CODE OF PRACTICE
FOR
FARMGATE AND FARMGATE PLUS LICENCES

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Ministry of Agriculture and Food

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Document Control

Date	Version	Version Changes	Approval
2021-08-20	1.0	Original version	Gavin Last, Executive Director, Food Safety Inspection Branch (FSIB)
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LEGAL DISCLAIMER

These materials are intended to provide information regarding the building and operating of a Farmgate or Farmgate Plus slaughter establishment only. It remains the responsibility of every person to ensure they meet all applicable legislative, regulatory and licensing requirements of the federal, provincial and local governments in operating a slaughter establishment, including but not limited to safe food handling, avoidance of contamination, and humane slaughter.

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DOCUMENT PURPOSE

OVERVIEW

This document sets out the requirements for an abattoir, or slaughter establishment to operate with a Farmgate or Farmgate Plus slaughter establishment (Establishment) licence under the B.C. Ministry of Agriculture and Food (AF), Meat Inspection Program (MIP).

This Code of Practice is intended as a reference source for MIP staff and Establishment operators. It is not intended to stand alone, but rather to be used in conjunction with relevant legislation. The expectation is that the operator will use this guide appropriately during the planning, development, construction and use of licensed Establishments. It should also be used to guide existing and continuing Establishments.

The information in this document is based on legislation and is supported by MIP policy and current industry best practices. Future changes to legal requirements, MIP requirements and industry best practices will be captured in this document through approved amendments.

DOCUMENT AUTHORITY

AF has the statutory authority to issue licences and govern Farmgate and Farmgate Plus slaughter establishments. Provincial legislation governing the MIP includes:

1. the *Food Safety Act*; and
2. the Meat Inspection Regulation

OTHER LEGISLATION GOVERNING SLAUGHTER ESTABLISHMENTS

Establishments must comply with requirements set by federal, provincial, regional, municipal or local area legislation. The Establishment operator is responsible for being aware of these bodies and their legislated requirements, for example:

1. *Public Health Act*, Food Premises Regulation.
2. *Environmental Management Act* and Waste Discharge Regulation, Code of Practice for the Slaughter and Poultry Processing Industries (Slaughter Code), regulates discharges to the environment from slaughter and poultry processing industries.
3. *Safe Food for Canadians Act* and Regulations (Canada).
4. *Food and Drug Act* and Regulations (Canada).
5. *Health of Animals Act* and Regulations (Canada).
6. *Agriculture Land Commission Act* (British Columbia).

OPERATOR OBLIGATIONS IN RESPECT TO THIS DOCUMENT

1. Requirements in this document promote the production of meat products that are fit for human consumption, reduce the risk of product contamination, and ensure the ongoing maintenance and sanitation of Establishments. Operators must use this document as a guideline and follow and meet these requirements, as well as those outlined in other MIP policies and all applicable legislation.

RURAL SLAUGHTER ESTABLISHMENT DESIGN

GENERAL DESIGN CONSIDERATIONS

Establishments must be designed to facilitate the production of safe meat and poultry products, and to ensure the humane treatment of animals. There are many points in the slaughter process that, if not properly controlled, can lead to contamination of the finished product.

Establishment design will be specific to the species being slaughtered, but will ultimately reduce this potential for contamination by:

- Facilitating proper slaughter techniques and product flow where carcasses move from an area of greater contamination to an area of lesser contamination.
- Providing protection from the elements and potential sources of contamination such as pests and dust.
- Incorporating adequate space and equipment to properly cool and store carcasses.
- Facilitating cleaning and sanitation, by providing adequate sanitation facilities, lighting, and drainage; and
- Keeping incompatible areas separate; for example, storage areas or areas intended to provide sales and service to clients should be separate from areas where carcasses are handled.

It is not necessary for all the steps in the slaughter process to take place in a building. Some activities can be done out in the open. Some activities should be done in a covered area, and some activities should be done in an enclosed space. The specific requirements are outlined further on in this document.

Where a covered area or a building is required, it may not be necessary to construct a new structure if there is an appropriate existing structure that could be used. Existing structures will need to be finished in accordance with the Code.

Sample layouts are provided in Appendix 1 and Appendix 2. These layouts are intended as samples only. ***There are many different ways to design an Establishment to meet the above objectives, and where possible final design should take advantage of existing infrastructure before additional construction is undertaken.***

TOPIC: 2.1

GENERAL CONSTRUCTION AND BUILDING MATERIAL REQUIREMENTS

MATERIALS

1. The materials used must be suitable for their intended purpose. Finished surfaces should be durable, smooth, easy to clean, impervious to water, and non-toxic. Where structures are utilized, prefabricated structures, such as those made from metal or durable plastics (PVC or HDPE), may be considered, in addition to more conventional wood frame structures.

LOCATION

1. The Establishment should be situated, or the site sloped, so that runoff water drains away. This will assist with cleaning and sanitation, as well as ensuring that runoff water does not contaminate the dressing areas or carcasses. The Establishment must be situated reasonably far away from other potential sources of contamination, and any area that is incompatible with the safe handling of a carcass.

VEHICLE ACCESS

1. Vehicle access should be provided to allow for the transportation of carcasses and meat products to and from the Establishment. In the case of Farmgate Plus establishments, access may also be required for live animals to be delivered. Roads, driveways, and parking areas should be properly graded and well drained to prevent the accumulation of mud.

FLOORS

1. Floors must be made of materials that are durable, smooth, easy to clean, impervious to water, and non-toxic.

Acceptable Outcomes for floors:

- Dense acid-resistant, non-dusting and waterproof concrete.
- Non-slip industrial flooring finish.
- Some synthetic materials.

2. Floors should be sloped to drains to remove all fluid waste and prevent pooling.

Acceptable Outcome for floor slope to drain:

- Floors should be graded at 1-2 cm per meter to the drains.

3. Freezer floors must be insulated to prevent frost penetration into the underlying soil.
4. Painting concrete floors is not recommended. This type of finish will flake easily, resulting in increased maintenance and potential contamination of carcasses. A good quality concrete sealer applied according to manufacturer instructions can be used instead.

WALLS

1. Walls must be of materials that are durable, smooth, easy to clean, impervious to water, and non-toxic.

Acceptable Outcomes for walls are:

- Prefabricated panels.
- Smooth steel.
- Fiber reinforced panel (FRP) coverings.
- Troweled cement, plaster, or cement blocks sealed with epoxy coating to provide a smooth surface.

CEILINGS

1. Ceilings must be durable, smooth, easy to clean, impervious to water, and non-toxic.

Acceptable Outcomes for open joist construction of ceilings is that joists should be:

- Treated to prevent rusting and corrosion.
- Spaced 90 cm or more on centre.
- Constructed to not collect dust and be accessible for cleaning and sanitization.

Guidelines for Rail Heights if applicable

Specifications For Rail Heights					
Species*	Bleeding	Dressing	Cooler		
	Minimum distance from top of rail to floor	Minimum distance from top of rail to floor	Minimum distance from top of rail to floor	Maximum distance from top of rail to shackle contact point on carcass	Minimum spacing distance from walls or pillars
Cattle	3.7 m	3.1 m	3.1 m	30 cm	60 cm
Calves	3.7 m	2.4 m**	2.4 m	30 cm	60 cm
Sheep & Goats	2.4 m	2.0 m*	2.0 m	30 cm	60 cm
Hog Head on	2.6 m*	3.1 m	2.7 m	30 cm	60 cm
Hog Head off		3.1 m	2.4 m	30 cm	60 cm
Horses	4.3 m	3.4 m	3.4 m	38 cm	60 cm

*For any species not listed, the rail must be of adequate height to ensure carcasses do not touch the floor

**When a stand or platform is placed underneath a hanging carcass, the top of the stand or platform is considered to be the “floor”

Lighting

1. The electrical service for lighting must meet national, provincial and local building code standards.
2. All outside slaughter activity must be conducted during day light hours.

TOPIC: 2.2

WATER SUPPLY, USE AND STORAGE REQUIREMENTS

OVERVIEW

The Establishment must have potable water that is adequate in temperature, quantity and pressure to meet its operational needs.

- "Potable" (as defined by Health Canada) means that the water (including ice and steam) is suitable for human consumption.
- "Adequate temperature" means that water is hot enough to ensure effective sanitation.
- "Adequate quantity and pressure" mean that the water flow can meet the cleaning requirements for all activities, without the water (and contaminants) becoming airborne in the form of aerosols.

The operator must test the water supply on a regular basis and have proof (certification) of water potability from the designated provincial authority. Water from a public water source is usually acceptable. Private wells must be adequately controlled and protected to prevent contamination.

WATER SUPPLY AND USE IN GENERAL

1. The quantity of potable water coming into the Establishment must be sufficient to meet the maximum demand of all operations that are taking place at the same time.
2. Water pressure must be sufficient to meet the needs of the Establishment during all phases of operation.
    - A pressure washer may be used to boost the water pressure for cleaning operations.

> Acceptable Outcome for use of a pressure washer:
>
> - When a pressure washer is used to apply cleaners and sanitizers, the pressure level should not create aerosols.

