

Spotlight on Work Safety

"Safety - Our number one ingredient"

Meet Us at The Summit

If you haven't already booked your space at this year's Leading Performance Conference there are still places available but the time to act is now!



Derek Campbell, General Manager of Gate Gourmet, who has leveraged substantial financial savings from enhancing health and safety programs at his operation at YVR will share his experiences.

Paul Boileau who will talk about health & safety at Soprema Chilliwack and how he successfully changed the corporate culture there.

Lisa McGuire, CRSP, Executive Director of FIOSA-MIOSA, sponsors of the conference, says,

"Our industry suffers from the highest injury rate in BC for any manufacturing subsector. There is a growing industry-wide consensus that we must be responsible corporate citizens and there are tremendous financial rewards for doing so. This conference is intended to get our leaders together and move forward with this initiative."

The conference, which will take place October 27th at The Terminal City Club in Vancouver, is being billed as a 'Summit' of CEOs and Senior Executives in the Food Processing and Manufacturing Industries.

The objective of the conference is to help CEOs take advantage of the significant bottom line savings available to them through the adoption of the health and safety principles in the Charter to be discussed and signed at the end of the one-day conference.



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By Lisa McGuire, CRSP, Executive Director FIOSA-MIOSA

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myFIOSA-MIOSA users will enjoy unrestricted access to our discussion forum, SOS searchable database and MSI Knowledge-base. Subscribers will also receive valuable service updates and announcements through FIOSA-MIOSA.

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Go to www.fmiosa.com and click on the black tab located on the top right corner **myFIOSA-MIOSA**

COR – It's Not Just For Food & Beverage Processors Any More



COR for Manufacturers

With the expansion of FIOSA-MIOSA's services to include more than 600 employers in the manufacturing sector, the COR Program is now available to them as well.

What does COR mean to you?

- **A Safer Healthier Workplace**
- **A Positive Organizational Safety Culture**
- **Lower WorkSafeBC Annual Premium Rate**
- **Financial Savings**

COR is an initiative that recognizes and rewards employers who develop and implement sustainable Health & Safety and Return-To-Work (RTW) programs. The program promotes the concept of managing health and safety equally with other components necessary for a successful business, such as profitability and productivity.

Find out more about how COR can help you at www.fmiosa.com or call us at 1-604-701-0261.

fiosa  **miosa**
SAFETY ALLIANCE OF BC

Spotlight on Work Safety



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The one-day conference was held May 5 at The Vancouver Club and sponsored by Reliance Insurance Agencies Ltd. It was so successful we hope to make it an annual event.

PROFILE:

FIOSA-MIOSA produces this newsletter as a part of our mandate to reduce the unacceptably high injury rate in the Food & Beverage Processing and Manufacturing Industry. The FIOSA-MIOSA Safety Alliance of BC is a non-profit, non-governmental, industry-funded operation. The Alliance was established in December 2007 as the BC Food Processors Health & Safety Council (now FIOSA-MIOSA Safety Alliance of BC). FIOSA-MIOSA's mandate is to reduce the injury rate of BC Food & Beverage Processors and Manufacturing industries through training and consulting.

FIOSA-MIOSA offers a number of training and consulting programs, including Hazard Assessments, OHS Program Building and Leadership Training. They are also WorkSafeBC's Certifying Partner for the "Certification of Recognition" (COR) Program for the industry.

Lisa McGuire CRSP, Executive Director

Heinrich Beukes CRSP, Director of Services & Resources

John McMahon MBA, CRSP, Director of Operations & Marketing

Aron Laxton CRSP, COR Program Manager

Roline Beukes COR Program Coordinator

Terry Thomas CRSP, Safety Advisor

Lorne Gosick CRSP, Safety Advisor

Andrew McKenzie CRSP, Safety Advisor

Theresa Bahry-Abbott CRSP, Project Coordinator

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Aldo Garza Graphic Designer



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•Go straight to your target market

We reach more than **1100** Occupational Health & Safety **decision makers** within the Food and Beverage Processing and Manufacturing Industry across British Columbia.

•Get more from your investment

In addition to the **1200 copies we mail**, **750 are emailed** to a select group readers that are also available to download the **4 last issues**. **Spotlight on Worksafety** is also available on the web www.bcfphsc.com/news_newsletters.php

•Competitive rates

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Contact us for details

Tinhorn Creek Winery

Receives COR Certification



Tinhorn Creek Winery is the first Small Employer in BC in the Food & Beverage Processing Industry to be COR certified by FIOSA-MIOSA.

