



## BC MEATING NEWS

The *BC Meating News* has been providing a monthly update from the Meat Industry Enhancement Strategy (MIES) since March 2005. Volume 1 ran to April 2007 and Volume 2 from July 2008 to the present.

To provide more timely and efficient service, the MIES Team will, starting in June 2011, circulate e-bulletins as issues arise, and will post these on our web page at <http://www.bcfpa.ca/programs/meat-industry-enhancement-strategy/>

We did promise a readers' survey in the May 2011 issue; program constraints led us to make this decision, which we trust will serve our readers effectively.

Thank you

The Meating News editorial team



### Acknowledgement

Funding for key programs is provided by the Province of British Columbia.

Committee meeting minutes and reference materials are posted on <http://www.bcfpa.ca/about/committees>.  
Members are welcome to any meetings that are of interest.

## Meat Industry Committee

Co-chairs: Pieter Vanderpol, Vanderpols Eggs; Musa Ismail, TaQwa Halal Meats

On its May 18th and June 15th conference calls, the Meat Industry Committee continued its discussion regarding the following topics:

1. *Enforcement*: illegal slaughter activity compromises licensed slaughter businesses. The Committee discussed a plan for gathering information and making constructive recommendations to government.
2. *Waste*: Steve Harpur of EarthRenu made a presentation at the May meeting regarding composting and anaerobic digestion of slaughter and meat waste. It is possible to destroy SRM with anaerobic technology, though this needs to be on a fairly large scale. The CFIA plans to issue an update on its SRM requirements in July. The Committee Chair will talk with members of the Livestock Waste Tissue Initiative Steering Committee to get an update on slaughter waste projects and status in BC.
3. *BC Abattoir Inspection System Review*: the Province is reviewing the inspection service for A and B licensed provincial abattoirs, since CFIA announced it will withdraw from provincial licensing inspection at the end of 2013. Seven abattoir operators are providing input via an Operators' Reference Group. Ken Falk and Wilma Watkin reported that the group has worked very hard and made good progress. A discussion paper regarding options for a new system will be circulated to industry stakeholders in early July.
4. *Meat file*: Kathleen Gibson reported that MIES and MTAP are being wound up and plans are under way to ensure that useful resources remain. The Committee reviewed the MIES Regulations and Resources brochure and suggested it continue to be updated; the group also asked for step-by-step information on how to licence an abattoir, with checklists and cost estimates.
5. *Bulletins* included an update from a workshop with Whole Foods: the company is planning to add 12 stores in western Canada in the next few years. Certification standards include a five-step animal welfare system: see [www.globalanimalpartnership.org](http://www.globalanimalpartnership.org).
6. *Advocacy*: Nico reported at the May meeting that the Advocacy Committee will be taking forward issues identified by the Meat Industry Committee to CFIA and the Province in the coming months.
7. *Next steps*. The group asked to shift its day to Thursday, so we will work with the third Thursday of every month. Next conference call will be 21 July at 1500.

For more information or to sign-up for a meeting please email Kathy Morre at [kathy.moore@resonatesolutions.ca](mailto:kathy.moore@resonatesolutions.ca).