3. Heating equipment must heat water to temperatures appropriate for the activity for which it is being used.
4. An adequate number of hose connections must be provided throughout the Establishment.
5. Potable water lines must be protected from contamination.

WATER FROM PRIVATE WATER SOURCES

1. When the Establishment's water is derived from a private well, the well head must be adequately protected so contamination does not occur.
2. Water storage tanks must be constructed of smooth, impervious and easily cleaned and sanitized materials that do not pose any risk of contamination to any stored water.
3. Water storage tanks must be located in an area (inside or separate from the Establishment) that allows for inspection, regular cleaning and sanitizing of both the inside and outside of the tank.

WATER TREATMENT

1. Where water treatment systems (such as chlorination and ozone treatment) are used, the Establishment must have standard operating procedures (SOP) to ensure the treated water is and remains potable.
2. A metering device must be installed for adding water treatment agents in the correct concentration relative to the water flow rate.
3. The metering device must have a warning device to indicate malfunctions.
4. A reliable test kit with adequate supplies must be available for in-house monitoring.

ICE EQUIPMENT AND STORAGE

1. Ice used in an Establishment must be produced from potable water only.
2. Ice machines and storage equipment must be made of corrosion-resistant materials that are easily maintained, cleaned and sanitized.
3. Ice must be stored and protected from contamination.

Acceptable Outcomes for ice equipment:

- Ice machines or ice storage equipment should not be placed on the kill floor, in coolers, in rooms or areas exposed to another source of water, or in dry storage or chemical storage areas.

TOPIC: 2.3

SANITATION FACILITIES

HAND WASH STATIONS

Hand wash stations must be in sufficient number to maintain sanitary conditions and be readily accessible to all slaughter and processing areas.

All hand wash stations must be equipped with the following;

- Hot and cold running water with adequate pressure to allow for thorough cleansing.
- An accessible soap dispenser of good capacity.
- Individual single use towel dispenser (roller and multi-use towel systems are prohibited).
- A garbage can.
- Chemical hand dips, where provided, must be adjacent to a hand washing station.

Acceptable Outcome for Hand Washing

- Before starting, remove all jewellery.
- Wet hands with warm water.
- Apply liquid soap.
- Rub hands together away from running water vigorously for at least 20. seconds to create lather. Wash and scrub the front and back of hands, between the fingers and under nails.
- Rinse with warm running water for 15 seconds using a rubbing motion.
- Dry hands thoroughly with paper towels
- Turn off taps with paper towels.

SANITIZERS

1. Hot water or chemical sanitizers may be used. Chemical sanitizers must be used as per the manufacturer's instructions and the operator must have a written SOP for use.
2. Knife and saw sanitizers must be made of rust-resistant metal.
3. Water sanitizers must have flowing potable water of adequate pressure for thorough cleansing.
    - The temperature of hot water sanitizers must be maintained at no less than 82° C (180° F) to be effective.
4. Sanitizers must be located on the kill floor and in areas where carcasses are dressed, and parts of carcasses or other meat products are processed.
5. In poultry Establishments, sanitizers are required at the trimming, neck cutting and giblet salvage station.

CHEMICAL STORAGE

1. Establishments may use several different chemical products as a part of their operations, such as:
    - Soaps and detergents
    - Degreasers
    - Sanitizers
    - Insecticides
2. Steps must be taken to ensure that carcasses area not accidentally contaminated by these chemical products. Chemicals should be stored in a separate cabinet, away from areas where carcasses are handled or stored, and they must be clearly labeled. If secondary containers (e.g. spray bottles) are used, they should also be labeled.

RED MEAT ESTABLISHMENT DESIGN, EQUIPMENT AND CONSTRUCTION REQUIREMENTS

RECEIVING AND HOLDING AREAS

1. The design of animal receiving and holding areas must consider the welfare of animals and be constructed to prevent injury to animals.
2. Unloading docks, ramps, alleyways and holding pens must be constructed in a way that prevents injury to animals.

Acceptable Outcomes for receiving and holding areas:

- Unloading dock area should be level, with no gap between the transport vehicle and the unloading dock.
- Access ramps and chutes should have solid sides and be slightly curved.
  - Ramp slope should not exceed an angle of 25°. If this is not possible, 'stepped' ramps and chutes should be provided to prevent slipping.
  - The sides of ramps or chutes should be high enough to prevent the escape or injury to animals.
- Gates should be provided to prevent animals from reversing direction.
  - Rust-resistant metal pipe partitions and gates are preferred; dressed lumber is the minimum acceptable.
- Nails and bolts or any material on which an animal could snag or catch should be avoided in all areas.

3. All livestock receiving areas must drain for proper sanitary maintenance.
4. Holding pens must be constructed to provide adequate protection from adverse weather conditions, based on the need of the animal species being held and the requirement to perform an ante mortem inspection.
5. The size and number of holding pens must meet the demands of the Establishment's production activity.

Acceptable Outcomes for holding pens:

- The capacity of the holding pen should accommodate the number of animals to be slaughtered during one half slaughter day.
- Animals prefer to stand or lie alongside a perimeter of a pen. A long narrow rectangular holding pen design provides a large perimeter.

6. Species specific pens must be provided when different species are on site at the same time.
7. The floors of pens should be designed to allow for easy clean up and allow for good drainage and afford good footing for the animal.
8. All holding pens must have receptacles to provide drinking water for animals, and if animals are kept for more than 24 hours, feeding facilities must also be provided.

Acceptable Outcome for animal drinking water:

- Water heaters should be supplied in holding pens to prevent the drinking water from freezing under extremely cold temperatures.

The ante mortem inspection area must be large enough to allow for the easy observation of an animal and its movement.

Acceptable Outcomes for ante mortem inspection area:

- An unobstructed emergency escape route for the operator and staff is desirable.
- Gates should be provided to prevent animals from reversing direction.
- Rust-resistant metal pipe partitions and gates are preferred; dressed lumber is the minimum acceptable.

POULTRY SLAUGHTER ESTABLISHMENTS

1. As with all Establishments, poultry facilities must be designed so that flow of carcasses is from areas of most to least contaminated.

2. Wastewater from poultry processing should be discharged away from the Establishment. The *Farmgate and Farmgate Plus SlaughterRight Manual* contains further information on waste disposal.

REQUIREMENTS FOR THE STUNNING OF ANIMALS

OVERVIEW

The operator is responsible for training staff and observing the stunning of animals. Well-trained staff and the skillful use of stunning equipment are critical to the humane slaughter of animals.

The operator chooses an approved stunning method based on the need of their operation. The two primary methods for stunning at an Establishment are:

1. **Electrical Stunning:** This method may be used for all animals. It is most frequently used for stunning hogs, birds and rabbits.
2. **Mechanical Stunning:** This method includes a captive bolt pistol or a device that delivers a blow to the animal's skull. Stunning by mechanical means is most often used in slaughtering horses, cattle, calves, sheep and goats.

NOTE: For slaughter without stunning (ritual slaughter or rapid capitation), contact the Regional MIP Supervisor for information.

If firearms are used for stunning, the operator must have a written Firearm Use - Standard Operating Procedure (SOP) that outlines the process for using the firearm and the controls to ensure the safety of people, the humane treatment of the animal being stunned, the safety of other animals around the stunning area and the food safety of resulting meat products.

Acceptable Outcome for stunning of animals:

The stunning area should:

- Be in a contained/confined area to increase the chances of a successful stun.
- Be free of distractions and stress such as those created by other animals and noises.
- Be close to the bleeding area to be sure of a short stun to stick time.
- Have a clean, debris-free landing site to reduce mud and debris contaminating the hide.

TOPIC: 3.1

GENERAL DRESSING REQUIREMENTS AND CONTROLS

NOTE: For detailed requirements under federal legislation covering the removal and handling of Specified Risk Material (SRM), Please refer to CFIA's Guidance on Specified Risk Material website.

1. The identity of the carcass and all its parts must be maintained throughout the dressing process.
2. Any contaminated area on the carcass or its parts must be trimmed out. Washing is not sufficient for the removal of visible contamination.
3. If more than one carcass is slaughtered, they must not come in contact with each other, floors walls, other carcass parts or objects which may cause contamination.

STUNNING OF ANIMALS

1. All animals must be stunned prior to slaughter using species approved stunning equipment and devices.
2. Stunning processes must be specific for the size and species of animal being slaughtered.
3. Except for birds, no animal is to be hoisted or shackled prior to being stunned.
4. The animal must be discharged from the stunning box to a dry landing area.
5. If an animal regains partial or complete consciousness it must be re-stunned prior to bleeding.

STICKING AND BLEEDING

1. It is acceptable to stun and bleed the animal in the field. Bleeding off the ground is preferable; however, if the animal is to be bled on the ground, a clean location should be selected. drained and located away from potential sources of contamination such as manure or waste from previous slaughter. Depending on the time of year, commonly used areas are clean grass or snow.
2. After animals have been bled out, carcasses will be transported to the dressing and storage area. During transportation the carcass must be:
    - elevated to prevent contact with the ground or contamination from splashing; and
    - protected from contamination by dirty equipment.
3. Animals can also be stunned and bled adjacent to the dressing and storage areas. The area used should be well drained and the blood must be contained. For example: a plastic pail or other suitable container could be used to collect the blood waste.

