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**RESOURCE MATERIALS**  
Enhanced Animal Health Protection from BSE: Requirements for Abattoirs and Producers

Mobile Slaughter Docking Station Request Form

**NEWS FLASHES**  
BSE in Alberta

**OPPORTUNITIES**  
BC Rural Network AGM, Mar 1-2

North Okanagan Beef Seminar, Mar 7

On a Roll with Agriculture, Quesnel, Mar 16

Verified Beef Production workshop, Mar 21

**UPCOMING EVENTS:**  
BCFPA Member Appreciation Night, Mar 1

BCFPA AGM, April 27

**NEXT ISSUE:**  
Report on projects

Report on Working groups



Agriculture and food celebration  
Fête de l'agriculture et de l'alimentation

### Issue 27, Mar 1/07

Welcome to the twenty-seventh issue of **BC Meating News**, providing information toward increasing the livestock harvest capacity and sales of high quality safe BC produced and processed meat products.

The following three items deal with waste requirements for slaughter facilities. For operators of facilities wishing to achieve provincial licensing, the MIES Help Desk can help put issues in context and direct you to appropriate resources.

#### CFIA Enhanced Feed Ban to Eliminate BSE

The Canadian Food Inspection Agency (CFIA) has introduced an Enhanced Feed Ban which will come into effect July 12, 2007. The enhancements will protect against the spread of Bovine Spongiform Encephalopathy (BSE), or mad cow disease, in Canada. Changes to a number of Regulations will affect cattle producers, abattoir operators, renderers, feed and fertilizer manufacturers, waste management facilities and transporters. As of July 12, 2007, a new permit system administered by the CFIA will control the segregation and disposal or alternative use of SRM material. In order to give small abattoirs and meat processors time to comply fully with all the new requirements, the requirements to stain, segregate and identify SRM will not apply to establishments that are not required to be registered under the federal Meat Inspection Act until January 30, 2008. Abattoir operators who do not transport SRM off the site of slaughter are exempt from the requirements. However, operators should be aware of local government requirements for disposing of slaughter waste on farm. For more information, contact the CFIA at 1-800-442-2342 or see the website:

<http://www.inspection.gc.ca/english/anima/health/san/disemala/bseesb/enhren/enhrene.shtml> .

#### CFIA SRM Permits

In July 2007 the CFIA is implementing a permitting system for the transportation, salvaging and harvesting of SRM. Permits are for control and are free of charge. Disposal Officers will be responsible for issuing permits and ensuring program consistency across Canada. Local staff will be responsible for conducting site visits and enforcing permit requirements. A permit application is available on the CFIA website at:

<http://www.inspection.gc.ca/english/for/pdf/c5405e.pdf> . For more information, contact the CFIA at 1-800-442-2342.

#### Provincial Waste Authorizations

The BC Ministry of Environment is developing Codes of Practice to simplify current guidelines for waste disposal, including those for slaughter and poultry processing. It is anticipated that draft intentions papers will be available for public comment in Spring 2007, with final Codes ready by September 2007. In the meantime, abattoir operators are advised to contact their local Environmental Protection Officer for direction on waste handling and disposal. For a list of Environmental Protection Officers, see the brochure "Producing Livestock for Meat In BC" available on the MIES web page (<http://www.bcfpa.ca/mies.html>).

#### Labour Strategy Seeks Industry Support

The Canadian Professional Meat Cutters Association (CPMCA) initiated a recruitment campaign to raise awareness of meat cutting as a career choice and to fill labour shortages. An advertising campaign was developed, including branding, a website and awareness raising. The CPMCA is now seeking industry support to secure funding to execute the recruitment campaign. Any meat processing companies interested in supporting this initiative are asked to submit a letter of support as soon as possible. For more information, contact Cody Cunningham at 403-340-7089 or [cody.cunningham@meatspecialists.ca](mailto:cody.cunningham@meatspecialists.ca) or see the website: <http://www.meatspecialists.ca>

#### Resource for Authorizations

FrontCounterBC is a single window service providing assistance with all regulated natural resources issues including guidance through authorizations, assistance with completing application packages, interpreting plans, following up with applications, and liaising between agencies. Clients seeking to upgrade or build meat processing facilities can find information related to construction permits, sewerage, waste discharge and water approvals, and applications for slaughter or meat processing licenses. For more info, call toll free 1-877-855-3222 or see the website: <http://www.frontcounterbc.gov.bc.ca/index.html> .

**Want to get involved or know anyone who should be?** If you are interested in joining any of the MIES groups, contact the BCFPA at 1-877-356-1660 or [info@bcfpa.ca](mailto:info@bcfpa.ca).

The views expressed in this document are those of the BC Food Processors Association.

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