The winery went through the rigorous Certificate of Recognition (COR) process with the FIOSA-MIOSA team this spring and met all the criteria for certification.

In preparation for COR certification Tinhorn Creek made use of the COR Gap analysis. The process of moving from an initial GAP assessment, whereby FIOSA-MIOSA finds gaps between extant health and safety practices and those required for COR certification, took a year to complete.

The Gap report enabled Tinhorn Creek to plug the gaps before conducting the audit. The report included strengths and weaknesses and a corrective action plan. Following the delivery of the Gap report, Tinhorn Creek took advantage of the expertise of the safety advisors who provided subject-specific information and problem solving.

Following this Sandra Oldfield, CEO and President at Tinhorn Creek, attended the three-day auditor training course for small business which provided her with the knowledge and skill required to complete a internal audit on Tinhorn Creek Winery.

Tinhorn Creek has been owned and operated by the Shaunessy and Oldfield families since 1993. The winery is located south of Oliver, BC, at the junction of Highway 97 and Road 7 in the famed Golden Mile wine-growing district.

Farming their own vineyards using sustainable practices allows Tinhorn Creek full control over the quality of fruit delivered to the crush pad for each vintage. The winery produces wines in two tiers under one dynamic and compelling

label. The single-varietal series includes a Gewürztraminer, Pinot Gris, Chardonnay, Cabernet Franc, Pinot Noir and Merlot.

"At Tinhorn Creek we have always been aware of the habitat around us and over the years have taken steps to help protect it. Over the years we have implemented many sustainability practices in and around the winery. COR certification was just another logical step in our commitment to corporate responsibility," says Oldfield.

Agreements with the Land Conservancy ensure that sensitive areas will not be developed and other practices adopted by Tinhorn Creek work to protect the habitat around the winery.

"We are very happy and proud of our COR certification. It really feels like we have accomplished something and it was only with FIOSA's guidance that we could do that, says Oldfield.

According to Heinrich Beukes of FIOSA-MIOSA, "The owners and staff at Tinhorn Creek Winery represent the very best in both their commitment to health and safety and the practices they have in place to ensure their success in achieving their commitment"

Tinhorn Creek will be presented with their COR Certificates at the Enology & Viticulture Conference in Penticton, July 18 – 19, by FIOSA-MIOSA.

Additional COR Discounts

As of May 2011, employers that have earned their Certificate of Recognition (COR) with FIOSA-MIOSA are able to apply for an additional discount from their insurer.



Each discount will be assessed individually and will depend on what is to be insured. Initially, **Reliance Insurance** is the only insurer to offer a deduction for achieving FIOSA-MIOSA COR; other brokers are considering participating in this process later in the year.

This acknowledgement of the strength of FIOSA-MIOSA's COR program is well-deserved. The FIOSA-MIOSA COR exceeds WorkSafeBC's Standards and Guidelines for the COR program.

Mainstream Canada/Pacific National Processing Ltd. receive COR certification

Mainstream Canada and Pacific National Processing's completed their COR audit over a ten-day period at the end of last October and the beginning of November. In January of this year it was announced that they were successful in achieving COR certification.

David Samson is the Occupational Health & Safety Officer for Mainstream.

"Because our aquaculture business is so high profile it is very important to keep a high standard in sustainability. We grow and process fish. We have three hatcheries and a processing plant on the island"

"We worked with FIOSA-MIOSA to improve communication from employee level to upper management. Every one of our facilities has safety meetings every month. We have due diligence inspections with all our contractors and hold emergency drills throughout the year.

"Fernando Villarroel, Managing Director, along with other senior management, has made a commitment to have and maintain a high standard for our health and safety."

Part of the FIOSA-MIOSA audit interview process required different staff levels to be interviewed and checked on their knowledge of health & safety programs.

"By achieving COR on our very first try it shows we have great programs in place and high standards in environmental and quality control issues," says Samson. "Part of the COR audit was on our training which is coordinated through our HR department. Everything we do is documented."

Samson says it doesn't stop at certification. *"Our objective is to continue to maintain these high standards. With COR certification we get*



L to R. Aron Laxton, Roline Beukes, Lisa McGuire, Dave Samson, John McMahon.

recognition from WorkSafeBC for our OHS program and we will save a significant amount of money; however, getting COR certified was not about the rebate, it was about setting a high standard of OHS to show our employees they are number one and that we do care."

