



Application for Class D and Class E Licences under the Meat Inspection Regulation

Version 2.0

Last Updated: December 2020

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.

Applicant Information

I am applying for a:

Class D licence

Class E licence*

** Please ensure you attach your completed feasibility study to this application*

Regional/Electoral District: _____

Are there zoning/bylaw restrictions prohibiting slaughter on your farm/proposed site? Yes No

(If no, attach a letter from regional or municipal authority confirming no bylaws or restriction would prevent slaughter on the farm/property.)

Full name of licence applicant(s): _____

Farm/legal business name: _____

Ownership of farm/business is:

sole proprietorship

corporation

partnership

other

Legal property owner name: _____

(if different from the applicant)

Premises ID #: _____

GIS Coordinates (Lat/Long): _____

Physical address: _____

Street/RR

City

Postal Code

Applicant mailing address: _____

(if different from above)

Street / RR / PO Box

City

Postal Code

Phone #: () _____ Alternate phone #: () _____

E-mail: _____

Nature of Proposed Operations

I am applying for a licence to slaughter the following species* (please check all that apply):

Cattle

Sheep/Lamb

Turkey

Duck

Bison

Hogs

Goose

Rabbit

Goats

Chicken

Ostrich

Fallow Deer

Other (please specify): _____

**Note that a food safety plan must be submitted and approved for each species you intend to slaughter under your licence.*

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Licence Terms and Conditions

The following terms and conditions apply to all Class D and E licences:

- Licences are non-transferable to another individual or property and are valid only for the individual(s) and rural slaughter establishment specified in the licence.
- Only spouses may jointly hold a Class D or E licence.
- All sales of meat are limited to within the regional district and electoral area (if applicable) in which the meat was produced.
- All slaughter activities must be carried out according to the approved food safety plan associated with the licence.
- Licence holders may choose to slaughter under their licence or may employ an experienced slaughter operator to slaughter under their licence.
- All persons slaughtering under a licence must complete SlaughterRight training and must be identified in the approved food safety plan for that licence.
- 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).**
- Any changes to a licence holder's food safety plan must be communicated in writing to the Ministry of Agriculture.
- All licensed operators must ensure that safe, sanitary water free from bacteriological contamination is used in the slaughter process.

The following terms and conditions apply to Class D licences only:

- Slaughter volume is limited to a **total** of 25 animal units per year (*1 animal unit = 454 kg (1000 lbs) live weight*).
- Licences are valid for a five-year term.
- All meat and meat products originating from a Class D establishment must be labelled as follows:
"Class D – Not government inspected. For sale and use only in the <insert name of electoral area (if applicable) & regional district in which your establishment is located>"

The following terms and conditions apply to Class E licences only:

- Slaughter volume is limited to a total of 10 animal units per year (*1 animal unit = 454 kg (1000 lbs) live weight*).
- Licences are valid for 5 years or less as specified on the licence.
- Meat products may only be sold directly to consumers by the licence holder from the rural slaughter establishment or a licensed temporary food market; retail sales to secondary food establishments are prohibited.
- Animals slaughtered under the licence must be owned by the licence holder and raised at the licensed rural slaughter establishment.
- All meat and meat products originating from a Class E establishment must be labelled as follows:
"Class E – Not government inspected – Not for resale. For sale and use only in the <insert name of electoral area (if applicable) & regional district in which your establishment is located>"

Disclaimer and Signature

I have read and understood the licence terms and conditions described above. I certify that the information I have provided above 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 removal of my licence.

Signature of licence applicant(s): _____

Date: _____

I consent to being contacted for occasional surveys related to my experience as a licensee: Yes No

Upon completion and signing please send to:

bcmeatinspection@gov.bc.ca

OR

Food Safety and Inspection Branch
PO Box 9120 Stn Prov Govt
Victoria BC V8W 9B4