Provincial Meat Inspection
The overall objective of the provincial meat inspection program is to provide a credible regulatory system that is effective in ensuring food safety and animal welfare, while providing sufficient flexibility to enable a competitive slaughter industry with capacity for livestock producers of all sizes across B.C. The Ministry of Agriculture (Ministry) is committed to working with operators of all types and sizes to support development of cost-effective and innovative slaughter capacity solutions in all regions of the province.

Class D licences are only available in the ten regional districts that have been designated in regulation. Class D licence holders may slaughter up to 11,340 kilograms (25,000 pounds) of their own or other people’s animals per year, for direct sales to consumers or to food businesses such as restaurants and meat shops in the regional district in which the meat was produced.

Select Standing Committee on Agriculture, Fish and Food Report
In 2018, the all-party Select Standing Committee on Agriculture, Fish and Food (Committee) led a comprehensive engagement process with stakeholders on the current meat inspection system. The Committee gathered input by travelling throughout the province and speaking with local citizens to ensure opportunity for interested parties to participate.

The Committee released their report with 21 recommendations for government related to licensing and oversight, skilled labour and workforce, and industry growth and development. The Ministry is seeking further feedback on recommendation #3 related to Class D licensing:

#3: Help Class D and E licensed producers reach markets closer to home by investigating alternative boundary restrictions for sales, other than regional districts.

Invite Feedback
To support rural slaughter capacity, the Ministry would like to invite input from local governments on:

- proposals for new Class D regions or sub-regions; and
- designation of new regions or sub-regions.
The Ministry has received submissions related to this topic in the past. This invitation for feedback is an opportunity to present new ideas, and for updating and consideration of previous input in the context of the Committee’s report.

For more information about Class D licences please visit:
https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/food-safety/meat-inspection-licensing/class-d-e-licences

Please submit feedback by **October 1st, 2019** (in Word or PDF format only) to

bcmeatinspection@gov.bc.ca

**Please note:** Only submissions from local governments will be accepted.
Four Classes of Slaughter Licences

Class E
- Slaughter Only (1-10 animal units)
  - Small-Scale Direct Sales

Class D
- Slaughter Only (1-25 animal units)
  - Small-Scale Retail Sales

Class B
- Slaughter Only
  - Retail in B.C. Only

Class A
- Slaughter, Cut and Wrap
  - Retail in B.C. Only

Regional Health Authorities

AGRI

CFIA

Federal Licence
- Retail in or Outside B.C.

Training & Competence Requirements

Equipment, Facility, Construction and Inspection Standards

* RHAs licence and inspect processing side of Class A facilities
** One animal unit = combined weight, when measured alive, of 1,000 lbs or 454 kg of meat