Mainstream Canada has also implemented a significant Return to Work Policy which will be audited by an External Auditor this October.

From: BC Food Processors Association May Newsletter

Martin-Brower's Dennis Babey On COR Certification



L to R. Aron Laxton, Roline Beukes, Lisa McGuire, Phil Roberts, Dennis Babey and John McMahon.

Martin-Brower is the world's largest distributor to the world's largest restaurant company – McDonald's.

The company received its COR certification in December of 2010. Dennis Babey, Distribution Centre Manager for Martin-Brower had this to say on receiving the certification.

"Our 3,900 employees provide the best service, the best value and the best solutions to McDonald's

restaurants in 6 countries through 30 distribution centres. Martin-Brower Vancouver has been a valued partner for over 37 years."

"The safety of our employees and of people in

the communities in which we do our business is one of Martin-Brower's core values. We live our core safety value through extensive, ongoing training programs for all employees, including warehousemen and drivers. We have a separate rigorous audit requirement that ensures our programs are both appropriate and effective.

"Achieving the COR certification in December of 2010 was a critical milestone in our ongoing efforts to ensure all of us at Martin-Brower Vancouver are engaged in our personal safety and that we can rely on robust programs to support our individual efforts. It is an achievement we can take pride in knowing our efforts will benefit us and our families for years to come."

Martin-Brower has been added to the COR Hall of Fame.

Why October's Summit Conference Matters To You?



By Lisa McGuire, CRSP, Executive Director FIOSA-MIOSA

We have made some great strides in terms of health & safety in the Food & Beverage Processing and Manufacturing sectors but the fact that financial rewards can be realized remains a mystery to some.

The business case is very compelling.

Significant savings are being achieved and the CEOs and Senior Executives who are enjoying those benefits will be at the conference to share their experiences with their peers.

The Leading Performance Conference in October will allow CEOs and Senior Executives to hear from some big and small players who

have taken the COR health & safety leap and are already reaping the rewards of their decisions.

As the retail world changes, and more big names in the grocery business commit themselves to newer and higher standards, the companies which supply them are going to need to answer those demands or face losing their competitive advantage.

Make more money and make yourself more competitive – Come to the Leading Performance Conference in Vancouver, October 27th. You'll be glad you did.



bridging people, safety and profits

Cont. from page 1

Leading Performance Conference 2011

Participants can expect a full working day of discussions, guest speakers and strategic networking with industry trailblazers who are already reaping the rewards of a successful and pro-active health & safety strategy.

A number of fascinating guest speakers has been lined up for the conference.

The Advisory Committee, made up of Dave Eto (Premium Brands), Ben Hume (Alco Ventures Inc.), and Dan Reader (Murray Latta Progressive Machine Inc.) have successfully laid the groundwork for this conference.

A Steering Committee will be struck during the Oct 27 conference to take us up to the next stage.

The signal event of the day will occur after the strategic networking sessions wrap up with the signing of a Charter by industry leaders pledging their commitment to improving health & safety by 2015.

The Charter is a starting point; a visible, public commitment to the people who work for us, and the customers and communities we serve that we will do better.

Companies are now held to a higher standard by their investors, their customers, their employees and the public. Working together we can get there.

Our four-year goal is to have 150 CEOs and Senior Executives signed on to a Charter pledging their commitment to improving health & safety.

It all starts October 27 at the Leading Performance 2011 Conference.

This is the beginning of something big and industry leaders are an integral part of making it work.



Derek Campbell

General Manager, Gate Gourmet YVR.

"We have made premium savings of six figures since embarking on our health & safety initiative to continually improve our performance"



Paul Boileau

Director of Operations, Soprema Inc.

"It makes staff very excited to know the place they work takes every step possible to ensure their safety."

m2m – Made To Measure Safety Training Programs

FIOSA-MIOSA's Made to Measure (M2M), on site training is a new service that brings the safety professionals to your business at a time that is convenient to you.

Our knowledgeable and experienced technical experts have developed education and training programs that keep delegates coming back for more.

We may even be able to split a one day course over two half days and deliver it in the evenings and/or weekends at your location. Alternatively, you may wish to enroll your staff on one of the scheduled public courses.

