



**BC Centre for Disease Control**  
An agency of the Provincial Health Services Authority

## Protocol for Approval of Mobile Docking Sites

"The operation of a Class A or B licensed mobile slaughter establishment is limited to approved sites (docking sites). That is, a Class A or B mobile cannot operate at unapproved sites or without the presence of the meat inspector. The amenities required at a mobile establishment's approved sites are dependent on the mobile's design and amenities.

### Criteria for approval:

1. Provision of a pad of suitable, drainable material (e.g. washed gravel, pavement, concrete) that extends around the mobile such that all the operations are conducted on the pad. The mobile and inspector's vehicle must have reasonable access to the pad recognizing the potential weather and ground conditions that could be encountered during the mobile's operation.
2. Confirmation from the local Health Authority that they have no objections/outstanding concerns with the water supply servicing the mobile. Note, should the docking site water be supplied by a water system that is already 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; although the Regional Health Authority may still want to verify that the system is not on a long-term advisory prior to final approval. Otherwise, the approval process will require, at a minimum, microbial testing of a representative sample of the water that will be supplied to the mobile abattoir. Certain water sources may require further treatment to ensure the finished water is free from contamination. The docking site owner can contact their Regional Health Authority for information on sampling technique, testing requirements and treatment. The docking site owner needs to leave ample time for the collection, submission, and analysis of the water sample. If there are concerns with the water test results, time will be required to address these prior to the mobile operating at the site.
3. Provision of a connection between the 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 so that it does not present a risk of contaminating the product. Furthermore, it is strongly encouraged that the mobile operator and the docking site owners ensure the waste collection and disposal protocols are acceptable to the regional Ministry of Environment officials.
5. Cooling equipment (e.g. refrigerators or freezers) to immediately store the carcasses at 4°C or lower as they exit the mobile. The BCCDC strongly suggests if the carcasses are being transported that appropriate equipment and provisions be in place to maintain the carcasses at 4°C or lower during transport. The specific requirements will depend on the particular circumstances including the seasonal weather conditions (ambient air temperature), distance and 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 local Health Authority might have oversight of the transportation and subsequent handling of the carcasses. Carcass owners are encouraged to contact their local Health Authority to discuss appropriate handling of the carcasses once they leave the docking site.



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6. Provision of equipment and a location to sanitize the poultry cages (if used) before the mobile leaves the docking site.
7. Provision of equipment and a location to sanitize the mobile before leaving the docking site.
8. Provision of trained and qualified staff who are proficient in the slaughter of poultry/meat and familiar with their role in the inspection process.

In terms of approval process, the Canadian Food Inspection Agency (CFIA) will visit each site to confirm it meets the above requirements. The docking site owner should contact the local CFIA inspector when the site is ready for the visit, leaving ample lead time to schedule a mutually convenient time for the visit.

The [docking site application form](#) is to be completed and provided to the CFIA inspector at the beginning of the site visit. Once the CFIA confirms the site meets the requirements and the local Health Authority approves the water supply, the site is eligible to be designated an approved site by the BCCDC. These approved sites will be listed on the mobile's slaughter establishment Class A or B license.

The BCCDC contracts with the CFIA to provide inspection services for the provincially licensed slaughter establishments. The BCCDC and meat industry value the meat inspection experience and knowledge of CFIA staff. However, the decision-making authority with respect to the BC Meat Inspection Regulation ultimately rests with the BCCDC as delegated by the Minister of Health. That is, the authority to issue or modify provincial slaughter establishment licenses (including approval of docking sites) rests with the BCCDC.

Please note, while the CFIA and BCCDC will provide input to the design and implementation of the requirements for the approved sites, ultimately these are the responsibility of the site owner. Approval of the sites indicates only that the mobile can legally operate there. It does not ensure the approved site will function as required. Depending on the number of approved sites for the mobile unit, the approval process for the sites could require considerable resources and co-ordination of those resources. Please be in close contact with the CFIA and the BCCDC Meat Inspection Specialist about specific intentions for this process. The mobile operator should be the initial contact for inquiries from the site owners, who can then forward issues or questions to the BCCDC/CFIA as necessary, and disseminate the information to the site owners.

Following the site review, the responsible Inspector faxes, or scans the docking site application, (along with a recommendation that the site be approved (or not) for the specific mobile unit), to the Meat Inspection Specialist at BCCDC for consideration and final approval. If in agreement, the mobile operator's licence will be amended to reflect the new approval.

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