

## Protocol for Approval of Mobile Docking Sites

Operation of a mobile licensed abattoir slaughter establishment (Mobile Unit) is limited to approved sites (Docking Site) only. A Mobile Unit can only operate at docking sites approved by the Ministry of Agriculture, Food and Fisheries (Ministry) and only with a Ministry Meat Hygiene and Agri-Food Inspector (Inspector) present. The amenities required at a Docking Site will vary depending on the design and features of each Mobile Unit.

### Criteria for approval:

1. A 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. It is the responsibility of the Mobile Unit operator to ensure that water used during slaughter, whether sourced from the Docking Site or brought on site with the Mobile Unit, is potable, and complies with [Schedule A of the Drinking Water Protection Regulation](#) (no detectable fecal coliform bacteria per 100 ml, and no detectable Escherichia coli per 100 ml).
3. Water testing can be obtained from a [laboratory approved by the B.C. Provincial Health Officer for drinking water microbiology testing](#).
4. A Docking Site must provide a connection that is suitable for potable water between the Docking Site's water supply outlet and the Mobile Unit.
5. Waste, including solid waste and wastewater, must be handled and removed from the Mobile Unit so that it does not present a risk of contaminating carcasses produced in the Mobile Unit. Furthermore, it is strongly encouraged that Mobile Unit operators and Docking Site owners ensure that their waste collection and disposal protocols are compliant with Ministry of Environment and Climate Change Strategy requirements.
6. 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. Appropriate equipment and processes should be in place to maintain carcasses at 4°C or lower during transport. The specific requirements will depend on the circumstances including: seasonal weather conditions (ambient air temperature); distance travelled; 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.

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7. A Docking Site must provide equipment and potable water for sanitizing the Mobile Unit before it leaves the Docking Site.
8. Operators must provide qualified staff who are trained in the proficient slaughter of poultry and livestock.

The Ministry will confirm that each Docking Site meets the criteria for approval. The Docking Site owner should contact the Meat Inspection Program Regional Supervisor when the Docking Site is ready for site review.

The Docking Site application form must be completed and provided to the Meat Inspection Program prior to site review. Once the Ministry confirms that the site meets the criteria for approval and the Mobile Unit operator confirms that Docking Site water supply is potable, the site is eligible to be designated as an approved site by the Ministry.

Please note, while the Ministry 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 about specific intentions for this process. The 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 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 the Ministry for consideration and final approval. Approved sites will be added to the Mobile Unit's licence to operate.