DRESSING

1. Dressing includes skinning, eviscerating, splitting carcasses, trimming of visible contamination, and carcass wash down. These activities should be conducted in the dressing area of the Establishment (see sample floor plan) to minimize exposure to potential contamination and to provide access to hand washing facilities and water for final carcass wash down.
2. The size of the dressing area will depend on species being slaughtered. Sufficient space must be provided to dress the animals safely and hygienically. The dressing area should be covered to minimize exposure to potential sources of contamination, and have a floor as described under general requirements.
3. Dressing can be done using a hoist, a cradle, or blocking. Whichever method is used, the equipment must be sized to accommodate the species being slaughtered.
4. Containers should be provided in this area to collect waste that originates during dressing. These waste materials should be removed from the dressing area as soon as possible.

Acceptable Outcome for bleeding:

- Bleeding the animal as soon as possible after stunning makes the best use of post stunning heart action.

5. Stunned animals must remain completely unconscious until death from exsanguination (death from blood loss).
6. The sticking knife must be rinsed and sanitized after use on each animal.
7. Blood harvested for human consumption must be collected without contamination using an approved closed collection system (please contact the Meat Inspection Program for details).

OPENING THE BRISKET AND EVISCERATION

1. Clean equipment (saw) must be used to split the brisket or open the abdominal cavity.
2. Visible contamination must be trimmed from the midline before opening the abdominal cavity.
3. If the brisket is opened before complete hide removal, the hide must be carefully pulled away from the midline.
4. The stomach or intestines should not be punctured during evisceration.

Acceptable Outcome for evisceration:

- To avoid puncturing the stomach or intestine the abdomen should be opened with the point of the knife pointing away from the carcass and the handle inside the abdomen. The hand holding the

knife can be used to hold the abdominal organs back as the cut is being made.

5. The uro-genital organs (bladder, ovaries and uterus) must be removed without puncturing them.
6. If a carcass, or any of its edible parts, is contaminated by stomach contents (ingesta), manure (fecal matter), urine, uterus matter, pus, or any other foreign material, the contaminated area(s) must be immediately trimmed and washed.
7. The tote, bin, truck or table must be rinsed and sanitized after each carcass.
8. The evisceration knife, boots and apron must be adequately rinsed and sanitized when contamination occurs.

SPINAL CORD REMOVAL FROM OTM CATTLE

1. The spinal cord from over thirty-month (OTM) cattle carcasses must be completely removed.
    - The Establishment's Food Safety Plan must have an SOP for the removal and control of Specified Risk Material (SRM) from OTM cattle.
    - The SOP must meet all CFIA requirements for SRM handling, movement and disposal.

TRIMMING AND WASHING

1. The operator's Food Safety Plan must have an SOP that sets out the critical control points for ensuring carcasses are checked and trimming is complete and consistent before the final wash.
2. Trimming must be done in a designated area.
3. All defects or areas of contamination must be removed before the final carcass wash, such as stick wounds, blood clots, bruised tissue, pathological defects, contamination and dressing defects.
4. The operator must check all carcasses for cleanliness before washing.

Acceptable Outcome for carcass treatment:

- Carcasses can be treated with an approved antimicrobial agent, such as lactic acid.

DRESSING CATTLE

1. The size of the dressing area will depend on species being slaughtered. Sufficient space must be provided to dress the animals safely and hygienically. The dressing area should be

covered to minimize exposure to potential sources of contamination, and have a floor as described under general requirements.

2. Dressing can be done using a hoist, a cradle, or blocking. Whichever method is used, the equipment must be sized to accommodate the species being slaughtered.
3. Containers should be provided in this area to collect waste that originates during dressing. These waste materials should be removed from the dressing area as soon as possible.
4. Feet Removal: Feet must be removed before the carcass is skinned.

Acceptable Outcome for feet removal:

- Hind feet are removed by skinning the area above and below the place where the leg is cut and then removed without contacting the hide.

5. Horn Removal must be done in a way so that the carcass is not contaminated.
    - Equipment to remove horns must be easy to clean and sanitize after each carcass.
6. Hide Removal: Except for starting cuts, the skin must be cut from inside out and reflected away from the carcass to prevent contamination with hair, dirt and manure.
7. The knife used to begin the skinning operation must be adequately rinsed and sanitized before reuse on another carcass.

Acceptable Outcomes for skinning:

- Skinning should begin with the hind shanks and proceed downward, reflecting the outer (hair) side away from the carcass.
- Rolling the hair side off the hide and away from the carcass is a good method of keeping the dirty side from contaminating the carcass.

8. When the carcass is moved from the skinning bed, the exposed parts must not contact the floor, cradle or other fixed objects.
9. Bed system for hide removal may be used when the head is already removed from the carcass.

Acceptable Outcome for bed system:

- Neck tissue should not contact the floor, cradle, or outside skin or other surfaces.

Acceptable Outcome for preventing contamination:

- For cattle the esophagus must be tied to prevent carcass-viscera contamination with rumen contents.

10. Bung (Rectum) Dropping: During hide removal the bung is dropped.
    - A circular cut around the anus (rectal opening) must be made, leaving the anal sphincter (muscle) intact.
    - A clean knife must be used for the next cut, which frees the anus and rectum from the surrounding tissue.
    - The rectum is then tied together with the neck of the bladder and inserted into a plastic bag. The bag is dropped into the pelvic cavity.
11. Head Handling: To prepare the head the operator must:
    - Remove any remaining pieces of skin and contamination. This must be done before the head is washed.
    - If cheek muscle removal and processing can be carried out in a hygienic manner prior to washing this will be permitted. However, washing of the entire head, flushing out the oral (mouth) cavity to remove any remaining ingesta may be required if this prevents contamination during preparation, handling and storage.
    - Head hooks must be rinsed and sanitized after every use with water at 82° C.
12. Splitting the Carcass: The carcass can be split with a saw or cleaver.
    - Before splitting the carcass, bruises, warbles, grubby tissue or contamination must be trimmed from the back of the carcass.
    - The splitting saw or cleaver must be rinsed and sanitized after splitting:
        - a condemned or held carcass; and
        - an OTM carcass and prior to using on an under 30-month (UTM) carcass; and if the tool becomes contaminated in the splitting process.
    - For sanitary reasons, the splitting of the carcass with a chain saw is not recommended.

DRESSING SHEEP AND GOATS

1. The requirements for dressing sheep and goats are the same as those used for dressing cattle, with consideration of the following:
2. Splitting the Carcass: Splitting the carcass of sheep and goats is not required.
3. Bung (Rectum) Dropping: Bung tying of sheep and goats is not required.

Acceptable Outcome for sheep and goats:

- Esophagus of sheep and goats should be tied shut to prevent regurgitation during evisceration.

DRESSING HOGS

1. The requirements for dressing hogs are similar to those used for dressing cattle, with consideration of the following:
    - Sticking and Bleeding: Requirements are the same as for cattle.
    - The hog must be completely bled before being put in the scald tank.
2. In Establishments that slaughter hogs, the animals can either be skinned, or scalded and scraped. When scalding water is used to remove the hair, it can be a potential source of contamination. The following guidelines pertain to scalding tanks:
    - Ensure carcasses that blister, either because the water temperature is too high or because the carcass was left in too long, are trimmed to remove contamination as soon as possible.
    - The scalding tank should be topped off with fresh water, as required.
    - The scalding tank must be emptied and cleaned at the end of each day that it is used.
3. Scalding: The water temperature and the length of time a hog remains in the scald tank must ensure that all bristle can be removed in later processes. The water temperature in the scald tank should be maintained between 60˚C – 62˚C. Temperatures above this will cause over scalding which can increase contamination. Temperatures below this will not facilitate hair removal.
    - Extended periods in hot water, or too much time in the scalding tank, can result in carcass cooking, skin breaking or contamination with consequential condemnation of the carcass.
    - Scald water additives must be approved by the MIP.
4. Dehairing, Singeing, Resin-Dipping, Polishing and Shaving are all done to remove all bristles prior to the carcass being washed and opened.
5. Washing removes dirt, bristle and scruff from the carcass before evisceration.
6. Skin-Off Dressing – Hogs: The requirements for hide removal are similar to those used for dressing cattle, with consideration of the following:
    - Before the hide is removed, the carcass must be washed, and the feet removed without any contamination of the carcass.
7. Head Dropping or Removal: The head can either be partially severed from the carcass (dropped) or removed.
    - Heads from scalded hogs must be free of all bristle, dirt and scurf.
8. Splitting the Carcass: The carcass must be split in the middle of the vertebral column up to the neck area, creating an opening wide enough to view the inside without pulling apart the ventral opening.

DRESSING RABBITS

1. The dressing of rabbits requires consideration of the following:
    - Skinning must be done by hanging the carcass with a hook or by using a poultry shackle for smaller rabbits.
        - The skinner's hands and knives must be rinsed frequently and remain visibly clean.
        - Any remaining pieces of intact pelt or hair must be removed by trimming.
        - The carcass must be air-chilled, not water-chilled.

DRESSING BIRDS

STAGING AREA

1. A covered staging area should be provided adjacent to the stunning and bleeding station to protect live birds from the elements. This area should be accessible by vehicle.

