

Meat Inspection Act And Regulations Guide

Animal Health Division



Forestry and Agrifoods Agency

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Introduction

The *Meat Inspection Act and Regulations* were written based on standards of good practice that reduce the overall risk of human illness from meat and meat products slaughtered in Newfoundland and Labrador.

The Meat Inspection Act is a Statute of the Government of Newfoundland and Labrador which gives powers to create regulations under it. Additionally the Act gives powers to inspectors and has prohibitions on the sale of meat in Newfoundland and Labrador. The most recent version of the Meat Inspection Act can be found here:

<http://www.assembly.nl.ca/Legislation/sr/statutes/m02.htm>

The Meat Inspection Regulations contain all the specific requirements for the slaughter of animals and related processes in the Province of Newfoundland and Labrador. The most recent version of the Meat Inspection Regulations can be found at the link below.

<http://www.assembly.nl.ca/Legislation/sr/Regulations/rc960801.htm>

This guide was prepared to help describe each section of the Act and Regulations, by providing detailed instructions on why the section is there, what the expected outcome of the section is (what it is meant to accomplish), how to best meet the regulation, any informative knowledge related to the section, and finally the general policy for the inspector. The guide was designed in this format to give transparency to the process so that operators could better understand the Act, regulations and the role of the inspectors. The guide also provides Inspectors with detailed policy when the Meat Inspection Act and Regulations are not being met.

Symbols

Throughout the guide a number of symbols are used to help identify the act, regulations and penalties. These are defined as follows:



The blue scales indicate that the text is the actual wording of the Meat Inspection Act.



The Green Scales indicate that the text is the actual wording of the Meat Inspection Regulations.




The red gavel indicates that the act or regulation has legal consequences.

Groups

Throughout the guide, each part of the Meat Inspection Act and Regulations is grouped into one or a number of categories. These generally include the following below:




Authority: Designated with the Authority symbol, , this group generally defines some authority for the Provincial Government and its personnel to carry out the objectives of the *Meat Inspection Act*




Prohibited: Designated with the Prohibited symbol, , this group generally defines what is not allowed under the *Meat Inspection Act*.




Biological Hazards: Designated with the Biological Hazard symbol , Regulations in this category, when not properly followed, may lead to situations where the meat products are at risk to either bacteria or toxins which may cause illness in the public when handled and consumed.




Chemical Hazards: Designated with the Chemical Hazard symbol , Regulations in this category, when not properly followed, may lead to situations where the meat products are at risk to chemical contaminants such as gasoline, lead and cadmium which may cause illness in the public when handled and consumed.




Physical Hazards: Designated with the Physical Hazard symbol , Regulations in this category, when not properly followed, may lead to situations where the meat products are at risk to physical contaminants such as glass, wood splinters, metal fragments which may injure the public if handled or consumed.



Animal Welfare: Designated with the Animal Welfare symbol, , regulations in this category, when not properly followed may lead to excessive pain, suffering, and inhumane treatment of animals. This may include cruelty, improper procedure or lack of training.



Action: Designated with the Action symbol, , indicates that the regulation has a component which describes a specific action that has to be taken by an inspector. This may include licensing inspections, ante-mortem inspections, post-mortem inspections and other actions required by inspection staff. It should be noted that an inspector may take action on any regulation. The actions under this category may be taken whether there is compliance or not.

These symbols are used throughout the guide for a quick reference. Not all regulations have a related symbol and many regulations may have multiple.

Critical vs Non Critical Deficiencies

Whether a specific hazard is critical or non critical is very dependant on the details which surround the hazard. The guide does not differentiate between the two since any hazard may, in the right situation, be critical to food safety. Likewise a regulation with an associated hazard may be out of compliance and not be critical when the details around the hazard have been evaluated by the Inspector or Food Safety Specialist.

For instance:

Plant vermin

30. Every practical precaution shall be taken to maintain plants free of flies, rats, mice and other vermin.

If it was in the inspector's opinion, that precautions were not adequate to prevent vermin, it might be listed as a non critical deficiency. However if the inspector finds evidence of pests inside the plant due to this regulation not being met, it would likely be classified as a critical deficiency. This aspect is left up to the training and experience of the officials appointed under the Meat Inspection Act.

Normally if an item is considered critical, it must be fixed immediately. This might literally mean immediately, or before the next kill, or a very short timeline. If an item is considered non-critical, a reasonable amount of time based on the situation would be given to correct the deficiency.

Failure to adequately address critical deficiencies may result in a suspension of the license, but may also result in disallowance of the use of equipment and rooms, or cause the inspector to detain items by placing them on hold. Long term failure to address either type of deficiency may result in a revocation of the license.

Reasoning

The reasoning section is designed to give operators a reason as to why the specific regulation exists.

Outcome

The outcome section shows what the expectation of compliance to the regulation is. That is if you do everything right, what you should achieve. This may be useful when dealing with alternate ways to meet the regulation. Meeting the expected outcome a different way than the statement of the regulation may be acceptable to the inspectors.

How Can I meet the Intent of the Regulation

This is an example of how to properly meet the regulation. This may not be the only way, but rather the best or normal way to meet the intent of a regulation.

Did you know?

This section has useful information and knowledge that may be beneficial.

Inspector's Policy

This section has information on what an inspector should normally do when a deficiency under a specific regulation is encountered. This is the general practice or policy for inspectors. There may be conditions or situations where the inspector has reasons or orders not to follow the practice policy as it is written but it has been provided as a source of information. In any and all cases the Director of Animal Health has the final judgement on any issue. If there is any doubt as what to do in a situation contact the Director of Animal Health for further direction.



What is in the Act?

Application

164/94 s3-164/94-

3. This Act applies to plants within the province that may be designated in the regulations.

What is the reasoning?

Legal authority to govern must be initially defined in an act to make it into law.

What is the expected outcome?

Abattoirs which are governed by the *Meat Inspection Act* are clearly and legally identified.

How can I meet the intent of the Act?

If you slaughter animals other than for your immediate family's use, and you are not federally registered, you are operating a provincial abattoir. You can meet the intent of the Act by having your slaughterhouse licensed.

Did you know?

The *Meat Inspection Act* came into force in 1977.

Inspector's Policy

The *Meat Inspection Act* only applies to establishments which slaughter animals and process them into quarters. Any processing beyond this will require the plant to have a Food Premises License.



What is in the Act?

Prohibition

1977 c99 s4

4. A person shall not

(a)[Rep. by 1996 cR-10.1 s45]

(b)sell, offer for sale, give, transport, deliver, or deal in the meat of an animal unless the slaughter of the animal took place at a plant to which this Act applies or at an establishment; and

(c)operate a plant to which this Act applies unless the plant complies with the standards for plants prescribed in the regulations, or with the standards for an establishment.

What is the reasoning?

The Meat Inspection Act is a basic food Safety control which ensures that whenever meat is offered to the public it is controlled such that it is fit for human consumption. To properly ensure this control it is prohibited to offer meat in any format to anyone other than the immediate family.

What is the expected outcome?

All animals which are slaughtered are slaughtered in a licensed slaughterhouse, unless it is for personal consumption.

How can I meet the intent of the Act?

Have any animal that is to be slaughtered in a local licensed slaughterhouse.

Did you know?

Your immediate family is exempt from the *Meat Inspection Act*. Your immediate family does not include your entire family, but rather the household only. It is legal to slaughter animals for your family's own consumption without any licenses. Keep in mind that the animal cannot be moved off the premises with the exception of a permit to process for family consumption.

Inspector's Policy

Any activity that involves the transfer of meat that did not come from a licensed slaughterhouse (Federal or Provincial) is considered illegal slaughter. The first step in any investigation is to educate through the illegal slaughtering pamphlet. See "Statute #6: Powers of Inspectors" for your legal authority.



What is in the Act?

Inspectors

1977 c99 s5

5. (1) The minister may appoint those inspectors that he or she considers necessary for the effective administration of this Act.

(2) A certificate of appointment shall be signed by the minister and issued to each inspector appointed under subsection (1).

(3) A certificate of appointment issued to an inspector by the minister is admissible in evidence, in the absence of evidence to the contrary, as proof of the appointment of that inspector without proof of the signature or appointment of the minister.

What is the reasoning?

Inspectors are required to carry out the requirements of the *Meat Inspection Act*. This section ensures that inspectors are legally capable of enforcing the *Meat Inspection Act* and Regulations.

What is the expected outcome?

All inspectors are appointed under the *Meat Inspection Act*.

How can I meet the intent of the Act?

Not Applicable

Did you know?

In the past most information such as appointments was gazetted, though this is no longer the current practice.

Inspector's Policy

Inspectors are now named under the *Meat Inspection Act* by appointment by position. This means that if you are an Environmental Health Officer, Environmental Health Technician or an Agricultural Inspector, you are automatically appointed as an inspector under the *Meat Inspection Act*.



What is in the Act?

Powers of inspectors

1977 c99 s6

6. (1) An inspector may, upon production of his or her certificate of appointment or, in the case of an inspector acting according to an agreement under section 8, upon production of a certificate issued to him or her under the *Meat Inspection Act* (Canada)

(a) enter and search land and premises on or in which he or she has reasonable cause to believe animals are being slaughtered, or meat is being sold, offered for sale, given, transported, delivered or dealt in;

(b) require the owner or occupier or an employee of the owner or occupier of the land and premises to answer inquiries reasonably made and to produce for inspection records, accounts, documents, and papers in his or her possession concerning a business being carried on the land or premises relating to the slaughter of animals or the selling of meat, offering of meat for sale, giving of, transporting, delivering or dealing in meat; and

(c) Seize and detain, for a period not exceeding 90 days, meat that the inspector has reasonable cause to believe is being dealt with contrary to this Act.

(2) Notwithstanding the time limit in paragraph (1)(c), where proceedings have been instituted for a contravention of this Act, the meat seized under that paragraph may be detained until the proceedings are concluded.

What is the reasoning?

In order for the *Meat Inspection Act and Regulations* to be properly carried out, Inspectors require legal powers to search and find illegal operations and detain the meat products from these operations to prevent its entry into the food chain. This helps ensure that the act and regulations cannot be ignored by those who slaughter but are not willing to meet the requirements of the *Meat Inspection Act and Regulations*.

What is the expected outcome?

Slaughtering plants are operated legally, and illegal operations are shut down.

How can I meet the intent of the Act?

If you slaughter, ensure that your plant is licensed and meets all of the requirements of the *Meat Inspection Act and Regulations*.

Did you know?

The Act has basic powers of the Inspector, but all inspectors have additional powers in the regulations. See sections 50, 51, 52, 54, and 55 of the *Meat Inspection Regulations* for additional powers of Inspectors.

Inspector's Policy

When dealing with issues regarding illegal slaughter it may be best to investigate with another inspector. Ideally investigations should be carried out with the highest ranking officers (EHO). Any situation where there are threats or potential for violence, the inspector should be accompanied by a police officer. In any cases where a police officer is called in, they are the lead, and the expectation on the inspector is to provide expertise in the meat inspection field. With any investigation the Animal Health Division's Food Safety Specialist should be notified of the investigation and progress.

Meat Inspection Act Guide

Group(s):



What is in the Act?

Prohibition

1977 c99 s7

7. (1) An owner or occupier of land or premises described in section 6, and an employee of that owner or occupier, shall help an inspector in carrying out his or her duties under this Act.

(2) A person shall not

(a) hinder, obstruct or interfere with the inspector in the course of his or her duties;

(b) provide an inspector with false information or refuse to provide him or her with information; or

(c) fail to produce for inspection or seizure and detention anything that by section 6 the inspector may inspect or seize and detain.

What is the reasoning?

It is not sufficient that inspectors have basic powers of search and seizure. This law provides legal ramifications (you can be charged with an offence under this act, see section 12 of this guide) for those that interfere with Inspectors.

What is the expected outcome?

Inspectors receive cooperation in carrying out their duties.

How can I meet the intent of the Act?

Cooperation with the inspector is the best way to meet the requirements of the Act. Even if there are disagreements, the requirements of the inspector must be met. The best course of action is to meet the requirements of the inspector and if there are unresolved issues contact the inspector's supervisor or manager. Preventing or refusing to cooperate with the inspector will usually result in tougher and swifter regulatory action. Cooperation is always the best policy and this should work both ways.

Did you know?

While offences under the *Meat Inspection Act* are for a small monetary value (\$500-1000) it must be kept in mind that these offences are cumulative in nature. Continued noncompliance can lead to hefty fines if the issue is brought to Provincial Court.

Inspector's Policy

Even though the inspector has many rights under this act, cooperation with the slaughterhouse will generally yield better results. Unless the issue is critical to food safety which must be resolved immediately, the first approach to solving regulatory issues is to gain cooperation with the owner. It is important to ensure that while regulatory issues must be resolved, the operator's point of view is at least taken into consideration.



What is in the Act?

Agreement

1977 c99 s8

8. With the approval of the Lieutenant-Governor in Council, the minister may enter into agreements with the Government of Canada or a department or agency of the Government of Canada to provide for

(a) the more efficient administration of this Act;

(b) the performance by the Government of Canada, or a department or agency of the Government of Canada, on behalf of the province, of functions and services required to be undertaken under this Act; and

(c) the performance by the Government of Canada, or a department or agency of the Government of Canada, on behalf of the Government of Canada, of functions and services required to be undertaken under the *Meat Inspection Act* (Canada).

What is the reasoning?

This part of the act allows for the Provincial Government to contract out meat inspection to the Federal Government or specifically the Canadian Food Inspection Agency. The Provincial Government currently has no agreements with the CFIA for the administration of the *Meat Inspection Act and Regulations*.

What is the expected outcome?

Efficient administration of the *Meat Inspection Act*.

How can I meet the intent of the Act?

Not applicable

Inspector's Policy

Not applicable



What is in the Act?

Agreements with municipalities

1977 c99 s9

9. The minister may enter into agreements with a municipal authority that may be necessary or desirable for controlling the slaughter of animals or for the efficient administration of this Act within that municipality.

What is the reasoning?

This part of the act allows the Minister to enable municipalities to assume the administration of the meat inspection act in that particular area. The Provincial Government currently has no agreements with any municipality for the administration of the *Meat Inspection Act and Regulations*.

What is the expected outcome?

Efficient administration of the *Meat Inspection Act*.

How can I meet the intent of the Act?

Not applicable

Inspector's Policy

Not Applicable

Meat Inspection Act Guide

Group(s):



What is in the Act?

Payments under agreements

1977 c99 s10

10. (1) An agreement entered into under this Act with the Government of Canada or with a municipal authority may make provision for payment by or to Canada or to the municipal authority of amounts of money that are required to make that agreement effective.

(2) Money received or paid out under an agreement mentioned in subsection (1) shall be paid out of or into the Consolidated Revenue Fund.

What is the reasoning?

Not applicable

What is the expected outcome?

Not applicable

How can I meet the intent of the Act?

Not applicable

Inspector's Policy

Not applicable



What is in the Act?

Regulations

1977 c99 s11

11. (1) The Lieutenant-Governor in Council may make regulations

(a) fixing minimum standards for the construction, maintenance, cleanliness, sanitation and operation of plants, with power to adopt with or without modification published regulations, rules, codes or standards made by Canada or a province of Canada or another country or state, or institution or body recognized as a publisher of codes of conduct and standards;

(b) providing for the certification or licensing of plants and for the revocation, cancellation and renewal of certificates or licences issued, and prescribing the fees for certificates or licences and their renewals;

(c) for the purposes of section 3, designating plants to which this Act applies which may be designated singly, by class or by circumstances;

(d) prescribing, for the purpose of paragraph 4(a), circumstances under which animals or classes of animals may be slaughtered without receiving the prior approval of inspectors;

(e) providing for the inspection of plants, of animals before slaughter and of meat subsequent to slaughter, prescribing the fees to be paid by owners or operators of plants and establishments for all inspections, with power to prescribe different fees for different types and classes of inspection;

(f) respecting packaging of meat and stamping of meat or packers of meat inspected under this Act and the regulations;

(g) exempting an animal or class of animal, or the meat of an animal or class of meat of an animal from the operation of this Act;

(h) prescribing additional powers and duties of inspectors;

(i) generally, to give effect to the purpose of this Act.

(2) Regulations made under subsection (1) may apply to the whole of the province or may be restricted in their application to specified areas of the province and may be limited as to time or otherwise, but those regulations shall not be discriminatory nor conflict with the agreements made under section 8.

(3) Regulations made under paragraph (1)(b) that make provision for the issuing of certificates or licences or the cancellation or revocation of certificates or licenses shall contain provisions providing for an appeal to a court having appropriate jurisdiction in the province by persons aggrieved against the refusal to register or licence, and by persons whose certificate or licences may be revoked or cancelled.

What is the reasoning?

The Meat Inspection Act only defines general authorities and prohibitions, the Meat Inspection Regulations contains all the details on how the Act is best carried out. This part of the Act allows for the formation of regulations and outlines what is acceptable to put in the regulations.

What is the expected outcome?

Not applicable

How can I meet the intent of the Act?

Not applicable

Inspector's Policy

Not applicable

Meat Inspection Act Guide

Group(s):



What is in the Act?

Disposal of diseased carcasses

1977 c99 s11.1

11.1 The minister may establish the method of treatment and manner of disposal of slaughtered animal carcasses which, upon examination, are found to have a disease or condition which the minister considers to require that treatment or disposal.

What is the reasoning?

Improperly treated or disposed of carcasses of animals which have disease may lead to spread of disease in people. This statute gives authority to the Minister to determine how best to control the spread of disease.

What is the expected outcome?

Diseased animals are properly treated and disposed of such they do not spread their condition.

How can I meet the intent of the Act?

This statute allows for the quarantine and/or condemnation which are linked to disease. Assisting the Veterinarian and carrying out the Veterinarian's orders is the best way to meet the intent of this statute.

Inspector's Policy

Any animal or carcass which is suspected of having a disease should



be detained and the Regional Veterinarian contacted immediately for further instructions.



What is in the Act?

Forms

1977 c99 s11.2

11.2 The minister may approve forms necessary for the purpose of this Act.

What is the reasoning?

This statute allows for the formation of forms for use in carrying out the Meat Inspection Program. This includes licenses, application forms, and inspection forms.

What is the expected outcome?

Only forms which are approved by the Director of Animal Health are utilized in the carrying out of the Meat Inspection Program.

How can I meet the intent of the Act?

Not applicable

Inspector's Policy

Meat Inspection Act Guide

Group(s):

Always ensure that the proper and most up to date forms are being used. Forms are always available on the Department of Natural Resources website but can also be obtained anytime by contacting the Food Safety Specialist.



What is in the Act?

Offence and penalty

1977 c99 s12

12. A person who contravenes this Act or the regulations is guilty of an offence and liable on summary conviction



(a) in the case of a corporation, to a fine of not more than \$1,000; and

(b) in the case of a natural person, to a fine of not more than \$500 and, in default of payment, to imprisonment for a term not exceeding 3 months, or to both a fine and imprisonment,

and each and every continuance for a day or part of a day of the contravention constitutes a separate offence.

What is the reasoning?

The offence and penalty section of the Meat Inspection Act is meant to be a deterrent to ensure that the Act and Regulations is followed.

What is the expected outcome?

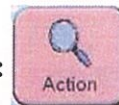
The *Meat Inspection Act and regulations* is adhered to by the public of Newfoundland and Labrador.

How can I meet the intent of the Act?

Follow the *Meat Inspection Act and Regulations*. If clarification is needed contact your local inspector.

Inspector's Policy

The fines illustrated in this part of the act are for a conviction in Provincial Court. This is not currently a fining system in place.



What is the regulation?

164/94 s3-164/94-s7

3. (1) All plants must be licensed under these regulations unless they are registered as establishments under the *Meat Inspection Act* (Canada) or unless they are operated solely for the provision of food for the operator and the operator's family. (2) An operator who holds a licence under these regulations shall operate the plant in accordance with these regulations. (3) Animals which are to be slaughtered in a plant may, upon the request of an operator, be inspected under these regulations.

4. An application for a licence under the Act shall be in the form and shall contain the information required by the director.

5. If approved, the licence shall (a) be issued as in the required form; (b) continue in force until it is suspended or revoked by the director; (c) not be transferred; (d) be subject to the required annual licensing fee.

6. The director shall assign a plant number to every plant licensed under the regulations.

7. (1) The director may suspend or revoke the licence of a plant for violations of these regulations. (2) If a licence is suspended or revoked, the operator must immediately stop using designs or symbols that suggest that the plant and/or the meat processed in that plant have been approved under these regulations. (3) A decision of the director (a) to suspend or revoke the licence of a plant under subsection (1); or (b) to not approve for issuance of a licence under section 5, may be appealed by the aggrieved operator or person to a judge of the Provincial Court of Newfoundland and Labrador.

What is the reasoning?

The Meat Inspection License is a permit to slaughter animals for sale. It is expected that anyone who has a valid license is following the intent of the *Meat Inspection Act and Regulations*, which serves as a minimum acceptable standard for slaughtering.

What is the expected outcome?

Plants are expected to be licensed, which is an expectation to follow the intent of the *Meat Inspection Act and Regulations*. This license is expected to be maintained in good standing each year as determined by inspection of the premises.

How can I meet the intent of the regulation?

You can meet this regulation by the following actions:

- 1) Completing a Meat Inspection License request from your local Government Services Center.
- 2) Applying the requirements of the Meat Inspection act and Regulations to your plant.
- 3) Not slaughtering animals without a valid license.
- 4) Allowing an Inspector under the *Meat Inspection Act* to perform an In-Depth Inspection of your premises.
- 5) Fix any issues brought up by the in-depth inspection.

Visit the act and regulations online:

Meat Inspection Act: <http://www.hoa.gov.nl.ca/hoa/statutes/m02.htm>

Meat Inspection Regulations: <http://www.hoa.gov.nl.ca/hoa/regulations/rc960801.htm>

Did you know?

This regulation ensures that even if your license expires, your license is still valid until it has been officially suspended or revoked by the Director of Animal Health

Inspector's Policy

Licensing inspections are required to be performed on a yearly basis and initially at startup. However an inspection may be performed at any time there is suspected noncompliance or on a random basis. The requirement for maintenance of a license is a low risk rating or better from a risk analysis. This analysis is performed on an "In-Depth Inspection" that must be completed each year, for each plant. The Food Safety Specialist tracks issued licenses and inspections, and the date of inspection can be obtained from the Meat Inspection Compliance Report, which the manager receives regularly.



What is the regulation?

Plant

164/94 s8a

8. A plant shall (a) be located at a reasonable offset from barnyards, stables, dead meat operations, waste disposal facilities and offensive trades and be at a reasonable offset from any source of pollution or any place that harbours insects, rodents or other vermin likely to cause meat or meat products to become contaminated, and reasonable offset shall be 100 metres unless otherwise determined by the inspector;

What is the reasoning?

Close proximity to certain activities increases the risk of contamination of the food. For instance if the plant was close to a garbage dump, there would be a greater risk of the plant attracting pests such as rats, bugs and mice which can spread disease and contaminate food. Additionally if the plant was close to a facility that created a lot of dust or smoke, there would be a greater risk of these contaminants making their way into the plant and contaminating the meat.

