

Meat Industry Enhancement Strategy

The Meat Industry Enhancement Strategy (MIES) is an initiative originally developed by the provincial government in conjunction with the BC Food Processors Association and the meat industry. The MIES is a project of the BCFPA and works in industry's interest, addressing concerns that include slaughter and processing regulations, waste disposal, food safety and market access. MIES' primary goal is to enhance BC's licensed slaughter and meat processing capacity.

The MIES offers resources to help BC's meat industry transition to compliance with the Meat Inspection Regulation. These include web pages on the BCFPA website, a monthly newsletter, staff, and the tools described in this leaflet. Support is also provided through BCFPA committees that cover food safety, labour, waste and other issues relevant to meat processing. For more information, visit the MIES webpage <http://www.bcfpa.ca/programs/meat-industry-enhancement-strategy>.

MIES Team members are available to speak to your group or meeting about our programs and resources.

Contact the MIES Team through the BCFPA office at 604-504-4409 (phone), 604-746-4409 (fax) or alisa@bcfpa.ca (email).

Funding for the Meat Industry Enhancement Strategy is provided by:



35707 Sunridge Place,
Abbotsford, BC V3G 1E5

Need More Information?

Interpretation and Enforcement

Contact the Health Protection Branch of your local Health Authority <http://www.health.gov.bc.ca/socsec/>
Fraser, George Rice: 604-702-4962
Interior, Kevin Touchet: 250-851-7346
Northern, Lucy Beck: 250-649-7063
Vancouver Island, Alan Kerr: 250-592-0570
Vancouver Coastal, Richard Taki: 604-714-5666

or the BC Centre for Disease Control at 1-604-707-2440 or fpinfo@bccdc.ca.

Construction standards and inspection services - provincially licensed abattoirs

Contact the BC Centre for Disease Control at 1-604-707-2440, fpinfo@bccdc.ca, or see the BCCDC website <http://www.bccdc.ca/foodhealth/meat/Slaughterhouses.htm> then see guidelines on right hand side.

Provincially licensed abattoirs in BC

For an updated list of facilities, see the BC Centre for Disease Control website at <http://www.bccdc.ca/foodhealth/meat/Slaughterhouses.htm>, then click on "province" or on "list" under the photograph.

Abattoir waste management

Contact your local Ministry of Environment office:
Kootenays, Wendy Murdoch: 250-489-8536
Lower Mainland, Linda Vanderhoek: 604-582-5307
Okanagan: 250-490-8247
Omineca, Ben Van Nostrand: 250-565-6528
Peace: 250-787-3411
Skeena, Jeanien Carmody-Fallows: 250-847-7273
Thompson, Barbara John: 250-371-6293
Vancouver Island, Conrad Berube: 250-751-3167
Williams Lake & Cariboo: 250-398-4530
For general waste management questions, contact the Environmental Protection Division of the Ministry of Environment: 250-387-1288

Specified Risk Materials (SRM)

For questions about SRM in cattle, contact your local Canadian Food Inspection Agency office through 1-800-442-2342.

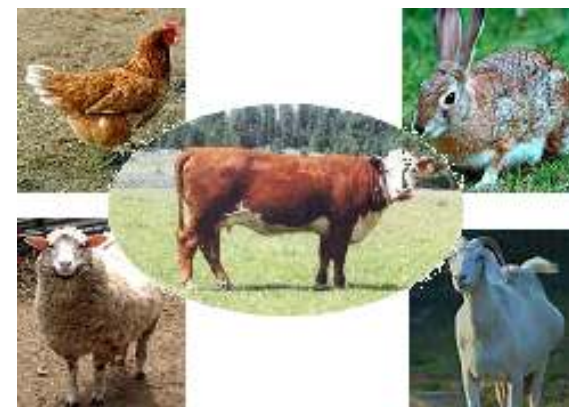
To contact any **provincial government agency** free of charge phone **Enquiry BC** at 1-800-663-7867. For **federal agencies** phone **1-800-O-Canada** (662-6232).



