he will be having a "red hot crack at the competition in 2010!"**



State finalists l to r: Peter McCormick-Hall - Locky Meats, Graeme Finlay - Wonthaggi Meat Supply, Cliff Dalglish - Heritage Meats, Glen Harris - Sizzlin Sensations, Alf Di Censo - Di Cneso Meats and VIC Retail Council Chairman Brendon Watts standing in for Andrew Vourvahakis - Andrew's Choice Smokehouse

THANK YOU TO OUR NATIONAL SAUSAGE KING SPONSORS



The National Sausage King Competition



l to r MLA's Roger Bond presenting 2nd place for Lamb to Graeme Finlay



l to r Mark Hardy of APL awarding Glen Harris 2nd place for Pork



l to r Keith Gridley of Corona congratulating Alf Di Censo for 2nd place in Gourmet



Alf and Rose Di Censo and their children Dominic & Antonietta at the Awards Dinner



Keith Gridley of Corona with his wife Robin



Tracey and Graeme Finlay



l to r Cliff Dagliesch with Peter and Yvette McCormick-Hall



Tony Scarfo with Cliff Dagliesch making sure the sausages are up to par



l to r Brendon Watts with Murray Malone and Terry Wright

Member Services Manager Report

By Mark Seymour

Member visits by both Peter Spence and I since the holiday period, have had mixed results. Our first anniversary of visits to some of the townships affected by the fires shows some areas still reflecting the devastation of the tragedy. It was great to see doors open for business and busy holiday trade in areas like Yarra Glen, King lake and Whittlesea.

Primesafe and SGS report that the majority of AMIC members have made an improvement in maintaining and complying with regulations and guidelines. However, we have seen some incidences of members

being unsure of the listeria guidelines and remind you we can send copies to you so that you are fully aware of your obligations.

The checklist for your internal audit and management review is also available through AMIC and if you need a copy please call the office on 9867 7294. This is a valuable tool for you to have in front of you should you need to contact us about specific items.

Through negotiations with Sarina Russo Apprenticeship Services, I am delighted to announce the good news that they will

sponsor our Sausage King Awards Evening in 2010. Meetings with Sarina Russo have been beneficial in assisting us make the appointment of apprentices a far easier process for our members. During the first six weeks of this year, five members have used Sarina Russo Apprenticeship Services.

If AMIC's Peter Spence visits you and looks decidedly older, wish him many happy returns for his 50th birthday, which he celebrated in January.

I look forward to seeing many of you this year.

Locky Meats – Putting Lockington on the Map



Yvette and Peter McCormick-Hall of Locky Meats in Lockington won their Sausage King Regional heat in September in the Poultry category with their popular chicken and chive recipe. They then went on to take out the State title and have just represented Victoria in the National Sausage King. Yvette shares the outcome since the first win.

“The Regional win has done so much for us. Firstly, the local media was saturated with the news. This meant free advertising on radio, in newspapers and the 6 pm news that went around north Victoria. From this we got new customers – some from over an hour’s drive away and they are still returning! The locals are all excited and they tell everyone! From the bowling gents and ladies, golfers, lions club members — we frequently get new customers wanting to try our chicken and chive sausages. **Production of this sausage went from 15 kilos a week to an astounding 120 kilos!!** They then see the prices of our organic meat and often buy extra.

It’s not just the sausages they’re buying; our sales have been going up and up on many products and holding steady. For a shop in an area of severe drought it’s fantastic! We even have customers from larger towns, which is a big help.

We are so surprised what the humble sausage has done for our business! We received a letter from our bank congratulating us on our win and thanking us for putting Lockington on the map! (We are still looking for the cheque!) So this win just hasn’t helped our business; it’s helped the whole community.”



Peter and Yvette McCormick-Hall at the recent National Sausage King Awards Dinner

Welcome to Jill Paul

The Victorian AMIC office is pleased to announce the appointment of Jill Paul, our new Member Services Administration Officer who joined us in mid-December. Jill has experience in hospitality, retail, event management and the building and aviation industries as well as with a government agency.

