
BACKGROUND

2009HLS0031-000735
April 7, 2009

Ministry of Healthy Living and Sport

B.C. BEEFS UP SUPPORT FOR MEAT INDUSTRY

- The British Columbia Meat Inspection Regulation was enacted under the Food Safety Act in 2004. The regulation governs the slaughter of animals for food sales in British Columbia, and enhances British Columbia's food safety system by providing province-wide requirements for meat sold to the public.
- Traceability is improved for increased safety and opportunities are created for licensed and inspected operators to access markets such as retail stores and restaurants.
- Producers are able to access a range of unique and custom slaughter services across the province, including mobile abattoirs and plants certified for organic slaughter practices.
- B.C. is one of the last jurisdictions in Canada to implement provincewide inspection and licensing.
- The Meat Inspection Regulation has more than quadrupled the number of licensed plants in B.C. since it was introduced. There are a total of 35 fully licensed and inspected plants and 36 temporary Class C licensed plants serving the B.C. meat industry and providing consumers with safe, locally produced meat. There are also 13 federally registered plants that can export outside B.C.
- A number of strategies have been implemented by government to make the transition to full licensing and inspection by previously unlicensed operators successful, including:
 1. Providing \$11.855 million in funding assistance through the Meat Transition Assistance Program (MTAP) and creating the Meat Industry Enhancement Strategy (MIES), both administered by the BC Food Processors Association.
 2. In 2007, creating a category of transitional Class C licences that enable small-scale operators to continue operating and selling at the farm gate, while they work towards full licensing.
 3. In June 2008, amending the regulation to address challenges faced by very small scale producers and processors in remote and isolated regions of B.C. by allowing them to apply for a Class C licence with more ease.
- The BC Centre for Disease Control Food Protection Services administers the BC Food Safety Act and Meat Inspection Regulation and is the licensing agency. Under this legislation, inspection services to provincially licensed slaughter operations are managed by Food Protection Services through a contract agreement with the Canadian Food Inspection Agency.

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