What is the expected outcome?

The expected outcome is that the plant is a reasonable distance from any direct source of contamination. Reasonable here refers to a very low risk of the location becoming a problem for the plant.

How can I meet the intent of the regulation?

The easiest way to meet this regulation is careful choice of plant location. Make sure of the following before building:

- 1) The plant is not close to garbage dumps, raw sewage, waste, abandoned equipment and buildings.
- 2) The plant is not close to dust generating activities or downwind from smoke generating activities.
- 3) The area selected for the plant is free of underbrush, trees, tall grass and other hiding places for vermin.

My plants already built? How can this standard be met?

- 1) Make sure the area around the building is free of debris, equipment, trees, shrubs, and grass.
- 2) Make sure the entrances to the plant are all sealable doors and windows all have screens to prevent entry of pests and can close tight to prevent entry of dust and smoke.
- 3) Develop a pest control program to show evidence that while the location might not be perfect; steps have been taken to meet the regulation by preventing entry of pests and contamination.
- 4) Try to remove or minimize other activities which are in close proximity to your plant. If brush is burned for instance, make sure the smoke from the process does not interfere with the plant. If wood is cut, ensure it is far enough away from the plant to prevent dust and insects from being tracked into the plant.
- 5) Car wrecks, abandoned structures and old equipment are perfect hiding places for vermin. Removal of these large objects will give them incentive to find a new hiding place further away from the plant.

Did you know?

Setting traps outside the facility is a good way to proactively reduce pests before they come inside and start causing problems.

Inspector's Policy

It is at the Inspector's discretion based on the perceived risk of contamination of the food or risk associated with human safety that will decide what is allowable under this regulation. If there is potential for issues it must be recorded as a deficiency and given a timeline for completion on either the Meat Inspection Report or In-depth Inspection. If there are known issues such as dust, smoke or vermin actively at the plant, any kills should be suspended until the operator can demonstrate the issue is under control. If the plant's license is to be suspended the Director of Animal Health is required to be contacted for further direction.



What is the regulation?

Plant

164/94 s8b

8. A plant shall (b) be constructed and finished in such manner that the plant is capable of being maintained in a sanitary condition;

What is the reasoning?

A plant that cannot be effectively cleaned and maintained will become a breeding site for bacteria and vermin. This presents the possibility of pathogens (illness producing bacteria and virus) being transferred to the food products.

What is the expected outcome?

The expected outcome is that the plant can be cleaned with approved chemicals, where the approved chemicals will not degrade the condition of the facility and will be effective when used as per instructions.

How can I meet the intent of the regulation?

When designing or upgrading the plant, keep in mind that the chemicals required to clean a plant consist of caustics (lye) and acids. These chemicals will eat through traditional materials like wood and household paint. When choosing construction materials first decide what chemicals and processes will be used to clean the plant, and then select materials which will be able to stand up to those chemicals and processes.

Did you know?

The CFIA (Canadian Food Inspection Agency) has a website dedicated to approving materials for use in slaughtering and processing operations. You can find if the materials you have are acceptable here: <http://www.inspection.gc.ca/english/fssa/reference/refere.shtml>

If you can not access the web, call your local Inspector who can find out if the material you've chosen is correct for your needs.

Inspector's Policy

If an inspector encounters parts of the facility that in his or her opinion cannot be effectively cleaned, that is a violation of the regulation unless the operator can demonstrate otherwise. Plant owners can be creative in how they approach problems but in the end must still conform to the intent, which in this case is the ability for the plant to stand up to approved chemicals such as caustic and acid based cleaners and disinfectants. If it cannot be cleaned or withstand cleaning it should be removed or covered. If the inability to clean the surface causes a sanitation issue, the issue must be dealt with prior to the start of the next kill. If this is recorded on a preoperational inspection, the kill must be delayed until the issue has been solved. If the operator is not willing to cooperate with the direction of the inspector any affected areas are to be closed down until improvement is made. In extreme conditions where the construction cannot be easily resolved and a sanitation issue exists the Director of Animal Health must be contacted for orders to suspend the license.



What is the regulation?

Plant

164/94 s8c

8. (c) be adequately lighted for operational and inspection purposes;

What is the reasoning?

A plant requires sufficient light to allow for cleaning, inspection and personal/food safety. A lack of light in the slaughterhouse will cause the operators to miss dirty areas when cleaning up. Likewise if there isn't sufficient light, a condition on the animal might be missed. Without enough lighting there is a serious risk of personal injury when dealing with knives and animals and additionally a food safety risk because it is unlikely that carcasses will be properly trimmed of contamination. There is also the issue of broken glass from improper lighting, which can contaminate food and lead to food safety issues.

What is the expected outcome?

The expected outcome is that there is sufficient light to operate the plant and the lights used do not pose any additional hazards.

How can I meet the intent of the regulation?

Ensure there is enough coverage of lighting in the plant and also ensure that lights are made of shatterproof material or are sealed within guards.

Did you know?

Broken glass is known as a physical hazard. The risk is that glass shards will make their way into the food, which will be ingested and cause damage to the person's digestive system. Once a light bulb breaks, it is very difficult to account for all the parts, which is why shatterproof lighting is required to be used. You cannot digest glass, and any ingestion of glass is potentially fatal.

Inspector's Policy

What is adequate for lighting can be different from person to person. A good general rule of thumb is 200 LUX if you have a meter. In any case, if there is difficulty seeing due to shadows or low light, this is enough cause for a deficiency on the Meat Inspection Report or In Depth Inspection. It should also be noted that adequate lighting also refers to the ability for a lights glass particles to be contained should the light break for any reason. This can be in the form of shatterproof materials, plastic guards or LED type materials that don't use glass. If it is believed that that lighting is too dark to adequately perform the inspection of the carcass the kill should be stopped until adequate lighting is in place.



What is the regulation?

Plant

164/94 s8d

8. (d) be adequately ventilated;

What is the reasoning?

Poor ventilation is a safety risk for the staff, and can be a source of microbial/physical contamination of the food through direct contact with airborne particles and indirectly through resulting condensation from the poor ventilation.

What is the expected outcome?

It is expected that the air in the plant will not pose a threat to safety or food safety.

How can I meet the intent of the regulation?

The easiest way to meet the regulation is to install a mechanical ventilation system that filters incoming air and has a reasonable suction of air outside the plant. Rooms such as washrooms might require additional ventilation to the outside to avoid contaminating the air in the plant.

Did you know?

There are a number of signs that your ventilation is not adequate for your needs. These are as follows.

- 1) You can see condensation dripping from the ceiling.
- 2) You can see visible mold growth on surfaces in the plant.
- 3) You can detect odors from a washroom on the kill floor.
- 4) During operations, windows and surfaces are moist and foggy.
- 5) Odors and smoke is brought into the plant from the outside.
- 6) Any smoke and moisture created in the plant is not easily dissipated.

Inspector's Policy

In the event that there is a ventilation issue, that issue is to be recorded on the Meat Inspection Report or In Depth Inspection. If the issue is extensive any kills may be suspended until the issue is resolved. Opening screened doors and windows may be a temporary fix if it's acceptable to the inspector, but if there are known issues due to ventilation the operator must be directed to put in place a mechanical ventilation system which creates a negative pressure in the washroom (air is blown from the washroom to the outside) and a positive pressure from the cleanest area of the plant (air flows from clean to dirty).

Meat Inspection Act Guide

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What is the regulation?

Plant

164/94 s8e

8. (e) be adequately heated;

What is the reasoning?

There are no food safety reasons that a plant has adequate heat, but there are safety concerns as to whether it is too cold to work for extended periods of time.

What is the expected outcome?

Plants should be heated sufficiently to prevent any Occupational Health and Safety concerns.

How can I meet the intent of the regulation?

This regulation can be met by having a heated slaughterhouse and if necessary obtain some electric space heaters for areas which require extra heat.

Did you know?

You should never use any gasoline or kerosene fueled heaters and equipment in a plant. Meat will pick up volatile vapors given off by these chemicals and cause off tastes and create a chemical hazard if there is sufficient exposure. It is also likely that the taste of the meat may be altered, which will be especially noticeable when the meat is cooked.

Inspector's Policy

It is at the discretion of the inspector as to whether or not heating is reasonable for a facility. The only problem of concern is where a lack of heat leads to ruptured pipes, icy floors and complaints from workers. It would not be reasonable to ask for coolers or freezers to be warmed up or to heat up pens.



What is the regulation?

Chill rooms

164/94 s9

9. Chill rooms

- (a) shall be equipped with a direct reading thermometer of known accuracy; and
- (b) need not be directly attached to the plant if they are in reasonable proximity to the plant.

What is the reasoning?

Temperature abuse is the easiest way to spoil meat and is also the easiest way to allow harmful bacteria to grow. Without a thermometer in the chill room, it is difficult to estimate the temperature. Since the safety zone for temperature is below 4 °C, a thermometer is necessary to ensure this parameter is being met. Reasonable proximity refers to an operator's ability to move a carcass in a sanitary manner within a reasonable amount of time to a cooler.

What is the expected outcome?

The plant cooler is equipped with a thermometer that has been checked for accuracy.
There is no risk of contamination or temperature abuse related to the location of the cooler.

How can I meet the intent of the regulation?

Obtain a reliable thermometer. Have the Inspector check the thermometer on visits to see if the thermometer being used is close to the Inspector's thermometer. This should be sufficient as a check on the accuracy. You might also want your refrigeration specialist to check the thermometer whenever they visit to verify that the temperature gauge is reasonably accurate.

It is preferable to have a cooler onsite in the plant. This will reduce transportation issues and speed up the cooling of the meat. If the cooler is not onsite but is close by, you need to ensure the meat can be transferred quickly, without contaminating the meat. If you do not have a cooler which is attached you need to come up with a transportation system. Sanitary plastic bags or tubs can be used to cover the meat while it is in transport. You can also ensure the path to the cooler is made to be as sanitary as possible. Remove any junk and debris, pave or stone the path, and remove any obstacles that might potentially contaminate the meat. Keep the meat covered, transfer the meat quickly, and avoid contaminating the meat.

Did you know?

You should never leave plastic wrapping on meat that has just entered the cooler. The plastic will lock in heat on the carcass and prevent or delay proper cooling. Always remove any plastic wrapping you use for transport to ensure the meat is properly cooled. This only applies to recently slaughtered products which have not initially cooled to 4°C.

Inspector's Policy

If the thermometer is missing or is very inaccurate it should be noted as a deficiency on the Meat Inspection Report or In Depth Inspection. The plant will be required to obtain a new thermometer for the next kill. If the cooler is not attached to the plant, the plant's system for transporting meat quickly, in a sanitary manner should be observed. If it is felt that there is a significant risk of contamination of the meat through either contamination or temperature abuse, the inspector should direct the operator to improve the transport of meat. If there is no compliance the allowance of the onsite cooler must be disallowed. This means that no further killing can proceed until improvements are made.



What is the regulation?

Water Supply

164/94 s10

10. A plant shall have, under pressure

- (a) a supply of potable hot and cold water adequate for the efficient operation of the plant; and
- (b) an adequate supply of potable hot water or live culinary steam for cleaning or sterilizing purposes.

What is the reasoning?

The slaughtering process has inherently a number of sources of contamination to minimize. One of these sources is bacteria from the water. Since water is usually used as a final rinse of a carcass, the water used to rinse this carcass cannot be loaded with potentially harmful bacteria. This would defeat the purpose of slaughtering in a sanitary manner. Without hot and cold water cleaning cannot be performed and hands cannot be washed. This means that the plant cannot be maintained in a sanitary manner. Lastly if there is no ability to sterilize instruments such as knives if a knife runs into contamination from a dirty hide or abscess, there is no way to effectively clean it.

In the end each reason leads to the spread of bacteria. The idea is to decrease or eliminate the spread of bacteria through potable water, good sanitation and instrument sterilization. This cannot be accomplished without a supply of hot/cold potable water with facilities for cleaning/sanitizing tools. Under pressure refers to the water not being held in open basins such as buckets.

What is the expected outcome?

The outcome is that plant water will not contribute to the microbiology, and that the spread of contamination will be limited.

How can I meet the intent of the regulation?

You can meet this regulation by doing the following:

- 1) Have your water checked for microbiology by a testing lab. If it is high in coliforms and fecal coliforms, you will need a water treatment device.
- 2) Install a hot water boiler and make sure the water can get hot enough for cleaning and proper washing of hands.
- 3) Install a knife sterilizer to ensure while slaughtering you can easily and quickly clean and sanitize your knives and instruments.
- 4) When you install your water piping ensure it is available in all areas that require cleaning. This would include all processing areas and killing areas. You don't need water facilities in a cooler, but you might want them close by so you can bring a hose into the cooler for cleaning.

Did you know?

Potable water according to the Canadian Drinking Water Guidelines 2007:

The maximum acceptable concentration (MAC) of *Escherichia coli* in public, semi-public, and private drinking water systems is none detectable per 100 mL. For distribution systems in public supplies where fewer than 10 samples are collected in a given sampling period, no sample should contain total coliform bacteria. In distribution systems where greater than 10 samples are collected in a given sampling period, no consecutive samples from the same site or not more than 10% of samples should show the presence of total coliform bacteria.

Inspector's Policy

Water is a basic component of slaughtering, if the water has poor quality, is not readily available in hot and cold forms, and there is no way to sterilize instruments, this is a deficiency and must be recorded on the Meat Inspection Report or In Depth Inspection. Since it is so basic to the process there is no way an operation can continue operation without these utilities. If the operation does not have a sufficient supply the plant must cease operations immediately until the issue has been solved. The Director of Animal Health must be contacted for direction where the plant's license is to be suspended.



What is the regulation?

Washing Facilities

164/94 s11

11. A plant shall have approved hand washing facilities in the killing room.

What is the reasoning?

Hand-washing facilities are the basis of all good practices with respect to slaughtering. Since hands will be in direct contact with the both the animals and many sources of contamination, hand-washing facilities are required to minimize the spread of bacteria.

What is the expected outcome?

Worker's hands do not contribute as a source of contamination.

How can I meet the intent of the regulation?

Approved hand-washing facilities include the following:

- 1) Hot and cold potable water, preferably hands free operation.
- 2) A basin or sink to collect the water.
- 3) Germicidal soap.
- 4) Single use disposable towels or air dryer.

It is always best to put a sink in a corner away from the carcasses and live animals, but within reach of the operator. You don't want your station damaged by animals but you want to maintain access to it. There should always be a supply of soap and paper towels and the water available must be mixed to provide warm water. (40-60°C) The sink should always be kept clean and free of items and other debris.

Did you know?

When choosing a hands-free solution to hand-washing facilities new technology is not always better. In the case of hands free sensors and foot or knee pedals, the pedals are often a far superior product. While there are some very good products that use motion sensing, in a slaughter facility the most reliable method is to use a spring loaded pedal system. Most operators have enough mechanical knowledge to fix a pedal type system while few would be able to fix the sensor system.

Inspector's Policy

Tubs of water or hoses are generally not acceptable as hand-washing facilities in a kill room. A free standing tub of water will only create problems and if hoses are used it is unlikely that they will have access to germicidal soap and single use towels. If the operator cannot demonstrate the ability to properly wash hands it must be recorded on the Meat Inspection Report or In Depth Inspection. If the operator has the ability to wash their hands properly but does not have a sink, the deficiency is to be recorded that the operator will require a sink. If proper hand-washing cannot be accomplished, the kills are to be suspended until the issue is solved.



What is the regulation?

Floors

164/94 s12

12. Plant floors shall

- (a) be smooth, hard, impervious to liquids and shall, at the joint with the wall, be coved and sealed;
- (b) except in chill rooms, dry storage and hide rooms, be adequately sloped to drains equipped with odour traps;
- (c) be regularly dried off in chill rooms if there are no drains.

What is the reasoning?

Floors which are cracked, rough, absorb liquids, and have crevices pose a microbial hazard. These floors cannot be adequately cleaned. Wood floors would be an example of a surface that cannot be easily cleaned. The purpose of the coves is to prevent liquid and debris from building up at the wall joints. The slope in the floor to a drain ensures that any liquid dropped to the floor can be easily washed down the drain, preventing build-up on stagnant pools of water or blood. The odour traps are to prevent gasses from coming back up through the sewage system.

What is the expected outcome?

The expected outcome is that the liquid and debris will not build up on any floor.

How can I meet the intent of the regulation?

A concrete floor is generally the most practical application. You only need to grade it enough to where you can see that water will head towards the drain from anywhere in the room. The normal grade is 1-2%. You want to avoid "potholes" where water will build up on the floor. In the coolers that are not equipped with a drain, a squeegee should be available to ensure any drippings can be cleaned up properly. There is nothing wrong with using cardboard on the floor, but it should be changed out frequently before it becomes a problem. You also want to make sure that there is a way to get any liquid out of the cooler, so it should be able to be squeegee from the cooler to a room with a drain. This is to ensure the room can be sprayed down and thoroughly cleaned at some frequency.

- Concrete construction.
- Sloped to drain, no pooling of liquid.
- Smooth troweled in processing areas, rough in holding pens for footing.
- Squeegees for areas like coolers if no drain is present
- Sealed and coved joints to the wall
- Any drains have venting and trapping and are large enough to prevent plugging. (100mm or 4inches)

Did you know?

Even concrete can become porous to some degree. Any new concrete can be treated with acid to prevent this. Always use caution and proper protective equipment when handling any chemicals! It is also preferable to not paint concrete unless the paint is a very durable approved epoxy coating. Conventional paint will only cause flaking problems down the road.

Inspector's Policy

There should be no cracks, flaking paint or crevices in joints since these areas are harbourage for bacteria, pests, and is difficult to clean adequately. If you are unsure if a floor can be adequately cleaned, you can take a swab after sanitation has been completed to test. A room that has adequate sloping will have no pools of water building up during operations. If there are pools, the sloping is not adequate. There should be some proof that chill rooms with no drains are regularly dried off as per the regulation. Record any deficiencies on the Meat Inspection Record or In Depth Inspection form. If the drainage is a big problem, the kill should be stopped until the issue is solved.



What is the regulation?

Catch Basin

164/94 s13

13. A catch basin is a required part of the plumbing in the kill room floor to remove solid materials unless there is an alternative means, accepted by the inspector, for the removal of solids.

What is the reasoning?

The catch basin is required to catch all of the blood and other offal before it goes down a sanitary drain. Blood will thicken in pipes and cause sewage backup, and larger pieces of material from the killing process such as fur, trim and meat will also clog sanitary pipes. The catch basin ensures these items are properly directed to avoid such backups of the sanitary drain system.

What is the expected outcome?

The expected outcome is for there to be no issues with drains backing up due to slaughtering activities.

How can I meet the intent of the regulation?

The best way to meet the regulation is to install a catch basin in the plant to catch these materials. Blood pits are common and allow capture of that material, which can be cleaned out after slaughtering. You can also ensure any sanitary drains are covered with metal grates to prevent entry of larger particles to the system.

Did you know?

Blood will clot into a gel very quickly after slaughter. Blood should never be put into a sanitary drain and in cases where blood makes it to a drain it should be washed down with hot water to prevent the clotting from blocking the pipe.

Inspector's Policy

Without a catch basin it will generally be very difficult for a plant to operate without clogging up their pipes constantly. Generally if the removal of larger waste materials such as blood, fur cannot be shown to be effective, it is a deficiency. In very small operations a bucket may be used as a catch basin as long as it doesn't interfere with the slaughter.



What is the regulation?

Walls and ceilings

164/94 s14

14. Walls and ceilings shall be of an approved smooth, easily cleanable material and impervious to liquids in kill, chill and other meat storage rooms.

What is the reasoning?

Similar to floors, walls and ceilings should be made of materials that do not pose any problems. Wood generally is not approved for use as a wall covering since it is prone to rot, splinters and will breakdown with the application of approved cleaning chemicals. If the materials cannot stand up to proper cleaning, or be cleaned in a reasonable manner, they are likely to promote bacterial hazards due to inability to clean properly. This is the basic requirement for hard, smooth impervious materials.

What is the expected outcome?

The expected outcome is for walls and ceilings to be constructed of materials which do not pose any additional hazards through their construction, maintenance or cleaning.

How can I meet the intent of the regulation?

The use of approved "plastic board" type products to cover wood surfaces is the accepted way to ensure your walls meet the regulations. You want to make sure the material you're using can stand up to the caustics and acids used in the cleaning process, cannot splinter and become a physical hazard, and does not flake. Vinyl siding can be used as long as it can be placed in a manner which allows it to be cleaned (vertical instead of horizontal). These surfaces should never be painted unless the following applies:

- 1) The paint is a CFIA approved epoxy type coating that is resistant to chemicals and flaking.
- 2) The area in question would not normally be cleaned with chemicals. (E.g. dry storage) and is not a meat storage area.

Additionally the following qualities should be present in wall/ceiling construction:

- Light colored for ease of sanitation.
- All wall joints sealed and coved if necessary.
- All ledges should slope downward at 45 ° to prevent accumulations of debris.

Did you know?

It is generally better to avoid covering concrete with traditional paints. They will flake when subjected to repeated exposure to cold and chemicals and will cause more work to maintain, as well as pose a chemical hazard in the form of paint flakes getting into the meat. Epoxy based paints are much tougher and will resist flaking.

Inspector's Policy

Once something has been painted, it is generally required to be repainted or totally replaced. It is generally not reasonable to have all the paint removed from an item unless the item is totally removed. If it looks like the flaking can not be corrected with repainting and it is not reasonable to replace (such as the foundation), the offending surface will need to be covered up with the plastic board. If an area cannot be properly cleaned due to its construction it should be recorded as a deficiency on either the Meat Inspection Report or In Depth Inspection. If the surface is a sanitation issue that area should be disallowed until it is either cleaned up or covered.



What is the regulation?

Racks and Hooks

164/94 s15

15. Racks and hooks shall be of an approved rust-resistant metal construction or shall be iron or galvanized steel but kept free of rust with edible oil and shall not be painted.

What is the reasoning?

You want to ensure that anything that comes in contact with the meat does not leave anything behind. An example would be a rusty painted hook. Any rust on the hook will be transferred to the meat, which can make its way to a final product. Potentially this material can cause problems if ingested.

What is the expected outcome?

There is no risk of contamination from the materials that the racks and hooks are made with.

How can I meet the intent of the regulation?

Use stainless steel where ever meat will come in contact with instruments. Stainless steel will not rust, wear down, flake or react with chemicals. Avoid using items like screwdrivers, wood, rusty iron, rope and aluminum as they are generally not as tough, strong or chemical resistant as a similar stainless steel product.

Did you know?

Stainless steel will become pitted with rust if it comes in contact with rusted surfaces. To ensure long life of stainless steel it should be kept clean and away from non-stainless metals. If you have a rail system you will likely have iron gambrels, so stainless hooks and the iron gambrels should be cleaned thoroughly to ensure they do not become pitted and rusty.