Jill describes herself as a proactive person who enjoys travelling, reading, music and theatre. We look forward to Jill being an important and valued member of our team and I am sure you will all make her feel welcome when you speak to Jill on the phone.



SARINA RUSSO APPRENTICESHIP SERVICES

Skills are a key driver of economic growth and an Australian Apprenticeship is a first-rate career option which delivers professional, financial and personal rewards.

Sarina Russo Apprenticeship Services free on-going service includes the sign up new Australian Apprentices, the payment of employer incentives and Australian Apprenticeship allowances, assistance with workplace training and the completion and lodgement of all the necessary paperwork.

Sarina Russo Apprenticeship Services aims to attract people to the over 600 Australian Apprenticeships qualifications available, across all trades and professions.

Local employers can call the Sarina Russo Apprenticeship Services toll free number on 1300 883 425 or visit us at www.sarinarusso.com.au to learn more about the benefits of Australian Apprenticeships.



We're Local Butchers able to train your staff at your Butchery

Innoven Guarantee:

- We will provide training to your Apprentices and Trainees on the job
- To visit your Apprentice/Trainee at least every 6 weeks
- Our Industry Trainers will provide flexible delivery to fit in with your business requirements
- On the job customised training will be professional and suit individual needs and purpose
- Consistently provide updates on student progress to the employer to maintain maximum productivity output.



For further information phone Mark Garrard, Greg Greenshields or Scott Robinson on **5833 2519** or visit www.innoven.com.au



03 5833 2519

A Word from the Auditor

By John Buchanan

Keeping up with the compliance regime for PrimeSafe requirements is very important. SGS, who are the appointed auditor for most AMIC ILB members have provided the following article.

At various times of the year, the pressure of just keeping up with the day to day running of your business will result in things like your paperwork lagging behind or being missed altogether. Here are some tips to help avoid this:

- **Utilise your wall calendar at the beginning of the year by marking in the months that you need to complete calibration, pest control, internal audits, management reviews, etc. This will be a visual reminder, especially if you use your calendar consistently.**
- **Don't try and do all the work yourself; delegate the day diary to one of your staff and then check it off at the end of the week to ensure it is completed correctly.**
- **After your audit, if a minor CAR has been raised, mark in your calendar the approximate date the auditor will be returning so you don't miss rectifying the issue. Remember, if a minor CAR cannot be closed at the next audit, it could potentially become a *major* CAR. If you are not 100% sure on how to close out a CAR please feel free to contact the auditor or AMIC for guidance.**
- **The comments section in the day diary is for you to note not only if there has been a problem but also to be used to record other actions and procedures. For example, when you have arranged to have samples for testing to be collected, or when you have consulted the refrigeration mechanic. This is a record that you can use to document evidence that will answer questions in future audits.**

If you require further help, please contact your auditor or AMIC.

John Buchanan
SGS Auditing Services
PrimeSafe Program Manager

Welcome to New Members

- Centreway Steakhouse P/L
Joe Lo Giudice, East Keilor
- Tarra Tender Cuts & Seafood
Russell Green, Tarrawingee
- Peninsula Bulk Meats
Angus Hooker, Rosebud
- Black Rock Village Meats P/L
Chris Roach, Black Rock
- Thien Thanh Butcher
R Wong & D Yin Lam,
Collingwood
- Belmore Butchery
Matthew & Coral Craig,
Yarrowonga
- Knoxgate Butchers
Cameron McCormack,
Wantirna South
- The Butchery
Rocco Calabrese, South
Melbourne
- Jindivick Meats
M Nugent & A Christensen,
Maribyrnong
- The Haus of Meat
Mark Bollilinghaus, Wodonga
- Hamilton Farm Foods
Carolyn Coates, Hamilton
- Mountain High Fresh
Meat & Poultry
J & M Caputo & L & S.M
Pisano, Bayswater
- Orbost Meats
Jason Healey, Orbost
- Mulgrave Meat
Camil Talj, Mulgrave

Delivering quality meat retail training across Victoria and South Australia.

Your Apprentice. Our Trainers. Your Workplace
it's that simple

**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)

