

# IMPACT

Quarterly Newsletter



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## Featured Story

### U.S. Food Safety Audit Gives Canada Low Rating



The CFIA was given an “adequate” rating, the lowest of three scores that are allotted to countries eligible to export food to the United States. The results come from several on-site inspections conducted at slaughtering, ready-to-eat (RTE) and egg processing facilities in the Fall of 2012.

Some food safety issues identified in the report include:

- Grease spots on conveyor belts
- Flaking paint and rust on overhead pipes
- Pieces of meat and fat in wall crevices
- Dusty trays under ventilators

This report could greatly impact Canada’s exports and has brought concerns to North American consumers.

Meat processing is the largest component of Canada’s food processing industry and it represents 10 percent of Canada’s agri-food exports<sup>1</sup>. Canadian meat processors are now responsible to address the food safety issues identified in the report to improve the national rating and regain consumer confidence.

With nearly 30 years experience, **Tri-Mach Group Inc.** has built a reputation as a leader in manufacturing food safe, sanitary equipment and best-in-class services for the meat processing industry.

Focused on food safety through innovation and high-quality manufacturing, our **Ever-Kleen® Conveyor Systems** exceeds the highest standards in health and

safety requirements. Our Ever-Kleen® Conveyor System features food safe elements such as bearing standoffs, no sandwich points, sanitary motors stood off of the conveyor frame and angled stainless steel framing to reduce harbourage areas and potential bacteria growth.

In addition, our certified millwrights and welders are noted for their high-quality and food safe practices installing **sanitary process piping** for meat processing facilities. Piping installations are completed using food safe materials appropriate for food manufacturing, preventing rust and paint from peeling or flaking – heightening food safety and sanitary regulations.

To date, our **Ever-Kleen® Conveyor Systems** and installation of **sanitary process piping** can be found in some of the top 10 Canadian food processor facilities who have already addressed potential food safety concerns before the release of the report; however, there are many Canadian meat processors who will have to follow their lead in order to improve Canada’s food safety rating.

Contact **Krystal Darling** ([kdarling@tri-mach.com](mailto:kdarling@tri-mach.com)) or **Kory Graham** ([kgraham@tri-mach.com](mailto:kgraham@tri-mach.com)), our food safety & sanitary equipment specialists to enquire how we can improve your production and facility.

1. <http://www.inspection.gc.ca/food/information-for-consumers/fact-sheets/specific-products-and-risks/meat-and-poultry-products/meat-inspection-system/eng/1374559586662/1374559587537>

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# Industry Trends

## Food & Beverage Industry is Poised for Growth

The global food and beverage industry is highly optimistic according to a new report, ***A Hunger for Growth: Food and Beverage Looks to the Future*** just released by Grant Thornton International Ltd.

May through July 2013, 248 food and beverage senior executives participated in the study, with the largest participants from Canada (21%). The new study indicates that business leaders are anticipating growth and increased investment within the next 12 months.

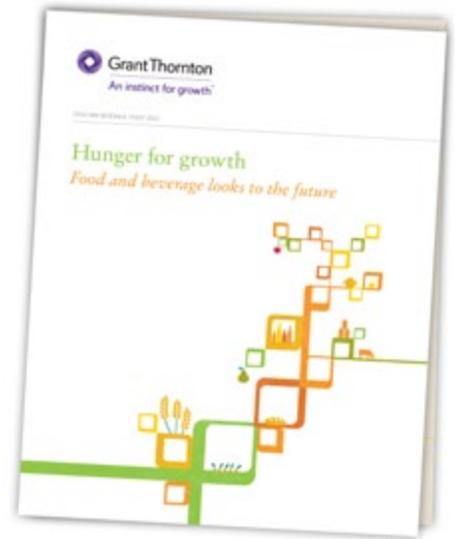
Approximately 90% of Canadian respondents predict revenues will increase and approximately 82% that profitability will rise.<sup>1</sup> The top five key growth drivers in Canadian food and beverage manufacturing is access to a

skilled workforce (75%), new technology (64%), quality of suppliers (52%), exports (50%) and new equipment (39%).<sup>2</sup>

With rising optimism in growth comes rising investment. Approximately 90% of Canadian firms expect a rise in equipment investments, 84% plan to increase their product development investment and 64% expect that investment in plant and facilities will increase.<sup>3</sup>

In 2014, Canadian food and beverage manufacturers will have to choose the right growth opportunities, while minimizing the risks and maximizing returns on their new investments.