Some current training courses that can be adapted include :

- Hazard Identification & Control
- Small Employer Safety Program Building
- Incident Reporting & Investigation
- Machine Safe Guarding for Operators & Supervisors
- Emergency Planning and Management Workshops



All of the above and more come under the umbrella of the training services we offer.

FIOSA-MIOSA's Made-to-Measure training programs are more cost effective than public courses. There's something in our program for every business and ... we'll bring the experts to you.

For More Information Please Visit:

www.fmiosa.com/training



Safety training programs where and when you want them, brings the experts to your place of business

Benefits:

Customized Quality
Flexible & Convenient
Cost Effective
Compliance

 On site courses start as low as

\$799

(up to 15 delegates)

Here are just some of our courses topics...

- Hazard Identification & Control
- Joint Health & Safety Committee • Machine Safe Guarding
- Confined Space Entry
- Small Employer Safety Program Building
- Incident Reporting & Investigation

For more information visit:
www.fmiosa.com/training

my **fiosa**-miosa 

We have a winner!

When we introduced the new myFIOSA-MIOSA section to the website we offered the chance to win a brand new iPod to those who opened up a new account. We've had a lot of accounts opened and, from those we have drawn our winner.

Congratulations To: **Paul Middleton of CKF Inc.**

Even though the contest is over don't forget, by creating your own myFIOSA-MIOSA account, you can access a range of health & safety tools and services that will support you in building and maintaining robust health and safety programs.

Sign up now. It's fast, easy and free!

FIOSA AGM Held At FoodPro West Conference

FoodPro West, held June 8 and 9 at the Delta Hotel and Convention Centre, proved to be an ideal venue for the FIOSA Annual General Meeting (AGM) according to Lisa McGuire, Executive Director of the FIOSA-MIOSA Safety Alliance of BC (abbreviated to FIOSA-MIOSA). FIOSA expanded their services to the Manufacturing industry in November 2010 and launched the new FIOSA-MIOSA (Manufacturing Industry Occupational Safety Alliance) brand earlier this year.

"The conference was a well-organized and well-attended event and it was a perfect opportunity for FIOSA-MIOSA to communicate and promote our leadership role in health and safety in the food processing industry, and our mission of fostering commitment among employers to improve workplace health and safety," said McGuire.

The AGM, held on the second day of the two-day conference, highlighted some of FIOSA-MIOSA's main achievements in 2010.

Board Chair Derrick Wiens, outlined the expansion of FIOSA-MIOSA services to include over 600 employers in the manufacturing sector and the new efforts FIOSA-MIOSA is undertaking to assist those employers.

New programs, training materials, resources, services and tools have been developed and launched for FIOSA-MIOSA's new role with the manufacturing sector. The development of a communications network and information sharing strategy centered around FIOSA-MIOSA's new website were also major accomplishments in 2010.

Some of the significant milestones FIOSA-MIOSA achieved in 2010 include:

- Updating the Strategic Plan
- First Health & Safety Conference
- First high risk strategy
- Launching the new Synergy Program
- Return-To-Work model developed
- Successfully re-branded to FIOSA-MIOSA
- Addition of new board members and new staff to help accomplish strategic objectives



Mainstream Canada and Pacific National Processing Ltd. were presented their COR certification at the conference. The two companies had their audits completed in the autumn of 2010 and their certification announced in January of this year.

David Samson, OHS officer for Mainstream, says that while the COR certification will save the company a significant amount of money, going through the process was about setting a high standard of health & safety to show their employees, "They are number one and that we do care."



L to R Lisa McGuire, David Samson, Phil Roberts, Dennis Babey, Derrick Wiens.

Industry Profile: Smoked Cured and Prepared Meats

Top 10 Safety Issues to Manage

WorkSafeBC statistics show that employers in the "Smoked Cured and Prepared Meats" industry, paid 49 percent higher insurance premiums in the period from 2005-2009 than the average premium for food processors.

This should be a huge concern for the industry, not only from a financial perspective, but also from a moral perspective.

A total of 57% of injuries are MSI related if you count 'General Strains' and 'Back Strains'.

Closer examination of the data indicates that General Labourers and Machine Operators are the highest risk of having MSI injuries.

