

Application for Farmgate or Farmgate Plus Licence

On-farm slaughter options available within British Columbia:

Option 1: Farmgate Slaughter Licence

Farmgate licence allows slaughter up to 5 animal units per year and is available throughout BC. This licence allows a producer to slaughter and sell meat products at farmgate and farmers' markets only.

(1 animal unit = 454 kg (1000 lbs.) live weight)

Activities Permitted	Slaughter (own animals, no custom slaughter for other producers)
Sales Permitted	Direct to consumer at farmgate or farmers' markets only
Sales Region	From farmgate, and at farmers' markets in the regional district and within 50 km of where the meat is produced
# of Animal Units	1 – 5 per year
Feasibility Study Required	No
Required to consult with provincially licensed abattoirs within 100 km	No

To apply, complete pages 1-2 and enclose items from the Application Checklist and submit to FRONTCOUNTER BC

Option 2: Farmgate Plus Slaughter Licence

Farmgate Plus licence allows slaughter up to 25 animal units per year and is available throughout BC. This licence allows a producer to slaughter their own animals and custom slaughter for other producers. Meat products can be sold throughout BC at retail and direct to consumers.

(1 animal unit = 454 kg (1000 lbs.) live weight)

Activities Permitted	Slaughter (own animals and custom slaughter for other producers)
Sales Permitted	Retail and direct to consumer
Sales Region	B.C.
# of Animal Units	1 - 25 per year
Feasibility Study Required	Yes (see pages 4 to 5 of this application)
Required to consult with provincially licensed abattoirs within 100 km	Yes

To apply, complete pages 1-4 and enclose items from the Application Checklist and submit to FRONTCOUNTER BC

Questions about slaughter requirements or licensing? Email: Provincial.Coordinator@gov.bc.ca

PLEASE NOTE: This licence application is for SLAUGHTER only.

If you wish to sell, process, supply, handle, prepare, package, display, serve, store, transport, or dispense food for human consumption you **MUST** have a permit obtained from your health authority.

Obtaining a permit from the health authority is the responsibility of the applicant.

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LICENCE INFORMATION

New Licence ☐

Renew Existing Licence ☐

If Existing, Establishment #: _____

For:

Farmgate Licence ☐

Farmgate Plus Licence ☐

APPLICANT INFORMATION

Name to Appear on Licence (Person(s) or Business)

Business Contact Person

Legal Status of Business

Sole Proprietorship ☐

Partnership ☐

Corporation ☐

Incorporation #: _____

Other ☐

Mailing Address

City or Town

Province

Postal Code

Telephone number

Alternate Telephone number

Email address

ESTABLISHMENT INFORMATION

Establishment Name

Establishment Contact Person

Establishment Address

City or Town

Province

Postal Code

Telephone Number

Alternate Telephone Number

Establishment Email Address

Establishment Premises ID

To register for a Premises ID go to: <https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/programs/premises-id>

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SPECIES SLAUGHTERED (check all applicable boxes):

Cattle	<input type="checkbox"/>	Hogs	<input type="checkbox"/>	Chicken	<input type="checkbox"/>	Turkey	<input type="checkbox"/>
Sheep/Lambs	<input type="checkbox"/>	Goats	<input type="checkbox"/>	Duck	<input type="checkbox"/>	Goose	<input type="checkbox"/>
Bison	<input type="checkbox"/>	Fallow Deer	<input type="checkbox"/>	Rabbit	<input type="checkbox"/>	Ostrich	<input type="checkbox"/>
Other	<input type="text"/> (Please specify):						

*Note that a food safety plan must be submitted and approved for each species you intend to slaughter under your licence. Please see: <https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/food-safety/meat-inspection-licensing/food-safety-plan>

PLEASE NOTE LICENCE REQUIREMENTS INCLUDE:

The following statutory requirements apply to all Farmgate and Farmgate Plus licences:

- Licences are non-transferable to another individual or property and are valid only for the individual(s) and Farmgate or Farmgate Plus slaughter establishment specified in the licence.
- Licences are valid for 5 years or less as specified on the licence.
- The licence holder must have completed SlaughterRight training.
- All licensed operators must ensure that potable water is used in the slaughter process.