Inspector's Policy

Even though oiled iron is technically allowed, it should be avoided where possible. Oiled hooks and racks are high maintenance and are unlikely to remain in the condition required for this regulation. Stainless products should be considered the minimum standard unless the operator can prove there will be no issues with the use of oiled iron. Note that this only refers to items which will contact meat surfaces. Painted and rusty hooks should be disallowed and recorded as a deficiency in the Meat Inspection Report or In Depth Inspection. If the hooks and racks are already in contact with meat products the affected areas will be required to be trimmed. If trimming is not reasonable or possible and contamination of the carcass is evident (this might happen with a rack rather than a hook) put the affected materials on hold and take samples for evaluation or if severe, contact a veterinarian for advice on condemnation.



What is the regulation?

Tables, containers etc.

164/94 s16

16. Tables, benches, blocks and containers for meat intended for food shall not be wood on meat contact surfaces and shall be of an approved rust-resistant material and free of any crack or crevice.

What is the reasoning?

Wood has a tendency to crack and splinter causing a physical choking hazard if the meat is contaminated with splinters. Additionally these cracks and crevices can become growth sites for bacteria which are generally difficult to clean and poses a microbiology hazard. Other materials such as iron can contaminate food with rust. You want to avoid adding anything to the meat where possible; this includes splinters, rust, chemicals and bacteria.

What is the expected outcome?

There is no risk of contamination from the construction or sanitary condition of meat contact surfaces.

How can I meet the intent of the regulation?

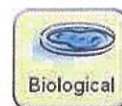
Use stainless steel wherever it is expected meat will contact a surface. Stainless steel will not rust, wear down, flake or react with chemicals. For certain applications such as cutting surfaces you might want to use an approved plastic to avoid pitting the table. Galvanized steel should be avoided for meat contact surfaces since it generally doesn't have the chemical resistance that stainless steel has.

Did you know?

Plastic cutting boards are not perfect. They can be pitted and grooved just like wood and become growth sites for bacteria. When your cutting board becomes grooved, turn it over and use the other side. When both sides are worn, have the board sanded down to a smooth surface. A cutting board can last a long time, but does require some maintenance. The advantage of plastic over wood is that it will not splinter and become a physical hazard.

Inspector's Policy

In areas where there is steel on steel contact such as a cutting area, plastic cutting boards are the minimum standard, but even these must be maintained in good condition. Any item which is either not maintained properly or poses hazards should be disallowed and recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Storage of offal

164/94 s17

17. Containers for the storage of inedible offal, meat that is not food, condemned material and refuse shall be
- (a) of suitable metal, plastic or fibre-glass construction and covered with insect-proof covers of the same construction;
 - (b) marked to identify how they are being used;
 - (c) used for no other purpose;
 - (d) kept clean and in good repair;
 - (e) kept in the storage room or isolated area provided for that purpose; and
 - (f) emptied as directed by the inspector.

What is the reasoning?

Clear labelling of inedible materials is necessary to ensure that inedible materials do not contaminate finished products. The construction requirements are in place to ensure that the inedible material does not contribute to contamination through breakage, leakage or infiltration by pests such as rats, mice and insects. Since some of these materials such as the spinal cord, and brain are considered disease risk materials, the identity must be known as to not be confused during disposal. Offal is naturally contaminated thus storage in a separate room is a measure in place to further reduce the risk of contamination, and to prevent use of inedible containers for improper purposes such as storage of final products.

What is the expected outcome?

Storage of inedible material will not contribute to contamination of product or spread of disease causing pathogens.

How can I meet the intent of the regulation?

You can meet this regulation by using tough, break resistant materials to store the offal. Heavy duty plastic is a good choice and these containers usually come equipped with a lid. You must ensure that the containers are easily identifiable. You can do this by purchasing different color containers and clearly labeling those containers. You want to make sure that you have at least two types of disposal containers. An **SRM** labeled container for spinal cords, brains, small intestines and an **INEDIBLE** labeled container for everything else. The label should be clearly seen so there is no confusion. It would be an advantage to purchase containers with wheels to allow easy transport from the kill room to the storage room. Offal storage is a natural pest attractant so it would be in the best interest of the plant to have some cooling in the offal room if there is any storage for more than 1 day.

Did you know?

It is a Canadian Food Inspection Agency requirement for all beef slaughtering operations to label containers for Specific Risk Materials (SRM). The materials are also required to be stained. These materials include the spine, spinal column, brain and ileum or small intestine and parts of the head. This is a preventative measure to ensure high risk materials, which can lead to BSE (Bovine Spongiform Encephalopathy), are segregated from other materials and is clearly defined to reduce the risk of spreading.

Public Inquiries regarding BSE in North America can be directed here: **1-800-442-2342**.

Contact your local CFIA office or visit <http://www.inspection.gc.ca> for more information on BSE:

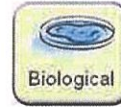
SRM guide: <http://www.inspection.gc.ca/english/anima/heasan/disemala/bseesb/enhren/abatte.pdf>

Inspector's Policy

Even though the regulations for SRM labelling are federal, they still need to be enforced on the provincial level. Proper identification in this case includes federal and provincial requirements for labelling. This only applies to cattle. There are no SRM requirements for other species. In either case all inedible containers must be properly labelled and the label must be visible. Color coded containers are not required but rather a preferred

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recommendation. If there is any evidence that the system in place at the plant has the potential to be confused, and subsequently finished products contaminated by either the material or secondary sources such as pests, this is a deficiency and should be recorded on the Meat Inspection Report or In-Depth Inspection. Any edibles that are found in a container used previously for in edibles should be regarded as in-edibles and disposed of.



What is the regulation?

Utensils

164/94 s18

18. Except as otherwise provided in these regulations, utensils shall not be of wood and shall be of such material and so constructed that they are rust-resistant and can be easily cleaned and sterilized.

What is the reasoning?

Wood is a known physical hazard due to splinters and a microbiological hazard due to the inability to properly clean. The utensils utilized for slaughtering need to be cleanable and be able to stand up to cleaning chemicals, while being able to hold up under use. For meat contact surfaces (anything that will touch the meat) stainless steel is recommended. For non meat contact surfaces other materials can be used as long as they do not cause problems or promote any hazards (such as contamination).

What is the expected outcome?

The expected outcome is that the utensils will not contribute to be a source of hazards.

How can I meet the intent of the regulation?

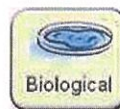
This regulation can be best met by using only stainless steel utensils for meat contact items. This refers to knives and hooks, and is limited to meat contact surfaces. Items such as spreader bars, gambrels and railings do not require stainless steel, since they are non meat contact surfaces. These items can be made of iron, but are still required to be rust free, clean and cleanable. Handles of items should be made of plastic for the same reasons that wood should not be used from above.

Did you know?

Not only do utensils need to be made of the proper materials, but they also need to be stored properly. Storing knives by sticking them in cracks, crevices and wood is not a good storage method. Keep knives clean, sanitized and dry on the table and they will last a very long time. Even stainless steel is not invincible if items are stored poorly over time.

Inspector's Policy

Any utensil which poses a hazard should be disallowed and recorded as a deficiency in the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Red Meat Plants

164/94 s19a

19. A red meat plant shall

(a) have rooms and operations in proper sequence from dirtiest to cleanest to properly allow holding, slaughtering, eviscerating, chilling, processing and storage, and the number of rooms necessary will be dependent upon the number of animals being slaughtered and is subject to the approval of the inspector;

What is the reasoning?

Poor workflow in the plant environment creates a risk for cross contamination. This can lead to a microbial risk hazard if contaminated materials such as hides and feces come in contact with clean material such as a finished carcass. Ideally a plant's activities will progress from dirty to clean. There are many ways to control the workflow in the plant, but the easiest way is to design the plant with this in mind so each room is a logical step towards a cleaner process. A straight line is the optimal design as per below.

Barn/stable → Killing area → Eviscerating area → chilling cooler → meat processing → final storage

What is the expected outcome?

The expected outcome is no cross contamination in the slaughtering process from previous steps in the process.

How can I meet the intent of the regulation?

Beyond the optimal design, which is the best and easiest way to meet the regulation, practices can be employed which will also help decrease the risk of cross contamination. See Appendix A for examples of red meat operations.

- Slaughtering a single animal at a time is a good practice where the size of the facility is small and a barn/stable type facility does not exist. Thus there is no risk of a live animal getting loose and coming into contact with a skinned animal.
- Performing one operation at a time is another way to lower the risk of cross contamination. An example would be skinning. When the animal is skinned, no other activities should be performed until the hide is fully removed and stored so it cannot come back into contact with the finished product.
- If finished chilled meat has to move through the plant from a 1 way cooler, make sure the plant is fully cleaned before the meat is moved.
- If the cooler is not directly connected, make sure the meat is stored properly and covered so the transport does not cause additional contamination of the carcass. Clean, properly labeled, plastic bins are a good way to transport meat.

Did you know?

If you have an older plant that doesn't have the best layout, you can put in place written procedures and practices that may be acceptable to the inspector. There is usually more than one way to accomplish the intent of a regulation. Sometimes procedures and practices can compensate for deficiencies in design. This will not always be the case though. The best policy is to check with your local inspector before building or renovating.

Inspector's Policy

It is up to the plant owner to prove that their process and workflow can meet this regulation. If the proper flow is not evident from the design of the plant, witnessing a kill will show whether or not the process is acceptable for slaughtering under this regulation. Depending on the potential for cross contamination it may be required to suspend the license until an appropriate plan for slaughtering (which might include renovations) is in place. If the license is to be suspended, the Director of Animal Health is required to be contacted for further direction. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Red Meat Plants

164/94 s19b

19. A red meat plant shall

(b) have a holding area that contains pens for the purpose of holding animals before slaughter as well as providing adequate shelter from adverse weather conditions and shall be attached to or in reasonable proximity to the plant;

What is the reasoning?

It is expected that an operator/inspector will perform some form of ante-mortem inspection of the animals before they are slaughtered. This requires the animal to be alive. This would normally be accomplished in a live holding area where the animal can be viewed. Additionally to ensure animals are treated properly facilities need to exist, where necessary, to ensure animals are not subject to needless suffering.

What is the expected outcome?

The expected outcome is to ensure animals are inspected and treated humanely before slaughtering.

How can I meet the intent of the regulation?

In the event that there are no stable or proper facilities available for storage of animals before slaughtering, a plant operator should limit the kills to a single animal or use the transport which was used to bring the animals as the stable. If the proper facilities are not available, do not slaughter more than you can humanely transport to the slaughterhouse.

Did you know?

You should avoid feeding animals in the 24 hours before slaughtering. Animals should not be denied water, but feed should be reduced to a small amount of straw to ensure the animal dresses properly. Feeding an animal before slaughter may cause contamination issues with the proper removal of the animal's digestive system since it will be bloated and difficult to handle.

Inspector's Policy

As with Regulation 19a above, if the design is not compliant with the regulation, it is up to the operator to show the inspector that the practices they employ are satisfactory both for humane and inspection purposes. If they are not satisfactory, kills should not proceed until it is satisfactory. If it is evident that the pens are a danger to the animal's welfare contact the Director of Animal Health for direction. If an ante mortem inspection is not possible, the kill is to be suspended until such a time that the ante mortem inspection can be performed. Any actions taken are to be recorded on the Meat Inspection Report or In depth Inspection.



What is the regulation?

Red Meat Plants

164/94 s19c

19. A red meat plant shall

(c) be equipped with or have readily available adequate facilities for the purposes of chilling and storing dressed carcasses immediately after slaughter to a temperature of 4 ° Celsius;

What is the reasoning?

When an animal is slaughtered the temperature of the carcass is over 35 ° Celsius. This temperature is the optimal growth temperature for many pathogenic and spoilage bacteria. Since bacteria are inherent to the exterior of the carcass, the only way to reliably limit their growth is to begin cooling the carcass. The temperature of 4 °C is used because most (but not all!) pathogenic organisms are prevented from growing under this temperature. Since bacteria are able to multiply and even double in a number of hours, the requirement is to begin cooling of the carcass immediately.

What is the expected outcome?

The expected outcome is the limiting of bacterial pathogen growth by way of reducing the temperature.

How can I meet the intent of the regulation?

Ideally a rail system should be used where the carcass can be put right in the cooler after slaughter. In smaller facilities this is not always an option as there are no rails available. In a plant where only a single beef is killed it might be useful to have a reefer in the kill room to ensure immediate cooling, and move the carcass to the cooler when it has reduced in temperature and become stiffer for cutting. This is not ideal, but does ensure immediate cooling.

Did you know?

It normally takes up to 12-36 hours to cool a large beef carcass to 4 °C. Many plants use a drip cooler to get the carcass to 10 °C and a final cooler to store the carcass. The key to the process is that the carcass is being continually cooled and controlled to limit the growth of bacteria.

Inspector's Policy

If a plant is to be allowed to operate using the reefer in the kill room to begin the cooling process, they must also show that this process is capable of cooling the carcass and the carcass does not become contaminated as a result of hanging in the killing area. A good guideline is that the carcass should be able to reach 10 °C within 8 hours from slaughter using this process. If the carcass cannot be effectively cooled and protected from contamination, the allowance to slaughter using the reefer in the killing area should be discontinued. It is up to the operator to show that the process they are using is clean and effective.

The temperature of the cooler must be checked prior to slaughter as part of the pre-operational inspection. In the event that there is an issue with cold storage, the slaughter must be delayed until the issue is rectified. Ensure that the operator does not overcrowd the cooler as this may slow the cooling process. If it is evident that no cooling is available the license is required to be suspended until this issue is solved. Contact the Director of Animal Health for direction when the suspension of a license is required. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.

Note: Some plants may directly freeze their products and not use a cooler. In this case the freezer is the cooler and should be considered as such in any inspections.



What is the regulation?

Red Meat Plants

164/94 s19d/e

19. A red meat plant shall

(d) have an approved hoist;

(e) have equipment to provide adequate restraint during slaughter;

What is the reasoning?

For any large animal, a hoist is critical to ensuring the carcass does not come in contact with the floor or walls during operations. The hoist itself does not need to be made of stainless steel, but should be clean and maintained properly as to not add to contamination of the carcass. Additionally the hoist must be capable of lifting the required weight and be secured properly to the roof such that a full load will not bring the carcass and hoist down on the operator. An uncontrolled animal is a dangerous animal, and therefore there must be enough restraints to ensure the animal cannot become a safety hazard to the operator or staff. It is also important to have enough restraint to ensure the kill is completed properly and quickly, to ensure humane slaughter of the animal.

What is the expected outcome?

The expected outcome is that the carcass does not become contaminated because the devices and restraints used were insufficient for the needs of the plant and that the animal is slaughtered humanely.

How can I meet the intent of the regulation?

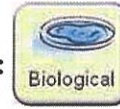
The most acceptable way to restrain an animal is dependant on the animal to be slaughtered. With beef a kill box is the best method. An iron ring in a cement floor is also an acceptable way to restrain a beef, but is not as safe as a kill box as the animal can still move somewhat on the floor. For smaller animals such as sheep and goats, all that is necessary is some steel cradles and bungee cords to restrain the animal. A small pen that limits the number of animals may be used where an operator wishes to use an electrical device to stun the animals. This is normally used for pigs but may also be used for lambs and goats. Larger boars and sows should be killed in a kill box if it is available.

Did you know?

An animal's throat must be cut as quickly as possible after stunning regardless of the method used to stun the animal. Cutting the throat and bleeding the animal after stunning is the best way to ensure the animal is killed humanely. If an animal doesn't bleed properly, it might be an indication that the arteries in the neck have been missed or the animal was suffering from some condition.

Inspector's Policy

Chaotic killing of animals must not be tolerated. All plant owners must demonstrate that they have animals under control. If they cannot demonstrate this, kills should be suspended until a time that they can demonstrate control. Killing one animal at a time is the preferred method of slaughter. This will help ensure that the slaughter is properly controlled. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Red Meat Plants

164/94 s19f

19. A red meat plant shall

(f) have a sterilizer for equipment that comes into contact with the carcass during slaughter and processing;

What is the reasoning?

An operator's knife is the main contact surface which touches a carcass in meat slaughtering and processing plant. To ensure this utensil remains clean and free of bacterial contamination it must be regularly sanitized. This is especially important in the initial slaughter steps where a knife will be required for cutting through the dirty hide of the animal.

What is the expected outcome?

The expected outcome is that the knives and other utensils used dress the carcass not contribute to the contamination of the carcass.

How can I meet the intent of the regulation?

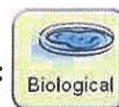
The best way to meet the regulation is to purchase a knife sterilizer from an equipment supplier. The unit must be able to reach and maintain a temperature of 82°C and have an overflow to allow the water to stay free of buildup. An alternate way to meet this regulation is to have available hot water which is 82°C or better directly from the hot water boiler.

Did you know?

Always make sure that the element of your knife sterilizer is covered with a stainless or similar plate or mesh. Dropping a knife into an uncovered unit will likely damage the heating coil and limit the life of the coil, resulting in repair costs to replace the element.

Inspector's Policy

Beyond having the unit or the ability to sanitize instruments, the ability to do this must be within a reasonable distance from the slaughtering to ensure that the unit will actually be used. Upon any inspection (while slaughtering) the temperature of the unit should be checked and noted whether or not the operator uses the device as normal practice. If the temperature is not appropriate the operator should be informed that no further animals are to be slaughtered until the required temperature is available. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Red Meat Plants

164/94 s19g

19. A red meat plant shall

(g) have rails, racks and hooks arranged so as to keep carcasses or meat from touching the floor and from being able to touch the walls; and

What is the reasoning?

Anything the meat comes in contact with will contaminate the meat. Ensuring the meat does not come into contact with surfaces other than those intended will help ensure the carcass remains uncontaminated.

What is the expected outcome?

The carcass is not contaminated by incidental contact to surfaces the meat was not intended to contact.

How can I meet the intent of the regulation?

Having a rail system is the best way to keep a carcass off the floor. Additionally to that a rail must be high enough and have enough clearance to ensure a swinging animal does not come in contact with either the floor or walls. It should also be noted that any items blocking the path of the rail will result in incidental contact and care should be taken to ensure that the rail path is not obstructed.

Rail heights should accommodate the following minimum distances from the carcass suspension contact point to the floor: (From the National Meat and Poultry Code)

	Bleeding	Dressing	Coolers
Cattle	3.7 m	3.1 m	3.1 m
Calves	2.7 m	2.4 m	2.4 m
Sheep & Goats	2.4 m	2.0 m	2.0 m
Swine	2.6 m	3.1 m	2.7 m

It should also be noted if the width of the rail path is wide enough to allow the access of the carcass without incidental contact with the walls.

Did you know?

You should never paint rails. The paint itself is a source of contamination and will eventually flake off onto your product. Instead you could keep rails maintained with a food grade lubricant and ensure they are designed with a material that is rust resistant.

Inspectors Policy

If carcasses are touching the floor or wall, they will require trimming. If touching the floor is systemic, the kill should be stopped until the operator has a suitable method of moving and storing the animal. Floors and walls are incidental contact surfaces and do not have the same sanitation and construction requirements as contact surfaces (i.e. they are not regularly disinfected with hot water during the kill). Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Red Meat Plants

164/94 s19h

19. A red meat plant shall

(h) Other approved equipment that the director requires.

What is the reasoning?

Food safety and quality are ever improving aspects of slaughtering. It is inevitable that new equipment and technology will come along that will become standard to the slaughtering process. There may also be situations in plants where extra equipment is required because the conditions of that plant do not meet the minimum requirements.

What is the expected outcome?

It is expected that operators will make efforts adapt to new or special requirements required by the director.

How can I meet the intent of the regulation?

Contact the local inspector and/or the Animal Health Division with your questions and concerns.

Did you know?

The Director of Animal Health is also the Chief Veterinary Officer (Formerly Provincial Veterinarian) for the Province of Newfoundland and Labrador.

Inspector's Policy

Contact the Animal Health Division for more information regarding this regulation.



What is the regulation?

Poultry Plants

164/94 s20a

20. Where poultry is processed in a plant, there shall exist

(a) rooms and operations in proper sequence from dirtiest to cleanest to properly allow holding, slaughtering, scalding, plucking, eviscerating, chilling, processing and storage;

What is the reasoning?

In order to ensure the proper flow of an operation from holding to storage, the plant must be set up in a manner where each step does not cross back over itself or other steps. As with red meat the ideal flow is a straight line as below:

Holding→slaughtering→scalding→plucking→eviscerating→chilling→processing→storage

This way the product is continually moving from a dirty environment to a cleaner environment in each step.

What is the expected outcome?

The design of the plant does not risk contaminating the product.

How can I meet the intent of the regulation?

Beyond the optimal design, which is the best and easiest way to meet the regulation, practices can be employed which will also help decrease the risk of cross contamination. See Appendix B for an example of a poultry operation.

- Make sure your equipment setup follows the above flow. It doesn't have to be a straight line but you do have to ensure the steps do not cross over. For instance you should not be killing the animals near the cooler.
- If you don't have the optimal design, plastic curtains can be used to shield cleaner areas if your equipment doubles back on itself.
- Don't overload your equipment. Pace the kill so that the carcasses transition smoothly from one step to the next.
- Make sure that the animals you are holding have no way to get into plant without going through the process. Uncontrolled animals can be a major source of cross contamination.
- Watch where the "spray" goes. If spray from a dirtier step is getting on a cleaner step, you may need to reorganize your process or put up a plastic curtain.

Did you know?

A well designed plant will be less overall work from an operational and sanitary standpoint. Make sure that when there is to be new construction or changes to a facility that the Department of Government Services and the Department of Natural Resources are involved. It is much better to design something right the first time than to risk having to change it because it doesn't meet the requirements.

Inspector's Policy

Not all plants will have optimal design, but that doesn't mean that they can't operate effectively. Where the design of the plant is limited there is the option to have written procedures and practices in place to avoid potential issues. It is, however, up to the operator that they can prove that their procedures and practices actually work. Depending on the potential of cross contamination it may be required to suspend the license until an appropriate plan for slaughtering (which might include renovations) is in place. If the license is to be suspended, the Director of Animal Health is required to be contacted for further direction. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry Plants

164/94 s20b

20. Where poultry is processed in a plant, there shall exist

(b)equipment for scalding and plucking;

What is the reasoning?

Scalding the bird at a temperature near 60°C and placing in an automatic plucker is the best way to remove feathers from the bird. The purpose of the scalding is to loosen the feathers so they will come out easier in the plucker.

What is the expected outcome?

The expected outcome is a carcass that is free of feathers.

How can I meet the intent of the regulation?

Obtain the proper equipment for your operation. If there is another way to accomplish the outcome above without this equipment, contact the inspector and see if they will accept your idea.

Did you know?

You should change your scald water often or have an overflow. Clean scald water will result in cleaner birds. Having the water too hot will result in the birds having a rough "scalded" appearance, so remember that the purpose of the scald is to remove the feathers, not to cook the bird. Keep the temperature below 60°C.

Inspector's Policy

Birds should be free of feathers when they come from the plucker. In cases where there are still a few feathers, workers will have to manually finish each bird. If it is found that birds are regularly coming with feathers, ask the operator to make an adjustment to the scald water or increase the time in the plucker. The cleaner the scald water and plucker, the more efficient the process will be. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry Plants

164/94 s20c

20. Where poultry is processed in a plant, there shall exist

(c) chill tanks equipped with adequate overflows and permanently affixed direct reading thermometers, which tanks shall be capable of lowering eviscerated carcasses to a temperature of 4 ° Celsius, within a period of time adequate to prevent the spread of bacteria;

What is the reasoning?