MSI are easily preventable by properly controlling the key risk factors:

- Excessive Force
- Awkward Posture
- Repetitive Motion

FIOSA-MIOSA has developed a data base of industry solutions in the prevention of MSIs. It is called the MSI Knowledgebase that can be accessed through the myFIOSA-MIOSA application on the web site:

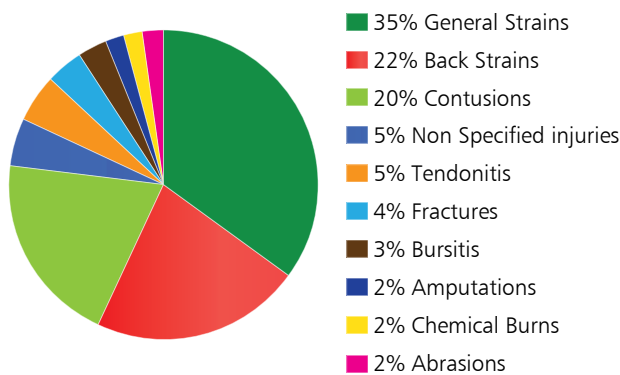
<http://www.fmiosa.com/members/myfiosa-miosa>

MSI Claims are often longer term and therefore expensive to insure against.

A strong Stay At Work/Return To Work (SAW/RTW) program can be used effectively to help manage the duration of claims – see the FIOSA-MIOSA process model for detailed information. See

<http://www.fmiosa.com/products/tools-and-resources>

Nature of the Injury 2005-2009



Targeted for New Cycle of Synergy

The new cycle of the Synergy program will kick off this summer and FIOSA-MIOSA's Director of Services and Resources, Heinrich Beukes, says the main focus in the new cycle will focus on industry in two regions – Vancouver Island/ Richmond/BC Interior.

“The program has been successful amongst participating BC Food Processors in the Fraser Valley” says Beukes, “So much so that we are looking for 10 new companies for a second Synergy group.”

The purpose of the Synergy program is to learn proven strategies from other companies in the Food Processing and Manufacturing industries. Working with facilitators, participants are taught how to build a program that suits their needs and also meets regulatory requirements. Industry best practices are the benchmark for safety performance and are presented in the sessions which help companies complete their due diligence around safety management.

“The Synergy program was created specifically for our industry,” says Beukes. “BC Food Processors have an injury rate that is 50% higher than in manufacturing. The financial costs and human suffering are not acceptable.”

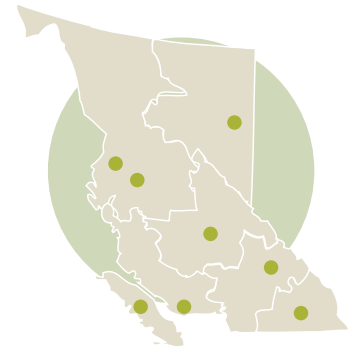
The first meeting is program orientation, followed by

- Management Leadership and Commitment
- Role of the Safety Committee
- Hazard ID and Control,
- Industry Specific Programs
- Workplace Inspections, Accident Investigations
- Emergency Preparedness, Training and Instruction
- H & S Program Administration
- Injury Management/Return to work

and winds up at the last of the session at the end of the second year with a Summary and Review.

Synergy members are automatically registered onto the COR Program and at the end of the Synergy cycle, should your safety program be of a high enough standard you can challenge the COR (Certificate of Recognition) Audit and qualify for up to 15% off your WorkSafeBC base rate premiums.

For more information on how to sign up for the Synergy program, please call the FIOSA-MIOSA office at 604-701-0621 or go to our website at: www.fmiosa.com



Sign Up Now for the new cycle of



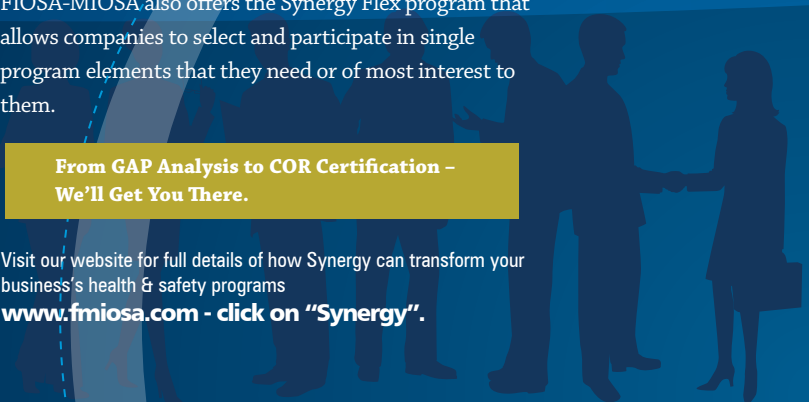
For large companies, not yet ready for their COR certification, the Synergy Safety Network is a unique way to learn, develop and implement an Occupational Health and Safety (OHS) Management System. This groundbreaking program is unlike anything else available. It is much more effective than the typical