How will your organization seize growth?



Global food & beverage industry is highly optimistic according to a new report, ***A Hunger for Growth: Food and Beverage Looks to the Future***

1-3. <http://www.newswire.ca/en/story/1277109/release-of-an-international-study-on-the-2013-food-and-beverage-industry-good-news-for-canadian-manufacturers>

## New at Tri-Mach Group Inc.



## Our Growing Team

With the high demand for quality sanitary equipment and best-in-class services for the food, beverage and personal health care industries, Tri-Mach Group Inc. has seen expedient growth in our organization within recent years.

Our professional, experienced management and tradespeople are passionate about what we do. We are committed to personal service, top-quality craftsmanship and food safety.

As we welcome a new year, we continue to grow all the more to accommodate the growth in customers and sustain leadership in the industry.

We are currently seeking enthusiastic individuals to fill the following positions:

- **Sales Account Manager**
- **Licensed Millwright**
- **2<sup>nd</sup> - 3<sup>rd</sup> Year Millwright Apprentice**
- **TIG Welder / Metal Fabricator**

We provide competitive wages,

healthcare benefits, job security in a growing industry, food & health safety training and are an equal opportunity employer.

Please visit our website **[www.tri-mach.com/careers](http://www.tri-mach.com/careers)** for more details. If you would like to join the TMG team, individuals are invited to apply by email at **[resumes@tri-mach.com](mailto:resumes@tri-mach.com)**.

We thank all applicants, however, only those under consideration will be contacted.

### Socialize with us

# Food Safety 101

## Conveyor Cleaning & Sanitation Procedures

Food processors of **ready-to-eat (RTE)** products implement a daily cleaning and sanitation procedure for their conveyance systems. Typically, RTE food processors assign four to six hours per day for the sanitation crew to properly clean and sanitize the equipment. Traditional conveyor systems built without sanitary consideration become too time consuming for the sanitation crew to clean properly. The end result is either, a conveyance system that is not adequately cleaned and a potential food safety risk or loss of production time required to complete the clean.

The **Ever-Kleen® Conveyor System** from **Tri-Mach Group Inc.** is designed for easy cleaning and sanitation. Our sanitary conveyor design provides key features to allow the sanitation crew to complete the proper cleaning and sanitation in less amount of time.

A typical Ever-Kleen® Conveyor System daily cleaning procedure starts with a dry pick up and removal of any large solids from the conveyor that may

be trapped between side guides and the belting or lodged into the conveyor frame. Once the solids have been removed, the idler end of the conveyor can be manually flipped up to release the belt tension and allow for easy access to remove all carry way supports, return way rollers, and idler rollers without tools. All the removed components can be placed in a Clean-Out-of-Place (COP) Immersion Parts Washing tank or cleaned on a parts cart. The exterior and interior of the stainless steel frame is easily accessible to be washed & rinsed and cleaning the top side & underside of the belting is made simple. Finally, replace all the components that are now clean, ensure that the belting is engaged and that the idler end is flipped back down and perform a visual inspection of all surfaces to ensure that sanitation is complete.

Tri-Mach Group Inc. and their dedication to sanitary conveyor design over the past 29 years, provide RTE food processors and their sanitation crews

the tools they need to operate efficiently, properly clean and stay on schedule.



*Ever-Kleen® Conveyor System fully assembled.*



*Idler end flips up to release belt tension for easy access to remove, clean and sanitize internal components.*

## Supplier Spotlight

### Kel-Tech Electric Canada Ltd.

Located in Mississauga, Ontario and formed in 1990, Kel-Tech Electric Canada Ltd. provides stainless steel motors and reducers for the food, beverage and pharmaceutical industries. They have received awards for outstanding performance from leading companies for delivering superior product quality, which follows strict guidelines and government regulations at fair market price.