The faster a carcass is brought to under 4°C the less time bacteria have to multiply. Since most bacteria don't grow well at low temperatures, cooling a carcass fast will result in less overall bacteria present. An accurate thermometer is necessary to ensure the 4°C mark your reading is actually 4°C.

What is the expected outcome?

Poultry Carcasses can be adequately cooled to minimize growth of pathogens.

How can I meet the intent of the regulation?

Purchase an accurate thermometer which should be measurable to at least half of a degree. Make sure you have plenty of ice on hand to ensure you can maintain the temperature. Check the tanks often. Poultry carcasses are quite warm when they are slaughtered. If possible store your chill tanks in a controlled environment such as a cooler.

Air chilling is also an acceptable alternative to water chilling. Make sure there is adequate airflow over the carcasses to ensure fast cooling. If carcasses are bunched up they will cool much slower. You are still required to have an accurate thermometer.

Did you know?

You can check your thermometers calibration by preparing an ice water bath. Prepare a mixture of ice and water and let stand a couple of minutes. The mixture will result in a near 0°C temperature. You can check your thermometers this way to see if they are still accurate. Alternatively you could purchase new thermometers each year to ensure they are functioning properly.

In an ice-water bath at less than 4°C it should be possible to cool the carcasses for packaging within 2-3 hours. Care should be taken to not overload the tubs as this will inhibit proper cooling. It is important that carcasses not be packaged until they have reached the cooling temperature. Plastic will trap the heat inside if they are packaged too quickly. Always check the internal temperature of the last bird placed in the tub before proceeding to packaging.

Inspector's Policy

The temperature of the tubs must be checked prior to slaughter as part of the pre-operational inspection. Watch for overloading of tubs and racks. This will prevent or slow down proper cooling. All tanks and overflows should be checked throughout the kill. If the temperature starts to rise ask the operator to add potable ice in the case of the tubs. If temperature cannot be maintained the kill should be suspended until appropriate measures are taken to correct the issue. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry Plants

164/94 s20d

20. Where poultry is processed in a plant, there shall exist

(d) storage rooms capable of holding poultry carcasses at a temperature below 4° Celsius; and

What is the reasoning?

Getting the carcasses to 4 degrees Celsius is only half the battle. This will not kill the bacteria present and will only slow them down. It is critical that once carcasses are cooled, they stay cooled. If the temperature increases, so will the growth of the bacteria and pathogens present on the carcasses.

What is the expected outcome?

Storage of the carcasses does not promote the growth of bacteria.

How can I meet the intent of the regulation?

Use a refrigerated cooler room to hold the poultry carcasses. Make sure you have an accurate thermometer in the room and additionally make sure you have the following:

- 1) Good airflow makes fast cooling possible. Use food contact shelving which allows for airflow if you are air chilling. If you are water chilling try not pack too many birds in a vat.
- 2) If possible, store the tubs in the cooler. This will ensure that holding temperature is maintained even if the temperature in the cooler rises briefly. Keep in mind that the birds must be air dried prior to packaging.

Did you know?

You should not package a carcass in plastic until it has reached 4°C or below. Plastic will insulate the carcass and it will take longer to cool the entire carcass. Wait until the birds have reached temperature and then pack them.

Inspector's Policy

The temperature of the cooler must be checked prior to slaughter as part of the pre-operational inspection. If temperature cannot be maintained the kill should be suspended until appropriate measures are taken to correct the issue. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry Plants

164/94 s20e

20. Where poultry is processed in a plant, there shall exist

(e) other equipment for cleaning and disinfecting of rooms and processing equipment and for cleaning and disinfecting poultry crates and transportation facilities.

What is the reasoning?

Even under the best conditions poultry is generally considered to be contaminated (this is why poultry is cooked to a higher temperature than other meats). For this reason it is very important to ensure that the level of that contamination is kept to a minimum. Having adequate sanitation equipment is key to an effective sanitation program. The load of contamination in poultry is directly related to the sanitary conditions of the animals. Dirty pens, cages, improper holding of birds all contribute to the general load and increase the microbial risk hazard when poor conditions are encountered.

What is the expected outcome?

The sanitary condition of the plant and its equipment does not add to the bacterial load of the carcass.

How can I meet the intent of the regulation?

Make sure to consult a professional chemical supplier. These companies may not only provide the chemicals you need, but will often provide the equipment, expertise and guidance you may need to design a sanitation program.

Did you know?

In addition to chemicals, chemical suppliers will often help you design a sanitation program. The extra services they provide are often well worth the price of the chemicals.

Inspector's Policy

Poultry slaughtering is designed around pathogen reduction, since many pathogens are inherent with poultry. The key aspect here is that the plant can demonstrate that they have the ability to clean and sanitize surfaces and equipment. If they have the ability but it is not occurring, the plant needs to demonstrate that they can immediately improve the sanitation immediately. If they don't have the ability, operations at the facility must be suspended until a time they can adequately clean up the premises and equipment. If the sanitation becomes a chronic issue the Director of Animal Health should be contacted for direction if the license requires suspension. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry Plants

164/94 s21

Tank material

21. Scalding equipment and chill tanks in a poultry plant shall be of rust-resistant material impervious to liquids.

What is the reasoning?

Poorly designed scald and chill tanks will eventually break down and release physical, chemical and microbiological hazards onto the poultry being scalded/chilled. If the tank is rusty, the rust will be passed to the carcass, if the tank is not made with impervious materials, it can serve to increase the bacterial load with each carcass since it will be difficult to clean adequately. Lastly if the tank material leeches due to the water, the leached material will be transferred to the poultry carcasses.

What is the expected outcome?

The tank itself does not contribute to the contamination of the carcasses.

How can I meet the intent of the regulation?

The CFIA keep a complete list of materials that have been shown to be “food safe” when used properly. The site can be found here: <http://www.inspection.gc.ca> (Search for “construction” while on the site to find the list.

The best material for both scald and chill tanks is stainless steel. Chill tanks have more options and food grade plastic bins can be used. There are also some additives available that can be used with galvanized steel which may also be acceptable.

Check with your local inspector before you make any large purchases. They may be able to help find the appropriate equipment.

Did you know?

Using the right equipment will reduce the work you have to do during the sanitation step, and often during normal operations. Approved equipment and materials are often very sturdy and resistant to wear, and most importantly they are designed to be able to be cleaned effectively with harsh chemicals. Stainless steel is expensive, but will also last a very long time if cared for properly.

Inspector's Policy

There are many cases where an approved coating can be employed which can make an unsuitable container suitable. The reference listing is the best source of information on what materials should be advocated to the operator. Even with the right materials, if the tanks are badly damaged they might not be suitable. Cracks, leaks, etchings and other damage should be considered as to whether or not the tank is actually impervious to liquids and resistant to rust. If the tank is adding anything to the meat, such as rust, metal fragments or odors the tank should be disallowed. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry Plants

164/94 s22-23

Disinfection

22. No utensil or personal attire used in a poultry plant shall be used in or transferred to a red meat plant without proper disinfection beforehand.

Processing of red meat in poultry plant

23. In plants processing poultry, red meats may also be processed if

(a) done at a separate time;

(b) the plant is shut down and sanitized between operations; and

(c) poultry products are adequately separated from red meat during storage.

What is the reasoning?

Poultry naturally has a high load of bacteria where red meat is considered to be much cleaner bacteria wise. This is why we can lightly cook a steak but must heavily cook poultry. Since poultry has many pathogens such as *Listeria*, *Salmonella* and *Campylobacter* associated with it, care must be taken to avoid transferring these bacteria to meat products where they are not normally expected.

What is the expected outcome?

Poultry slaughtering does not contaminate red meat slaughtering.

How can I meet the intent of the regulation?

Use of a knife sanitizer and approved disinfectants are the best way to meet the intent of the regulation. If the possibility in the plant exists, make sure your sanitation plan addresses this. You may also meet this regulation by ensuring that the equipment you use for slaughtering poultry is not also used for red meat. With regards to storage of products, a separate storage area would be the best way to meet the regulation.

Did you know?

Persons with *Salmonella* induced sickness usually recover completely, although it may be several months before their bowel habits are entirely normal. A small number of people who are infected with *Salmonella*, will go on to develop pains in their joints, irritation of the eyes, and painful urination. This is called Reiter's syndrome. It can last for months or years, and can lead to chronic arthritis which is difficult to treat.

Inspector's Policy

No license should ever be issued for plants which want to slaughter both red and white meat, unless that plant can clearly show that the risk of cross contamination is accounted for. If the plant cannot demonstrate adequate sanitation in this aspect, processing of one of the species should be denied. In plants which have both red meat and poultry it is recommended that the red meat be slaughtered first, since the red meat poses little risk to the poultry, but the poultry poses a large risk to the red meat in terms of microbial cross contamination. Even though a sanitation cycle is required in between, the effectiveness of a "mini sanitation" is probably not as good as a full sanitation at eliminating the risk of microbial cross contamination. Red meat before poultry ensures the risk of cross contamination is minimized. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Prohibition re plants

164/94 s24-25

24. A person shall not use a part of a plant as living quarters.

25. A person shall not use the holding pens of a plant for the purpose of fattening animals.

What is the reasoning?

A slaughtering plant is designed for slaughtering and for no other reason. Use of a slaughtering plant for reasons other than slaughtering may introduce unknown disease risks to plant. For instance if an animal was living at the plant which had a transmissible disease such as hoof and mouth disease, that animal could transfer that disease to every animal which comes to the plant over a long period of time.

If animals are fed too much before slaughter there is a risk that the digestive system will break open during slaughter and contaminate the meat with fecal or digestive matter.

What is the expected outcome?

Unknown activities in the plant do not contribute to cross contamination.

How can I meet the intent of the regulation?

Use the plant for slaughtering and no other activities.

Did you know?

If animals are fed too much before slaughter there is a risk that the digestive system will break open during slaughter and contaminate the meat with fecal or digestive matter. If animals must be fed at the plant use only light straw and water.

Inspector's Policy

If pens are being used as feeding stations there is no way to ensure that animals have come off feed for the 24 hours before slaughter to ensure good slaughtering technique. Feeding animals produce more unnecessary fecal matter which can contaminate the hides of the animals and make the slaughtering technique more difficult than it needs to be. On the day of slaughter only straw and water is usually supplied as the intent is not to starve the animals. The animals do require care until the point of slaughter, but the reduction in feed will help control the microbial contamination risks associated with the slaughter technique. Clean, off feed, animals are much easier to slaughter successfully than dirty fed animals. Owners should be warned of the requirements if it appears that this process is not being followed and additionally warned that any contaminated meat will be condemned. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Sanitary Requirement

Samples

26. A plant shall be kept clean, sanitary and in good repair.

What is the reasoning?

An unclean plant is a harborage for bacteria, which includes human pathogens. There is a risk of contaminating food with previous productions waste materials. A plant in disrepair is also a safety risk to those who work there and can also be a risk of attracting pests which can spread bacteria to food products.

What is the expected outcome?

The plants sanitation and maintenance does not contribute to contamination of the process.

How can I meet the intent of the regulation?

Develop sanitation and maintenance plans for your facility. Make sure to contact chemical companies and equipment manufacturers to ensure you have all the required information to develop a plan. Write the plan down and stick to it. Make check sheets for your workers to ensure they are accomplishing the tasks you have set out. This will help ensure your plant is always clean, cleaned properly and your equipment is properly maintained.

Did you know?

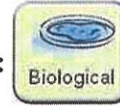
You may be subject to surveillance activities which measure bacteria. These are called performance standards and allow you to scientifically determine whether or not your sanitation plan is effective for your needs.

Inspector's Policy

A plant in disrepair is a prime target for vermin. Any hole in the structure will be exploited by pests such as insects and mice. This situation will become worse if there is a food source for these pests inside the plant. When a plant is not kept in a clean and sanitary state and pests are allowed to enter; the risk of contamination from these pests increases.

Equipment in disrepair is a safety hazard for all staff that works in the plant. If the equipment is allowed to remain dirty from previous slaughters, this poses a cross contamination risk to current slaughters. Any inspector who believes that the plant is not clean, sanitary or safe on the pre-inspection cannot allow the slaughter to begin until those conditions have been met by the plant.

If the issue is severe the plant's license should be suspended. Contact the Director of Animal Health for Direction if the license is required to be suspended. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



27. All waste and drainage from the plant shall be disposed of in accordance with provincial laws.

28. Inedible offal and meat that is not food shall be disposed of according to provincial laws.

What is the reasoning?

Waste materials are a natural attractant of pests and vermin in addition to being a major source of bacterial contamination. Proper control of these materials will prevent unwanted cross contamination of food products.

What is the expected outcome?

The plants waste disposal systems does not become a source of contamination.

How can I meet the intent of the regulation?

Check with your local inspector on how you can meet all the requirements. You may be subject to the following sets of regulations which can be best interpreted by your local inspector:

Waste Management Regulations: <http://www.assembly.nl.ca/Legislation/sr/regulations/rc030059.htm>

Sanitation Regulations: <http://www.assembly.nl.ca/Legislation/sr/Regulations/rc960803.htm>

Waste Disposal Act: <http://www.assembly.nl.ca/legislation/sr/annualstatutes/RSN1990/W04.c90.htm>

Environmental Protection Act: <http://www.assembly.nl.ca/Legislation/sr/statutes/e14-2.htm>

Dead animal/offal burial pits need the approval of a Government Services Centre Environmental Health Officer. Contact the regional Government Services Centre for details to obtain approval before disposing of any carcasses or related wastes. Please note that the CFIA has permits and conditions respecting disposal of SRM which must also be respected, therefore the CFIA should be contacted to ensure your plan for disposal meets their requirements as well. For on farm burial, place dead animals in a trench that is backfilled each time animals are added. Caution is required for burial of dead animals. While at one time carcasses could be brought to sanitary landfills, this is no longer possible in many areas since landfills are unwilling to accept SRM containing materials. Check with your local municipal office to determine if this is allowed in your area. During the winter it is advisable to put dead animals in a holding area, such as a covered trailer, where they can remain frozen until burial is possible in the spring. There are limits on the number of animals that can be disposed in one area and this applies to "occasional dead stock". This is NOT meant to address "mass mortality" or disposal of any large number of animals. In the case of mass mortality or large scale disposal the Department of Natural Resources and the Department of Environment will require to be consulted for further advice.

The best option available for most farmers in terms of carcass disposal is currently on farm burial. The following should be explained to farms wishing to bury in this man

- At least 90 meters (300 ft) from wells or domestic water intakes and at least 30 meters (100 ft) from any other surface water;
- Constructed such that the bottom of the pit is 1.2 meters (4 ft) above the high water table;
- Sized for a maximum of 700 kilograms (1,500 lb);
- Hydrated lime (quick lime) to speed up decomposition and deter scavengers and insect infestation; and,
- A minimum 0.6 meters (2 ft) of soil covering the carcasses (offers protection from scavengers that will drag the carcasses around, creating both a nuisance and a possible health hazard).

Inspector's Policy

Inappropriate waste disposal found at a plant is grounds for an immediate suspension of the license to slaughter. This should stay in effect until suitable arrangements for disposal are made by the plant operators. If this is the case contact the Director of Animal Health for direction. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Disposal as directed

164/94 s29

29. Notwithstanding section 28, where a carcass has been approved as fit for food by an inspector, inedible offal and meat that is not food that has been approved by the director for the purpose of animal food may be disposed of for that reason in a manner prescribed by the director.

What is the reasoning?

Animal parts which are destined for either pet food or disposal should be somehow marked such that they can not re-enter the human food chain. This regulation allows for the creation of policy on how this is accomplished.

What is the expected outcome?

Animal offal and pet food is clearly marked such that it can be easily differentiated from human food.

How can I meet the intent of the regulation?

Using food grade dyes is the best way to ensure that animal food and offal can be easily identified. Food grade dyes do not affect the safety of the products but do change the appearance of meat products so they can be easily identified by the consumer. Often black and green dyes are used for this purpose. Red dyes are not used for this purpose as that is the natural color of most meat products. An additional level of identification can be added by ensuring that all containers are properly labeled "offal", or "Pet Food". This will ensure that the containers are not mixed up with human food and additionally that the containers are not used to store human food.

Did you know?

Just because you would never attempt to feed offal or pet food to other people, doesn't mean everyone thinks that way. Once you put your waste material outside, it is open to theft from individuals who may not share your morals. Ensure that your offal is protected from theft (and re-entry to the food chain by properly identifying it, and keeping it in a secure location. If a carcass has to be condemned make sure that it is slashed, denatured, and stored in such a manner that no one will attempt to salvage it.

Inspector's Policy

Most issues with salvage of dead-stock animals occur when meat or carcasses are condemned. A condemned carcass will still contain all of the meat, and this can be salvaged by unscrupulous individuals. Any condemned carcasses must be slashed and denatured. The ink used in the stamping pad can be used if denaturant is not available. Pig ears destined for dog treats and other easily identified parts may not require treatment with denaturant. In the case where there is "meat" which could be mistaken for human food, a coloring agent is required if the meat is destined for pet food or offal. In the case of livers lungs and kidneys the inspector must use their discretion on whether they will require denaturant or not. At a minimum these organs should be cut up and stored in a labeled container.



What is the regulation?

Plant Vermin

164/94 s30

30. Every practical precaution shall be taken to maintain plants free of flies, rats, mice and other vermin.

What is the reasoning?

Pests and pest by-products such as feces carry microbiology which can be pathogenic to humans when food is contaminated with this material.

What is the expected outcome?

Pest animals do not contribute to contamination of edible products.

How can I meet the intent of the regulation?

A documented pest control program is the best way to adhere to this regulation. This may include using pest traps such as glue boards and fly strips and a facility map, getting aid of a professional pest control company and ensuring that the exterior of the plant is free of debris, has no holes where pests can enter the plant and all doors are either closed or screened. Regular monitoring is the easiest way to ensure that the above measures are maintained over time.

Did you know?

There are a number of local companies that provide pest control services. Looking up "Pest" in the yellow pages will give a number of local specialists that can help you develop a basic pest control program. It may be easier to enlist the aid of these professionals than to develop your own program as they offer a wide range of services for even the smallest operation.

Inspector's Policy

Evidence of pests will require immediate action by the plant operator to correct the issue. If the issue is severe the plant's license should be suspended until the problem is solved. Contact the Director of Animal Health for direction when a suspension is required.

In the case where there is no evidence of pests, but the operator is not taking measures to prevent entry of pests, it should be noted as a deficiency. The requirement is that precautions are taken to prevent the entry, so the operator will be required to demonstrate what is in place to prevent the entry of pests. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Prohibition

164/94 s31

31. A person shall not permit an animal not intended for slaughter in a plant to be in that plant.

What is the reasoning?

Not for slaughter animals pose a cross contamination risk and may spread disease causing bacteria and parasites through the food chain if the animal at the plant had a disease that can be spread to food or workers. Pet animals are difficult to control and may introduce cross contamination in processing steps where it is not expected or accounted for.

What is the expected outcome?

Random sources of cross contamination are controlled.

How can I meet the intent of the regulation?

There should be no pets such as dogs or cats permitted in the plant. Additionally no animals should be kept in the plants pens or in the vicinity where they have potential to cause trouble. Animals should not be free roaming in the vicinity of the unloading area or plant entrances.

Did you know?

Your pet can become a source of contamination if it is allowed to be in the plant. Keep this source of contamination under control by leaving your pets home or outside the slaughterhouse.

Inspector's Policy

Evidence of un-permitted animals is just cause to suspend slaughtering until the animals and evidence can be removed or cleaned up. An immediate remedial action is expected when this is encountered. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Approved Germicides

164/94 s32

32. Only germicides, insecticides, rodenticides, detergents, wetting agents or other similar materials that have been approved for such use may be used in a plant and only in approved ways.

What is the reasoning?

Using unapproved products or products in unapproved ways may either be ineffective for the task or may introduce chemical contamination to food products.

What is the expected outcome?

Chemicals used in plants are effective for their intended use and do not contaminate food products.

How can I meet the intent of the regulation?

The CFIA maintains a list of approved chemicals and materials at the following link (See also section s8). <http://www.inspection.gc.ca/english/fssa/reference/refere.shtml>. Anything in the federal database is generally considered "approved" as long as it is used properly. Following the manufacturer instructions is the best way to ensure that products are being used in approved ways. As an example, a chemical might be approved for sanitizing but not necessarily cleaning, if the manufacturer instructions are followed. You could not use this chemical for cleaning alone.

Did you know?

There are a number of local companies in Newfoundland and Labrador which will sell approved chemicals for cleaning and sanitizing, but if you need a second opinion all you need to do is contact your local inspector or failing that contact the Food Safety Specialist at the Animal Health Division for help.

Inspector's Policy

Approved means approved by the Director of Animal Health. Approved ways means that if the chemical is approved for use, the manufacturer instructions are followed. Generally speaking, if a chemical or product is in the CFIA database, it is considered approved by the director as long as it is used according to its instructions. If an operator is using unapproved chemicals should be advised to obtain chemicals from a chemical supplier. If there are sanitation issues as a result of the improper chemicals the operator should be advised to resolve the sanitation issue before any further kills. If suspension is required due to sanitation issues related to improper chemicals or use of chemicals contact the Director of Animal Health for direction. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Plant Sanitization

164/94 s33

33. Plants shall be cleaned and sanitized immediately upon completion of the daily operations.

What is the reasoning?

The faster the sanitation process is started, the more likely the sanitation will be effective. Once soils being to dry, they require more effort to remove.

What is the expected outcome?

Plants are maintained in a clean and sanitary state.

How can I meet the intent of the regulation?

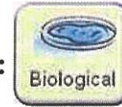
Begin sanitation as soon as possible after slaughtering. If the clean up is to be delayed, the areas should be wetted down to keep everything moist. Delay of sanitation will generally mean that effective sanitation will be more difficult to achieve. This is because dry materials are harder to clean than wet materials. As materials dry to surfaces and bacterial loads grow, it becomes increasingly difficult to remove the soils from the surfaces and eliminate the bacteria populations. This can result in bio-films which are very difficult to eliminate even with strong chemicals. When the surfaces cannot be adequately cleaned, the sanitizers have decreased effect and sanitation effectiveness in general is decreased. This increases the risk of contamination of the next days and beyond productions.

Did you know?

All chemical cleaners require some contact time to work effectively. Using chemicals properly according to manufacturer instructions can actually decrease the work of the cleanup since many chemicals require a contact time of 10-20 minutes. If you let the chemicals do the work for you, it will be easier to remove soils.

Inspector's Policy

If there is evidence that the plant is not being cleaned in an appropriate manner, the kill should be suspended until the plant's sanitation is effective. Operators who attempt to clean up just prior to slaughter rather than just after should be warned that future kills will not proceed unless this regulation is followed. No kill should proceed without adequate sanitation. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Equipment Sanitization & Sterilization

164/94 s34-35

34. Equipment and utensils shall be

(a) cleaned at the end of each day's use; and

(b) disinfected before each use.