The following conditions may apply to all Farmgate and Farmgate Plus licences:

- The licence holder must ensure that any person slaughtering at the slaughter establishment, including but not limited to employees and contractors, must adhere to the approved food safety plan for this licence and all requirements of the Meat Inspection Regulation.
- Any changes to a licence holder's food safety plan must be communicated in writing to the Ministry of Agriculture, Food and Fisheries.
- Processing of carcasses is limited to:
 - halving or quartering of red meat (beef and other); and
 - removal of head, wings, and legs from poultry.
 - **Further processing and transportation of meat requires a food premises permit (issued by health authority).**

DISCLAIMER AND SIGNATURE

I consent to being contacted for occasional surveys related to my experience as a licensee: ☐

I have read and understood the licence requirements described above. I certify that the information I have provided in this application is accurate and complete. I understand that violating the licence terms and conditions, or providing false or misleading information in my application, may result in enforcement action and/or the amendment, suspension, cancellation or refusal to renew my licence.

Applicant(s) Signature

Date (yyyy/mm/dd)

To submit a completed application:

Email a scanned or digital version to:
FrontCounterBC@gov.bc.ca

OR

Mail to or drop off at a FrontCounter BC office:
<https://portal.nrs.gov.bc.ca/web/client/locations>

Farmgate Plus Feasibility Study

Farmgate Plus applicants must consult with licensed abattoirs within 100 km of the applicant's slaughter establishment and with the municipality and/or regional district in which slaughter establishment is located.

1. Review all available information about existing provincially licensed slaughter facilities.

Refer to the [interactive map](#) on the Meat Inspection Program webpage which shows the location of existing provincially licenced abattoirs. You may need to contact the operator directly for more information about their services.

2. Complete this Feasibility Study self-assessment by answering all questions on pages 3 and 4 and include as part of your application.

Please answer all questions listed below that apply to your proposed operation. Incomplete studies will delay the processing of your application.

Step 1: Consult with the municipality and regional district.

I have consulted with municipality regarding my proposed facility. Yes ☐ No ☐ Date Contacted: _____

Describe consultation results:

I have consulted with regional district regarding my proposed facility. Yes ☐ No ☐ Date Contacted: _____

Describe consultation results:

Step 2: Do you require speciality slaughter services (e.g. organic, halal, kosher)?

Not required ☐ Ritual Slaughter ☐ Organic ☐ Other ☐

Provide evidence of your farm registration to certifying agency (e.g. Halal Inspection & Certification or certification from association approved by the Organic Certification Association of BC).

Step 3: Are there any licenced abattoirs within 100 km of your proposed facility?

No licenced abattoirs located within 100 km ☐ Yes, licenced abattoir within 100 km ☐

Step 4: If there are any licenced abattoirs within 100 km of your proposed facility, you must consult with them to determine whether slaughter services are available for any of the species you selected on page 1. List and document the consultations below.

Abattoir Name	Distance to abattoir (km)	Process species requested				Date Contacted	Results of consultation including access to speciality slaughter services
		Yes		No			
		Yes		No			
		Yes		No			
		Yes		No			
		Yes		No			

Farmgate Plus Feasibility Study

Step 5: List species that no slaughter services are available from the abattoirs listed in Step 3 (see above).

Cattle	<input type="checkbox"/>	Hogs	<input type="checkbox"/>	Sheep/Lamb	<input type="checkbox"/>	Chicken	<input type="checkbox"/>	Turkey	<input type="checkbox"/>	Rabbit	<input type="checkbox"/>
Goats	<input type="checkbox"/>	Bison	<input type="checkbox"/>	Fallow Deer	<input type="checkbox"/>	Duck	<input type="checkbox"/>	Goose	<input type="checkbox"/>	Ostrich	<input type="checkbox"/>
Other	<input type="checkbox"/>	(Please specify):									

Step 6: Exception Circumstances: If the abattoirs listed in Step 3 provide the slaughter services you need, do any of the following apply?

Travel Conditions	I must travel by ferry or other marine transportation to access the abattoir.	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
	I must travel by roads/highways that are subject to annual seasonal closures. (Seasonal road closures will only be considered if they occur on an annual basis for a defined period of time.)	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Capacity Issues: New Clients	Abattoir within 100 km is not taking new customers.	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
	List abattoirs that are not taking new customers				
Capacity Issues: Appointment availability	The abattoir has available appointments within a reasonable period of time.	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
	Slaughter date requested/Slaughter date provided by abattoir				
	Date request was made				
Cancellations	My scheduled appointments were cancelled _____ (#) times in the last year.				
	Specify Appointment Dates Cancelled				
	Was a replacement date scheduled within a reasonable time frame?	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
	I have cancelled or missed scheduled appointments _____ # times in the last year.				

Step 7: Other considerations or comments. Please provide any additional information.