STUNNING AND BLEEDING

1. Various methods can be used for stunning and bleeding, however common industry practice is to use decapitation. This involves suspending the birds in cones and removing the head. If another method is used, it must be sanitary and treat the birds in a humane manner.
2. Cones must be sized for the species being slaughtered and made from materials that can be maintained in a sanitary condition. A system to contain blood waste is strongly recommended to minimize contamination and for sanitation requirements. One method is to place a tray under the cones to catch the blood waste. This trough can drain into a container for collection and disposal (see Appendix 3).
3. The stunning and bleeding area should be covered and have a floor as described under general requirements.

DEFEATHERING

1. Defeathering typically consists of scalding and plucking. These activities should take place in a covered area and have a floor as described under general requirements. This can be the same area where stunning and bleeding take place (see sample layout).
2. Contamination resulting from feathers, blood and other waste material generated by these activities can be dispersed throughout the room, including the ceiling. For this reason, the area where theses activities occur should have a closed ceiling.
3. Provide physical separation between the plucking and evisceration areas. One example of how this can be achieved is by building a wall equipped with a pass-through window between these two areas (see Appendix 3).

Acceptable Outcome for plucking equipment:

- Rooms or facilities separate from the dressing area should be provided for collecting and holding feathers.

4. Scalding water can be a potential source of contamination. If scalding tanks used in the defeathering process, then birds must be adequately rinsed prior to entering the evisceration area. Some poultry plucking machines are equipped with built in washing systems. Where such a system is not available, a separate wash station must be provided.

EVISCERATION

1. Evisceration should take place in an enclosed space, such as a building, to reduce potential sources of contamination. Evisceration tables should be set up to allow for the easy removal of waste material, such as a hole in the table.. A receptacle should be provided to contain the waste material
2. Potable water must be provided for rinsing the carcass once the viscera have been removed, to flush any remaining lung and blood material in the cavity.
3. If giblets are to be harvested, they should be placed into a container of ice water immediately after removal and cleaning and must be chilled to 4 ˚C within 2 hours.

Acceptable Outcome for carcass suspension:

- The evisceration of poultry by table-top method has been proven to be a significant cause of contamination of finished product and a potential serious food safety concern. Any new construction or renovation of a poultry evisceration area will require the installation of a suspension system in which the poultry carcass hangs, without contacting a solid surface.

CARCASS CHILLING

1. Prior to final chilling, carcasses must be free of blood and any waste material. This can be accomplished by a thorough cold-water rinse.
2. Either water chilling or air chilling of poultry carcasses is acceptable. Whichever method is used, carcasses should be chilled to 4˚C in 6 hours (8 hours is acceptable for larger birds).
3. Carcass chilling should take place in an enclosed space to reduce exposure to potential sources of contamination. This can be the same area in which the evisceration takes place. (see sample layout).

PRODUCT STORAGE

1. Freezers should be adequately sized, and the birds should be adequately spaced to ensure that freezing occurs as quickly as possible. Racks can be used to assist with proper air flow.

TOPIC: 3.2

NON-STANDARD SLAUGHTER AND PROCESSING REQUIREMENTS

OVERVIEW

An operator may request the MIP's approval to engage in the following higher risk activities that fall outside of standard slaughter processes:

1. Perform ritual slaughter.
2. Harvest offal for pharmaceutical use.
3. Harvest edible meat products for human consumption (e.g. chicken feet, pig's ears, tripe).
4. Salvage meat products for animal food.

The operator must contact the MIP to review the regulatory and program requirements before performing any of the above listed processes.

An operator intending to undertake any of the above processes has a regulatory requirement to develop, maintain and follow a written SOP for the process. The MIP must approve the SOP, and all program requirements prior to the operator performing any of the above processes.

If an animal welfare or food safety issue or risk occurs due to improper procedures, or as a result of poor conditions within the Establishment, MIP will work with the operator to decide what needs to be done to correct the issue or risk.

RITUAL SLAUGHTER

DEFINITIONS

Pre-Cut Stunning: Stunning an animal to render them unconscious prior to a neck cut being made.

Post-Cut Stunning: Stunning an animal immediately after a neck cut is made.

OVERVIEW

In British Columbia, licensed operators of all slaughter establishments (Farmgate, Farmgate Plus, and licensed Abattoirs) who wish to conduct slaughter to produce halal meat products must ensure that:

1. The animal slaughtered is handled in a manner that does not subject the animal to avoidable distress or avoidable pain (Meat Inspection Regulation, British Columbia).

2. For meat products sold under the halal label, a person must not use, in labelling, packaging, advertising or selling a food, the word "halal" or any letters of the Arabic

alphabet or any other word, expression, depiction, sign, symbol, mark, device or other representation that indicates or that is likely to create an impression that the food is halal unless the name of the person or body that certified the food as halal is indicated on the label or package or in the advertisement or sale (Food and Drug Regulations, Canada).

3. The operating procedures governing animal welfare in the slaughter establishment are part of the Food Safety Plan and are subject to approval and review by the MIP.

REQUIREMENTS

A licensed operator must meet all the following requirements for halal slaughter:

General:

1. Operators must fulfill all the requirements in the checklist for the species to be slaughtered before approval is granted by the MIP. Checklists are available through the Regional Supervisor.
    - Slaughter must be performed by a person who has been certified by an organization such as the BC Muslim Association.

Eligible Species:

- Cattle (and all bovine animals, including calves).
- Sheep
- Goats
- Birds (chickens, turkeys, ducks, guinea fowl, geese or quails).

Restraint:

1. Temperament of the animal must be considered in deciding whether they are suitable for halal slaughter.
2. The animal must remain calm during the slaughter process. If an animal is agitated and cannot be restrained for a proper cut, it is not eligible for slaughter without pre-cut stunning and must be stunned immediately.
3. The animal must be restrained in a comfortable and upright position. Inverting any animal (rabbit included) is prohibited.
4. Manual restraint is acceptable for animals less than 60 kg. Manual restraint must be suitable for the species and size of animal being slaughtered and meet all other requirements.
5. The operator must ensure that restraining equipment is:
    - inspected and maintained according to the manufacturer's instructions or approved by the MIP after a trial period, if constructed in-house; and
    - used in the way described in the manufacturer's instructions or as approved by the MIP after a trial period, if constructed in-house.

6. The animal must only be moved into the restraining device immediately before slaughter to avoid unnecessary stress or discomfort for the animal.
7. Restraining equipment must be suitable for the species, size and weight of the animal.
8. Equipment must:
    - run quietly and smoothly,
    - provide secure footing for the animal, allow for entry of one animal at a time, confine the animal without discomfort or without force, and must allow the animal to be held forward by a pusher or similar restraining device.
9. The head restraint must provide for comfortable placement of the animal's head into the forehead bracket and chin lift and provide proper access at the correct angle for cutting.
10. The head restraint must not overextend the neck.
11. Nose tongs are prohibited.
12. The head restraint must allow adequate access to the head to examine for loss of consciousness and post-cut stunning, if required.
13. The cut portion of the neck where the cut is made must not contact with the restraint device to ensure that the edges of the cut do not close.
14. The head must be supported after the cut is made to maximize blood loss.

Stunning:

Acceptable Outcome for stunning:

- The pre-cut stunning of all animals is encouraged. If a pre-cut stun is not feasible or desired, all conditions of this policy pertaining to slaughter without pre-cut stun apply.

15. If pre-cut stunning is not feasible, post-cut stunning should be considered for all ruminants.
16. For any animal, back-up stunning equipment approved by the MIP must be kept close to the restraining equipment so that it can be used immediately when an animal experiences avoidable pain, suffering or agitation, or has been injured.

Neck Cutting and Bleeding:

1. For any animal (including birds), a hand-held knife that is sharp and the appropriate length for the animal must be used. Rapid and uninterrupted movements of the knife must be used. A general guideline is that the blade of the knife must be at least twice as long as the width of the animal's neck.
2. For cattle, sheep and goats the cut must sever both an animal's carotid arteries and its jugular veins.
3. For birds the cut must sever both carotid arteries.
4. The cut must be a single pull stroke of the knife in all circumstances. In large ruminants this may have to be modified to include a push and pull motion**.** Sawing back and forth is prohibited.

5. It is prohibited, after making the cut, to remove and reinsert the knife.
6. Animals must be stunned immediately if they do not lose consciousness under the following conditions:
    - Bovines if they do not lose consciousness within 30 seconds post- cut.
    - Small ruminants (goats and sheep) if they do not lose consciousness within 15 seconds post-cut.
    - Rabbits, if they do not lose consciousness within 15 seconds post-cut.
    - Any animal if they are showing vocalizing movements after the cut.
7. Birds must be restrained to permit adequate bleeding for at least:
    - 2 minutes for turkeys or geese.
    - 90 seconds for any other bird

Unconsciousness and Signs of Life:

1. Any one of the following indicates that the animal may return to consciousness and must be stunned immediately:
    - rhythmic breathing.
    - natural blinking.
    - righting reflex (attempting to stand up).
    - vocalization movements (see below).
    - controlled tongue or lip movements.
2. Loss of consciousness must be confirmed by the halal certified slaughter person by observing the following:
    - No rhythmic breathing.
    - No natural blinking, tracking of movement or other eye movements including nystagmus (movement of the eye from side to side).
    - Permanent loss of muscle tone and righting reflex (animal attempts to get upright).
    - No vocalization or vocalization movements. As the voice box is severed, normal vocalizing is not possible. An open mouth with extended neck and rolled tongue indicates that an animal is attempting to vocalize.
    - No tone in the neck muscles resulting in a floppy head.
    - Loose tongue.
    - No controlled tongue or lip movements.

