

Meat Industry Enhancement Strategy

The Meat Industry Enhancement Strategy (MIES) is a two-year initiative developed by the BC Food Processors Association in conjunction with government and the meat industry. The MIES addresses issues raised by the industry, including concerns about slaughter and processing regulations, waste disposal, food safety and market access. Its primary goal is to enhance BC's slaughter and meat processing capacity.

The MIES offers resources to help BC's meat industry transition to the new Meat Inspection Regulation. These include web pages on the BCFPA website, a monthly newsletter, staff and the tools referred to in this leaflet. A number of committees have formed under the MIES, such as the Small Scale Meat Committee and the Waste Committee, to develop solutions to specific industry issues.

For more information, visit the MIES webpage www.bcfpa.ca/mies.html or contact the BCFPA office at 1-250-356-1660 or info@bcfpa.ca.



Dept. 61, Box 4276
Victoria, BC V8X 3X8
Phone: 1-250-356-1660
Email: info@bcfpa.ca

Need More Information?

Meat Inspection Regulation – Interpretation and Enforcement

Contact the Health Protection Branch of your local Health Authority

Fraser, George Rice: 604-702-4962
Interior, Ken Cooper: 250-868-7899
Northern, Lucy Beck: 250-649-7063
Vancouver Island, Alan Kerr: 250-592-0570
Vancouver Coast, Richard Taki: 604-714-5666

or the BC Centre for Disease Control at 1-604-660-5357 or fpinfo@bccdc.ca.

Construction standards and inspection services - provincially licensed abattoirs

Contact the BC Centre for Disease Control at 1-604-660-5357 or fpinfo@bccdc.ca.

Licensed abattoirs in BC

See the list on the MIES webpage www.bcfpa.ca/guideBook/guide_Abattoirlist.html or contact the BC Centre for Disease Control.

Slaughter waste handling and disposal

Contact your local Ministry of Environment office:
Kootenays, Ana May Tsui: 250-489-8519
Lower Mainland, Linda Vanderhoek: 604-582-5307
Okanagan, Pete Jarman: 250-490-8207
Omineca, Ben Van Nostrand: 250-565-6528
Skeena, Jeanien Carmody-Fallows: 250-847-7273
Thompson, Barbara John: 250-371-6293
Vancouver Island, Conrad Berube: 250-751-3167
Williams Lake & Cariboo: 250-398-4530
For general waste management questions, contact the Environmental Protection Division of the Ministry of Environment: 250-387-9985.

Specified Risk Materials (SRM)

For questions about SRM in cattle, contact your local Canadian Food Inspection Agency office through 1-800-O-Canada.

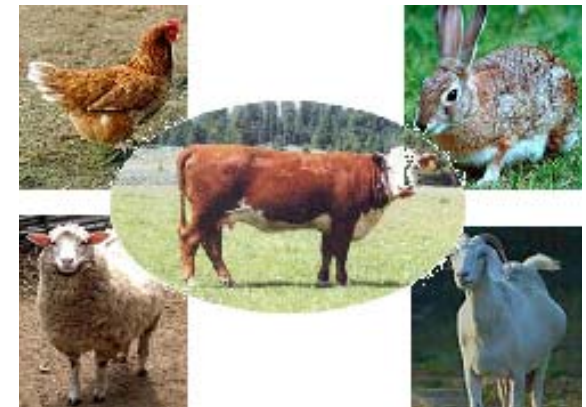
To contact any provincial government agency free of charge phone **Enquiry BC** at 1-800-663-7867. For **federal agencies** phone **1-800-O-Canada** (662-6232).



**Great Food
Great Living**
BC Food Processors
Association

Producing Livestock for Meat in British Columbia

Regulations and Resources



BC's New Meat Inspection Regulation

In September of 2004, the Government of British Columbia enacted a new **Meat Inspection Regulation** under the Food Safety Act.

By September 2006 anyone who slaughters animals to produce meat for human consumption must have either a provincial or federal license. Farmers who slaughter their own livestock for their personal consumption are exempted from the regulation.

The new Regulation affects:

- Livestock producers
- Abattoir operators
- Meat processors such as butcher shops
- Those who buy and eat meat, particularly locally produced meat

If you raise or slaughter chickens or turkeys for meat, you may be affected by recent changes concerning the Marketing Boards as a result of the Review of Specialty Production and New Entrant Programs. Contact the Farm Industry Review Board at 1-250-356-8945, firb@gov.bc.ca, or see the website at www.firb.gov.bc.ca.

Guide to the Regulation

To help those affected better understand what the new Meat Inspection Regulation means for them, the MIES Team has prepared a Guide:

Selling and Buying BC Meat – What You Need to Know: A Guide to BC's Meat Inspection Regulatory System

This Guide explains in plain language what has changed from the previous regulatory requirements, and what will and will not be allowed under the new Meat Inspection Regulation. It also contains information about other regulations relating to livestock production and slaughter.

The Guide is available free on-line and for download at:

www.bcfpa.ca/guideBook/guide_Introduction.html

If you do not have Internet access, order a free CD or print copy of the Guide from the BCFPA office at 1-250-356-1660 (phone) or 1-250-356-2949 (fax).



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Planning Tools

Upgrading an existing abattoir or building a new one to provincial licensing standard can be a big undertaking.

To assist abattoir operators in achieving the provincial licensing standard, the MIES Team has developed a set of Planning Tools. The Tools include both stationary and mobile scenarios and are available in two versions: red meat or poultry.

The Planning Tools are based as much as possible on actual scenarios. However, they must be adapted to the particular situation of each abattoir. Excel worksheets are provided.

The Planning Tools are available free on-line and for download at:
www.bcfpa.ca/planningTools/mies_tools.html

If you do not have Internet access, order a CD (\$5) or print copy (\$10) of the Planning Tools from the BCFPA office at 1-250-356-1660 (phone) or 1-250-356-2949 (fax). Please specify whether you would like the red meat or poultry version. **Technical assistance from the MIES Team is also available.**

To find out whether your abattoir or plans meet provincial licensing standards, request a free assessment from the BC Centre for Disease Control at 1-604-660-5357 or fpinfo@bccdc.ca