BC Food Processors Association

Producing Livestock for Meat in British Columbia

Regulations and Resources



BC's Meat Inspection Regulation

BC's **Meat Inspection Regulation** under the Food Safety Act requires anyone who slaughters animals to produce meat for human consumption to hold either a provincial licence or federal registration. **Farmers slaughtering their own livestock for personal consumption are exempt.**

The Ministry of Healthy Living and Sport sets policy and administers the Regulation: The BC Centre for Disease Control operates the licensing and inspection system: see <http://www.bccdc.ca/food/health/meat/Slaughterhouses.htm>. Inspection services are provided by the Canadian Food Inspection Agency, on contract to the Province. Health Authorities are responsible for enforcement of the Meat Inspection Regulation. Their Environmental Health Officers also inspect butcher shops and other food premises that are separate from slaughter facilities. See contact information on centre back panel overleaf.

The following provincial license classes are available:

Class A (slaughter plus further processing) and **Class B** (slaughter only) licenses are available anywhere in the province and allow the operator to offer custom kill services as well as slaughtering own animals.

Transitional **Class C** licences were issued to allow slaughterhouses to continue operating while completing the transition to a Class A or B license. These licenses will be phased out and no new applications will be accepted after June 1, 2010.

Licence application forms and compliance guidelines for Class A, B and C licenses can be accessed on the BC Centre for Disease Control website (see overleaf).

Class D (rural retail) and **Class E** (rural farm gate) licenses allow the operator to slaughter a limited number of own animals only. These licenses will be available in specific, designated areas of the province – see map here: http://www.hls.gov.bc.ca/protect/meat-regulation/designated_areas.html. Under certain circumstances, Class E licenses may also be available in other parts of the province.

License application forms for Class D and E licenses are still under development. Please check the MOHLS website for further information and updates. <http://www.hls.gov.bc.ca/protect/meat-regulation/>

If you raise or slaughter chickens or turkeys for meat, you may also require a permit or license from the Chicken or Turkey Marketing Boards. Contact the Farm Industry Review Board at 250-356-8945, firb@gov.bc.ca, or www.firb.gov.bc.ca.

Requirements for Abattoir Waste Management

Management of abattoir solid and liquid waste is regulated by the BC Ministry of Environment under a **Code of Practice**. See <http://www.env.gov.bc.ca/epd/industrial/regs/codes/slaughter/index.htm>.

Management of **Specified Risk Materials** in cattle is regulated by the Canadian Food Inspection Agency. See <http://www.inspection.gc.ca/english/anima/heasan/disemala/bseesb/enhren/catbete.shtml>.

Meat Transition Assistance Program

MTAP offers grants to slaughter facility operators towards the cost of upgrading or building new to comply with the Meat Inspection Regulation. The program is funded by the Province and administered by the BCFPA. Its goals are to support licensed slaughter capacity expansion and to fill critical gaps for certain regions or animal species. Since 2006, MTAP has assisted 56 applicants.

Materials and information about MTAP are available at <http://www.bcfpa.ca/programs/meat-transition-assistance-program>.

If you do not have internet access, you can request materials from the BCFPA office at 604-504-4409 (phone) or 604-746-4409 (fax).

MIES Help Desk

The Help Desk's job is to help plant operators obtain a provincial license. Field staff are available to guide plant operators through the licensing process and assist with problem solving in related areas.

You can contact the Help Desk through the BCFPA office at 604-504-4409 (phone) or alisa@bcfpa.ca (email).

Planning Tools

Planning Tools are available to help with business planning for the design, construction and operation of an abattoir. There are two versions: red meat or poultry. They are based as much as possible on actual scenarios. However, they must be adapted to the particular situation of each abattoir. Excel worksheets are also provided.

Planning Tools are available free on-line at <http://www.bcfpa.ca/programs/meat-industry-enhancement-strategy/MIES-resources> or in CD or print form, which can be ordered by contacting the BCFPA office at 604-504-4409 (phone) or 604-746-4409 (fax). Please specify whether you would like the red meat or poultry version.

To find out whether your abattoir or plans meet provincial licensing standards, you can request a free assessment from the BC Centre for Disease Control at 604-707-2440 or finfo@bccdc.ca.