3. Animals must be unconscious before the restraining device is released, unless required to apply a post-cut stun.
4. Animals must not be wholly or partially lifted, inverted, shackled or suspended by any means until the animal has lost consciousness.
5. Dressing procedures must not be performed on an animal that shows signs of a possible return to consciousness.

HALAL SPECIAL REQUIREMENTS CONCERNING POULTRY

1. Pre-slaughter reversible stunning is encouraged to ensure that birds are insensible at the time of the cut.
2. Birds may retract their head which will delay bleeding. Proper restraint must continue until there is loss of consciousness and to ensure adequate and timely bleeding.
3. Cones, if used, must suit the size and species of bird. Proper restraint of a bird in a cone involves continuing to hold the head after the cut has been made and until loss of consciousness occurs.
4. The halal certified slaughter person must be ready to perform the cut as soon as the bird is restrained. Once the head is restrained, the neck cut must proceed with no more than a 10 second delay.
5. Both carotid arteries and jugular veins must be rapidly, simultaneously and completely severed with a single stroke of the knife.
6. Birds must be rapidly decapitated in the event of a poor cut.
7. Animal welfare and the loss of consciousness must be monitored for every bird through cutting and bleeding until death.
8. All birds must be insensible before they are moved or manipulated.
9. Birds must be dead before entering a scalding tank or a water tank.
10. Dressing procedures must not be performed on a bird that shows signs of a possible return to consciousness.

Acceptable Outcome for Ritual Slaughter:

- Please contact the Meat Inspection Program for more information on Ritual Slaughter

FOOD SAFETY

TOPIC: 4.1

SANITATION AND MAINTENANCE REQUIREMENTS

OVERVIEW

When an Establishment is issued a licence, the MIP expects that the facility and equipment will be maintained in a sanitary condition. An unsanitary Establishment creates a significant food safety hazard because it contributes directly to the contamination of meat products. Sanitation refers to cleaning and disinfecting before and during operations to prevent and remove unwanted contaminants, such as food residues, bacteria, rust and dust.

The operator has a duty to ensure that the Establishment operates under hygienic and sanitary conditions.

The operator has the responsibility to:

- develop and implement a written Sanitation and Maintenance Program, which outlines schedules and procedures for the on-going cleaning and maintenance of slaughter areas, rooms and equipment;
- conduct the pre-operational inspection to confirm that the Establishment and equipment are clean and working properly at the start of slaughter shift; and
- conduct on-going housekeeping and maintenance activities throughout the slaughter operations.

WRITTEN SANITATION AND MAINTENANCE PROGRAM

1. The operator must develop, implement and maintain a written Sanitation and Maintenance Program that sets out the procedures and schedules for sanitation and maintenance activities.
2. The SOPs must meet the requirements set out in this document, *the Food Safety Act*, the Meat Inspection Regulation and the requirements outlined in other MIP policies and applicable legislation.
3. If an existing Establishment cannot meet any of these requirements, the written Sanitation and Maintenance Program must define how other procedures will be used to meet the intent and purpose of the requirement.
4. The written Sanitation and Maintenance Program must include a pre-operational checklist for areas, rooms and equipment that must be clean and sanitary before the start of slaughter. Written sanitation procedures are also required for how to maintain a hygienic standard during operations.

5. The written Sanitation and Maintenance Program must give enough instruction so that staff responsible for the activity know what must be done, when it must be done and what tools and supplies are needed.

Acceptable Outcome for sanitation and maintenance program:

The following template elements should be used to describe each sanitation or maintenance activity:

Sanitation or Maintenance Activity #: Title and number of item or area to be cleaned, sanitized or maintained	
Date: Date procedure was implemented	Revised: Date procedure was revised
Responsibility	Title or name of the staff person doing the activity
Frequency	• How often the sanitation or maintenance activity must be done. This could be a schedule of set dates and times
Procedure	• A list of steps required to perform the activity
Monitoring	• A list of criteria to check that activity is done correctly • Any reports or records • Any testing requirements

6. The written Sanitation and Maintenance Program must include information from equipment manuals for the cleaning and maintenance of equipment and any calibration schedules or directions and the manual page number.
7. The written Sanitation and Maintenance Program must contain an up-to-date list of all chemicals (such as detergents, sanitizers) used in the Establishment.

Acceptable Outcome for information contained in the chemical use list:

- Mixing and usage instruction from the manufacturer should be kept with each chemical.
- The WHMIS (workplace hazardous materials information system) Material Safety Data Sheet or equivalent should be kept with each chemical.
    - WHMIS data sheets provide information on any possible product hazard, safe handling information, and product emergency procedures.

8. The written Sanitation and Maintenance Program must contain an up-to-date list of all pesticides used in the Establishment.

Acceptable Outcomes for information contained in the pesticide use list:

- The name of the pesticide.
- What the pesticide is used for.
- The frequency of use.
- Who has responsibility for applying the pesticide.
- Where and how the pesticide is stored.
- The manufacturers labels and instructions for use.

9. The written Sanitation and Maintenance Program must be kept up to date to reflect any changes to the Establishment, its operational flow and/or processes.

GENERAL SANITATION AND MAINTENANCE PROCEDURES

1. The Establishment must include the following requirements in its written Sanitation and Maintenance Program. These requirements provide a minimum standard and do not represent all the possible requirements that are needed to maintain hygienic and sanitary conditions.
2. General Housekeeping Practices: Sanitation and maintenance schedules and procedures for routine housekeeping activities, to include:
    - waste (garbage/trash) collection and disposal.

- janitorial services during operations.
- movement and storage of equipment temporarily not in use; and

3. Contamination Sources: Procedures for the handling and monitoring of potential contamination sources, to include:
    - overhead contamination such as peeling paint, rust, condensation and disintegrating insulation materials.
    - metal contaminants from staples, tags, wire brushes or fragments caused by equipment friction or use.
    - non-food chemicals.
        - Non-food chemicals must be used in accordance with the manufacturer's directions.
        - Non-food chemicals must be stored in clean labelled containers in a designated area that is dry and well ventilated; and
    - other materials, such as residues from packaging products, spilled or misused lubricants, and broken glass from glass products.
4. Facilities and Equipment: Procedures and schedules for the cleaning of areas and equipment,
    - contact surfaces and equipment, floor drains, walls, ceilings, lighting fixtures, refrigeration units, overheads and any other area or fixture that affects food safety.
    - portable equipment and tools, to be cleaned and sanitized in a designated area.
    - specialized cleaning for particular equipment, such as injectors and grinders; and
    - handheld tools and their protective coverings.
5. If individual lockers are used to store personal tools, they must be stored separate from clothing.
6. Sanitizers for Utensils: The maintenance of sanitizers is a very important component of a sanitation program.
    - Water sanitizers must always operate at no less than 82° C with adequate water flow.
    - The surface of tools must be clean of all organic matter before being put into a water sanitizer. Organic matter on the tool will act as a barrier to the removal of micro-organisms.
    - Chemical sanitizers may be used instead of a water sanitizer.
    - Chemical sanitizers must be used as directed on the label, including contact time and rinsing and draining times.

Acceptable Outcomes for cleaning and sanitizing:

- Walls, equipment, tools and floors should be cleaned and sanitized after every kill.

7. Animal Transportation and Holding Pens: Cleaning and disinfecting procedures and schedules for animal transport vehicles, crates and holding pens.

> Acceptable Outcomes for animal transport and holding pens:
>
> - Vehicles and crates should be reasonably free of manure, straw and odour.
> - Holding pens should be cleaned on a regular basis.
> - Holding pens used to isolate suspect animals should be disinfected after each day's use.
> - Feed, water and bedding should be maintained to provide proper animal welfare.

8. Outside Premises: Procedures and schedules for the maintenance of the Establishment's outside premises, should include:
    a. grounds-keeping: grass cutting, weed trimming, road surfacing and drainage maintenance;
    b. storage and removal of waste; and
    c. storage or removal of debris and other unused equipment.

WASTE DISPOSAL

The written Sanitation and Maintenance Program must provide procedures and schedules for the removal and storage of waste.

1. General Waste Disposal: Marked waste containers must be provided throughout the Establishment and must be regularly removed, cleaned and replaced to prevent overflow or spillage.
    - Waste must not build-up in meat product handling, storage and other working areas.
    - Waste must be kept appropriately clean at all times.
2. Animal Waste: Material from transport vehicles or containers and from livestock pens must be collected and disposed of in an approved manner, as frequently as necessary, to prevent attraction offlies or vermin and objectionable odours.
3. Disposal of Condemned and Other Inedible Meat Products: Inedible and condemned meat products must always be kept separate from edible meat products.
    - All containers, equipment and areas used to move or store inedible meat products must be clearly marked, cleaned and sanitized frequently.