 **synergy** | 2011
Safety Network Energy

training course that ends when you leave the classroom. The Synergy group meets 5-6 times a year for a two-year period, with a total of 10 training sessions and networking sessions, complemented with the ongoing support of a safety expert and an online forum. FIOSA-MIOSA also offers the Synergy Flex program that allows companies to select and participate in single program elements that they need or of most interest to them.

**From GAP Analysis to COR Certification -
We'll Get You There.**

Visit our website for full details of how Synergy can transform your business's health & safety programs
www.fmiosa.com - click on "Synergy".



Spiders and Snakes

– The OSCA And Bio Hazards

When Margaret Holm of The Okanagan-Similkameen Conservation Alliance (OSCA) talks about spiders and snakes, she knows whereof she speaks. The OSCA offers snake management and safety seminars for the vineyard and orchard industry.



OSCA promotes environmental awareness and participation in the Okanagan-Similkameen region through a variety of educational initiatives and support services. Some of the major dangers faced by the vineyard and orchard industry are bears, snakes and insect-borne diseases.

“As a conservation organization that works with the vineyard and orchard industry, the OSCA has been offering snake management and safety seminars for several years. We want to avoid accidental or intentional snake mortalities, and people working outdoors want to be able to identify and avoid encounters with rattlesnakes,” says Holm.

Holm says the OSCA has also worked with the Ministry of Environment offering information about bear safety and management.

“Through the years, we’ve been asked for information about spiders, ticks and insect-borne diseases. We decided to offer a program that provides information and management suggestions for all these organisms.”

According to Holm, for many years Punjabi and French-speaking labourers have been working in the Okanagan Valley, so some of the OSCA’s material has been translated into these languages. *“With increasing use of Mexican labour, we would like to offer our educational material in Spanish as well,”* she says.

Outdoor workers may have fears and misconceptions about these hazards but can be given tools to correctly identify risks and health effects.

Asked how bio hazards affect businesses in the Okanagan-Similkameen region, Holm says there are a variety of ways bio hazards can be detrimental especially in the vineyard and orchard industry.

All of these safety concerns affect people who work outdoors near natural habitat in the Okanagan Valley. We want to provide information to safety officers, agricultural safety organizations, producer organizations, field assistants, and crew managers.

Holm says she’s heard of vineyard crews who are reluctant to return to a site that is having bear problems. The black bear population is increasing and they are spending more time near agricultural crops. So the only permanent solution is to use electric fencing specifically installed to deter bears.

Vineyards also experience crop loss due to bears.

According to Holm, there are five snake species that are considered ‘at risk’ in the Okanagan. Only one of them is venomous but people often have a bad reaction to all snakes. Rattlesnakes are actually shy creatures and try to stay out of the way. The few bites a year by rattlesnakes are due to being encountered in an enclosed space such as an irrigation valve box. This is one of the management guidelines for both snakes and spiders - don’t put your hands under or inside a space that you can’t see into. Use a stick first to make sure the space isn’t a hiding spot.



The Okanagan has a high percentage of endangered species and many of them live on private land or agricultural land for all or part of the year.

“If we can provide information so that people are interested in these species, feel safe working outdoors, and know what to do when they encounter any problem species, then we have a safer, happier working environment for both the people and the wildlife,” says Holm.

The project is just starting. The Canadian Agricultural Safety Association (CASA) is putting in about \$6,500 and OSCA is putting in about \$2,500 from other sources. This is for training, outreach material and translation of the material into Spanish, and Punjabi.

About OSCA

The Okanagan-Similkameen Conservation Alliance (OSCA) promotes environmental awareness and participation in the Okanagan-Similkameen region through a variety of educational initiatives and support services.

Their mission is to conduct educational and information initiatives promoting environmental awareness and participation among the general public. OSCA provides support services and promote cooperation within the environmental network in the Okanagan-Similkameen region.

OSCA achieves these objectives through development of community activities and programs plus assisting educators and government.

