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**RESOURCE MATERIALS**  
CFIA SRM Permit Checklists

Beef InfoNet

BC Food Safety Initiative Implementation Element website

**NEWS FLASHES**  
\$39.8M to Implement Enhanced Feed Ban in Alberta

Canada Provides up to \$25 million for Cutting Edge Vaccine Lab

**OPPORTUNITIES**  
BC Pork Producers Association AGM, April 13

Okanagan Food Safety Initiative Workshops, April 12-19

**UPCOMING EVENTS:**  
BCFPA AGM, April 27, Burnaby

**NEXT ISSUE:**  
Report on projects

Report on Working groups



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

### Issue 28, Apr 1/07

Welcome to BCFPA's twenty-eighth 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.

#### New MIES Contact Information

Effective April 1, 2007, the BCFPA is moving operations to Vancouver and will no longer maintain an office in Victoria. All correspondence should be directed to Suite 204-2929 Commercial Drive, Vancouver, BC V5N 4C8, tel 604-871-0190, fax 604-874-1006. You may still access the toll free line (1-877-356-1660) for meat industry inquiries.

#### Mobile Abattoir Tour of Southern BC

BC's first provincially licensed mobile abattoir will tour the province in April to demonstrate the facility in practice. Owner Lars Jorgensen launched the new mobile facility in January in Fort St John. With the help of the BCFPA, tour locations are being organized in all regions. For details on locations and dates, contact Lars at [gatetoplate@telus.net](mailto:gatetoplate@telus.net) or 250-765-4283 or BCFPA CEO Tony Toth at 604-340-5017.

#### MTAP Funding Update

There are now 35 applications approved for Individual Plant Assistance under the Meat Transition Assistance Program. Approximately \$1.65 million has been committed to individual projects, and 3 plants have received their reimbursements. The BCFPA is actively working with groups to develop community-based projects that support sustainable regional livestock production. Interested groups are encouraged to apply. For more information, see the website: <http://www.bcfpa.ca/mtap.html>.

#### Community Seed Grant Program

In October 2006, BC Healthy Communities (BCHC) announced a new Seed Grant Program. Groups can apply for up to \$2500 for activities and processes that improve community health and well being. Coordination of a community-based meat processing solution may be considered eligible for funding. Groups are advised to contact BCHC Regional Facilitators at 1-888-356-0892 to discuss project ideas.

#### Okanagan Food Safety Workshops

In April the Interior Health Authority is running free information workshops as part of the BC Food Safety Initiative, a federal-provincial effort to encourage food safety management systems in non-federally registered food processing facilities. Provincially licensed food processors,

including meat processing plants, are eligible to attend. The workshops will introduce a BC HACCP plan for identifying and controlling potential hazards that can produce food-borne disease. For details and to register, contact Judi Ekkert at [fsi@interiorhealth.ca](mailto:fsi@interiorhealth.ca) or 250-980-5080. It is anticipated that other Health Authorities will offer similar courses soon.

#### Poultry production requirements

The MIES team is hearing concerns about adequacy of poultry production and processing. Because chicken (meat birds), eggs (layers) and turkeys in BC are controlled through the supply management system, it is important to note current rules for producers established by the Chicken, Egg and Turkey Marketing Boards. All producers should register with the appropriate Board. Personal exemptions (no permits required) apply to growers of <200 meat birds per year, <99 layers and <50 turkeys placed per year. Small lot permits, to which certain restrictions apply, should be obtained by those wishing to grow <3,000 kg of chicken per year, <399 layers and <300 turkeys placed per year. Amounts higher than those for small lot permits require the purchase of quota, though incentive quota programs are available for some new entrants in each commodity. For more information, contact the Farm Industry Review Board at 250-356-8945 or see [www.firb.gov.bc.ca/specialty\\_review.htm](http://www.firb.gov.bc.ca/specialty_review.htm).

#### Poultry Mobile Prototype Plans Released

The MIES Help Desk is pleased to announce that the operator of our prototype mobile poultry unit has received approval for his plans from the BC Centre for Disease Control and may now proceed to construction. This 25-foot trailer will be equipped to process up to 200 birds per day. The generic plans are posted on the BCFPA website along with information about requirements for processing sites and the BCCDC's Mobile Slaughter Docking Station Request Form. **NOTE:** anyone wishing to build or operate a licensed mobile poultry unit such as this in BC will need to go through the established licensing process and obtain approval from BCCDC for the unit plus all the sites where it will operate.

The views expressed in this document are those of the BC Food Processors Association. Funding provided by:



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