



## 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).

### Readers' survey coming soon!

Meating News appears each month in the BCFPA newsletter and is sent by email monthly, and Canada Post every other month, to the MIES contact list. We will be surveying Meating News readers to see how we can make this publication more focused and useful. We are considering shifting to bulletins as livestock and meat news items arise, rather than a monthly publication and insert in the BCFPA newsletter. We will send a readers' survey questionnaire in two forms: electronic for response on line, and in print form with our next Canada Post mailout, for those who wish to fax it back to the BCFPA office. Thanks in advance for your views!

### Workplace insurance for abattoirs

If you own a business and hire workers (full or part time, casual or contract), you are required by law to register with WorkSafe BC. The table below shows how meat processing activity is classified. The rates are shown as \$x per \$100 of wage cost, and are adjusted on a case-by-case basis for each business, based on the safety record and claim history of the business over time.

CU name	CU #	2011 Rate	2010 Rate
<u>Abattoir</u>	<u>711001</u>	\$2.26	\$1.97
<u>Meat Cutting, Packing, Processing, or Canning</u>	<u>711017</u>	\$2.26	\$1.97
<u>Poultry Processing</u>	<u>711019</u>	\$3.26	\$2.77
<u>Sausage or Sausage Casing Manufacture</u>	<u>711020</u>	\$2.54	\$2.99
<u>Smoked, Cured or Prepared Meat Product Manufacture (not</u>	<u>711021</u>	\$2.54	\$2.99

Go to [www.worksafebc.com/insurance/registering\\_for\\_coverage/register\\_with\\_worksafebc/default.asp](http://www.worksafebc.com/insurance/registering_for_coverage/register_with_worksafebc/default.asp) in order to register with WorkSafe BC. For help, advice and training, contact the Food Industry Occupational Safety Association of BC, an industry body that offers a range of worker safety services for the food processing industry. You can contact FIOSA at [www.fmiosa.com](http://www.fmiosa.com) or its Chilliwack head office, Tel 604.701.0261 or Email [safety@fmiosa.com](mailto:safety@fmiosa.com)

### Niche Meat Processor Assistance Network (NMPAN)

The US Cooperative Extension System offers an on-line, interactive information network (eXtension) which disseminates knowledge from US land grant universities. Part of eXtension is the Niche Meat Processor Assistance Network (NMPAN) which offers extensive resources for small meat processors. While some of the resources are specific to a US regulatory and market environment, many could be very useful in a Canadian context, e.g. business planning tools and guides to small-scale meat processing plant design and construction. Go to [www.extension.org/small%20meat%20processors](http://www.extension.org/small%20meat%20processors) or contact Arion Thiboumery at Iowa State University, Tel 415.260.6890, Email [arion@iastate.edu](mailto:arion@iastate.edu).

### Whole Foods Market adopts animal welfare rating system

All beef, pork and chicken sold in US and UK Whole Foods Market stores is now rated according to a Five-Step animal welfare rating system developed by Global Animal Partnership. More than 1,300 US farms and ranches have been certified to date, allowing consumers to identify incremental increases in animal welfare: Step 1: no crates, cages or crowding, animals have space to move around; Step 2: enriched environment to encourage natural behaviours; Step 3: enhanced outdoor access; Step 4: pasture centred; Step 5: all physical alterations, e.g. tail docking or castration, prohibited; Step 5+: animals are born and live their entire lives on the same farm. Standards for other species are in development. Whole Foods Market is working towards adopting this system for Canadian stores. See [www.wholefoodsmarket.com/meat/welfare.php](http://www.wholefoodsmarket.com/meat/welfare.php)

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### New York Times criticizes proposed legislation against undercover investigations in livestock facilities

In a 26 April 2011 editorial, the New York Times sharply criticizes proposed legislation in at least three US states that would make undercover investigations (particularly filming and taking photographs) in livestock facilities a crime. The editorial suggests that the legislation's only purpose is to hide the conditions under which livestock are raised, handled and slaughtered from a public that increasingly cares about animal welfare. Undercover investigators and whistle-blowers would be treated like "agro-terrorists." The editorial points out that nearly every major improvement in farm animal welfare – and a number of improvements in food safety – came about after exposure of poor conditions. See [www.nytimes.com/2011/04/27/opinion/27wed3.html?scp=3&sq=factory%20farms&st=cse](http://www.nytimes.com/2011/04/27/opinion/27wed3.html?scp=3&sq=factory%20farms&st=cse)

### Mass culls not necessary to combat Foot and Mouth Disease

Research published in the May 2011 issue of the journal Science found that cattle infected with the virus that causes Foot and Mouth Disease are only infectious and can spread the disease to other animals for a very brief period of time – 1.7 days - and only about 0.5 days after the animal already shows clinical signs of the disease. This means that animals not showing clinical signs of disease are not infectious, and mass culling programs aimed at preventing spread of an FMD outbreak, like the one that destroyed hundreds of thousands of animals in the UK in 2001, could be avoided. The finding may also apply to other diseases, such as influenza. See [www.sciencedaily.com/releases/2011/05/110505142558.htm](http://www.sciencedaily.com/releases/2011/05/110505142558.htm)

### Acknowledgement

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



Committee meeting minutes and reference materials are posted on <http://www.bcfa.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 April 18, the Meat Industry Committee held a meeting and field trip to visit Meadow Valley Meats' facilities in Pitt Meadows. Topics for discussion included:

1. *Waste management.* Steve Harpur from EarthRenu introduced his company's technology and the group discussed slaughter waste initiatives under way in the Lower Mainland and elsewhere in BC. Strong concerns remain about the cost of managing slaughter waste and the need to move closer to "zero waste" solutions. Steve will be asked to make a presentation about his technology to the whole Committee.
2. *Lamb and goat value chain.* Some written materials had been circulated to the group before the meeting, and there was lively discussion about the strong demand and potential for lamb and goat meat sales in BC and challenges with supply. It was agreed that the BCFPA could help by finding resources to pull together relevant information about lamb and goat supply issues generally and in BC, from the Canadian Sheep Federation and other sources.
3. *Facility tour.* Brian Bilkes of Meadow Valley Meats kindly hosted a very interesting tour of the company's Pitt Meadows abattoir facilities. These consist of the fixed plant as well as a trailer that is used for Qurbani ritual slaughter at peak times for Muslim holidays. The group also looked at the lamb hide storage area and discussed current concerns about illegal slaughter in the area.
4. *Next steps.* We will stay with monthly conference calls on the third Wednesday of every month (shifted from the second, which clashed with reporting requirements). Next conference call will be 18 May 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).