- Marked containers or chutes used to move inedible products directly to their designated areas must never move through processing areas used for edible products.
- Any equipment returning to the edible areas must also be cleaned and disinfected prior to entering the edible area.

EMPLOYEE HYGIENE

1. Each employee must follow good employee hygiene practices, to include:
    - Wearing clean clothing and footwear.
    - Practicing good personal hygiene.
    - Taking steps to ensure that carcasses are not contaminated by employees' hair.
    - Smoking only in assigned areas.
    - Washing hands as often as necessary.

Acceptable Outcomes for employee hygiene.

- No gum chewing in the work area.
- Eating and drinking only in designated lunch area.
- No coughing, sneezing or spitting.
- No accessories such as jewellery and outer clothing with buttons.
- Protective clothing should be changed frequently.
- Gloves should be changed frequently.
- Hair nets should be used for head or facial hair.

2. Clean and sanitary washrooms must be available.

SANITATION

1. Frequent, thorough sanitation is essential in the production of safe wholesome carcasses. Both the Establishment and the equipment must be cleaned and sanitized at a frequency that keeps it free of contamination and maintained in a sanitary condition.
2. Cleaning is typically accomplished by using water and a detergent or degreaser to remove visible materials including fats and oils. Sanitizing is accomplished by using one of the following to destroy invisible microorganisms that may be present:
    - A chemical sanitizer
    - 100 ppm chlorine (bleach)
    - 200 ppm quaternary ammonia (commonly referred to as quats)
    - Hot water above 82 °C (this is much hotter than water used for equipment cleaning and handwashing)
    - Other sanitizers may also be considered
3. Small equipment should be cleaned and sanitized in a sink. Larger equipment can be cleaned and sanitized in place. A spray bottle can be used to apply the sanitizer solution.

Solutions should be made fresh the day being used as some sanitizing solutions, such as chlorine, lose strength rapidly. Once equipment has been sanitized, it should be allowed to air dry and then stored in an area where it will not become contaminated.

4. Hoses used in the Establishment should be periodically disinfected by running a sanitizer solution through them. From time-to-time finished surfaces and equipment in the Establishment will become worn to the point that they can no longer be properly cleaned and sanitized. When this occurs, they must be replaced.

BIOSECURITY

Biosecurity is an essential element for all producers of meat and meat products in British Columbia. Small scale facilities are often associated with a farm environment where multiple species of animals are raised for food. The introduction of a disease can occur due to the movement of animals onto the premise for slaughter as well as the human traffic associated with the producer's business. Biosecurity is good business practice as healthy animals are more productive and cost less to raise. The introduction of disease to an operation can have severe consequences for the health of the animals and the financial viability of the operation.

Biosecurity is characterized by a number of sanitary practices which are specifically designed to minimize the risk of introducing disease.

Acceptable Outcomes for good biosecurity practices:

- Proper handling of new animals entering onto the premises.
- Proper guidance for customers and visitors.
- Consultation with a veterinarian as required.
- Limiting contact with animals that originate outside the herd on the premise.
- Use of animal identification programs.
- Sanitary and disinfection procedures as required based on risk associated with animals, people and traffic.
- Limiting the risk when exposing animals to livestock from other operations in a commingled pasture or through fence-line contact or other routes for introducing disease to a herd or flock.
- Isolation of animals newly introduced onto the Establishment while awaiting slaughter.

Veterinarians play a significant role in maintaining proper biosecurity for small-scale productions and a safe food supply. In the event of suspicion of a domestic or foreign animal disease such as

Foot and Mouth Disease, it is likely that the operator would contact a private veterinarian directly. Early detection is critical in controlling a foreign animal disease. The Canadian Food Inspection Agency (CFIA) is the authority for all foreign animal diseases in Canada. Suspicion of a foreign animal disease will ultimately be reported to the CFIA, for follow up and action. The CFIA has helpful resources for education of operators, producers and employees on foreign animal disease and biosecurity protocols. Please refer to the following sites for information:

Biosecurity on farm and small-scale operations:

Biosecurity tools - Canadian Food Inspection Agency (canada.ca)

Foreign Animal Diseases in Canada:

Reportable diseases: Terrestrial animals - Canadian Food Inspection Agency (canada.ca)

Animal owners, veterinarians and laboratories are required to immediately report the presence of an animal that is contaminated or suspected of being contaminated with one of these diseases to a CFIA district veterinarian.

Premise ID

On July 1, 2022 Premises ID registration has become mandatory for poultry and livestock owners and commingling site operators in BC. Premises ID is an important tool for protecting the health and safety of your livestock and is one of the three pillars of Canada's national livestock traceability system, along with animal identification and animal movement reporting. In the event of an emergency affecting livestock, premises ID improves our ability to rapidly identify potentially affected premises and more effectively contain animal disease outbreaks or facilitate natural disaster response and recovery.

TOPIC: 4.2

PEST MANAGEMENT

OVERVIEW

Pests such as flies, insects, rodents, and birds have the potential to contaminate carcasses and meat products. Steps must be taken to prevent this from happening and to ensure that a safe product is produced. Pest management is most effective when several different methods are employed.

PEST CONTROL

1. Pesticides (insecticides and rodenticides) help eradicate and control pests. The operator and inspector must be aware of the potential hazards to both food products and employees of these chemicals.
2. The written Sanitation and Maintenance Program must include effective and safe procedures for pest control:
    - Scheduled inspections of the premise (inside and out) for the presence of pests.
    - Procedures for the safe application of pesticides and pest control devises.
    - Records that include: date a pest issue occurs, type of pest action taken to resolve the issue, pesticide or pest control methods used, monitoring activities and results.
3. Any pesticides used in the Establishment, must be:
    a. approved for the intended use; and
    b. applied as per the manufacturer's directions.
4. The operator must inform the inspector of all pesticides in use.
5. Only licensed pest control operators and designated trained employees are to prepare and apply insecticides and rodenticides.
6. Rodenticides must only be used in bait stations.
    a. Bait stations must have covers and be adequately serviced and supervised.
7. All pesticides must be stored safely in a separate non-edible area of the Establishment.
8. All food products must be safely covered or protected from contamination by pesticides.

PREVENTING AREAS OF HARBOURAGE

1. Effort should be made to reduce areas where pests can live and breed, both inside and outside the Establishment. This can include:
    - Removing excess items located around the Establishment that could create shelter.
    - Keeping vegetation away from the immediate vicinity of the Establishment.
    - Reducing excess clutter within the Establishment.

PEST CONTROL DEVICES

1. If pest control devices are used, they are most effective when placed along outside walls and in close proximity to entry doors. Devices should be located so that they don’t result in increased risk of contamination.

EXCLUSION OF OTHER ANIMALS

In addition to reducing the number of pests in the Establishment, operators must take steps to exclude other animals, such as cats and dogs, from the slaughter area and Establishment.

TRANSPORTATION

1. Many Establishments will need to transport carcasses and meat products from one location to another, for example carcasses to a cut and wrap establishment for further processing, and in some cases finished product back to the Establishment.
2. During transportation, carcasses and meat products must be:
    - Protected from contamination.
    - Transported using dedicated equipment (e.g. tarps).
    - Chilled to 4° C or colder prior to transport. Further information on transporting meat and meat products can be found in the Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products.
3. ***For warm carcass transport please contact the MIP.**

RECORD KEEPING

1. Accurate record keeping is a key component of a safe food supply. The traceability of food products is critical when responding to foodborne illness and food safety incidents. A detailed sales record template is included in Appendix 4.

Traceability Requirements under the *Safe Food for Canadians Regulations*

As a Farmgate or Farmgate Plus licence holder, you are required to keep and maintain food traceability records under the Safe Food for Canadian Regulations.
Traceability documents will allow you to identify from where you sourced the food and/ or food commodity (one step back), and to whom you provided the food (one step forward). Preparing, keeping, and retaining traceability documents will allow you to accurately identify the scope of a recall, and thereby ensure that consumers are protected against risk of injury to their health.
For more information please visit CFIA's Traceability Requirements or contact your local Canadian Food Inspection Agency Office.

CARCASS STORAGE/REFRIGERATION

1. Carcasses must be chilled quickly and stored at a temperature that prevents the growth of disease causing and spoilage microorganisms. This will help ensure a safe carcass and extend shelf life.
2. Refrigeration equipment must be capable of chilling the carcass to 4° C within 24 hours and maintaining this temperature while carcasses are being stored. Proper air circulation and

velocity will assist in keeping carcasses dry, which will help prevent the growth of microorganisms.

3. In addition to carcasses, other products such as edible variety meats, ready-to-eat meat products, and various fresh primal cuts and retail cuts may require refrigeration. Refrigeration can either be on site or may be at another location. For example, carcasses could be taken to a cut and wrap facility for refrigeration, provided it is within a 30-minute travel time of the Establishment.
4. Freshly killed carcasses are warm, and this creates ideal growing conditions for microorganisms. For this reason, it is important to begin the cooling process as quickly as possible following carcass dressing. This reduces the amount of time available for this growth to occur and helps ensure a safe, wholesome carcass.