35. Utensils that have been in contact with infected materials shall be immediately cleaned and sterilized by means of hot potable water or live culinary steam.

What is the reasoning?

Utensils are routinely contaminated upon use through the slaughtering process. In order to prevent the spread of contamination to other steps and animals, these utensils must be cleaned/sanitized/sterilized whenever they become dirty or infected.

What is the expected outcome?

Utensils which are used for slaughtering do not contribute to cross contamination of food products.

How can I meet the intent of the regulation?

Use of a knife sterilizer is the best way to ensure that utensils can be kept in a clean and sanitary manner. A hot water knife sterilizer can fit most small equipment in a plant and is additionally a source of 82°C hot water. This will ensure that when infected material is encountered there is a quick & convenient way to sterilize instruments.

Chemicals can also be used to sanitize and sterilize, but chemicals require contact time and rinsing and are generally not as quick and convenient as hot water. At the end of the day all instruments should be cleaned with a chemical cleaner, disinfected and allowed to dry at the end of each day's operations. Chemical sanitation is best used at the end of the day when time is not as much of a factor.

Did you know?

There are alternatives to hot water sanitization. An ozone system is an effective way to sanitize instruments and additionally can be used on food material itself (at proper concentration) as it leaves no chemical residue on food products. Ozone systems are becoming more available and less expensive as demand for food safety increases and make an excellent investment and marketing tool.

Inspector's Policy

It is up to the operators to prove that the method of sanitization/sterilization is equivalent to the hot water/steam method. If they cannot prove that an alternate method is sufficient to ensure proper sanitation/sterilization of equipment, they will be required to use the default method (82 ° C Hot Water). This not only includes cleaning effectiveness, but also practicality. If it takes 15 minutes to sterilize and rinse a knife with chemicals, it is not practical since they would either have to use many knives or wait long periods of time to proceed. Any kill should be suspended if there is evidence that either equipment is not being properly cleaned or disinfected. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Removal of offal

164/94 s36

37. Inedible offal and meat that is not intended for food shall

(a) be removed immediately from a room in which carcasses or meat are chilled or otherwise stored, cut, handled, prepared or packed; and

(b) be placed in the containers prescribed for that purpose.

What is the reasoning?

Inedible materials can contaminate food intended for consumption. This can be a bacterial hazard resulting from fecal and gut content contamination or a hazard created from specific risk material such as the brain and spinal cord of beef, which can lead to BSE.

What is the expected outcome?

There is no cross contamination of edible and inedible materials

How can I meet the intent of the regulation?

Having a dedicated area for inedible offal which is chilled to 10°C and features offal barrels which are labeled and appear different from other containers is the best way to meet the requirements of the regulation. Ideally offal barrels are a different color, shape and are labeled clearly with either "OFFAL" or "SRM" is ideal so there can be no mistaking these containers for containers used to hold edible food or other materials. Offal or SRM material can also be marked with denaturant dye to provide an additional level of control. Green dye or black charcoal dye is often used for offal and blue dye is used for identifying SRM.

Did you know?

Just because you would never attempt to sell in-edible meat to the public doesn't mean that everyone thinks that way. Keep your in-edibles denatured to dissuade those from illegally harvesting your waste material. If you have condemned meat, make sure it is slashed to ruin its appearance. Once they are denatured with a colored agent the material will be easy to distinguish by the public.

Inspector's Policy

Normally the in-edibles referred to here are not the gut contents but rather trim, and condemned material. If a carcass is condemned in the cooler it must be removed (the way it came in), slashed and denatured to ensure that it is easily recognizable as inedible material. In the case of trim you might allow the container to fill up before removal as long as long as it was not permanently stored in that area (it belongs in the inedible room). At no point should the gut contents and in-edibles derived from the slaughtering process be allowed to be stored in any room beyond the original process (coolers etc.). If this is the case, suspend operations until the deficiency can be corrected. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Hides

164/94 s38

38. Hides shall not be kept in a room in which carcasses or meat are chilled or otherwise stored, cut, handled, prepared or packed.

What is the reasoning?

Hides are considered contaminated with fecal and foreign matter. Improper storage can result in cross contamination of finished products resulting in a microbial hazard and also from any materials attached to the hides which might contribute to a physical hazard in the form of foreign material contamination.

What is the expected outcome?

Hides do not contribute to contamination of food products.

How can I meet the intent of the regulation?

Hides should be removed as soon as possible from the premises or stored in the inedible room. If hides are to be kept onsite for any duration they should be salted, making them inhospitable for pests and microbiology while preserving the hide.

Did you know?

Common salt is the original preservative. Salt helps bind up water which makes it unavailable for certain bacteria, which helps limit their growth. Different bacteria have different tolerances to salt, but in general microbiology does not grow well in the presence of high salt levels.

Inspector's Policy

If hides are being stored in the cooler where carcasses and other meat products are stored, the cooler should be disallowed until the hides are removed. If there is reason to believe that the hides are contaminating meat products, those products are to be held for testing. The plant should not be allowed to continue operations until the hides are removed and the area cleaned and disinfected. Hides should never move past the kill floor in the process. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Condemned carcasses

164/94 s39

39. The carcass of an animal that has been condemned on ante mortem inspection shall not be taken through or into any room in which carcasses or meat are chilled, stored, cut, handled, prepared or packed.

What is the reasoning?

Any condemned material is assumed to be hazardous and capable of contaminating other products so must be prevented from coming into contact with edible food products.

What is the expected outcome?

The condemned material does not become a source of contamination.

How can I meet the intent of the regulation?

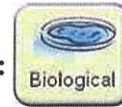
If an animal is condemned, it should be removed the same way it was brought in. In the case of an animal which fails ante-mortem examination, it should be killed and dragged out through the pen and never brought onto the kill floor or into a cooler. Never bring condemned material forward into the slaughtering process.

Did you know?

There are a number of reasons why an animal might be condemned on ante-mortem. Common conditions such as severe fecal contamination, visible lesions, cancerous eyes and emaciation (extremely poor physical condition) and less common diseases such as Foot and Mouth (FMD), Bovine spongiform encephalitis (BSE), and Rabies are reasons to condemn on ante-mortem. In many cases the animal may be held first and condemned after testing or vet inspection. In these cases the animal should always be segregated from other animals.

Inspector's Policy

Unless the owner agrees the animal is to be condemned, a veterinary inspector must make the final ruling to condemn a carcass. It is the job of the inspector to hold suspect animals for further evaluation where there is no operator agreement. If the plant attempts to process the animal the kill is to be stopped and the Director of Animal Health contacted for further direction. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Dead Animals

164/94 s40

40. A person shall not take a dead animal into a plant other than approved wild game.

What is the reasoning?

Dead animals may be carrying disease if it is unknown why the animal dies. It is often known why wild game has died (i.e. it has been shot!), but in many cases dead animals have no such background history. For unscrupulous people animals may also be brought in for processing despite the fact that they may have died from a condition. Since not every animal has a detailed history available, dead animals are generally prohibited. This ensures that at the very least the animal was alive prior to slaughter.

What is the expected outcome?

Dead stock animals are not processed and sold.

How can I meet the intent of the regulation?

Do not accept dead animals (other than approved wild game) into your slaughterhouse, unless they have a properly documented permit from the Government of Newfoundland and Labrador. With respect to wild game, only allow legitimate wild game into your slaughterhouse. Do not accept animals if a valid permit cannot be shown.

Did you know?

There is a permit available from the Animal Health Division for the occasional dressing of a dead animal for family use. There are a number of conditions on the use of the permit to consider, but provides a clean and sanitary way for farmers to harvest the occasional animal. It should be noted that the Division takes no responsibility for the food safety of such an animal, but recognizes the right of the farmer and the need to ensure the cleanest possible method is used to prepare that animal.

Inspector's Policy

If it is revealed that a plant is processing dead-stock animals the license is to be suspended immediately. If this is the case the Director of Animal Health is required to be contacted. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Wild Game

164/94 s41

41. Where a plant processes wild game,

(a) that processing shall not take place at a time when other meat or a meat product is being processed;

(b) the processed wild game shall be kept separate in holding coolers from other meat processed and inspected under these regulations; and

(c) the abattoir and all equipment used in processing that wild game shall be cleaned, sanitized and disinfected immediately upon completion of the processing of the wild game.

What is the reasoning?

Wild game is a higher risk product than controlled processing. While wild game can be sold with the appropriate licenses from the Department of Environment and Conservation, it is generally accepted that people who choose to purchase or eat wild game accept the liability. A consumer purchasing meat from a slaughterhouse does not accept the liability of the wild game, and therefore the wild game must be separated to avoid any potential contamination.

What is the expected outcome?

Wild game does not cross contaminate other saleable meat products.

How can I meet the intent of the regulation?

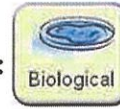
Process your livestock first and your wild game at the end of the day. Have dedicated areas of the cooler to store livestock and wild game so they do not come into contact with each other. This help will ensure that a sanitation cycle occurs before more livestock is processed, and that at the end of the kill all equipment is cleaned and disinfection as soon as possible.

Did you know?

Non Profit organizations now have the ability to obtain licenses to have a hunter kill wild game on their behalf for fundraising purposes.

Inspector's Policy

A number of slaughter plants and food premises utilize wild game processing to supplement their slaughtering and meat processing. In some areas this is the primary business. It should be kept in mind that regardless of how much is processed the same rules apply. Plant operators must be able to demonstrate how they keep wild game separate from livestock. Any Instances where wild game is in contact with carcasses derived from livestock, the livestock carcasses must be trimmed where the contact took place. If this is not possible due to machinery, i.e. using the same grinder, the meat derived from livestock can be condemned or diverted to pet food. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Animal Death

164/94 s42

42. An animal that dies while being held at a plant shall be removed immediately and disposed of in a manner approved by the director.

What is the reasoning?

Any animal that dies prior to being killed in the slaughtering process can be assumed to have some condition which caused the death of the animal. Animals may carry communicable diseases than may be spread to other animals, workers, and food products. Removing the animal as soon as possible reduces the risk of any possible transmission of infection.

What is the expected outcome?

Dead animals do not become transmitters of disease or contamination.

How can I meet the intent of the regulation?

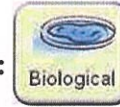
If an animal dies while at the plant it should be moved immediately to a temporary holding location and buried later or immediately disposed of in a burial pit. Thus if an animal dies it should be removed and disposed of by burial as per section 27 and 28 and assumed to be infected where any utensils utilized should be sterilized as per sections 34 and 35. Any holding location should be outside the slaughterhouse and be approved by the local inspector.

Did you know?

There are a number of human diseases and conditions that can be spread from animals to humans. If an animal dies of natural causes it should be suspected of disease until shown otherwise.

Inspector's Policy

This regulation only includes animals that died of natural causes and not those which were intentionally slaughtered. This would normally be an animal that was held at the ante-mortem stage of inspection, but may apply anytime an animal dies before the actual slaughter. Animals must not move forward in the process. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.



What is the regulation?

Poultry

164/94 s43

43. Where a plant processes poultry, all equipment, poultry crates and transport facilities shall be cleaned, disinfected and sanitized as soon as practical after arrival at the plant.

What is the reasoning?

Poultry crates are usually heavily soiled with feathers and feces. Once this material dries on to the crate, it is more difficult to remove. Dirty crates will also attract pests to the plant and may be a factor in the spread of disease in poultry flocks. Cleaning and disinfecting the crates as soon as possible will ensure that the sanitation will be effective and that the crates do not pose any further issues.

What is the expected outcome?

Crates do not pose as a source of contamination.

How can I meet the intent of the regulation?

Have a dedicated area to clean your poultry crates that is separate from finished product loading areas. Ensure that there is a chemical station with marked brushes (only for that use) available to allow for the crates to be cleaned in a timely manner. Ensure that procedures and practices are in place that requires crates and equipment to be cleaned as soon as possible after the birds are removed.

Did you know?

Unsanitary poultry crates and transports are potential carriers of a number of diseases such as Infectious Laryngotracheitis, *Salmonella*. Not only can this cause a high mortality rate for your suppliers flock, but can also be spread around to other flocks if the trucks are used for more than one farm. Always ensure that before anything leaves the slaughterhouse. It is cleaned and disinfected to help limit the spread of disease.

Inspector's Policy

If poultry crates are not being cleaned appropriately the kill should be stopped and the operator directed to clean and disinfect the items before resuming the kill. If dirty crates and equipment is found on an in depth inspection it must be noted as a sanitation deficiency to be corrected before the next kill. If a follow-up does not show any improvement the items are to be disallowed and held until they are cleaned up. Any actions taken are to be recorded on the Meat Inspection Report or In Depth Inspection.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Compliance with Meat Inspection Act (Cdn.) 164/94 s3-164/94-s44

Compliance with Meat Inspection Act (Canada)

44. A carcass of an animal or a part of it shall not be taken into a plant unless the animal was slaughtered in accordance with these regulations or the *Meat Inspection Act* (Canada) and the regulations made under the Act.

What is the reasoning?

Only legal sources of meat are acceptable to bring into a plant. This includes meat from federally licensed plants; plants licensed under the Newfoundland & Labrador system and approved wild game. Illegal meat has no history, traceability, is not produced under any standards, has questionable safety and therefore is prohibited under this regulation.

What is the expected outcome?

Illegally sourced meats do not enter the provincial food chain.

How can I meet the intent of the regulation?

Always source your meats from provincially licensed (Newfoundland and Labrador only) or federally licensed plants. If you are unsure as to whether or not your meat is legal, ask to see the license or plant registration. In all federal cases the meat will be stamped with the plant location. In some provincial cases the meat might not be stamped so you may need to enquire further. At a very minimum the slaughterhouse will have a license available. If you are unsure contact your local inspector. They will be able to find out if the plant is licensed or not.

Did you know?

It is illegal to transport provincial meat across provincial boundaries. Only federal stamped or otherwise federally approved meat is allowed to be shipped across provincial borders.

Inspector's Policy

If illegal meat is found in an abattoir, the license for that abattoir should be suspended immediately and the Director of Animal Health contacted for further instructions. Any illegal meat is to be seized pending further instructions from the Director of Animal Health.



What is the regulation?

Compliance with Section 36

164/94 s3-164/94-s45

Compliance with section 36

45. (1) Where an inspector finds that the provisions of section 36 are not complied with in respect of a vehicle at a plant, he or she shall

(a) prohibit the transportation or delivery of meat or meat products from the plant in the vehicle and may issue the directions that he or she considers necessary or advisable to secure compliance with the provisions of section 36; or

(b) direct the removal from the vehicle of meat or meat products therein and re-inspect the meat or meat products.

(2) On re-inspection of meat or meat products under paragraph (1)(b), the inspector may issue the directions that he or she considers necessary or advisable to ensure that the meat or meat products comply with these regulations.

What is the reasoning?

It is the inspector's duty to ensure that meat is fit for human consumption. If it is found that the transportation of meat to or from a plant is contributing to contamination or abuse of the meat, steps need to be taken to correct the problem.

What is the expected outcome?

Transportation of meat does not lead to contamination of the meat.

How can I meet the intent of the regulation?

The best way to meet this regulation is to have a transportation program. The program can be as simple as checking the cleanliness and temperature of the vehicle prior to loading and prior to unloading products and documenting the conditions on the transfers. This will help ensure that the required conditions (sanitation and temperature) are met before the product is moved to avoid problems. Other things that can be done are to use protected plastic bins or wrap cooled meat in food grade plastic for transportation and assure that the surfaces of the vehicle are reasonable for the transport of food.

Did you know?

An inspector can place a hold tag on not only the meat but also the vehicle that the meat came in if they believe the vehicle is a source of contamination. A vehicle can be held for up to 90 days under the *Meat Inspection Act*.



Inspector's Policy

Initially the vehicle itself should be held with hold tags in cases where it is believed to be a source of contamination or temperature abuse. This should be sufficient to prevent either the loading or unloading of the vehicle until the products have been investigated further. If there is evidence of significant temperature abuse or sources of contamination the meat products the Director of Animal Health is required to be contacted for further instructions.



What is the regulation?

Processing

164/94 s3-164/94-s46

Processing

46. (1) All processing of meat into quarters, retail cuts, ground meat, sausages or other meat products shall be done in a manner so that contamination is avoided.

(2) Subsection (1) includes but is not limited to

(a) the use of cleanable, non-wood cutting surfaces;

(b) the use of stainless steel or equivalent cutting, grinding or other food contact equipment;

(c) a minimum amount of time used in the processing of meats above refrigerated temperatures; and

(d) the use of food-quality packaging materials.

What is the reasoning?

The use of food grade approved materials is important in every step of the process to avoid contamination of the product. In addition to this the time meat is allowed to rise above 4°C may also increase the growth of harmful bacteria. Thus the requirement is to not add any further contamination through materials and inhibit the growth of bacteria by keeping the meat cool.

What is the expected outcome?

The processing of the carcass does not contribute to contamination or temperature abuse.

How can I meet the intent of the regulation?

Using approved food grade contact equipment and materials is the easiest way to meet this regulation. The CFIA keeps a list of what is currently approved for Canada. Generally speaking high quality stainless steel or food grade HDPE plastics are the best materials for food contact surfaces. In addition to this the area where processing is occurring should be cooled to 10°C. This will help slow the warming of meat, as long as the meat is processed efficiently. Don't try to take on too much meat at one time. Only process what you can handle (e.g. one quarter or less at a time if possible).

Did you know?

A slaughterhouse license only covers the processing of animals into quarters. If any further processing is completed at the plant, the plant must have a valid Food Premises License and not only abide by this regulation, but also any applicable Food Premises Regulations and inspections.

Inspector's Policy

Any item which has potential to contaminate food by way of physical, chemical, or microbiological means should be disallowed for use in the plant. The inspector has the rights from the Act to place any item under detention with a hold tag if necessary. If non approved items are present, ask for them to be removed, cleaned or covered as required. If compliance cannot be achieved consider suspending the kill or processing until a viable solution is put in place.



What is the regulation?

Records

164/94 s3-164/94-s47

Records

47. An operator shall make and keep a record of not less than 12 months duration, of animals inspected at the plant, in the form required by the director.

What is the reasoning?

Records are necessary for traceability if there were food safety problems the source of the problems might be able to be identified. The second reason for records is to determine the plant volumes which will be used for inspection staffing and extension purposes, as well as national reporting.

What is the expected outcome?

The required records are available and in use in the plant.

How can I meet the intent of the regulation?

Use the form (Meat Inspection Report) to record kill statistics. The form has a lot of information that should be recorded to detail each kill.

Did you know?

The newest version of the Meat Inspection Report (and other information) is always available online at:

http://www.nr.gov.nl.ca/agric/vetinfo/meat_inspection.htm.

Inspector's Policy

The Meat Inspection Report is the official form for recording carcass inspection activities. Each inspected kill must be documented on this record. Operators are not required to use the report but are strongly recommended to use it if they don't use the inspection service.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Personnel

164/94 s3-164/94-s48

Personnel

48. A person shall not perform work that brings him or her in contact with meat or meat products in a plant unless

- (a) the person is free from and not a carrier of a disease or infection that may be spread through the medium of food;
- (b) the person submits to such examination and tests as the local medical officer of health or the director requires;

What is the reasoning?

People can be a major source of contamination and spreaders of disease. Disallowing sick people from working with food is the easiest way to ensure they do not spread their illness through the food. For instance those with *E. coli* illnesses can spread *E. coli* to food materials and infect others. This is why a doctor's note or equivalent is necessary to allow a person back to work.

What is the expected outcome?

Personnel do not become a source of or factor in the spread of disease.

How can I meet the intent of the regulation?

Make sure that if you or your employees are sick that you are examined by a medical doctor for illness before returning to work. The doctor will give a note according to the diagnosis. Do not return to work unless given the ok by a medical doctor.

Did you know?

If you don't have direct access to a doctor, there are other health professionals that can be contacted such as public health nurses which can help in these situations. You can contact the health-line who will have a nurse standing by to assist you further.



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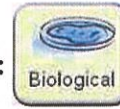
Your Health. Your Call.

Inspector's Policy

In any case where it is found that a worker who is in contact with food is ill, that worker is to be disallowed to work in areas where there is a risk of contaminating the food or spreading disease. The worker must provide a note from a doctor or public health nurse to be allowed to return to work. If the management or owner does not agree to this requirement the kill should be suspended and the Director of Animal Health contacted.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Personnel

164/94 s3-164/94-s48

Personnel

48. A person shall not perform work that brings him or her in contact with meat or meat products in a plant unless

(c)the person wears clean, washable outer garments and headgear.

What is the reasoning?

Clothing and garments often comes in contact with meat products during operations. To ensure that the clothing and garments do not contaminate the meat, they must be clean and sanitary.

What is the expected outcome?

Clothing and garments do not contribute to contamination of meat and other food products.

How can I meet the intent of the regulation?

Make sure that clothing and garments are cleaned appropriately for the job at hand. Use of heavy easily cleaned waterproof aprons, plastic clothing and rubber boots is recommended where contamination is frequent. This is to ensure that these garments can be cleaned on the fly during operations when necessary. All these garments must still be cleaned at the end of the day. For other garments such as overalls and hats these should be clean at the start of the day and changed out if they become heavily contaminated. Overalls and hats and gloves must never be worn more than one day without cleaning (laundry). If the clothing cannot be effectively washed on a daily basis or as required it should not be worn in a slaughterhouse.

Did you know?

Just because you may be wearing latex or nitrile gloves it doesn't mean that your hands will stay clean indefinitely. Just like hands when gloves are worn they need to be washed and sanitized when they become contaminated. The advantage to the gloves is that they can be thrown away and a new pair put on.

Inspector's Policy

If a person is wearing a garment or article of clothing that is not clean, the worker can be asked to stop work and change that article before returning to work. If there is no compliance the kill should be suspended until the issue is rectified by the owner or management. In cases where the outer garment such as an apron or plastic overalls are not clean, the worker can be asked to stop work, and clean and sanitize the garment before returning to work. There should be no tolerance for the use of garments and clothing that have not been cleaned from previous kills. These items must be immediately disallowed.



What is the regulation?

Facilities

164/94 s3-164/94-s49

Facilities

49. (1) Every plant shall, for the use of the employees, be provided with or have readily available
- (a) hand washing facilities, including dispensable germicidal soap and running hot and cold water;
 - (b) clean single use towels or other approved hand drying devices; and
 - (c) adequate running water closet-type toilet facilities.
- (2) Every toilet room shall be
- (a) located so that it does not open directly into any room in which
 - (i) meat is chilled, stored, cut, handled, prepared, or
 - (ii) meat products are produced, processed, handled or stored;
 - (b) adequately ventilated; and
 - (c) fully lighted.

What is the reasoning?

In order to maintain sanitary conditions of employees there must be suitable available resources in place to allow anyone to use the washroom and clean their hands properly prior to returning to work. Additionally where there are washrooms, it must be assured that the washrooms themselves do not become a source of contamination.

What is the expected outcome?

The use of sanitary facilities does not become a source of contamination.

