

Protocol for Approval of Mobile Docking Sites

Operation of a Class A or B licensed mobile slaughter establishment is limited to approved sites (docking site) only. That is, a Class A or B mobile can only operate at docking sites approved by the Ministry of Agriculture and only with a Ministry of Agriculture Meat Hygiene and Agri-Food Inspector (Inspector) present. The amenities required at an approved mobile establishment docking site will vary depending on the design and features of each mobile slaughter unit.

Criteria for approval:

1. A mobile docking site must have a pad of suitable, drainable material (e.g. washed gravel, pavement, concrete) of sufficient size to extend around the mobile unit such that all operations are conducted on the pad. The pad must be accessible by the mobile unit and the Inspector's vehicle in all foreseeable weather and ground conditions that could be encountered during the mobile unit's operation.
2. The Regional Health Authority must confirm that they have no objections or outstanding concerns with the water supply servicing docking site for the mobile unit. If the docking site water is from a water system that is approved by the Regional Health Authority (for example, a municipal water supply), the site owner need only report this on the docking site application form; however, the Regional Health Authority may still want to verify that the system is not on a long-term advisory prior to final approval. If water is not from an approved source, the approval process requires, at a minimum, microbial testing of a representative sample of the water that will be supplied to the mobile unit. Some water sources may require additional treatment. The docking site owner should contact their Regional Health Authority for information on sampling technique, testing requirements and treatment. The docking site owner should anticipate the need for additional time for collection, submission, and analysis of water samples, and for addressing any concerns before operation of the mobile unit at the docking site.
3. A mobile docking site must provide a connection between the docking site's water supply outlet and the mobile unit that is suitable for potable water.
4. Waste, including solid waste and waste water, must be handled and removed from the mobile unit so that it does not present a risk of contaminating meat produced in the unit. Furthermore, it is strongly encouraged that mobile unit operators and docking site owners ensure that their waste collection and disposal protocols are acceptable to the regional Ministry of Environment and Climate Change Strategy officials.
5. Cooling equipment (e.g. refrigerators and freezers) must be available for immediate storage of carcasses at 4°C or lower as they exit the mobile unit. The Ministry of Agriculture strongly suggests if carcasses are being transported that appropriate equipment and processes are in place

to maintain carcasses at 4°C or lower during transport. The specific requirements will depend on the particular circumstances including: seasonal weather conditions (ambient air temperature); distance; and time duration of the journey. Provisions could be as simple as packing the chilled carcasses with ice in coolers for transport. Depending on the fate of the carcasses (personal use versus retail or use in a food establishment) other agencies such as the Regional Health Authority may have oversight authority in relation to transportation and subsequent handling of carcasses. Carcass owners are encouraged to contact their Regional Health Authority to discuss appropriate handling of carcasses after they leave the docking site.

6. A mobile docking site must provide equipment and potable water for sanitizing the mobile unit before the unit leaves the docking site.
7. Operators must provide qualified staff who are trained in the proficient slaughter of poultry and livestock.

In terms of approval process, the Ministry of Agriculture will visit each site to confirm that it meets the criteria for approval. The docking site owner should contact the Meat Inspection Regional Supervisor when the docking site is ready for the site review.

The docking site application form must be completed and provided to the Meat Hygiene and Agri-Food Inspector at the beginning of the site review visit. Once the Ministry of Agriculture confirms that the site meets the criteria for approval and the Regional Health Authority approves the water supply, the site is eligible to be designated as an approved site by the Ministry of Agriculture.

Please note, while the Ministry of Agriculture will provide guidance for design and implementation of the requirements for approved docking sites, ultimately these are the responsibility of the site owner. Approval of a docking site indicates only that the mobile unit can legally operate at that location. It does not ensure the approved docking site will function as required. The approval process for multiple sites could require considerable resources and co-ordination. Please engage with the Ministry of Agriculture about specific intentions for this process. Mobile unit operator should be the initial point of contact for inquiries from docking site owners. Mobile unit operators should forward issues or questions to the Ministry of Agriculture as necessary, and share information with the docking site owners.

Following the site review, the responsible Inspector will forward the docking site application and recommendation to the Meat Inspection Program at Ministry of Agriculture for consideration and final approval. Approved sites will be added to the mobile unit's Class A or B slaughter establishment licence.