



***A Framework For Meat Inspection
Regulations For The Northwest Territories
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Arctic Foods, Nwt Foods Industry
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1.0 INTRODUCTION

Ianda Associates has been commissioned by the Environmental Health Division of the Department of Health and Social Services to prepare a framework for meat inspection regulations for the Northwest Territories. The requirement for these regulations emerges with the increase in activity in the northern foods industry. Their development coincides with national initiatives to harmonize provincial standards in an effort to permit the interprovincial trade of provincially inspected meat products.

This assignment involved the extensive review of related or similar statutes and guidelines, the provision of a report with recommendations on meat inspection regulations, and the development of a framework for draft regulations for the NWT.

The need for regulations governing meat inspection is pressing, necessitating that the project be completed quickly and that the regulations fit within the framework of existing enabling statutes; i.e. the Public Health Act.

2.0 BACKGROUND

In recent years a great deal of effort has been devoted to the development and promotion of the northern foods industry, both by government and by northern food producers. These efforts have resulted, in part, to the development and advancement of agriculturally based industries in the Northwest Territories. Initiatives under way include the construction of an abattoir in Hay River, the development of a hog farm in the same area, and ongoing efforts toward the development of poultry and beef operations.

In view of these activities, the need for meat inspection has become critical, both to ensure public health protection and to meet the demands of the consumers.²

In concert with these Territorial initiatives, the Federal-Provincial Meat Inspection Committee³ is in the process of

² Refer to Sources, No. 12

³ This committee reports to the Federal Provincial Agri-Food Inspection Committee.

examining ways to permit the interprovincial trade of meat products. Presently meat products shipped **interprovincially** must originate from a federally registered establishment. The requirements for federal establishments are dictated by international markets and are in excess of those for plants operating under provincial registration. However, requirements for provincial plants vary from province to province. To help harmonize provincial standards and allow **interprovincial** trade, the committee is working towards the development of domestic meat inspection standards. As well, to harmonize national standards, efforts are under way to develop the "Common Legislative Base"; a national Food Act.

Another trend in the industry, both globally and nationally, is to move away from visual inspection systems and to implement **microbiologically** based systems such as Hazard Analysis Critical Control Point (**HACCP**).

Within the Northwest Territories the Department of Renewable Resources is involved with the commercial development of wildlife harvesting for export both **interprovincially** and internationally. These harvests are carried out under the inspection of Agriculture Canada enforcing the Meat Inspection Act (Canada).

Commercial development of wildlife harvesting is carried out using the standards prescribed in the Guidelines for Commercial Wildlife Harvesting and Portable Field **Abattoirs**.

Territorial meat inspection regulations must be drafted within the context of these internal and external initiatives.

3.0 COMPARATIVE REVIEW OF EXISTING STANDARDS

The meat inspection regulations from Alberta, Manitoba, and Ontario were chosen for review for this project. Should interprovincial trade be permitted, it is anticipated that these provinces would be trading partners with the Northwest Territories because of their geographical location and existing shipping routes. It is desirable therefore that legislation developed for the Northwest Territories be consistent with the practices in these jurisdictions.

The draft Common Legislative Base, and the Guidelines for Commercial Wildlife Harvesting and Portable Field **Abattoirs** were included in the review so that legislation developed is consistent with, or takes into consideration, these standards.

Legislation from Newfoundland, British Columbia, and Agriculture Canada were also reviewed, and are discussed here.

3.1 Province of Alberta

The meat inspection program in Alberta falls under the jurisdiction of Alberta Agriculture, Food, and Rural Development. Authority for meat inspection comes from the Meat Inspection Act (Alberta) .

The Meat Inspection Act provides authority for the appointment of inspectors and the inspection of **abattoirs**, and limits the sale or slaughter of **uninspected** meat. Penalties are prescribed and authority is given to the Lieutenant Governor in Council to make regulations.

The meat inspection regulations in Alberta prescribe very detailed standards for the construction, operation, and licensing of **abattoirs**, and for the humane slaughter of animals. They also provide the requirements for inspectors and inspection services and include detailed descriptions of diseases and conditions for which animals must be condemned. These regulations separate poultry from other meat for the purpose of describing the method of processing them and the applicable diseases and conditions.

For the most part, these regulations tend to prescribe specific standards rather than using general terms such as "sufficient" or "adequate". This is particularly noted in the sections dealing with lighting, water pressure, and other construction standards.

The Alberta regulations differ from those in other jurisdictions in that they permit **uninspected** game meat to be stored in the same cooler as inspected meat. However, after the recent program review the Subcommittee of the Alberta Meat Advisory Committee has recommended that this practice be discontinued.⁴

The Alberta regulations are also unique in that they detail the diseases and conditions for which animals must be condemned within the context of the regulations. In other jurisdictions, this detail is provided in the policy manuals or in associated standards.

In 1991 Alberta changed their regulations to allow meat inspectors who are not veterinarians to condemn meat without the consent of the operator. In the other jurisdictions a meat inspector who is not a veterinarian can conduct ante and post-mortem inspection,

⁴ Refer to Sources, No. 19

but can only approve meat or "hold" it for further examination. Unless the operator agrees to condemn the animal, a veterinarian would have to be called in. Until 1991, this was the practice in Alberta also.