How can I meet the intent of the regulation?

If a washroom is in the plant, make sure that it is designed with mechanical ventilation (Fan) which is vented to the outside to ensure that the washroom maintains a negative pressure (sucks in air from the plant interior and blows it to the outside). To further ensure the airflow there should be 2 doors to any washroom from any processing area. An easy way to do this is to make a hall where that leads to the washroom. The hall may only need to be a few feet, but will help ensure the washroom is adequately separated from the processing areas. The overall intent is to ensure that the airflow moves from the processing areas to the hall to the washroom and outside rather than the other way.

Did you know?

In smaller operations may be adequate to have the toilet facilities in the owner's house rather than the slaughterhouse. There are conditions to this. The house washroom must be accessible at all times and the house washroom must be available for inspection. If an inspector believes that the above is inadequate, an in-plant washroom may be required. It is up to the operator to demonstrate that what they have is adequate for their needs.

Inspector's Policy

It is up to the plant owner to demonstrate what they have available is adequate for the needs of the employees. If washrooms or other hand-washing areas are found to be insufficient the kill must be suspended until the issue is rectified.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Inspectors

164/94 s3-164/94-s50-52

Inspectors

50. Every plant shall be operated under the supervision of an inspector.

Compliance

51. Every person shall comply with any direction issued by an inspector or veterinary inspector under these regulations.

Inspector power(s)

52. Where a provision of the Act or these regulations or a direction of an inspector is not complied with within a plant, an inspector

(a) may refuse to provide inspection at the plant or to stamp with the inspection legend or label meat at the plant; and

(b) shall notify immediately the director and furnish him or her with full particulars of his or her reasons for refusing to provide inspection at the plant or for refusing to stamp with the inspection legend or label meat at the plant.

What is the reasoning?

There are a number of regulations which give powers to an inspector which allows inspectors to ensure that the Act and Regulations are being followed. The above sections give the inspector the authority to give direction to plant employees with regards to the regulations. In events where such orders are not complied with there are rights to refuse the inspection and in cases where the director is required to be contacted, if the issue cannot be resolved, there is the possibility that a plant's license will be suspended or revoked.

What is the expected outcome?

Plants obey the direction of inspection staff according to the regulations.

How can I meet the intent of the regulation?

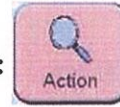
Take direction from the inspection staff seriously. If you feel that what is being asked is not reasonable or required under the *Meat Inspection Act & Regulations*, you have the right to make a complaint. There is no right to ignore an inspector's orders or direction.

Did you know?

Any issues or complaints that a plant has with an inspector should be brought to the attention of the Director of Animal Health or Food Safety Specialist. These complaints will be followed up by the Animal Health Division and Management from the Government Services Center. Keep in mind that the complaints must have some merit to be considered. Provide as much information as possible when making a complaint.

Inspector's Policy

It is not necessary to accept non-compliance. It is always best to work with the plant first, and if that fails, to make orders, and where that fails, suspend the kill and where that fails contact the Director of Animal Health for further instructions. Owners should be aware of this process.



What is the regulation?

Office

164/94 s3-164/94-s53

Office

53. Every plant which becomes the full-time work site for an inspector shall provide

(a) adequate office accommodation for the use of the inspector; and

(b) adequate work space on the floor of the killing room for the inspector during his or her post mortem inspection.

What is the reasoning?

Where an inspector is required to work full time there is the expectation that there will be enough accommodations for the inspector to perform the duties.

What is the expected outcome?

How can I meet the intent of the regulation?

Even if your plant does not kill full time you may still want to make some arrangements for your inspectors. At a very minimum there should be an inspection table on the kill floor and some sort of desk off the kill floor for the inspector to utilize.

Did you know?

Full time refers to a 35 hour work week. If your plant is not full time you do not need to meet this regulation.

Inspector's Policy

Even if the plant does not require fulltime inspection, there are certain needs of the inspector such as a place to perform the inspection of the organs, and an area to complete the report. This is left up to the discretion of the inspector.



What is the regulation?

164/94 s3-164/94-s54-55

Samples

54. (1) An inspector may take or cause to be taken specimens from animals, carcasses, meat products or from other sources from within the plant for testing purposes.

(2) Edible portions of the carcass shall not have antibiotic or other residues in excess of those permitted under the *Food and Drugs Act* and Regulations (Canada).

Inspector power

55. An inspector may disallow the use of any equipment, utensil or room in a plant which in his or her opinion does not comply with these regulations.

What is the reasoning?

The abilities to take samples and disallow equipment are the main tools for inspectors to ensure that the food being produced is safe to eat. With respect to the disallowance of equipment, this is based primarily on the sanitation and composition of the equipment. The sampling aspect takes into consideration those items which cannot readily be confirmed by the inspector, such as antibiotic residues and pathology. In both cases the hold tag is used to identify those items the inspector would like detained until confirmed by testing or other actions.

What is the expected outcome?

Inspectors have adequate means to ensure food is produced in a safe manner.

How can I meet the intent of the regulation?

If an inspector either takes a sample or disallows an item in a plant, they will normally place a hold tag on that item or sampling source. A hold tag means that the item cannot be used or processed until it meets the condition on which it was held. In the case of a room or item of equipment, it might have to be cleaned or replaced. In the case of a sample the results will be necessary to be returned to inspector. Where the condition is met by the plant (negative test or some other action acceptable to the inspector) the inspector will "release" the item in question.

Did you know?

It is an offense under the *Meat Inspection Act* to remove a hold tag placed by an inspector in a plant. If an inspector does put something on hold for whatever reason, you must wait for the inspector to remove those tags before proceeding.

Inspector's Policy

This regulation is the basis of the in plant surveillance program. Refer to the surveillance program documentation (Meat Plant Surveillance and Sampling) for further details on which samples to take and what conditions to take them.

The hold tag is the main way to ensure that samples and disallowances made under the Act are followed until there is resolution of the item. In cases where it turns out that the product or item must be destroyed, condemned tags are required. Otherwise the hold tags need only be removed. If any item is placed on hold it must be recorded on the Meat Inspection Report. Any carcass that is held is to be tested for antibiotics. The use of hold tags will ensure that the carcass or item in question does not get used until the results are returned.



What is the regulation?

Inspection Services

164/94 s3-164/94-s56

Inspection services

56. Inspection services may be provided during regular government working hours, Monday through Friday, and may

(a) be provided in a case of emergency by the veterinary inspector; and

(b) be provided after hours, on Saturdays, or on holidays when arranged in advance by the operator with the director and overtime costs payable to inspection staff for work after hours or on holidays shall be chargeable to the operator unless otherwise arranged with the director.

What is the reasoning?

While most operations can be performed during normal hours, it is recognized that animals exist 24 hours a day and additionally kills may sometimes require special circumstances. This regulation ensures that some of these special circumstances are provided for by inspection and veterinarian staff.

What is the expected outcome?

N/A

How can I meet the intent of the regulation?

When requiring inspection services, ensure that there are enough animals to kill and additionally that there is enough staff to handle the kill. Taking 5 hours to slaughter and dress 1 beef will not be an efficient use of an inspector's time. Similarly asking for midnight kills will also not be well received. It is best practice to schedule the kills between 8:30-4:30 Monday to Friday and ensure there are enough animals to kill to justify the inspection resources. It would be much preferable to have 1 larger kill day than a number of smaller kills during the week.

Did you know?

There are minimum numbers of animals which are required to perform inspection. These numbers are negotiable however depending on the inspection resources available. If you are unsure you can always contact your inspector or their regional manager to make arrangements.

You can find a listing of each Government Services office here:

<http://www.gs.gov.nl.ca/gs/gsc/locations.stm>

Inspector's Policy

An emergency in this case is considered an animal based emergency. It is not the intent for the veterinarian to perform the inspector's job due to scheduling or other non animal emergency reasons. With respect to kills scheduled outside normal hours, the director delegates these arrangements to the Regional GSC Managers. Any inspection arrangements are to be made to the local GSC Regional Manager.



What is the regulation?

Ante-mortem Inspection

164/94 s3-164/94-s57-58

57. (1) An operator shall arrange with the inspector assigned to the plant for time of slaughter so that the inspector may make arrangements for the ante mortem inspection of animals, the post mortem inspection of the carcasses of such animals and the stamping with the inspection legend or labelling of the meat of such animals during the hours prescribed by section 56.

(2) Every operator shall

(a) make reasonable arrangements to expedite the ante mortem inspection of animals intended for slaughter; and

(b) conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post mortem inspection of the carcasses.

Designation of slaughter

58. Where an inspector carries out his or her duties at more than one plant, the director may designate the hours of the day and the days of the week during which each plant may carry out its slaughtering operation.

What is the reasoning?

Cooperation is required between the operators and inspectors when scheduling kill days for plant. On a daily level the kill must be organized such that the kill does not start until the inspector has completed both a pre-operational and ante-mortem inspection. The animals should be ready for viewing when the inspector arrives. Since most operators usually prefer to kill early in the week, it may not be possible for all plants in an area to be accommodated all of the time given a limited number of inspectors available. In these instances the director delegates to the management of the Government Services Center to manage the kill days for a plant. The intent of the regulation is the allowance for management to create a schedule for all plants in an area to maximize the inspection resources.

What is the expected outcome?

N/A

How can I meet the intent of the regulation?

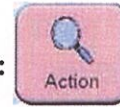
Work with your local inspector and regional manager to schedule kills. It may be likely that the preferred day will not always be available in areas with multiple plants or similar kill types. Make sure that the animals are ready for ante-mortem inspection. If the ante-mortem is to go smooth make sure that the animals presented are clean and fit for slaughter. If you know in advance that there is something wrong with an animal, call a veterinarian and ask their advice before shipping it to the slaughterhouse. Ensure that the facility is clean & ready to perform the kill and there are sufficient animals to kill, but not so many that the kill will exceed a regular day.

Did you know?

The Director of Animal Health has overall responsibility for the **Meat Inspection Act and Regulations**. The Provincial Government has delegated the duties of field inspection to the Department of Government Services management and staff. Within the Department of Government Services each Region has a Director and Manager of Operations. With regards to scheduling, the Department of Government Services will normally schedule inspection activities at plants.

Inspector's Policy

It is the inspector's discretion as to what is reasonable speed for inspection activities.



What is the regulation?

Pre-slaughter Inspection

164/94 s3-164/94-s59-60

Pre-slaughter inspection

59. A pre-slaughter inspection may at the request of an operator be completed by an inspector on an animal that is to be slaughtered and that inspector may approve or disapprove that slaughter.

Animal holding

60. Where this regulation prescribes that an animal be held, an inspector shall direct that the animal be removed to and detained in an area apart from other animals.

What is the reasoning?

A pre-slaughter inspection as also known as the ante-mortem inspection, is a check performed by the inspector to ensure that the animals presented are fit for slaughter. There are a number of reportable diseases that are detectable on ante-mortem and additionally a number of conditions which could make the slaughtering step more difficult. For instance a heavily contaminated animal is very difficult to slaughter in a hygienic fashion. In these cases where the inspector does not believe the animal can or should be slaughtered, the animal would be placed on hold and segregated until the inspector obtains further information on what to do with the animal from a veterinarian.

What is the expected outcome?

Only animals which are fit for slaughter are killed.

How can I meet the intent of the regulation?

Do not start the kill until you have the go-ahead from the inspector and do not kill animals that the inspector has put on hold until clearance is obtained from the inspector. If an animal is put on hold, have the animal segregated away from the other animals.

Did you know?

Make sure that animals are ready for slaughter. An inspector must insure only fit animals are slaughtered, and may request that animals be taken away and cleaned up or otherwise taken care of for the next slaughter. Dirty animals are a major factor in slaughtering contamination and will not be tolerated by inspectors. Make sure the animals are ready to avoid slaughtering delays.

Inspector's Policy

If an operator has started a kill without an ante-mortem inspection, the kill must be stopped and the animal held. No animal is to be inspected post-mortem unless it has had an ante-mortem inspection. Operators should be aware of this in advance. Issues such as extensive contamination and other avoidable conditions should not be tolerated. Any unusual behaviors seen by animals must be reported to a veterinarian as soon as possible. Odd behaviors can be linked to a number of reportable diseases such as rabies and Mad Cow disease (BSE). If these are suspected advise the operator that operations are suspended until further notice. If further evidence is found, the plant and area may need to be quarantined by the CFIA and Public Health. In any case where an abnormality is seen on ante-mortem a veterinarian must be called for advice.



What is the regulation?

Slaughter of Held Animal

164/94 s3-164/94-s61-63

Slaughter of held animal

61. Where these regulations prescribe that an animal be slaughtered as a held animal, a veterinary inspector shall

- (a) direct that the animal be slaughtered apart from other animals; and
- (b) make the post mortem inspection of the carcass of the animal.

Condemned animal

62. Where an animal is condemned under these regulations a veterinary inspector shall direct that the animal be killed and that the carcass

- (a) be removed immediately to the storage room for condemned material;
- (b) be denatured by a method approved by the director; and
- (c) be disposed of in the manner prescribed by section 77.

Removal of condemned animal prohibition

63. Unless otherwise authorized by an inspector, a person shall not remove an animal that has been held or condemned by an inspector from the area designated by the inspector for the detention of the animal.

What is the reasoning?

Held and condemned animals are in the custody of the inspector or veterinary inspector. Once they are tagged as held or condemned they are considered as "Seized" or "Detained" as per section 6c of the *Meat Inspection Act*. This ensures that animals cannot enter the food chain after they have been held for further evaluation (unless they are released by the veterinarian). The inspection by a veterinarian is considered the final evaluation since only they have the power to condemn an animal or part without consent of the owner.

What is the expected outcome?

Held animals are reviewed by a veterinarian.

How can I meet the intent of the regulation?

Once an animal has been held a final disposition will be determined by the veterinarian. If it turns out that the animal is released by the veterinarian, the meat can proceed as normal. If the veterinarian condemns the animal or parts of it, the plant is required to remove that material, denature the material and dispose of the material such that it does not become a source of contamination. The denaturing step is required to change the appearance of the meat so that it cannot be mistaken for edible product.

Did you know?

The approved way to denature meat is to slash it into smaller pieces to destroy the cuts and then use an approved denaturant to discolor the meat so it cannot be confused with edible meat.

Inspector's Policy

The veterinarian has the final authority to make orders. Inspectors are required to follow all orders given from the veterinarian in cases where veterinarians are called in or held carcasses are involved.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Veterinary Inspectors

164/94 s3-164/94-s64

Veterinary inspector inspection

64. (1) Where on ante mortem inspection of an animal it appears to an inspector who is not a veterinary inspector that the animal is diseased, crippled, immature or that the animal shows evidence of another abnormal condition, he or she shall

(a) hold the animal; and

(b) notify the veterinary inspector or director immediately.

(2) Where a veterinary inspector is notified that an animal has been held, he or she shall make an ante mortem inspection of the animal.

(3) Where a veterinary inspector inspects a held animal and approves the animal for slaughter, he or she shall

(a) permit slaughter of the animal; and

(b) make or direct an inspector to make a post mortem examination of the carcass.

What is the reasoning?

Inspectors are trained to detect abnormal conditions encountered with the slaughter of animals. In any situation where the inspector suspects an abnormal condition a veterinarian is required to make a final diagnosis. Inspectors are not trained to make diagnosis of disease.

What is the expected outcome?

N/A

How can I meet the intent of the regulation?

This regulation is the general policy around holding animals which do not pass antemortem. The general rule from above is that the animal is initially held, and this also means that an antibiotic residue sample will be taken in the event that the animal is slaughtered. The inspector will contact the veterinarian and explain the situation which may be resolved in person or over the telephone. The veterinarian if permitting the slaughter may request additional samples such as histology (disease investigation) to be taken. The animal in question will not be released until all the results come back favorable. If the results come back unfavorable the animal will be condemned.

Did you know?

Only a veterinarian is qualified to diagnose disease and condemn animals. It is the inspector's job to ensure that any abnormalities are identified and controlled, and it is the veterinarian's job to make the final decisions. In any case where an animal or part is condemned you should ask for a condemnation slip which might be useful for tax purposes.

Inspector's Policy

The Veterinarian has the last say in the disposition of the animal and also the responsibility for the decisions. Inspectors are required to abide by the requests of the Veterinarian. As a general rule, anytime an animal is held for any reason an antibiotic residue should be taken prior to approval of the carcass, regardless of any other requirements.



What is the regulation?

Diseased Carcasses

164/94 s3-164/94-s65-67

Diseased carcass

65. Where a veterinary inspector inspects an animal and finds or suspects that the animal is affected with a disease or condition that may cause condemnation of the carcass or a part of it on post mortem examination, the veterinary inspector shall direct that the animal be slaughtered as a held animal.

Abnormal temperature

66. Where a veterinary inspector finds that an animal has an abnormal temperature, the veterinary inspector shall direct that the animal

(a) be slaughtered as a held animal; or

(b) be condemned.

Unfit for food

67. Where a veterinary inspector inspects an animal and in the veterinary inspector's opinion

(a) the animal is in a moribund condition; or

(b) for any other reason, the meat of the animal is not fit for food, the veterinary inspector shall condemn the animal.

What is the reasoning?

Normally if an animal is ill that animal is likely to have been treated with antibiotics or other drugs to combat the illness. If there is any reason at all to suspect that the animal is ill, it is also reasonable to suspect that the animal may have been treated. The "held" process ensures that the animal will be tested for antibiotics. Other evidence of disease must be evaluated by the veterinarian to be determined whether the meat from the animal is fit for human consumption.

What is the expected outcome?

Diseased animals are condemned.

How can I meet the intent of the regulation?

Did you know?

Two common reasons for a total condemnation of a carcass are septicemia and multiple abscesses. Septicemia is a generalized infection which has spread throughout the blood and can include a fever. Multiple abscess is similar where the bacteria responsible have spread throughout the body. In both cases the veterinarian may request that a sample be taken to determine the pathogen.

Inspector's Policy

It is the inspector's responsibility to follow up on the laboratory samples taken by the veterinarian. In any case where the result is made available for an animal or part, the veterinarian is required to be contacted to give the final decision.

Meat Inspection Act Guide

Group(s):



What is the regulation?

Sick Animal

164/94 s3-164/94-s68-69

Sick animal

68. A person shall not hold a sick animal for treatment at a plant.

Animal removal

69. A person shall not remove a live animal from a plant except as directed by an inspector and subject to the conditions stated by the inspector.

What is the reasoning?

A sick animal may spread disease to other animals or possibly even to people and food items in the plant. Secondly sick animals are usually treated with antibiotics which if slaughtered by accident would create a food safety hazard with antibiotics in the meat. Animals cannot be removed from a plant without the authorization of the inspector because it is possible that if they have a reportable disease or other condition that is found on ante-mortem, it is imperative that the animal not be allowed to spread that condition through transport.

What is the expected outcome?

Animals at a plant do not contribute to the spread of disease or food borne illness.

How can I meet the intent of the regulation?

Do not bring or treat sick animals to the slaughter plant. Consult a veterinarian before you transport the animal to the plant if you are aware of an animal's condition.

Did you know?

Regardless of the condition, if an inspector suspects any abnormality they will place the animal on hold for further evaluation by a veterinarian. This also means that an antibiotic residue will be taken on the animal. Any animal found to have a positive residue will be condemned.

Inspector's Policy

If a sick animal is at the plant that animal is to be held with a tag and recorded. A veterinarian is to be called in to perform a diagnosis of the animal. The veterinarian will give further direction on the fate of the animal depending on the results of the diagnosis. The kill should not proceed while the animal is at the plant, and additionally the animal must be segregated from other animals.



What is the regulation?

Humane Slaughter

164/94 s3-164/94-s70-71

Humane slaughter

70. An animal shall be slaughtered by a method that produces rapid unconsciousness and exsanguination.

Prohibition

71. An animal shall not be slaughtered unless it is rendered unconscious in accordance with a method authorized under section 72

(a)immediately before slaughter; or

(b) immediately before it is hung for the purpose of slaughter.

What is the reasoning?

There is the expectation that the animal will be treated with respect and that the animal will be killed with the least amount of suffering possible. Knocking out the animal is the most accepted way to ensure that the suffering is minimized since an unconsciousness animal shouldn't be feeling anything when it is killed.

What is the expected outcome?

Animals are killed in a humane manner.

How can I meet the intent of the regulation?

Treat animals with respect. Make sure that the method chosen works and is approved (Ask your inspector!), and that the employee carrying out the stunning step is trained and proficient. You do not want to have to stun the animal multiple times. You also want to make sure that you stun the animal before you do anything else, such as hoist the animal up onto a rail. Lastly you want to make sure that the time between the stunning and the cutting of the throat is as small as possible. Stun animals accurately and ensure they are bled quickly and properly to ensure you are doing the most possible to ease the suffering of the animal. Make sure your best employees take care of this aspect.

Did you know?

An animal will regain its senses before it regains its reflexes. This is why reflexes are not necessarily a good indicator of proper stunning. Depending on the method used animals will recover quicker. For instance in electrical stunning the animal may recover very quickly whereas with a captive bolt that causes irreversible damage, the recovery may not be quick or at all. Solid operator technique, maintained equipment and a quick stun to bleed time are the best assurances that animals are being killed properly.

Inspector's Policy

There can be no tolerance for abusive behavior in the killing of animals. This might include obvious cruelty towards animals but might also include systemic poor technique and poorly maintained equipment. Any evidence of abuse must result in an immediate halt to slaughtering and if necessary the Director of Animal Health contacted for further instructions.



What is the regulation?

Unconsciousness

164/94 s3-164/94-s72

Unconsciousness

72. (1) For the purposes of slaughter, an animal shall be rendered unconscious

(a) by delivering a blow to the head by means of a mechanical penetrating or non-penetrating device approved by the director;

(b) in the case of a lamb or young calf, by delivering a blow to the head by manual means;

(c) by exposure to carbon dioxide gas in a manner that

(i) produces rapid unconsciousness, and (ii) has been approved by the director; or

(d) by applying an electrical current to the head

(i) in a manner that produces rapid unconsciousness, and (ii) by a device approved by the director.

(2) Notwithstanding subsection (1), the director may authorize the operator of a plant to render an animal unconscious other than a method prescribed by subsection (1).

What is the reasoning?

Killing animals has a negative perspective from the public and there will never be a way in reality to make it appear acceptable to everyone. What can be done though is to make sure that the animals which have to be killed are killed in ways which minimizes the pain and suffering of the animal.

What is the expected outcome?

Animals are effectively stunned prior to killing.

How can I meet the intent of the regulation?

The method chosen should be appropriate for the animal type, be quick and most importantly effective. There are 3 main causes of improper stunning. Poor operator technique, poor equipment and poor restraint. Only mature employees who are trained in the stunning technique should be doing the killing. Wild abusive behavior and poor technique and equipment will not be tolerated by inspectors.

Did you know?

Producing unconsciousness in an animal is only as good as the accuracy and power of the hit. If you can't hit the animal accurately or hard enough the animal will suffer for it. This is why the technique is so important but also why the equipment maintenance and restraints are important. If you're using the electrical method but don't have the voltage, the animal will suffer. These items should be kept in mind in plants. Prevention of suffering is the key factor in killing.