Kel-Tech's motors and reducers are the finest for food processing and pharmaceutical product lines that require frequent washing and sanitation. They suppress wet & corrosive environments and are scratch & abrasion resistant, which reduces bacteria growth



*Kel-Tech Electric stainless steel motor and reducer.*

without compromising production.

Their motors are designed with smooth bodies, round welded on conduit boxes and have laser etched nameplates. Their reducers are designed with smooth surfaces without any holes on all three sides. This provides the ability to fully wash down their products without

fear of paint flaking or harbourage areas growing bacteria.

Tri-Mach Group Inc. integrates Kel-Tech's stainless steel motors and reducers on their Ever-Kleen® Conveyor Systems to increase their customers productivity and provide the highest level of food safety.



Visit the Kel-Tech website for more company & product info:

[www.kel-techelectric.com](http://www.kel-techelectric.com)

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## A Message from Our President

As we say goodbye to 2013, we welcome 2014 with excitement and a new energy. As always, the holiday season was a busy time for us as we assisted our customers with installations and maintenance coverage over the Christmas break. The cold weather has given us some challenges but, as the amount of daylight time grows each day, the promise of warmer days ahead energizes us all.

Turning to the economy, analysts predict a 2.7% positive growth rate this year. Here at Tri-Mach Group we are pushing for an ambitious 25% growth rate for 2014. Our strategic alignment with major equipment manufacturers allow Tri-Mach Group to provide our customers with a turn-key solution for any challenge they may face while supporting the continuous growth of our company.

We will all have to work very hard to reach our goal and I am confident that we can get there.

It is my pleasure to announce that Krystal Darling has recently become one of the principles of Tri-Mach Group Inc. Along with her experience and dedication, Krystal brings to the company youth, determination and an energy that will help us to continue to grow well into the future. Vice President Ryan Martin and I are very excited to have Krystal as our partner in the Tri-Mach Group of companies.

All the best in 2014.

*Michael Hahn*

# Focused on Food Safety Through Innovation and Quality Equipment Manufacturing

Tri-Mach Group Inc. is a multi-trade, turn-key solution provider specializing in millwrighting, stainless steel fabrication, custom machining, equipment installations & relocations, process piping and electrical services.

We are most noted for our revolutionary Ever-Kleen® Conveyor handling systems; a registered design which offers maximum protection in food safety.

Through innovative and quality manufacturing, we have become an industry leader in the food, beverage and pharmaceutical industries. Our reputation is the key to our success. We are committed to personal service, top-quality craftsmanship and food safety. Our professional, experienced management and tradespeople are passionate about what we do.

Each Tri-Mach Group Inc. employee exemplifies Best-In-Class service. They are all trained to be HACCP compliant and have received Food Safety and GMP training through The Guelph Food Technology Centre.

## Connect With Us!

Stay up-to-date with the latest in news and insider information from Tri-Mach Group.

- **Facebook** (facebook.com/trimachgroup)
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- **LinkedIn** (linkedin.com/company/tri-mach-group-inc-)



## Our Mission is to Create an **IMPACT**

### **Integrity**

Carry out all tasks with complete dedication to excellence and food safety.

### **Motivation**

Encourage our people to explore new practices and technology to foster innovation and maintain a competitive edge.

### **Professionalism**

Uphold the highest standards of quality in everything we do.

### **Attitude**

Maintain a positive approach demonstrating respect and fairness towards our associates, clients, the community and environment.

### **Commitment**

Dedicated to delivering maximum value and responsive service to our clients.

### **Teamwork**

Work in partnership with our customers to achieve the highest level of success.

## Career Opportunities

We are currently seeking enthusiastic individuals to fill the following positions:

- **Sales Account Manager**
- **Licensed Millwright**
- **2nd - 3rd Year Millwright Apprentice**
- **TIG Welder / Metal Fabricator**

Visit: [www.tri-mach.com/careers](http://www.tri-mach.com/careers)