

[CLICK HERE FOR NEWS ON THE FOLLOWING TOPICS](#)

#### RESOURCES

[Updated BCCDC checklist for abattoir plan approval – see item 3](#)

[List of provincially licensed abattoirs – see item 10](#)

[BC's Meat Inspection Regulation](#)

**Cattle and beef info:**  
[Beef InfoNet](#),  
[CANFAX](#)

[Livestock Waste Tissue Initiative](#)

[Canada-BC SRM Management Program](#)

[Regionalmarkt Hohenlohe](#)

#### NEWS FLASHES

[Latest on listeriosis outbreak and investigation](#)

#### UPCOMING EVENTS

[Sep 22-26 Union of BC Municipalities, Penticton](#)

[Sep 28-Oct 1 BC Community Futures, Prince George](#)

[Oct 6-8 Rural Revitalization, Prince George](#)

[Nov 26-27 Value Chains workshop: Chilliwack, Courtenay, Cranbrook, Kamloops, Vanderhoof](#)

#### NEXT ISSUE:

**Meat production and issues of scale Labeling update**

## Volume 2, Issue 3: Sep 2008

Welcome to 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).

### MTAP materials posted

You can find an information brochure and application forms for the Phase 2 Meat Transition Assistance Program on the BCFPA home page.

### Funding information

We are compiling information on funding for abattoirs in addition to MTAP. (Federal funding decisions are on hold until after the fall election.)

### Larry Copeland retires

Larry has just announced his retirement in mid October. Lynn Wilcott will pick up Larry's role as Acting Director of Food Protection Services with the BC Centre for Disease Control (BCCDC).

### Listeriosis outbreak

Consequences of this situation will be far reaching. They include a nationwide class action lawsuit launched by the victims, and a national investigation announced by the Prime Minister. An independent investigator will report to the Minister of Agriculture and Agri-Food Canada before 15 March 2009 on the causes of the outbreak and the government response, and will make recommendations for how such events may be prevented in future. MIES will monitor these developments. More info in sidebar.

### Food safety training options

Provincially licensed abattoirs are required by the BC Centre for Disease Control to have safety management systems in place. BCCDC trainers will offer one more five-day course for 20 participants in early 2009 on Good Manufacturing Practices (GMPs) and Hazard Analysis Critical Control Points (HACCP). Costs will be covered by the Food Safety Initiative. For further info, email [gjgassociates@shaw.ca](mailto:gjgassociates@shaw.ca) or call 604.986.8024.

The BCFPA has partnered with the Alberta Food Processors to offer the Guelph Food Technology Centre's HACCP training course.

The cost for BCFPA members for the 2 or 3-day sessions is \$620, non-members \$840. Courses will be held in the Lower Mainland. HACCP I will be offered Oct 6-7 and HACCP II Oct 8-10; levels IV and V in November. For more info, contact the BCFPA office.

### German regional meat business

In 1988 a group of farmers in the Hohenlohe region of Germany established a company that specializes in local and heritage meats. Today the operation owns a processing plant, restaurant and store and has 1,000 members. Farmers may join for about \$800. It is not a co-op and members do not direct the company. However, they benefit from a price setting mechanism that guarantees a premium over the EU price and prompt payment. All its markets are within a 200 km radius. See sidebar.

### MIES Action Plan for 2008-09

The BCFPA Board has approved our Action Plan to 30 April 2009. Key actions include continuing with practical and regulatory problem solving on behalf of plants pre- and post-BCCDC licensing; increasing business support; adding field staff resources in the north; and reconvening a provincially licensed processors' advisory group.

### Working with Regional Districts

Siting a new abattoir or upgrading an existing one are often problematic for plant operators who may encounter opposition from immediate neighbours or others. MIES is developing a short presentation re meat processing for Regional Districts and will deliver it first to the Thompson Nicola Regional District October 9.

### New MIES-MTAP Assistant

The BCFPA is pleased to welcome Svitlana Vysotska to MIES and MTAP. You can reach Svitlana through the BCFPA office.

### For further information

Visit our Web site at [www.bcfpa.ca/mies.html](http://www.bcfpa.ca/mies.html)  
 Or call BC toll free 1.877.356.1660

### Acknowledgement



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