Inspector's Policy

If animals cannot be effectively stunned but are using approved techniques the kill is to be halted and the operator is to review the procedure for stunning, the equipment used and the restraining method. If the operator cannot demonstrate proper stunning technique they must be disallowed from killing. If the equipment or restraint is not effective, the kill is to be stopped until it is effective. If the stunning step becomes a case of abuse or cruelty the kill must be stopped and the Director of Animal Health contacted.

Meat Inspection Act Guide

Group(s):



What is the regulation?

No Unnecessary Pain

164/94 s3-164/94-s73

No unnecessary pain

73. An animal shall be prepared for slaughter and slaughtered in a manner that does not cause it unnecessary pain.

What is the reasoning?

This regulation is in place to prevent unnecessary animal cruelty in the steps leading up to and during the slaughter.

What is the expected outcome?

Animals are treated with respect.

How can I meet the intent of the regulation?

Do not subject animals to cruelty. This includes excessive beating on the animals, excessive stunning, sadistic or immature employees and poorly maintained equipment, restraint and technique. Animals, especially larger animals can be very stubborn and difficult to move, but it is not necessary to beat on an animal to get it to move.

Did you know?

Can't get that stubborn old cow to move? Try lifting up the tail and or using a rattle. They will often move forward when their tail is raised and they don't like rattle behind them. Avoid using electrical prods when possible. A stressed animal may have lower quality meat than a calm one due to lactic acid buildup in the muscle.

Inspector's Policy

There can be no tolerance for abusive behavior in the killing of animals. This might include obvious cruelty towards animals but might also include systemic poor technique and poorly maintained equipment. Any evidence of abuse must result in an immediate halt to slaughtering and if necessary the Director of Animal Health contacted for further instructions.



What is the regulation?

Pens

164/94 s3-164/94-s74

Pens

74. (1) Pens for the purpose of holding animals before slaughter shall be

(a) clean, adequately ventilated;
(b) free from sharp projections or obstructions that may injure an animal;
(c) protected from the environment; and
(d) sufficient to keep animals from separate lots and deliveries apart from each other and in identifiable groups until ante mortem inspection, provided however that animals from the same herd or flock may be penned together.

(2) Animals shall not be assembled in a greater number than may be held without over-crowding or risk of injury.

(3) Animals shall be held separately according to species.

(4) Every ramp or incline used in assembling or moving animals for the purpose of slaughter shall (a) be constructed in a manner that provides good ascent or descent for the animals; and (b) be maintained in a manner that provides good footing for the animals.

(5) An electrical prod used in assembling or moving animals for the purpose of slaughter shall not be applied to the perianal region or escutcheon of an animal.

What is the reasoning?

Animals require care and welfare right up to the point of slaughter and this includes adequate shelter, environment and prevention of injuries. Since each animal is to receive an ante-mortem inspection the pens must also be arranged in a way that allows the inspector the view each animal.

What is the expected outcome?

Animal pens do not become a source of abuse or injury for animals awaiting slaughter.

How can I meet the intent of the regulation?

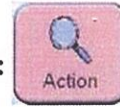
Build your pens keeping in mind the flow of animals into the plant. If wood is to be used for rails and stalls, make sure the wood is sanded smooth and any protruding nails or screws are cut off and/or sanded down. Remove any materials that might become an issue such as old junk and wire. If you have metal rails and stalls ensure that the welds and edges are not sharp or protruding. Ensure that the concrete is "rough" to allow for footing

Did you know?

Smooth concrete and hooves do not mix very well. If there is concrete in the animal holding area, it should have a rough surface so that the animals will have some footing. This will help decrease the number animals that slip and fall. Concrete ramps should also be constructed this way.

Inspector's Policy

The suitability of the pen is at the discretion of the inspector. Some slaughterhouses do minimal volume and do not require pens and others use mobile pens. The main goal of the pen is that animals are treated humanely, and an ante-mortem inspection can be performed, prior to slaughter.



What is the regulation?

Post Mortem Inspection

164/94 s3-164/94-s75

Post mortem inspection

75. An inspector shall make a post mortem inspection of the carcass of an animal immediately after slaughter.

What is the reasoning?

This regulation ensures that animals are processed efficiently and also is in place to limit the number of animals to be killed.

What is the expected outcome?

Animals are processed with minimal delays.

How can I meet the intent of the regulation?

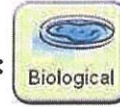
The kill should be set up to process one animal at a time. There may be some exceptions to this for smaller animals but generally each animal should be killed and inspected in order to minimize the time between the kill and the cooling. If the plant is organized by lines, then the lines must proceed in an organized fashion which minimizes the time between killing and cooling.

Did you know?

The faster you can get a carcass to refrigeration temperature, the longer that carcass will last. Following the regulations and guides will not only produce safe meat, but will also increase the quality of that meat.

Inspector's Policy

If the kill cannot proceed reasonably it should be halted until it can be resumed properly. Killing multiple beef at a time is not to be tolerated, though there can be exceptions for smaller animals if there are sufficient staff to perform it properly. If it is taking too long to perform the inspection due to the staff or flow of the kill, suspend the kill and ask the operator to make any necessary changes to allow the kill to progress smoothly. This might include direction to not kill another animal until the current animal has passed a certain point in the inspection process.



What is the regulation?

Chilling Temperature

164/94 s3-164/94-s76

Chilling temperature

76. (1) A carcass shall be moved to an area maintained at a temperature of 4° Celsius, or lower, immediately after inspection.

(2) Poultry carcasses

(a) shall be chilled after plucking, evisceration, washing and removal of head and feet by submersion in a chilling tank of ice water until the dressed carcass reaches a temperature of 4° Celsius; and

(b) shall be hung after chilling in a cooled atmosphere to remove excess moisture before final inspection and packaging.

What is the reasoning?

Chilling a carcass is the best way to slow the growth of most bacteria and more importantly harmful bacteria.

What is the expected outcome?

The growth of bacteria is reduced with immediate cooling of the carcass.

How can I meet the intent of the regulation?

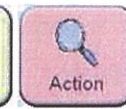
Place the carcasses in proper cooling as soon as they are inspected and passed. If you have a large beef carcass and a smaller cooler, quarter the animal and place each quarter in the cooler immediately after passing inspection. For red meat the cooler should be checked daily to ensure the temperature is maintained at 4 °C. For poultry, ice should be added continuously to maintain the temperature of the tubs.

Did you know?

A Newfoundland and Labrador tradition was to hang a beef overnight to let the beef set before placing it in the cooler. This practice is no longer allowed and all operators are expected to chill their beef as soon as possible after the kill.

Inspector's Policy

Any inspected carcass is required to be put in the cooler immediately after inspection. The operator may have to quarter the animal in some cases to make this happen with large animals and smaller coolers. No time is to be allowed to allow the animal to "set", unless immediate cooling can be demonstrated. If this cannot be reasonably accomplished, rails will be necessary to move the animals. Temporary cooler will no longer be supported. With white meat, the filled tubs may be placed in a cooler that is capable of 4°C or less until ready for packaging.



What is the regulation?

Condemned Animals

164/94 s3-164/94-s77

Condemned animals

77. Where these regulations prescribe

(a) that an animal be condemned and killed;

(b) that a carcass or a part or organ of it be condemned; or

(c) that inedible offal and meat that is not food be disposed of,

an inspector shall direct that such animal, carcass, part, organ, inedible offal or meat that is not food be disposed of

(d) delivery to a rendering plant, approved under the *Meat Inspection Act* (Canada);

(e) burying with a covering of at least 60 centimetres of earth in a location acceptable to the authority having jurisdiction;

(f) incineration by a method approved in a location acceptable by the authority having jurisdiction;

(g) rendering in a facility that is equipped with high temperature rendering equipment approved by the director;

(h) another method approved by the director.

What is the reasoning?

It must be assured that meat and products not intended for human consumption are disposed of in a manner that prevents their entry to the food chain.

What is the expected outcome?

Condemned animal products do not enter the food chain

How can I meet the intent of the regulation?

The only options currently available for disposal in Newfoundland and Labrador are burial or composting of inedible carcasses and parts. Any questions regarding waste disposal should be directed toward the Department of Environment and Conservation as they are the main authority for waste disposal issues.

Did you know?

There are currently no rendering or incineration operations in the province of Newfoundland and Labrador that can deal with SRM material. SRM material from beef carcasses can either be buried or composted, but if composted it is imperative that the compost not be used for food agricultural purposes (i.e. do not spread it on land to grow food which people or animals will consume).

Inspector's Policy

Any issues with waste disposal in the field should be directed toward an Environmental Protection Officer (EPO) or the Department of Environment and Conservation (DEC) as they are the authority on waste disposal. It is the inspector's discretion on whether a burial site for a small amount of animals is adequate. Any mass burial or composting issues should be directed to EPO's and the DEC.



What is the regulation?

Inspection Approval

164/94 s3-164/94-s78

78. Meat that has been approved for food under the Act and these regulations shall be stamped with an inspection legend which shall include the number assigned to the plant by the director and the words "APPROVED & NEWFOUNDLAND & LABRADOR" and be of the design on file with the minister.

What is the reasoning?

The meat inspection stamp signifies that the product has been inspected by an appointed inspector under the Meat Inspection Act. The number of the plant is in place to identify where the meat was inspected. This would be used where problems might need to be traced back to the location where they may have originated.

What is the expected outcome?

All inspected product receive either a stamp or tag of one of the below legends.



How can I meet the intent of the regulation?

Ensure that every carcass is either stamped or tagged according to the product. Consult the relevant inspection and slaughtering guide for each animal type on how the inspection is to be applied and to which parts require the stamp. Each guide has a stamping map to show where the stamps are to be placed on the carcass.

Did you know?

Applying ink stamps is not as easy as it looks. A simple trick to keep stamps legible is to scrape the areas to be stamped with a sanitized knife blade to remove excess moisture before stamping. Also when applying ink, make sure the ink pad does not get wet. A wet ink pad will dilute the ink and cause the legend to run. When applying the stamp to the carcass you just want to stamp head to briefly contact the surface so you don't apply too much ink. Finally keep the stamp inked every few carcasses to avoid partial and weakly inked stamps.

Inspector's Policy

Every inspected carcass is to be stamped or tagged with the inspection legend according to the specific inspection guide. Ensure that the proper number stamp is used at the proper plant. If it is unsure which number the plant is, you can check the online plant listing or contact the Food Safety Specialist, who keeps the list.

Here is the link:

http://www.nr.gov.nl.ca/agric/prog_serv/animal_health/meatinspection.stm



What is the regulation?

Compliance with Meat Inspection Act (Canada) 164/94 s3-164/94-s79

Prohibition

79. (1) The inspection legend shall be applied only to meat that has been approved for food under these regulations.

(2) A person other than an inspector or a person authorized by him or her shall not apply the inspection legend.

What is the reasoning?

The stamp is a symbol that the meat has been approved by an inspector under the Meat Inspection Act. An inspector would not approve inedible material, condemned material or any other material that does not meet the requirements of these regulations as fit for human consumption. If you are not either an inspector or have been asked to perform stamping by an inspector, you should not be stamping meat in any capacity. This ensures that the stamp stands for something, namely that the food has been inspected by an inspector and was deemed fit for human consumption at that time.

What is the expected outcome?

Only approved meat is stamped with the inspection legend.

How can I meet the intent of the regulation?

No meat is to be stamped with the official legend unless an inspector under the Act requires one. The best way to meet the regulation is to follow the inspector's direction on stamping matters.

Did you know?



Unauthorized stamping of a carcass that has not been approved by an inspector is an offense under the *Meat Inspection Act*. For every animal stamped you could face up to a \$500 fine or a \$1000 fine in the case of a corporation.

Inspector's Policy

If there is to be a person authorized to stamp it must be recorded in the Meat Inspection Report to document the authorization. If any animal is perceived to be stamped by anyone other than authorized personnel, or meat which is clearly unsuitable for human consumption has been stamped, all that meat must be placed on hold and the Director of Animal Health contacted for further instructions. If the meat is found to be in contravention of the Act and Regulations it will be required to be condemned and disposed of.



What is the regulation?

Stamping of Inspection Legend

164/94 s3-164/94-s80

Stamping of inspection legend

80. (1) The inspector or a person authorized by him or her shall stamp the inspection legend upon

(a) every dressed carcass, part or organ approved for food;

(b) each quarter, primal cut and abdominal area of every carcass side;

(c) portion cuts.

(2) Meat that is obtained from a dressed carcass or a part or organ of it that has been inspected and stamped and is of such character or size that is impractical to stamp the inspection legend on it may be placed in a container, carton or bag under the supervision of an inspector who shall apply or authorize a person to apply the inspection legend to such container, carton or bag.

What is the reasoning?

The identity of the plant must be maintained to allow a trace back to the plant of origin in the case of issues with the meat. Since some carcasses can be large, they may require multiple stamps on each major portion. Other carcasses cannot be reliably stamped so they might receive a tag attached to a bag.

What is the expected outcome?

The identity of the plant is maintained on the carcasses and parts.

How can I meet the intent of the regulation?

Each of the slaughtering and inspection guides has a section on stamping which outlines the best approach for each type of animal involved and a stamping map to illustrate the proper stamping locations. It is the inspector's responsibility to ensure that the carcasses are stamped with the legend, but it doesn't hurt to know how the process works in cases where the inspector requires some help stamping.

Did you know?

The inspector's stamp is not only a way to identify your products but is also a source of free advertising. Since each plant is uniquely numbered, customers can recognize where the product comes from if the meat is sold to a vendor or retailer.

Inspector's Policy

All carcasses must be stamped according to the inspection guide for that animal type. See the appropriate inspection guide for detailed instructions on how to stamp specific carcasses and parts.



What is the regulation?

Metal Stamp

164/94 s3-164/94-s81

Metal stamp

81. (1) Where practical, the inspection legend shall be applied by means of a metal stamp.

(2) Meat or meat product that has been returned to a plant shall not be sold until it has been identified, re-inspected and approved by an inspector.

(3) Returned meat or meat product that has lost its identity, been contaminated, has been returned in an objectionable container or is unfit for food shall be condemned and denatured.

(4) Where it is impractical to use a metal stamp, the inspection legend shall be applied by means of

(a) a tag attached to a carcass or a part, organ or cut thereof or sealing the container thereof;

(b) a label applied to a container of meat or printed directly upon a plastic bag used to contain the carcass, part, organ or cut, in a form and manner approved by the director.

(5) Where the inspection legend is applied under paragraph 4(b), the tag, label or container bearing the inspection legend shall be destroyed immediately upon use of the meat or removal of the meat from the container.

What is the reasoning?

There are a number of approved ways to stamp carcasses and parts. Since it is not reasonable to put an ink stamp on every animal type or part, there are a number of ways to achieve the regulation. The use of tags and labels is allowed under the regulation. The metal tags which were used in the past are no longer available since there were concerns over metal shards.

What is the expected outcome?

All meat is identified appropriately.

How can I meet the intent of the regulation?

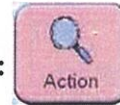
Your inspector will help you determine the best way to identify your meat products. For larger animals such as beef, lamb and pigs, the metal ink stamp is the preferable way to identify all the major cuts. For smaller animals such as chickens and turkeys which are destined for a plastic bag, the best way is either a plastic tag or a sticker/stamp applied directly to the bag.

Did you know?

If you are to use a sticker to label a bag, make sure that the sticker is waterproof. The sticker won't be much good if it is ruined by moisture.

Inspector's Policy

If the plant has an interesting way to apply the legend to smaller animals and packages, that method should be discussed with the Director of Animal Health before approval for in plant use. The labeling of non disposable packages should be avoided where possible. There is a requirement to destroy containers after they have been utilized.



What is the regulation?

Custody of Stamps

164/94 s3-164/94-s82-84

Custody of stamps, tags, etc.

82. (1) An inspector shall have the custody of and be responsible for the inspection legend stamps, tags, labels and containers, packages and bags or cartons or inserts bearing the inspection legend.

(2) Notwithstanding subsection (1), an inspector may leave a portion of an inspection legend stamp in the custody of the owner of a retail or processing meat plant who has been authorized by the director to apply the inspection legend and that owner shall be responsible for the security and maintenance of the inspection legend stamp.

(3) Where the director is advised of an infraction of security or use of a portion of an inspection legend stamp, he or she may direct an inspector to seize the stamp and forward a written report to the director.

Prohibition re stamps

83. (1) A person shall not apply to meat or a container of meat a stamp, tag or label that is similar to the inspection prescribed by these regulations or a tag or label approved by the director.

(2) Letters or figures on a brand, stamp or device used by an operator shall be of the style and type as to make a clean and legible impression.

What is the reasoning?

The inspection stamp must only be used when the animals slaughtered have been evaluated by an inspector appointed under the *Meat Inspection Act*. The stamp needs to be kept secure to ensure that fraudulent activities such as use of the stamp are avoided or prevented.

What is the expected outcome?

The stamp is only used on animals which have been inspected by an inspector appointed under the *Meat Inspection Act*.

How can I meet the intent of the regulation?

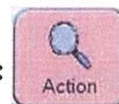
If an inspector has given the plant custody of the stamp or part of it, only use the stamp in the presence of an inspector. For security, a key locked locker is a good idea to keep the stamp safe. When choosing a locker keep in mind that in addition to the stamp, there might also be ink or tags to lock up as well.

Did you know?

The ink used for stamping is food grade, but the stamp pad does require general maintenance to be kept clean. New stamp pads should be used every 3-6 months or so, depending on the condition of the pad.

Inspector's Policy

If there is any evidence that animals are being stamped but not inspected the plant's license is to be suspended immediately and the Director contacted.



What is the regulation?

Detention

164/94 s3-164/94-s84, 87

Detention

84. An inspector may detain meat or meat products where he or she believes on reasonable and probable grounds that there is a contravention of these regulations with respect to that meat.

Prohibition

87. Where meat or meat products are under detention, a person shall not sell, offer to sell, move, disturb, allow or cause to be moved or disturbed, receive or process such meat or meat products.

What is the reasoning?

This set of regulations outlines the power of an inspector to detain meat and meat products which will appear as held. Anything that is held will have a tag called a "Hold Tag" which will identify the meat or products that are on hold. The placement of a hold tag means that the meat or product cannot be handled in any way until either the hold tags are removed or the meat and or meat products are disposed of.

What is the expected outcome?

Meat products produced outside of the regulations do not enter the food chain.

How can I meet the intent of the regulation?

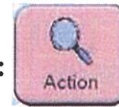
If an inspector places products on hold, those products should not be interfered with in any way. If you are unsure ask the inspector for direction. Never remove a hold tag or even move the carcass or part unless it has been cleared by the inspector.

Did you know?

If a carcass is detained or put on hold, it is not just the carcass that is held but also all the parts of that carcass resulting from the slaughter. As an example a held beef carcass also may include the head, organs and any other part the inspector deems necessary to hold.

Inspector's Policy

If a hold tag is removed from a held carcass or part the items should be tagged as condemned. Ensure that in a situation like this that the Director of Animal Health is contacted for direction.



What is the regulation?

Destruction Order

164/94 s3-164/94-s85-86

Destruction order

85. Where, after a hearing, the director finds that there is a contravention of these regulations in respect of meat or meat products under detention, the director may direct that the meat or meat products be destroyed or otherwise disposed of in a manner that he or she considers advisable.

Destruction order

86. Where a person is convicted of an offence under these regulations in respect of meat or meat products that are under detention, the director may direct that the meat or meat products be destroyed or otherwise disposed of in a manner that he or she considers advisable.

What is the reasoning?

The Director of Animal Health is responsible for the meat inspection program and requires the power to make orders where it is necessary to protect the public health. This includes both licensed slaughterhouses and also illegal slaughter. This power ensures that meat and meat products which are not made according to the Act and Regulations do not enter the food chain.

What is the expected outcome?

Meat and meat products made outside of the requirements of the Meat Inspection Act do not enter the food chain.

How can I meet the intent of the regulation?

If the director issues an order for destruction of meat or meat products you must comply with the order and allow the inspector to supervise the destruction of the affected products. Any interference may likely result in further charges under the Meat Inspection Act.

Did you know?

Whether a product is held, seized or detained, the inspector will always attach hold tags to the affected products. Once something is placed on hold, it must stay on hold until it is either released by an inspector or disposed of. If something is required to be disposed of the inspector will issue "condemned tags" and document the condemnations in the Meat Inspection Report.

Inspector's Policy

The Director will issue a "Destruction Order" which may or may not have the route of destruction listed on the order. It is the inspector's duty to supervise the destruction of the products which were identified to be destroyed and to report back to the Director that the order has been accomplished. If there are any issues with the order the Director is to be contacted for clarification.

15. Meat Inspection Regulations

CONSOLIDATED NEWFOUNDLAND AND LABRADOR REGULATION 801/96

Meat Inspection Regulations
under the
Meat Inspection Act
(O.C. 96-302)

Amended by:

2001 c42 s45

CONSOLIDATED NEWFOUNDLAND AND LABRADOR REGULATION 801/96

Meat Inspection Regulations
under the
Meat Inspection Act
(O.C. 96-302)

Under the authority of section 11 of the *Meat Inspection Act* and the *Subordinate Legislation Revision and Consolidation Act*, the Lieutenant-Governor in Council makes the following regulations.

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Short title

1. These regulations may be cited as the *Meat Inspection Regulations* .

164/94 s1

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Definitions

2. In these regulations

- (a) "Act" means the *Meat Inspection Act* ;
- (b) "director" means the Director of the Animal Health Division;
- (c) "operator" means an individual or corporation that is responsible for the operation of a plant;
- (d) "red meat" means the meat from mammals;
- (e) "utensil" means any equipment that comes in contact with meat in a plant;
- (f) "veterinary inspector" means a veterinarian licensed under the *Veterinary Medical Act* who is employed by the department responsible for administering the Act as a veterinarian, who has been trained to work as a veterinary inspector and veterinary inspectors have the authority of inspectors; and
- (g) "wild game" means caribou and moose or another animal approved by the director.

164/94 s2

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Licence requirements

3. (1) All plants must be licensed under these regulations unless they are registered as establishments under the *Meat Inspection Act* (Canada) or unless they are operated solely for the provision of food for the operator and the operator's family.

(2) An operator who holds a licence under these regulations shall operate the plant in accordance with these regulations.

(3) Animals which are to be slaughtered in a plant may, upon the request of an operator, be inspected under these regulations.

164/94 s3

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Licence application

4. An application for a licence under the Act shall be in the form and shall contain the information required by the director.

164/94 s4

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Licence form

5. If approved, the licence shall

- (a) be issued as in the required form;
- (b) continue in force until it is suspended or revoked by the director;
- (c) not be transferred;
- (d) be subject to the required annual licensing fee.

164/94 s5

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Plant number

6. The director shall assign a plant number to every plant licensed under the regulations.

164/94 s6

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Suspension and revocation

7. (1) The director may suspend or revoke the licence of a plant for violations of these regulations.

(2) If a licence is suspended or revoked, the operator must immediately stop using designs or symbols that suggest that the plant and/or the meat processed in that plant have been approved under these regulations.

