



BC MEATING NEWS

Welcome to the 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).

Meat Inspection Regulation changes: rollout visits

The introduction of changes to BC's Meat Inspection Regulation in April 2010 (see <http://www.hls.gov.bc.ca/protect/meat-regulation/>) has raised questions for meat processors. In order to explore these, representatives from the Ministry of Healthy Living and Sport Food Protection Branch and the MIES Team are planning a round of visits to licensed facilities and A or B licensing proponents before the end of September.

Action plan announced for BC's ranching sector

The Province has announced a 4-point action plan to improve the competitive environment of B.C.'s cattle sector. The plan consists of:

1. regulatory and policy changes
2. efforts to raise the profile of BC ranching
3. providing \$2 million in funding to the ranching industry with the potential to leverage up to \$3 million through the federal Agri-Flex Program
4. extending in perpetuity the Beef Cattle Industry Development Fund (CIDF) which was slated to expire in 2014

For more details see the Ranching Task Force website at <http://www.ranchingtaskforce.gov.bc.ca/news/index.html>

New Deputy Minister of Agriculture and Lands

On June 4, 2010, Wes Shoemaker replaced Larry Pedersen as the new Deputy Minister of Agriculture and Lands. Shoemaker was previously the Deputy Minister of Public Safety and Solicitor General.

Career Focus program: wage subsidy for food processor workers

Slaughterhouses and meat processors often have difficulty finding qualified staff. The Food Processing Human Resource Council (FPHRC) focuses its work on the human resource needs of Canadian food processors. It offers, among other things, a food processing jobsite, training resources and a Career Focus program which offers food processing employers an opportunity to receive a wage subsidy to hire post-secondary graduates in food processing or other related disciplines to access skills related to business management, marketing, design, processing, engineering or other technical abilities.

For more information see the web site www.fphrc.ca or contact Suzanne Thomson, Western Canada Regional Representative at suzthomson@dccnet.com or 604.886.1395.

Suspected brucellosis cases in BC were false positive test results

On May 26, 2010 the Canadian Food Inspection Agency (CFIA) launched a disease investigation on two farms in British Columbia, after three beef cows that were exported to the US were classified as "reactors" on brucellosis tests during routine slaughter testing in the United States. Animals on both farms were tested for brucellosis, all with negative results. Further analysis of the original samples from the USDA at the CFIA's internationally recognized brucellosis reference laboratory in Ottawa found that the original suspicious test reactions observed in the US laboratory appear to have been caused by another bacterium that is known to create

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false-positive test results.

As a result of this incident, the United States Department of Agriculture (USDA) has placed temporary import restrictions on cattle and bison from BC, requiring a negative brucellosis test result for the import into the US of all sexually intact cattle and bison that have resided in BC since March 25, 2010, and are not intended for immediate slaughter. The import restrictions have not yet been lifted.

Antimicrobial-resistance discovery concerns USDA microbiologists

Using an advanced genetic screening technique, scientists from the USDA's Agricultural Research Service discovered more than 700 genes that give a wide range of bacteria (including *Campylobacter*, *Listeria* and *Enterococcus*) the ability to resist antibiotics. The researchers are concerned that these organisms, which can cause food poisoning, have acquired genetic resistance to the antibiotics used to kill them. The work was published in the science journal [Microbial Drug Resistance](#).

Temple Grandin workshop on animal welfare and livestock handling

The Nechako Valley Regional Cattlemen's Association is hosting an Animal Welfare and Livestock Handling workshop with Temple Grandin in Vanderhoof, June 22, 2010. For more information please contact Alex Kulchar 250 567 9497 or akulchar@hwy16.com

For further information and access to more on-line resources, visit our Web site at <http://www.bcfpa.ca/programs/meat-industry-enhancement-strategy>



Acknowledgement

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

Useful Links

Healthy Foods – Brand Name Food List

Do you have products that fit within the provincial guidelines for sale in schools and BC's public buildings? Post your healthy food items on the Brand Name Food List. This list was developed for buyers in BC to help them choose healthy items to stock and sell. <http://www.brandnamefoodlist.ca/>

BC Trans Fat Regulations

For help with compliance on BC Trans Fat Regulation go to www.restricttransfats.ca. This site is an excellent resource for your questions on labelling, how to calculate trans fats in your products and the documentation needed.

BC Hydro – Industrial Customer Newsletter

BC Hydro publishes a monthly eNewsletter for industrial customers and stakeholders called Current. Current will keep you updated on Power Smart programs including incentives and special offers.

You will discover:

- The latest news on energy efficient technologies
- The benefits of establishing a sustainable energy management program
- What your peers in industry are doing to manage energy and save costs

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