Acceptable Outcomes for carcass refrigeration:

After several hours in the cooler, the outside of a carcass will feel cool to the touch. Operators must ensure:

- Continuous cooling for red meat species so that the surface reaches a temperature of less than 7°C within 24 hours of carcass dressing.
- Carcass continues to cool until the internal temperature is less than 4°.

ONSITE REFRIGERATION

1. Where onsite refrigeration is provided, the following should be considered:
    - Products that require refrigeration:
        - carcasses
        - edible variety meats
        - ready-to-eat (RTE) meat products
        - primal cuts and retail cuts
    - The cooler must be adequately sized for its intended use.
    - Provisions must be made so that meat products can be stored off the floor.
    - If products such as variety meats or RTE meat products are to be stored, adequate shelving should be provided.
    - The compressor and condenser must be adequately sized for the load.
    - Drain lines for the condenser should drain outside to avoid introducing excess moisture.
    - The cooler should be equipped with adequate lighting (as described under general requirements).

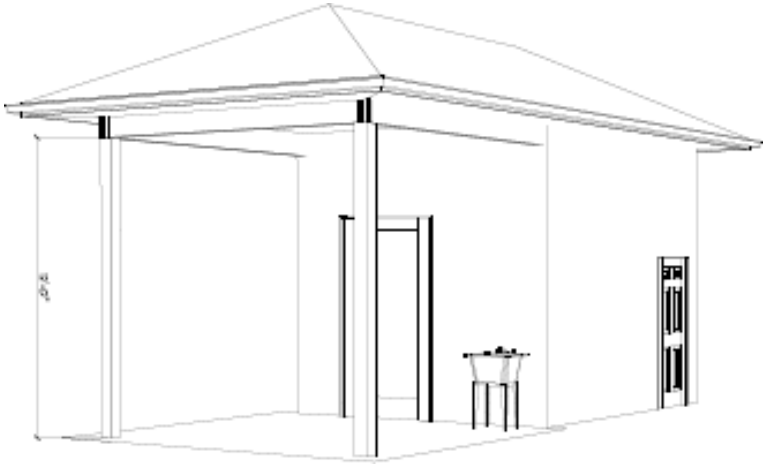
OFFSITE REFRIGERATION

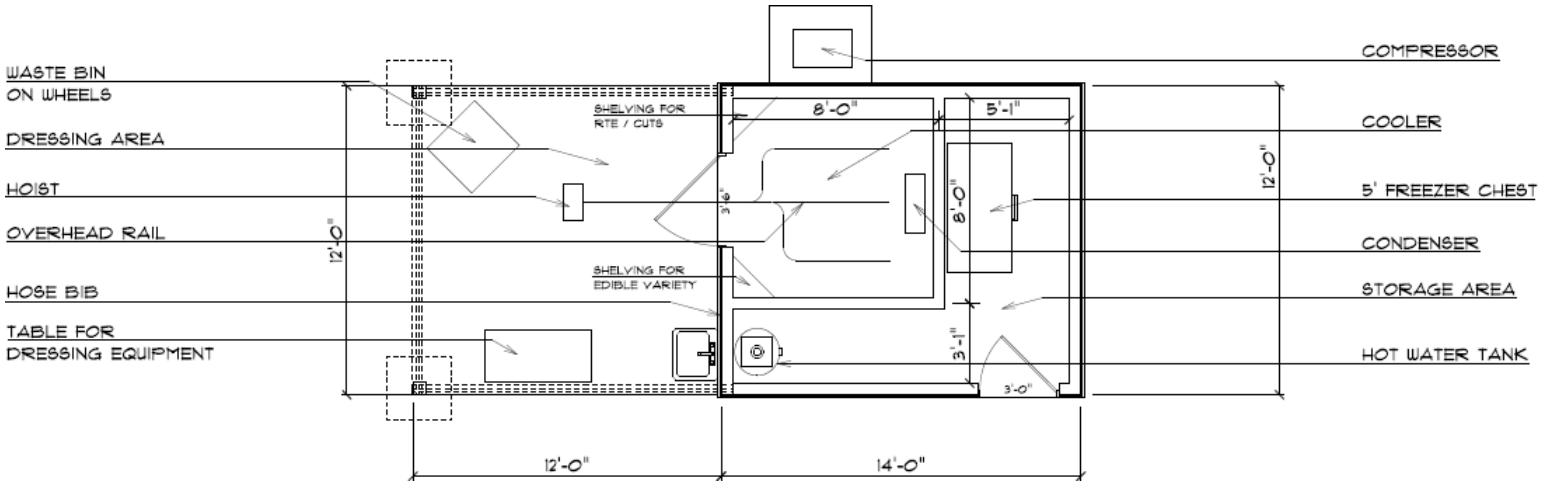
1. Offsite refrigeration must be located close enough so that hot carcasses can be delivered within 30 minutes. If travel to the offsite refrigeration exceeds 30 minutes, then a mobile refrigeration unit is required to provide cooling during transportation. In the case of smaller carcasses, such as pigs, goats, or lambs, hot carcass cavities may be filled with ice to begin the cooling process during transportation.
2. Under certain conditions it may be acceptable to extend the travel distance to offsite refrigeration. For example, if slaughtering is done in the late fall or winter when temperatures are cooler a longer travel time may be permitted. The travel time to refrigeration facilities should not exceed 60 minutes.

SPECIFIED RISK MATERIAL

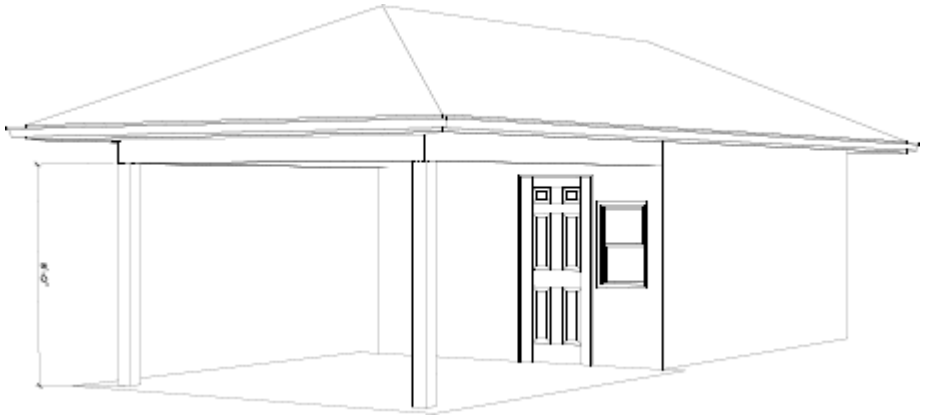
1. Specified Risk Material (SRM) is regulated by CFIA. Operators must contact CFIA for information and assistance in complying with their requirements.
2. In the case of a Farmgate Plus establishment that is performing custom slaughtering from other producers where the animals are over thirty months of age (OTM), the following should be considered with respect to SRM:
    a. SRM can be returned to farm of origin.
    b. SRM can be picked up by an SRM disposal company; and
    c. SRM can be disposed of in a designated SRM landfill.
3. Whichever method is used, provisions should be made to keep this material separate from carcasses and any finished product. If SRM is to be stored on-site, for either customer or disposal company pick up, dedicated containers that are labeled as SRM must be provided. Containers intended for customer pick up should also be labeled with the customer name. These containers must be closable and stored in a separate area.

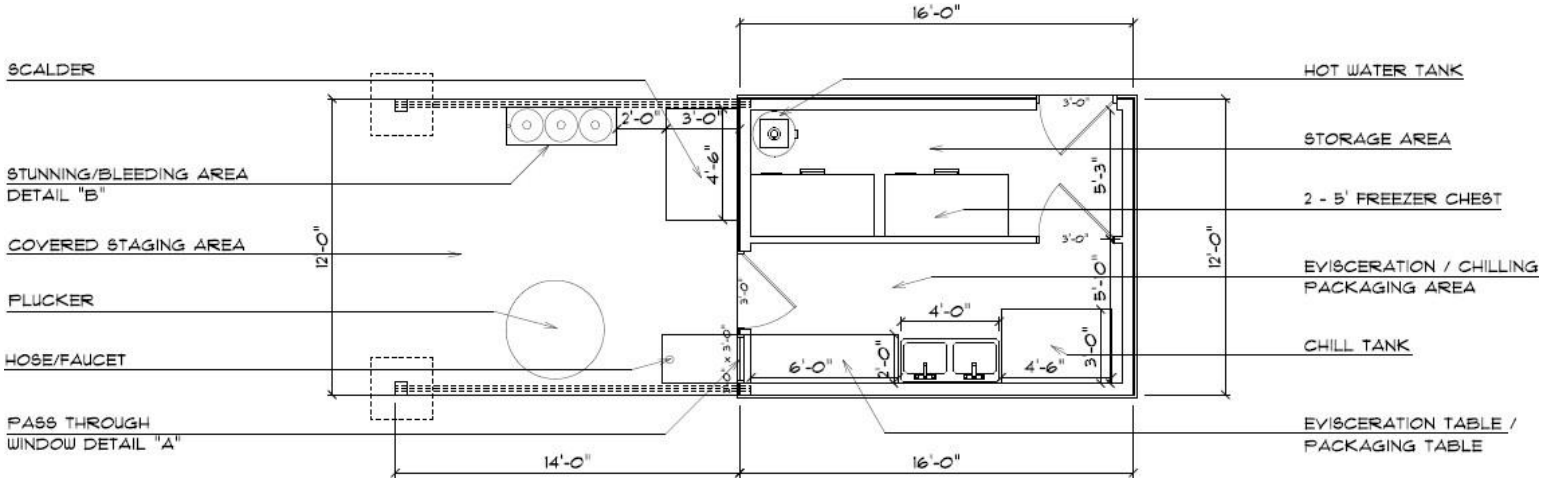
APPENDIX 1 – RURAL SLAUGHTER ESTABLISHMENT SAMPLE LAYOUT (RED MEAT)





