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#### RESOURCES

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

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

[Requirements for safety management systems: Meat Plant HACCP Guidelines](#) – see item 8

[BC's Meat Inspection Regulation](#)

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

[Livestock Waste Tissue Initiative](#)

[Canada-BC SRM Management Program](#)

#### NEWS FLASHES

[BC Farm Assessment Review](#)

[Inciner8 slaughter waste incineration unit](#)

**The Farm Crisis and the Cattle Sector:** [Toward a New Analysis and New Solutions](#)

## Volume 2, Issue 6: Dec 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).

### First remote/isolated waiver.

The Minister of Healthy Living and Sport has approved the Powell River Farmers Institute's application for Class C licenses and a construction plan exemption. A feasibility study will assess viability of a licensed plant in the area.

### Provincially licensed plants require safety management plans as of Dec 31

Requirements are on the BC Centre for Disease Control (CDC) Web site (see sidebar). MIES will provide a simple template plant operators can use to develop a plan. A five-day safety training program will be offered January 12-16, 2009 in Surrey. Costs will be covered by the Food Safety Initiative. For more info contact Gerry Gerbasi at 604.418.8714 or email [gjgassociates@shaw.ca](mailto:gjgassociates@shaw.ca).

### Meetings with Ministers.

Robin Smith, Stan Rogers and Nico Human met Nov 25 with Minister of Agriculture and Lands Stan Hagen; Robin, Stan and Kathleen Gibson met Nov 28 with Minister of Healthy Living and Sport Mary Polak. We discussed progress to date on meat issues and our request for increased funding and multi-agency policy shifts to support provincially licensed meat processing. Both Ministers agreed to stay in touch with us.

### Regional District presentations.

Kathleen Gibson spoke to the North Okanagan Regional District Nov 20. We are asking regional districts to address zoning, waste and related issues for abattoirs and to partner with us and the Province to increase BC's provincially licensed slaughter capacity. NORD Directors passed a resolution to work with the BCFPA.

### Farm Assessment Review brief.

The Farm Assessment Review panel toured the province to gather input for a review of BC's farm status assessment policy. The BCFPA submitted a brief Nov 30. Our key concern is that on-farm livestock and meat businesses be able to claim as farm income any value they add to the live animal. See sidebar.

### Incinerator tested in Cariboo

A European-made incineration unit was set up and tested in mid November at Rodear Meats near Williams Lake. The unit's ability to render slaughter waste to an ash product and to destroy SRM was tested. Test results are expected shortly from the Canadian Food Inspection Agency (re SRM destruction) and from the Ministry of Environment (re particulate emissions). If the unit passes, it can be a much-needed disposal solution for abattoir operators. For more info, contact Mark Raymond, Ministry of Agriculture and Lands, 604.556.3107.

### NFU's Canadian cattle sector study

The National Farmers' Union has just published a major report on the price and profitability crisis affecting family farm cow-calf producers and small and medium-sized feeders. This multi-decade analysis suggests that concentration in the packing business and "captive supply" is a key factor in the problem, and that farmer-owned and local processing businesses are part of the solution. See sidebar.

### Changes at MTAP

MTAP Coordinator Gerry Dragomir has resigned and a search is under way to fill the position, which will report to Kathleen Gibson. Service will be maintained in the interim through the BCFPA office.

### MIES Team semi-annual meeting

The MIES Team met in Vancouver Nov 13-14 to discuss work to date, with particular attention to waste, land use, zoning and business management issues, in addition to licensing. We appreciated constructive participation from government agencies. We also learned about specialty poultry processing on a fascinating field trip to Fraser Valley Duck and Goose in Chilliwack, courtesy of proprietor Ken Falk.

### For further information

Visit our Web site at [www.bcfpa.ca/mies.html](http://www.bcfpa.ca/mies.html) or call 604-504-4409.

### Acknowledgement



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