OSCA’s accomplishments include the annual Meadowlark Festival, National Wildlife Week celebrations, and various community presentations and workshops. OSCA is the lead agency for the Outreach Team of the South Okanagan Similkameen Conservation Program.

For more on OSCA visit-

<http://www.osca.org>

Welcome Our New Staff...

New writer joins FIOSA-MIOSA team



Mike Archer – Writer

Mike Archer is the newest member of our team. He brings more than 20 years experience in writing, editing and strategic communications experience to his new role.

Archer spent 20 years in the newspaper business as a journalist, editor, sales manager and publisher before moving into public relations and business consulting. In 2008 he became founding editor of the Abbotsford Post. He is co-owner of Today Media Group, a company that specializes in community websites.

Archer graduated from the University of Alberta in 1970 with a BA in Political Science and Economics and has since pursued graduate studies in both Federalism and Journalism. He has a Diploma in Web Design from Academy of Learning.

"I look forward to getting the message out, on behalf of FIOSA-MIOSA and our clients, that a safer, healthier workplace is a crucial way to achieve corporate success in BC," he says.

Archer will be working with FIOSA-MIOSA staff on corporate communications including our quarterly newsletter, myFIOSA-MIOSA press releases and the website.



ToolboxTalk

On the back of each of the Fact Sheets available from FIOSA-MIOSA you'll find 'Toolbox Talk' – helpful forms for short, focused presentations given by supervisors to their workers. Toolbox Talks are designed to emphasize the importance of a health or safety issue and for workers to ask questions or make comments.

To find downloadable copies of the FIOSA-MIOSA Fact Sheets simply go to www.fmiosa.com and look under **Products/Tools & Resources**.

www.erplus.com
ER Plus Risk Management Group Inc. is a leading Health & Safety provider in BC. We provide in-house and on site-training.

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Occupational First Aid Training
WorkSafeBC Courses

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Safety Innovation Awards

FIOSA-MIOSA is sponsoring two awards for this year's BC CSSE Achievement Recognition Awards and Safety & Health Week Forum and Award Luncheon which will be held on October 20, 2011.

The two awards are for safety innovation:

- **Manufacturing**
- **Food & Beverage Processing**

Nominate
your
company!

The purpose of the awards is to recognize organizations, unions, teams, etc., which have succeeded in completing a safety innovation or special project in the Manufacturing Sector and/or the Food & Beverage Processing Sector in relation to the health and safety that benefits workers beyond their workplace.

To qualify organizations simply have to ask themselves, "*What special project did our organization undertake (from June 1, 2010 to May 31, 2011), that will improve occupational health & safety at our workplace and beyond?*"

Additional information on the awards is available at

<http://www.fmiosa.com/news-and-events/84-events-and-tradeshows>



Reliance Competitive Advantage Seminar – A Success



The 'Achieving the Competitive Advantage' one-day seminar was held May 5 at The Vancouver Club and sponsored by Reliance Insurance Agencies Ltd.

The seminar focused on corporate responsibility and protecting our most important asset – our people.

The benefits of a safer and healthier workplace can be seen in financial rewards such as reduced WorksafeBC premiums, reduced injuries and days lost to through improved Occupational Health & Safety (OHS) and the competitive advantages of higher standards of excellence.

Paul Boileau, Operations Director for Soprema Inc., gave the keynote speech entitled "Our Journey to COR and a Standard of Excellence."

Boileau told the story of Soprema's road to OHS excellence and the impact it has had, both on the company's bottom line and workforce moral.

"One the biggest benefits of COR is as a bulwark against risk. On a personal note – it makes staff very excited to know the place they work takes every step possible to ensure their safety," said Boileau.

Jeff Smith, VP, Underwriting at AXA Pacific Insurance Company covered the underwriters' perspective on robust safe management systems and how safety can directly affect costs.

Derek Campbell, CEO of Gate Gourmet at YVR, spoke of the direct impact COR certification has had on his company's bottom line.

"Gate Gourmet Vancouver has leveraged substantial financial savings from enhancing health and safety programs", said Campbell.

A number of media representatives covered the event and, according to FIOSA-MIOSA's Director of Operations and Marketing John McMahon, because of the success of the seminar, FIOSA-MIOSA is hoping to make it an annual event.

Thursday, October 27, 2011
The Terminal City Club, Vancouver, BC

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