(3) A decision of the director

- (a) to suspend or revoke the licence of a plant under subsection (1); or
- (b) to not approve for issuance of a licence under section 5,

may be appealed by the aggrieved operator or person to a judge of the Provincial Court of Newfoundland and Labrador.

164/94 s7; [2001 c42 s45](#)

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Plant location

8. A plant shall

- (a) be located at a reasonable offset from barnyards, stables, dead meat operations, waste disposal facilities and offensive trades and be at a reasonable offset from any source of pollution or any place that harbours insects, rodents or other vermin likely to cause meat or meat products to become contaminated, and reasonable offset shall be 100 metres unless otherwise determined by the inspector;
- (b) be constructed and finished in such manner that the plant is capable of being maintained in a sanitary condition;
- (c) be adequately lighted for operational and inspection purposes;
- (d) be adequately ventilated; and
- (e) be adequately heated.

164/94 s8

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Chill rooms

9. Chill rooms

- (a) shall be equipped with a direct reading thermometer of known accuracy; and
- (b) need not be directly attached to the plant if they are in reasonable proximity to the plant.

164/94 s9

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Water supply

10. A plant shall have, under pressure

- (a) a supply of potable hot and cold water adequate for the efficient operation of the plant; and
- (b) an adequate supply of potable hot water or live culinary steam for cleaning or sterilizing purposes.

164/94 s10

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Washing facilities

11. A plant shall have approved hand washing facilities in the killing room.

164/94 s11

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Floors

12. Plant floors shall

- (a) be smooth, hard, impervious to liquids and shall, at the joint with the wall, be coved and sealed;
- (b) except in chill rooms, dry storage and hide rooms, be adequately sloped to drains equipped with odour traps; and
- (c) be regularly dried off in chill rooms if there are no drains.

164/94 s12

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Catch basin

13. A catch basin is a required part of the plumbing in the kill room floor to remove solid materials unless there is an alternative means, accepted by the inspector, for the removal of solids.

164/94 s13

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Walls and ceilings

14. Walls and ceilings shall be of an approved smooth, easily cleanable material and impervious to liquids in kill, chill and other meat storage rooms.

164/94 s14

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Racks and hooks

15. Racks and hooks shall be of an approved rust-resistant metal construction or shall be iron or galvanized steel but kept free of rust with edible oil and shall not be painted.

164/94 s15

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Tables, containers etc.

16. Tables, benches, blocks and containers for meat intended for food shall not be wood on meat contact surfaces and shall be of an approved rust-resistant material and free of any crack or crevice.

164/94 s16

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Storage of offal

17. Containers for the storage of inedible offal, meat that is not food, condemned material and refuse shall be

- (a) of suitable metal, plastic or fibre-glass construction and covered with insect-proof covers of the same construction;
- (b) marked to identify how they are being used;
- (c) used for no other purpose;
- (d) kept clean and in good repair;
- (e) kept in the storage room or isolated area provided for that purpose; and
- (f) emptied as directed by the inspector.

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Utensils

18. Except as otherwise provided in these regulations, utensils shall not be of wood and shall be of such material and so constructed that they are rust-resistant and can be easily cleaned and sterilized.

164/94 s18

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Red meat plants

19. A red meat plant shall

- (a) have rooms and operations in proper sequence from dirtiest to cleanest to properly allow holding, slaughtering, eviscerating, chilling, processing and storage, and the number of rooms necessary will be dependent upon the number of animals being slaughtered and is subject to the approval of the inspector;
- (b) have a holding area that contains pens for the purpose of holding animals before slaughter as well as providing adequate shelter from adverse weather conditions and shall be attached to or in reasonable proximity to the plant;
- (c) be equipped with or have readily available adequate facilities for the purposes of chilling and storing dressed carcasses immediately after slaughter to a temperature of 4° Celsius;
- (d) have an approved hoist;
- (e) have equipment to provide adequate restraint during slaughter;
- (f) have a sterilizer for equipment that comes into contact with the carcass during slaughter and processing;
- (g) have rails, racks and hooks arranged so as to keep carcasses or meat from touching the floor and from being able to touch the walls; and
- (h) other approved equipment that the director requires.

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Poultry plant

20. Where poultry is processed in a plant, there shall exist

- (a) rooms and operations in proper sequence from dirtiest to cleanest to properly allow holding, slaughtering, scalding, plucking, eviscerating, chilling, processing and storage;
- (b) equipment for scalding and plucking;
- (c) chill tanks equipped with adequate overflows and permanently affixed direct reading thermometers, which tanks shall be capable of lowering eviscerated carcasses to a temperature of 4° Celsius, within a period of time adequate to prevent the spread of bacteria;
- (d) storage rooms capable of holding poultry carcasses at a temperature below 4° Celsius; and
- (e) other equipment for cleaning and disinfecting of rooms and processing equipment and for cleaning and disinfecting poultry crates and transportation facilities.

164/94 s20

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Tank material

21. Scalding equipment and chill tanks in a poultry plant shall be of rust-resistant material impervious to liquids.

164/94 s21

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Disinfection

22. No utensil or personal attire used in a poultry plant shall be used in or transferred to a red meat plant without proper disinfection beforehand.

164/94 s22

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Processing of red meat in poultry plant

23. In plants processing poultry, red meats may also be processed if

- (a) done at a separate time;
- (b) the plant is shut down and sanitized between operations; and
- (c) poultry products are adequately separated from red meat during storage.

164/94 s23

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Prohibition re plants

24. A person shall not use a part of a plant as living quarters.

164/94 s24

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Prohibition re plants

25. A person shall not use the holding pens of a plant for the purpose of fattening animals.

164/94 s26

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Sanitary requirement

26. A plant shall be kept clean, sanitary and in good repair.

164/94 s28

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Waste disposal

27. All waste and drainage from the plant shall be disposed of in accordance with provincial laws.

164/94 s29

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Offal disposal

28. Inedible offal and meat that is not food shall be disposed of according to provincial laws.

164/94 s31

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Disposal as directed

29. Notwithstanding section 28, where a carcass has been approved as fit for food by an inspector, inedible offal and meat that is not food that has been approved by the director for the purpose of animal food may be disposed of for that reason in a manner prescribed by the director.

164/94 s32

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Plant vermin

30. Every practical precaution shall be taken to maintain plants free of flies, rats, mice and other vermin.

164/94 s33

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Prohibition

31. A person shall not permit an animal not intended for slaughter in a plant to be in that plant.

164/94 s34

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Approved germicides etc.

32. Only germicides, insecticides, rodenticides, detergents, wetting agents or other similar materials that have been approved for such use may be used in a plant and only in approved ways.

164/94 s35

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Plant sanitization

33. Plants shall be cleaned and sanitized immediately upon completion of the daily operations.

164/94 s36

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Equipment sanitization

34. Equipment and utensils shall be

- (a) cleaned at the end of each day's use; and
- (b) disinfected before each use.

164/94 s37

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Equipment sterilization

35. Utensils that have been in contact with infected materials shall be immediately cleaned and sterilized by means of hot potable water or live culinary steam.

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Meat handling

36. Meat and meat products shall be handled and kept, during processing, storage and transportation in a manner and place as to prevent contamination.

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Removal of offal

37. Inedible offal and meat that is not intended for food shall

- (a) be removed immediately from a room in which carcasses or meat are chilled or otherwise stored, cut, handled, prepared or packed; and
- (b) be placed in the containers prescribed for that purpose.

164/94 s41

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Hides

38. Hides shall not be kept in a room in which carcasses or meat are chilled or otherwise stored, cut, handled, prepared or packed.

164/94 s42

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Condemned carcasses

39. The carcass of an animal that has been condemned on ante mortem inspection shall not be taken through or into any room in which carcasses or meat are chilled, stored, cut, handled, prepared or packed.

164/94 s43

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Dead animals

40. A person shall not take a dead animal into a plant other than approved wild game.

164/94 s44

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Wild game

41. Where a plant processes wild game,

- (a) that processing shall not take place at a time when other meat or a meat product is being processed;
- (b) the processed wild game shall be kept separate in holding coolers from other meat processed and inspected under these regulations; and
- (c) the abattoir and all equipment used in processing that wild game shall be cleaned, sanitized and disinfected immediately upon completion of the processing of the wild game.

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Animal death

42. An animal that dies while being held at a plant shall be removed immediately and disposed of in a manner approved by the director.

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Poultry

43. Where a plant processes poultry, all equipment, poultry crates and transport facilities shall be cleaned, disinfected and sanitized as soon as practical after arrival at the plant.

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Compliance with Meat Inspection Act (Canada)

44. A carcass of an animal or a part of it shall not be taken into a plant unless the animal was slaughtered in accordance with these regulations or the *Meat Inspection Act* (Canada) and the regulations made under the Act.

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Compliance with section 36

45. (1) Where an inspector finds that the provisions of section 36 are not complied with in respect of a vehicle at a plant, he or she shall

- (a) prohibit the transportation or delivery of meat or meat products from the plant in the vehicle and may issue the directions that he or she considers necessary or advisable to secure compliance with the provisions of section 36; or
- (b) direct the removal from the vehicle of meat or meat products therein and reinspect the meat or meat products.

(2) On reinspection of meat or meat products under paragraph (1)(b), the inspector may issue the directions that he or she considers necessary or advisable to ensure that the meat or meat products comply with these regulations.

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Processing

46. (1) All processing of meat into quarters, retail cuts, ground meat, sausages or other meat products shall be done in a manner so that contamination is avoided.

(2) Subsection (1) includes but is not limited to

- (a) the use of cleanable, non-wood cutting surfaces;
- (b) the use of stainless steel or equivalent cutting, grinding or other food contact equipment;
- (c) a minimum amount of time used in the processing of meats above refrigerated temperatures; and
- (d) the use of food-quality packaging materials.

164/94 s51

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Records

47. An operator shall make and keep a record of not less than 12 months duration, of animals inspected at the plant, in the form required by the director.

164/94 s53

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Personnel

48. A person shall not perform work that brings him or her in contact with meat or meat products in a plant unless

- (a) the person is free from and not a carrier of a disease or infection that may be spread through the medium of food;
- (b) the person submits to such examination and tests as the local medical officer of health or the director requires; and
- (c) the person wears clean, washable outer garments and headgear.

164/94 s54

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Facilities

49. (1) Every plant shall, for the use of the employees, be provided with or have readily available

- (a) hand washing facilities, including dispensable germicidal soap and running hot and cold water;
- (b) clean single use towels or other approved hand drying devices; and
- (c) adequate running water closet-type toilet facilities.

- (2) Every toilet room shall be
 - (a) located so that it does not open directly into any room in which
 - (i) meat is chilled, stored, cut, handled, prepared, or
 - (ii) meat products are produced, processed, handled or stored;
 - (b) adequately ventilated; and
 - (c) fully lighted.

164/94 s56

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Inspectors

50. Every plant shall be operated under the supervision of an inspector.

164/94 s58

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Compliance

51. Every person shall comply with any direction issued by an inspector or veterinary inspector under these regulations.

164/94 s60

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Inspector powers

52. Where a provision of the Act or these regulations or a direction of an inspector is not complied with within a plant, an inspector

- (a) may refuse to provide inspection at the plant or to stamp with the inspection legend or label meat at the plant; and
- (b) shall notify immediately the director and furnish him or her with full particulars of his or her reasons for refusing to provide inspection at the plant or for refusing to stamp with the inspection legend or label meat at the plant.

164/94 s61

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Office

53. Every plant which becomes the full-time work site for an inspector shall provide

- (a) adequate office accommodation for the use of the inspector; and

- (b) adequate work space on the floor of the killing room for the inspector during his or her post mortem inspection.

164/94 s62

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Samples

54. (1) An inspector may take or cause to be taken specimens from animals, carcasses, meat products or from other sources from within the plant for testing purposes.

(2) Edible portions of the carcass shall not have antibiotic or other residues in excess of those permitted under the *Food and Drugs Act* and Regulations (Canada).

164/94 s63

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Inspector power

55. An inspector may disallow the use of any equipment, utensil or room in a plant which in his or her opinion does not comply with these regulations.

164/94 s64

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Inspection services

56. Inspection services may be provided during regular government working hours, Monday through Friday, and may

- (a) be provided in a case of emergency by the veterinary inspector; and
- (b) be provided after hours, on Saturdays, or on holidays when arranged in advance by the operator with the director and overtime costs payable to inspection staff for work after hours or on holidays shall be chargeable to the operator unless otherwise arranged with the director.

164/94 s65

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Inspection arrangements

57. (1) An operator shall arrange with the inspector assigned to the plant for time of slaughter so that the inspector may make arrangements for the ante mortem inspection of animals, the post mortem inspection of the carcasses of such animals and the stamping with the inspection legend or labelling of the meat of such animals during the hours prescribed by section 56.

(2) Every operator shall

- (a) make reasonable arrangements to expedite the ante mortem inspection of animals intended for slaughter; and

- (b) conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post mortem inspection of the carcasses.

164/94 s66

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Designation of slaughter

58. Where an inspector carries out his or her duties at more than one plant, the director may designate the hours of the day and the days of the week during which each plant may carry out its slaughtering operation.

164/94 s67

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Pre-slaughter inspection

59. A pre-slaughter inspection may at the request of an operator be completed by an inspector on an animal that is to be slaughtered and that inspector may approve or disapprove that slaughter.

164/94 s68

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Animal holding

60. Where this regulation prescribes that an animal be held, an inspector shall direct that the animal be removed to and detained in an area apart from other animals.

164/94 s69

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Slaughter of held animal

61. Where these regulations prescribe that an animal be slaughtered as a held animal, a veterinary inspector shall

- (a) direct that the animal be slaughtered apart from other animals; and
- (b) make the post mortem inspection of the carcass of the animal.

164/94 s70

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Condemned animal

62. Where an animal is condemned under these regulations a veterinary inspector shall direct that the animal be killed and that the carcass

- (a) be removed immediately to the storage room for condemned material;
- (b) be denatured by a method approved by the director; and

(c) be disposed of in the manner prescribed by section 77.

164/94 s71

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Removal of condemned animal prohibition

63. Unless otherwise authorized by an inspector, a person shall not remove an animal that has been held or condemned by an inspector from the area designated by the inspector for the detention of the animal.

164/94 s72

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Veterinary inspector inspection

64. (1) Where on ante mortem inspection of an animal it appears to an inspector who is not a veterinary inspector that the animal is diseased, crippled, immature or that the animal shows evidence of another abnormal condition, he or she shall

- (a) hold the animal; and
- (b) notify the veterinary inspector or director immediately.

(2) Where a veterinary inspector is notified that an animal has been held, he or she shall make an ante mortem inspection of the animal.

(3) Where a veterinary inspector inspects a held animal and approves the animal for slaughter, he or she shall

- (a) permit slaughter of the animal; and
- (b) make or direct an inspector to make a post mortem examination of the carcass.

164/94 s73

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Diseased carcass

65. Where a veterinary inspector inspects an animal and finds or suspects that the animal is affected with a disease or condition that may cause condemnation of the carcass or a part of it on post mortem examination, the veterinary inspector shall direct that the animal be slaughtered as a held animal.

164/94 s74

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Abnormal temperature

66. Where a veterinary inspector finds that an animal has an abnormal temperature, the veterinary inspector shall direct that the animal

- (a) be slaughtered as a held animal; or
- (b) be condemned.

164/94 s75

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Unfit for food

67. Where a veterinary inspector inspects an animal and in the veterinary inspector's opinion

- (a) the animal is in a moribund condition; or
- (b) for any other reason, the meat of the animal is not fit for food,

the veterinary inspector shall condemn the animal.

164/94 s76

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Sick animal

68. A person shall not hold a sick animal for treatment at a plant.

164/94 s77

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Animal removal

69. A person shall not remove a live animal from a plant except as directed by an inspector and subject to the conditions stated by the inspector.

164/94 s78

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Humane slaughter

70. An animal shall be slaughtered by a method that produces rapid unconsciousness and exsanguination.

164/94 s79

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Prohibition

71. An animal shall not be slaughtered unless it is rendered unconscious in accordance with a method authorized under section 72

- (a) immediately before slaughter; or

- (b) immediately before it is hung for the purpose of slaughter.

164/94 s80

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Unconsciousness

72. (1) For the purposes of slaughter, an animal shall be rendered unconscious

- (a) by delivering a blow to the head by means of a mechanical penetrating or non-penetrating device approved by the director;
- (b) in the case of a lamb or young calf, by delivering a blow to the head by manual means;
- (c) by exposure to carbon dioxide gas in a manner that
 - (i) produces rapid unconsciousness, and
 - (ii) has been approved by the director; or
- (d) by applying an electrical current to the head
 - (i) in a manner that produces rapid unconsciousness, and
 - (ii) by a device approved by the director.

(2) Notwithstanding subsection (1), the director may authorize the operator of a plant to render an animal unconscious other than a method prescribed by subsection (1).

164/94 s82

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No unnecessary pain

73. An animal shall be prepared for slaughter and slaughtered in a manner that does not cause it unnecessary pain.

164/94 s84

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Pens

74. (1) Pens for the purpose of holding animals before slaughter shall be

- (a) clean, adequately ventilated;
- (b) free from sharp projections or obstructions that may injure an animal;
- (c) protected from the environment; and

- (d) sufficient to keep animals from separate lots and deliveries apart from each other and in identifiable groups until ante mortem inspection, provided however that animals from the same herd or flock may be penned together.
- (2) Animals shall not be assembled in a greater number than may be held without over-crowding or risk of injury.
- (3) Animals shall be held separately according to species.
- (4) Every ramp or incline used in assembling or moving animals for the purpose of slaughter shall
 - (a) be constructed in a manner that provides good ascent or descent for the animals; and
 - (b) be maintained in a manner that provides good footing for the animals.
- (5) An electrical prod used in assembling or moving animals for the purpose of slaughter shall not be applied to the perianal region or escutcheon of an animal.

164/94 s85

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Post mortem inspection

75. An inspector shall make a post mortem inspection of the carcass of an animal immediately after slaughter.

164/94 s86

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Chilling temperature

76. (1) A carcass shall be moved to an area maintained at a temperature of 4° Celsius, or lower, immediately after inspection.

- (2) Poultry carcasses
 - (a) shall be chilled after plucking, evisceration, washing and removal of head and feet by submersion in a chilling tank of ice water until the dressed carcass reaches a temperature of 4° Celsius; and
 - (b) shall be hung after chilling in a cooled atmosphere to remove excess moisture before final inspection and packaging.

164/94 s96

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Condemned animals

77. Where these regulations prescribe

- (a) that an animal be condemned and killed;
- (b) that a carcass or a part or organ of it be condemned; or

(c) that inedible offal and meat that is not food be disposed of,

an inspector shall direct that such animal, carcass, part, organ, inedible offal or meat that is not food be disposed of by

(d) delivery to a rendering plant, approved under the *Meat Inspection Act* (Canada);

(e) burying with a covering of at least 60 centimetres of earth in a location acceptable to the authority having jurisdiction;

(f) incineration by a method approved in a location acceptable by the authority having jurisdiction;

(g) rendering in a facility that is equipped with high temperature rendering equipment approved by the director; or

(h) another method approved by the director.

164/94 s112

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Inspection approval

78. Meat that has been approved for food under the Act and these regulations shall be stamped with an inspection legend which shall include the number assigned to the plant by the director and the words "APPROVED ? NEWFOUNDLAND & LABRADOR" and be of the design on file with the minister. .

164/94 s122

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Prohibition

79. (1) The inspection legend shall be applied only to meat that has been approved for food under these regulations.

(2) A person other than an inspector or a person authorized by him or her shall not apply the inspection legend.

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Stamping of inspection legend

80. (1) The inspector or a person authorized by him or her shall stamp the inspection legend upon

(a) every dressed carcass, part or organ approved for food;

(b) each quarter, primal cut and abdominal area of every carcass side;

(c) portion cuts.

(2) Meat that is obtained from a dressed carcass or a part or organ of it that has been inspected and stamped and is of such character or size that is impractical to stamp the inspection legend on it may be placed in a container, carton or bag under the supervision of an inspector who shall apply or authorize a person to apply the inspection legend to such container, carton or bag.

164/94 s124

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Metal stamp

81. (1) Where practical, the inspection legend shall be applied by means of a metal stamp.

(2) Meat or meat product that has been returned to a plant shall not be sold until it has been identified, reinspected and approved by an inspector.

(3) Returned meat or meat product that has lost its identity, been contaminated, has been returned in an objectionable container or is unfit for food shall be condemned and denatured.

(4) Where it is impractical to use a metal stamp, the inspection legend shall be applied by means of

(a) a tag attached to a carcass or a part, organ or cut thereof or sealing the container thereof;

(b) a label applied to a container of meat or printed directly upon a plastic bag used to contain the carcass, part, organ or cut,

in a form and manner approved by the director.

(5) Where the inspection legend is applied under paragraph 4(b), the tag, label or container bearing the inspection legend shall be destroyed immediately upon use of the meat or removal of the meat from the container.

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Custody of stamps, tags, etc.

82. (1) An inspector shall have the custody of and be responsible for the inspection legend stamps, tags, labels and containers, packages and bags or cartons or inserts bearing the inspection legend.

(2) Notwithstanding subsection (1), an inspector may leave a portion of an inspection legend stamp in the custody of the owner of a retail or processing meat plant who has been authorized by the director to apply the inspection legend and that owner shall be responsible for the security and maintenance of the inspection legend stamp.

(3) Where the director is advised of an infraction of security or use of a portion of an inspection legend stamp, he or she may direct an inspector to seize the stamp and forward a written report to the director.

164/94 s126

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Prohibition re stamps

83. (1) A person shall not apply to meat or a container of meat a stamp, tag or label that is similar to the inspection prescribed by these regulations or a tag or label approved by the director.

(2) Letters or figures on a brand, stamp or device used by an operator shall be of the style and type as to make a clean and legible impression.

164/94 s129

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Detention

84. An inspector may detain meat or meat products where he or she believes on reasonable and probable grounds that there is a contravention of these regulations with respect to that meat.

164/94 s130

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Destruction order

85. Where, after a hearing, the director finds that there is a contravention of these regulations in respect of meat or meat products under detention, the director may direct that the meat or meat products be destroyed or otherwise disposed of in a manner that he or she considers advisable.

164/94 s133

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Destruction order

86. Where a person is convicted of an offence under these regulations in respect of meat or meat products that are under detention, the director may direct that the meat or meat products be destroyed or otherwise disposed of in a manner that he or she considers advisable.

164/94 s134

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Prohibition

87. Where meat or meat products are under detention, a person shall not sell, offer to sell, move, disturb, allow or cause to be moved or disturbed, receive or process such meat or meat products.

164/94 s135

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Carcass grading

88. The department may perform carcass grading in conformity with the *Canada Agricultural Products Act (Livestock and Poultry Carcass Grading Regulations)* or provincial grading regulations on a voluntary basis with interested plant operators.

164/94 s136

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Repeal

89. The Meat Inspection Regulations, 1994, Newfoundland Regulation 164/94, are repealed.

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16. Slaughterhouse construction guide