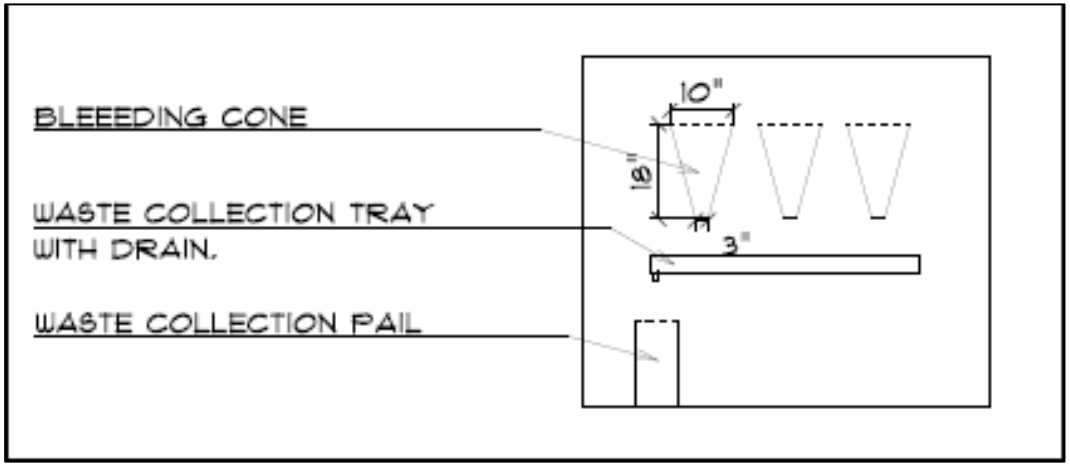
APPENDIX 2 - RURAL SLAUGHTER ESTABLISHMENT SAMPLE LAYOUT (POULTRY)



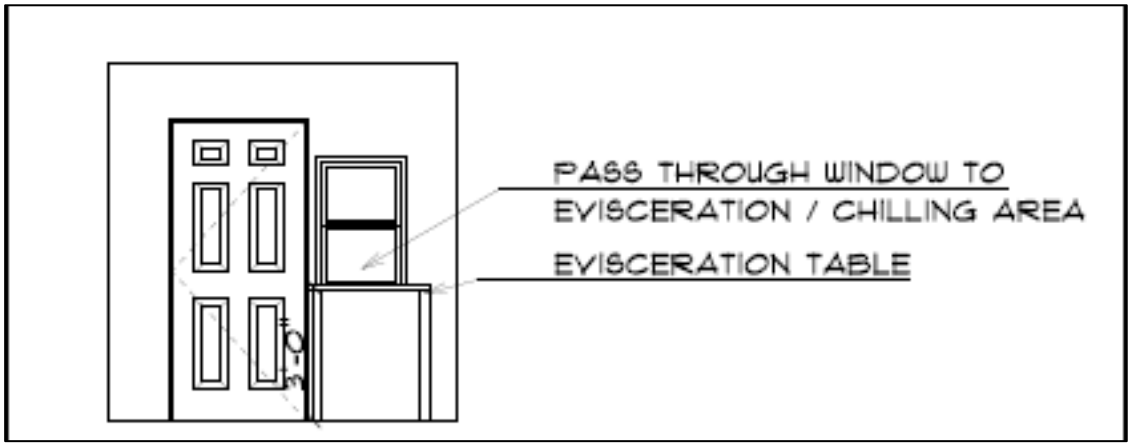


APPENDIX 3 - EXAMPLE DETAILS FOR POULTRY SLAUGHTER ESTABLISHMENTS

Example of blood waste collection system for poultry slaughter establishments:



Example of pass -through from defeathering area to evisceration area for poultry slaughter establishments:



APPENDIX 4 - LABELLING AND SALES REQUIREMENTS FOR CARCASSES AND MEAT PACKAGES

MEAT INSPECTION REGULATION REQUIREMENTS

Meat Inspection Regulation requirements for labelling and selling carcasses and meat packages are as follows:

REQUIREMENTS FOR LABELLING CARCASSES (SECTION 29.3)

A licence holder who sells a carcass slaughtered at the holder's slaughter establishment must ensure that the purchaser is given, in writing, all of the following information:

(a) the name, address and ID number of the slaughter establishment;
(b) the net weight of the carcass.

REQUIREMENTS FOR LABELLING PACKAGED MEAT PRODUCTS (SECTION 29.4)

(1) A licence holder who sells a packaged meat product made from a carcass slaughtered at the holder's slaughter establishment must ensure that the package is labelled with all of the following information:
    (a) the name and address of the slaughter establishment;
    (b) a description of the contents of the package;
    (c) the net weight or volume of the contents of the package.

(2) In addition to the requirements under subsection (1),
    (a) a farmgate plus licence holder must include a label with
        (i) the ID number of the slaughter establishment, and
        (ii) the words, "Not Government Inspected", and
    (b) a farmgate licence holder must include a label with
        (i) the ID number of the slaughter establishment, and
        (ii) the words, "Not Government Inspected; For sale only in the regional district of [name of regional district in which the farmgate slaughter establishment is located], or at a temporary food market within 50 km of the slaughter establishment. Not for resale".

NO RE-SALE OF PURCHASES FROM FARMGATE LICENCE HOLDER (SECTION 29.5)

A person must not resell either of the following:

(a) a carcass slaughtered at the slaughter establishment of a farmgate licence holder;
(b) a meat product made from a carcass slaughtered at the slaughter establishment of a farmgate licence holder.

RE-SALE REQUIREMENTS IF PURCHASE FROM FARMGATE PLUS LICENCE HOLDER (SECTION 29.6)

(1) This section applies if a person purchases either of the following:
    (a) a carcass slaughtered at the slaughter establishment of a farmgate plus licence holder;
    (b) a meat product made from a carcass slaughtered at the slaughter establishment of a farmgate plus licence holder.

(2) A person who purchases a carcass or meat product referred to in subsection (1) must not resell the carcass or meat product except as follows:

(a) if the carcass or meat product is packaged, the package must be labelled with the ID number of the slaughter establishment and the words, "Not Government Inspected";

(b) if the carcass or meat product is not packaged, the person must advise the purchaser, in writing, that the carcass, or the carcass from which the meat product was made, was not government inspected.

EXAMPLES OF MEAT PACKAGE LABELS THAT MEET MIR REQUIREMENTS:

FARMGATE LICENCE LABEL EXAMPLES:

1234 Main St, Victoria BC V0V 0V0 Premises ID: BC12A3B4C
Establishment ID: FG299

Meat Valley Farm

Whole Chicken

Contents	Whole Chicken
Date Packaged	2021/08/17
Weight	1.5kg

Not Government Inspected; For sale only in the Capital Regional District, or at a temporary food market within 50 km of the slaughter establishment. Not for resale

Meat Valley Farm

1234 Main St, Victoria BC V0V 0V0

Premises ID # BC12A3B4C

EST.ID # FG299

Not Government Inspected; For sale only in the Capital Regional District, or at a temporary food market within 50 km of the slaughter establishment. Not for resale

Contents	Weight	Premises ID #

Not Government Inspected; For sale only in the Capital Regional District, or at a temporary food market within 50 km of the slaughter establishment. Not for resale

Description:	
Date Packaged:	
Weight:	
Establishment ID #	
Premises ID #	

Meat Valley Farm 1234 Main St, Victoria BC V0V 0V0

FARMGATE LICENCE LABEL EXAMPLES:

1234 Main St, Victoria BC V0V 0V0 Premises ID: BC12A3B4C
Est ID: FP299

Meat Valley Farm

Whole Chicken

Contents	Whole Chicken
Date Packaged	2021/08/17
Weight	

Meat Valley Farm

1234 Main St, Victoria BC V0V 0V0

Premises ID # BC12A3B4C

Est ID # FP299

Not Government Inspected

Contents	**Weight**	**Premises ID #**

Not Government Inspected

Description:	
Date Packaged:	
Weight:	
Establishment ID #	
Premises ID #	

Meat Valley Farm

1234 Main St, Victoria BC V0V 0V0

(250) 123-4567

APPENDIX 5 - FARMGATE OR FARMGATE PLUS TRACEABILITY RECORD

Slaughter date	Species	Farm/producer	Live weight (lb)	Processor info	Customer info	Date of sale	Net weight (lb)	Phone #