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#### RESOURCES

[Updated BCCDC Checklist for Slaughter Plant plan approval](#) – item 3

Cattle and beef information:

- [Beef InfoNet](#)
- [CANFAX](#)

[Labelling requirements for Canadian products](#)

[Labelling requirements regarding allergens](#)

[Livestock Waste Tissue Initiative](#)

[Canada-BC SRM Management Program](#)

#### NEWS FLASHES

[Gerry Ritz on CBC re CFIA meat inspection](#)

#### Listeriosis outbreak

- [Nationwide outbreak spurs massive meat recall](#)
- [Planned cuts to food scrutiny questioned](#)
- [Listeria – a nightmare in a processing plant](#)
- [Recall: List of products](#)
- [Fact sheet: What are Listeria \(pdf\)](#)
- [Canadian Food Inspection Agency](#)

[Maple Leaf Foods recall](#)

- [Maple Leaf Foods](#)

#### UPCOMING EVENTS

##### NEXT ISSUE:

**Regional Districts and meat processing issues**

## Volume 2, Issue 2: Aug 2008

Welcome to the new edition of 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).

### Ag Day welcomes Stan Hagen

On Aug 7, the BC Agriculture Council organized a day of meetings in Abbotsford with new Minister of Agriculture & Lands Hon. Stan Hagen. BCFPA Board members Robin Smith, Stan Rogers and Pieter Vanderpol and MIES Project Manager Kathleen Gibson presented our key programs and issues to the Minister and (in a separate meeting) to the Agricultural Land Commission. Our presentations were well received.

### Mobiles progress

Currently there is one provincially licensed mobile unit in BC, operating out of Fort St. John. Gate to Plate Food Services processes red meat products for farmers in the region. For more info, contact owner Lars Jorgensen, 250.785.4283. MIES is assisting two other red meat mobile proponents (in the Kootenays and Okanagan) and six poultry mobile proponents (in the Kootenays, Okanagan, Cariboo, Bulkley Valley and Lower Mainland) towards licensing with the Centre for Disease Control. MIES is tracking progress with other mobile slaughter facilities in North America: BC could be a market leader in this area.

### Landfills and SRM

In regions of BC with significant cattle numbers, only landfills in Peace River, Bulkley Nechako and Cariboo have CFIA permits for Specified Risk Materials (SRM). The rest do not. For more info, contact Rick Van Kleek, Livestock Waste Tissue Initiative Program Coordinator, 604.556.3145.

### SRM incinerator trial

Funding through the Canada-BC SRM Management Program has been approved for temporary testing in October 2008 of a small-scale SRM incinerator near Big Lake in the Cariboo. Incineration is one of the few CFIA-approved methods for destroying SRM.

The test is to ensure the incinerator meets CFIA destruction standards and Ministry of Environment emissions requirements. If the tests are successful, an open house will be held to demonstrate the unit in operation. For more info, call Mark Raymond in the Ministry of Agriculture and Lands, 604.556.3107.

### CFIA meat inspection in the spotlight

The leak of a federal Cabinet document about meat inspection in July and an outbreak of the food-borne disease listeriosis in August have been coupled in the news.

The classified document proposed a five percent cut to the Canadian Food Inspection Agency's budget and a shift in meat inspection "from full-time CFIA meat inspection presence to an oversight role, allowing industry to implement food safety control programs and manage key risks". Minister of Agriculture Gerry Ritz, on CBC Radio Aug 23, said this document was only for discussion, and no change in CFIA practice has been planned or made. In fact CFIA just added about 200 inspectors and increased its budget for food products and safety programs.

Meats containing the bacterium *listeria monocytogenes* were recently processed at a Maple Leaf meat packing plant in Toronto. By Aug 25, 21 cases of listeriosis were confirmed. The bacterium is common in the environment; the original source will probably never be found. Maple Leaf's voluntary recall of 220 products will cost the company about \$20 million.

The risks of contamination in meat plants are real, and mistakes are costly. BC's provincially licensed plants agree on the value of third-party inspection. MIES will continue to monitor developments in the federal inspection system.

### For further information

Visit our Web site at [www.bcfpa.ca/mies.html](http://www.bcfpa.ca/mies.html)

### Acknowledgement



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