



BC MEATING NEWS

Welcome to the BCFPA's BC Meating News, providing information towards increasing livestock harvest and sales of high-quality, safe, BC-produced-and-processed meat products. This is a monthly publication of the Meat Industry Enhancement Strategy (MIES).

2010 Changes to the Meat Inspection Regulation

On Friday, Apr 23, 2010, the Government of British Columbia announced several changes to the BC Meat Inspection Regulation. This edition of the Meating News focuses on the regulatory amendment and its implications for the industry, to help ensure that the information reaches as many stakeholders as possible.

New is a graduated licensing system with Class D and E licences for farm-based slaughter and sale of meat in remote, rural regions of the province, a phase-out of the Class C transitional licences, and ticketing provisions to support enforcement against illegal meat sales.

New Class D and E Licenses

Class D and E licences were introduced to provide options for livestock producers in rural and remote areas who do not have reasonable access to a Class A or B licensed facility, and where animal numbers are so low that the construction of a Class A or B facility is not economically feasible.

Both Class D and E licences will only be available to livestock producers slaughtering their own animals. Licence holders will not be permitted to offer custom slaughter services. Meat produced under a Class D or E licence can **only be sold within the regional district in which it was produced.**

Livestock producers wishing to apply for a Class D or E licence must complete an approved

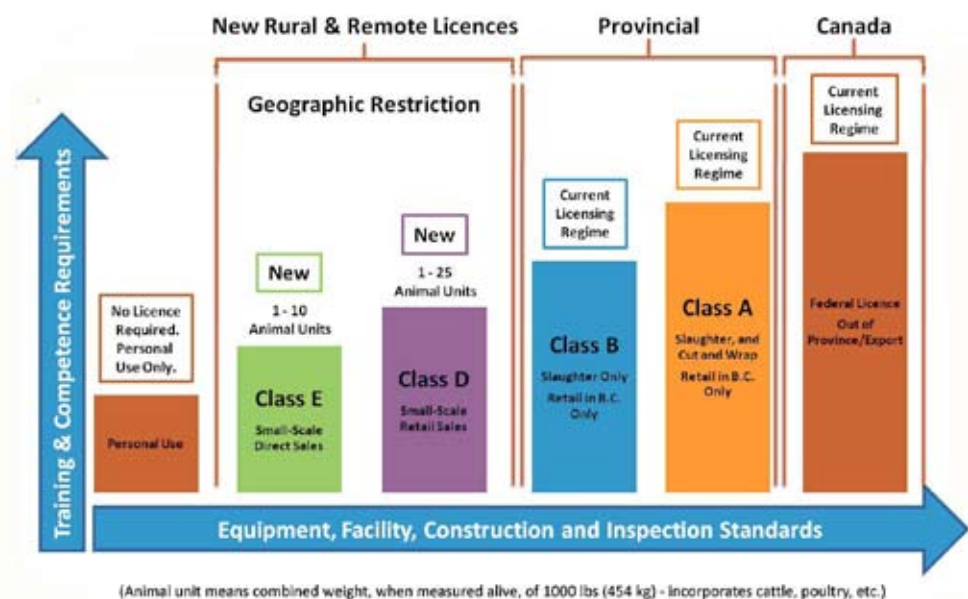
training course and a food safety plan to ensure that they are using best practices to minimize contamination of meat during the slaughter process, as well as to ensure compliance with animal welfare and other legal requirements. There will be periodic, random reviews of slaughter practices for both Class D and E facilities. For Class D facilities there will also be a regular audit of operational slaughter records. All products from Class D and E facilities must be labelled with all of the following information:

- Producer's name and contact information, including physical address.
- Regional district in which meat was produced.
- Licence number.

In addition, products from Class E facilities must include text clearly indicating that the product is **"Not for Resale."**

Class D licenses permit the slaughter of up to 25 animal units per year. (One animal unit is equivalent to 1,000 lbs or 454 kg of live animal weight.) Meat produced under a Class D licence can be sold both at the farm gate and to retail establishments. Class D licences will **only be made available in nine designated regional districts** of the province where there are no Class A and B licensed facilities. The designated regional districts are:

- Central Coast Regional District (this district is also a Consultation Area)



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- Comox-Strathcona Regional District (Mainland only)
- Mount Waddington Regional District
- Northern Rockies Regional District
- Powell River Regional District (this district is also a Consultation Area)
- Skeena-Queen Charlotte Regional District (this district is also a Consultation Area)
- Squamish-Lillooet Regional District
- Stikine Regional District
- Sunshine Coast Regional District

Class E licenses permit the slaughter of up to 10 animal units per year. Meat produced under a Class E licence can only be sold at the farm gate. Class E licences will be made available throughout the province, with applications from non-designated regions to be considered on a case by case basis. Applicants that are located within 100kms of a Class A or B licensed plant must consult with that operator about the slaughter of their animals and will be required to demonstrate why they are unable to use the existing facility. Before issuing a Class E license to such a producer, the Minister of Healthy Living and Sport would consider the feedback of the Class A or B licensed operator on the application.

In some cases it may be possible for government to permit a Class A or B licensed operator to offer outreach slaughter services to producers. The government will be contacting Class A and B operators for input on this option in the coming months.

Class C Transitional Licenses To Be Phased Out

The amendment to the Meat Inspection Regulation stipulates that no new Class C licenses will be issued in the province after June 1st of this year. Government and its partners will work closely with existing Class C operators to phase out their Class C licenses as soon as possible.

Ticketable Offences Introduced

The amendment to the Meat Inspection Regulation has also introduced ten ticketable offences, making it easier for Environmental Health Officers to fine anyone in the province who is slaughtering without a license.

Introducing Chantay Simpson, MTAP

Coordinator

Deborah Powell left the BCFPA at the end of April and Chantay Simpson joined us as MTAP Coordinator on May 3. Chantay brings a background in bookkeeping and accounting to the role. She has worked in other industry and business settings. You can reach Chantay at chantay@bcfpa.ca, or (604)504-4409.

For more information on the changes to the Meat Inspection Regulation, please visit the government's website at <http://www.hls.gov.bc.ca/protect/meat-regulation/>. In addition to a general overview on the main page, links to more detailed information on a number of related topics are found in the blue menu bar on the left of the page. The interactive map can be searched by regional district. If you do not have easy access to this material on the Internet, the material can be emailed or mailed to you as a set of documents. Just contact Angie in the BCFPA office, 1.877.356.1660 or info@bcfpa.ca.

For further information and access to more on-line resources, visit our Web site at <http://www.bcfpa.ca/programs/meat-industry-enhancement-strategy>

Acknowledgement

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