



TrainCan Talk

Food Safety information for your Business

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THE 2ND EDITION *BASICS.fst* BOOK IS HERE!

IMPORTANT INFORMATION FOR BASICS.fst TRAINERS

The book has been revised by plain language experts at the Canadian Public Health Association – this means that you will find changes in layout and in wording. Most of the content remains unchanged, however a few areas have been modified and elaborated on in accordance with recommendations by Public Health professionals based on common industry practice.



If you are currently using the *Basics.fst* training materials, please call 1-888-687-8796 to order updates. We will be offering an 80% discount to trainers holding these materials.

Please note that the examinations will also be changing. A **new Exam Request** form can be downloaded from our web site. If you are in possession of the 1st edition book, just indicate this on the request form and we will send you the appropriate exam! This is very important, as it will affect your students' grades!

Friends of We Care ...

TrainCan, Inc. has recently become a Major Sponsor of **Friends of We Care, Inc.**, a charitable organization that assists children with physical disabilities attend an **Easter Seal Camp**. Support from Major Sponsors assures those who generate and donate funds that 100% of their dollars go directly to Easter Seals. For more information, or to become a foodservice and hospitality industry sponsor, visit www.friendsofwecare.org.

Food Safety among the Top 10 U.S. grocery issues of 2003

According to an article published in the February issue of *Canadian Grocer*, Food Safety is one of the top 10 issues affecting the grocery industry last year. Other concerns are: the obesity epidemic; the low-carb craze; identity theft and coupon fraud; and radio frequency identification (RFID) technology.

TrainCan is pleased to announce our new certified trainers for **ADVANCED.fst**, **BASICS.fst**

ADVANCED.fst: Jason Childress, Famous Players, Calgary AB / Phil Pittoello, The TDL Group, Calgary AB / Michael Whittaker, Fairmont Palliser, Calgary AB / Jane Yrenaya, Fairmont Palliser, Calgary AB / Monique Paassen, Canadian Tourism College, Vancouver BC / Leslie Skinner, Canadian Tourism College, Vancouver BC / Cheryl Tourand, Canadian Tourism College, Vancouver BC / Louis Bouvrette, Alimentation Couche-Tard – Dunkin Donuts, Laval QC / John Bartlett, Scotia Nursing Homes Limited, Lower Sackville NS / Catherine Richards, NutriSyle Nutrition Assc., Kingston ON / Diane Thibert, Central Park Lodges Longfields Manor, Ottawa ON

BASICS.fst: Jane Yrenaya, Fairmont Palliser, Calgary AB / John Bartlett, Scotia Nursing Homes Limited, Lower Sackville NS

FEATURE REPORT CARD: Food Safety Forum 2004

On Monday February 16th, 2004 at 8:30 A.M. in Toronto, ON, the curtain went up on Canada's first national conference on food safety. With over 130 participants, the FOOD SAFETY FORUM was born.

Western Grocer, along with their sister publication C-Store, and co-sponsors Foodservice and Hospitality magazine, Hotelier magazine and supplier TrainCan Inc. (the source for food safety) joined to make this event a success. Attendees came from across Canada and represented the foodservice and hospitality industry (30%), public health (20%), retail grocery and supermarkets industry (15%) consultants and educators (30%) and others sectors (5%).

Keynote speaker **Dr. Doug Powell**, www.thefoodsafetynetwork.com, of the **University of Guelph**, Guelph, ON emphasized the essential farm-to-fork requirement for food safety, with all hands-on food handlers requiring proper training and supervision. "Your employees are the front line with the customer. Are they properly informed?" He added that "lawyers are now driving this stuff – food safety- it's a major change from anything that the food industry has faced in the past". Powell challenged us all to be prepared and proactive in our training approach within our companies, from the president to the front line worker.

Frank Yeo, publisher, *Western Grocer* and *C Store* magazines, presented similar theme, saying that food retailers are now making top management commitments to food safety, citing the recent appointment of a vice president of food safety at Loblaws as one example. He quoted **Nick Jennery**, president, **Canadian Council of Grocery Distributors (CCGD)**, who said, "There is no other issue so important to the industry as food safety. It's the one thing that can shut down a business instantly." CCGD members include foodservice as well as grocery/supermarket distributors.

Break out sessions included informative topics such as: Food Safety Audits; HACCP; Managing a Food Safety Problem; and, Food Safety - a Manufacturing Perspective. Industry specific sessions focused on food safety concerns in foodservice and also in retail grocery.

Lunch sponsor TrainCan, Inc. announced an annual **Excellence in Public Health Award**. Throughout 2004 they will search for the Public Health Inspector who goes above and beyond in the area of food safety.

Also announced was the launch of a research project by University of Guelph and Freeborn & Associates. Real time studies will be conducted with real employees on the benefit of training to staff - watch for the results in 2005.

Attendees also benefited from the sixteen Table Top Show exhibitors. Representatives provided valuable information on power sinks, thermometers, pest control, cleansers and sanitizers, and more. Many companies featured new products to enhance practices in day-to-day operations.

By all counts the first annual Food Safety Forum was a success. Let's all remember that Food Safety is everyone's concern ... Make It Yours: Mark February 21, 2005 on your calendar for **Food Safety Forum 2005**.



Visit our web-site for articles, food safety links, forms and more!
www.traincan.com