Protocol for Provincial Abattoir Assessments & Licensing

Under the *Meat Inspection Regulation, BC Food Safety Act*

1	On enquiry – people directed to AGRI Web site for this protocol & Application for Slaughter Establishment Assessment.
2	Applicant submits Application for Slaughter Establishment License to Food Safety and Inspection Branch where it is logged and forwarded to appropriate Regional Meat Hygiene Supervisor.
3	Regional Meat Hygiene Supervisor contacts applicant, reviews assessment application with them. Site visit may be arranged to discuss upgrade or new construction.
4	Where arranged, Regional Meat Hygiene Supervisor conducts site visit & discusses with applicant deficiencies and requirements for compliance based on current condition of plant or for new construction.
5	Applicant prepares plans and submits to Regional Meat Hygiene Supervisor for review/discussion.
6	The Ministry of Agriculture reviews plans against Checklist for Provincial Slaughter Establishment Plan Approval Plan Approval Checklist. Applicant is provided with a copy of the Checklist and a written summary of any noted deficiencies.
7	Applicant may choose to discuss noted deficiencies with Regional Meat Hygiene Supervisor. Applicant then either: • Addresses noted deficiencies through revised plans/application, or • Confirms original plans & proceeds with license application.
8	Applicant submits final plans and other required documentation for approval including other regulatory requirements such as water certification and sewage management plans, including all regional Health Authority requirements.
9	Food Safety and Inspection Branch reviews plan and makes decision to grant or refuse approval. Applicant provided with written approval or reasons for refusal. Where granted, applicant proceeds with construction. Upon completion of all construction requirements applicant requests final inspection by Regional Meat Hygiene Supervisor. A supervised test kill is required to assess written food safety and sanitation procedures, flow of animal to processing and training and operations of the establishment prior to licensing approval. Upon confirmation by Regional Meat Hygiene Supervisor that all requirements have been completed, Director, Food Safety and Inspection Branch issues Class A or B license to operate. Prior to expected commencement of operations the applicant must contact Regional Meat Hygiene Supervisor to arrange and confirm a mutually acceptable Work Shift Schedule. Once confirmed, Work Shift Schedule must be signed by applicant and Regional Meat Hygiene Supervisor and sent to Food Safety and Inspection Branch for final approval.
10	The plant may commence operation as a licensed and inspected establishment.
11	In the case of a refusal, applicant may request an internal review of decision of the licensing authority as per provisions in the *Food Safety Act*. Licensing Authority must then confirm or vary decision in writing, with reasons.

Note: Questions regarding assessments can be directed to: bcmeatinspection@gov.bc.ca

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