However, on practical evaluation of this procedure, the Alberta Government decided to grant the authority to condemn animals and meat to inspectors. If the inspector is not certain of the condition, he/she may still order the animal "held" and call in a veterinarian. Discussions with officials from the Meat Hygiene Division revealed that although there were some reservations when this policy was first implemented, it is, in practice, working well.

Poultry have always been condemned by the non-veterinary inspector, usually with the consent of the operator.

In Alberta the qualifications for an inspector who is not a veterinarian is a minimum of grade 11 plus completion of a recognized training program in primary products inspection. These training programs are offered through colleges and consists of 2 to 3 years of on the job training combined with class room studies.

Alberta Agriculture, Food and Rural Development have recently completed a review of their program, and are recommending a number of changes to the way they do business.⁵ Of significance are the recommendations concerning interprovincial trade. All plants wishing to trade interprovincially will be required to be HACCP inspected. The target date for this is the year 2000. In the interim, HACCP training will be provided to those facilities wishing to upgrade to HACCP standards.

3.2 Province of Manitoba

The province of Manitoba does not have meat inspection regulations per se. The Food and Food Handling Establishments Regulations made pursuant to The Public Health Act is the legislative tool in this province.

These regulations forbid the sale of uninspected meat, and require that slaughterhouses be inspected pursuant to the Meat Inspection Act (Canada) or the Canada/Manitoba Meat Inspection Agreement.

There is some provision in these regulations for exempting game meat and permitting the processing of uninspected meat, providing it is done under the conditions prescribed. This is to allow for custom butchering of privately owned animals.

⁵ Refer to Sources, No. 19

The province of Manitoba has entered into an agreement with Agriculture Canada to provide inspection services in provincial plants. Under this agreement, Agriculture Canada applies their standards to the judgement of animal diseases, the disposition of animals, meat products, sanitation, and the humane slaughter of animals. Standards for plant construction, equipment and facilities are established by a joint committee with members from the province of Manitoba and Agriculture Canada.

General guidelines for the construction and operation of abattoirs under the Canada/Manitoba Meat Inspection Agreement are provided in the document titled "Federal-Provincial Standards for Plants Engaged in Slaughter and Primary Processing of Meat Animals"

The standards in this document are similar in content to the regulations in other jurisdictions, the main difference being one of format. Because these are guidelines, the wording is more general than what is found in regulations. Requirements which are standard to all food premises, such as those governing sanitation or washroom facilities are still found in statutes such as the Food and Food Handling Establishment Regulations.

These guidelines do not include details for the inspection and disposition of animals as this is provided under the standards utilized by Agriculture Canada.

Because inspection is carried out by Agriculture Canada, the duties of and qualification for inspectors are the same as in that system.

Inspectors who are not veterinarians (Primary Products Inspectors or PPIs) can approve or "hold" animals or meat, but a veterinarian is required for condemnation. PPIs are required to have grade 12 education, and receive their training through an in-house training program.

3.3 Province of Ontario

Meat inspection in Ontario is carried out under the authority of the Ontario Meat Inspection Act and Regulations. Some additional construction and operation standards are found under the Slaughterhouses and Meat Processing Plants Regulations made pursuant to the Health Protection and Promotion Act.

The Ontario Meat Inspection Act provides restrictions on the sale of uninspected meat and on the slaughtering of animals. It describes the requirements for licensing and for appeals, and covers such issues as appointment of inspectors, powers of inspectors, and obtaining search warrants. It authorises the Minister to enter into agreements with other agencies for carrying out functions or services under this Act. It provides the offence

and penalty clause and authorises the Lieutenant Governor in Council to make regulations.

The Meat Inspection Regulations cover the construction and operating standards, licensing requirements, meat inspection, humane slaughter of animals, and exemptions. Although the content is similar to Alberta's regulations, the format and wording is often very different.

The Ontario regulations often refer to other (federal) regulations, and uses wording similar to that in the Meat Inspection Act (Canada).

Details on the conditions and diseases requiring condemnation are not provided in these regulations. They do include a section specifically addressing meat and meat products, and include references to federal standards for their manufacture. Of note is that game meat is not allowed in Ontario plants.

As with Agriculture Canada, only veterinarian inspectors have the authority to condemn meat or animals. Inspectors who are not veterinarians undergo similar training to those in other jurisdictions.

3.4 Province of Newfoundland

Newfoundland regulates their meat inspection under the authority of the Newfoundland Meat Inspection Act. This Act prohibits the slaughter and sale of uninspected meat, provides for the appointment of inspectors, grants inspectors specific authority, allows the Minister to enter into an agreement with another agency for the administration of this Act, and grants the Lieutenant-Governor in Council the power to make regulations.

New regulations, the Meat Inspection Regulations (1994), have been developed under this Act. These regulations are very similar to Alberta's in both format and content, with some adaptations made for the Newfoundland system. In these regulations wild game may be processed in an approved abattoir, and can be stored in the same cooler as inspected meat. As with the old Alberta regulations, unless the operator agrees with the inspector that condemnations is warranted, only veterinarian inspectors have authority to condemn meat.

3.5 Province of British Columbia

As with Manitoba, British Columbia has entered into an agreement with Agriculture Canada for the inspection of meat in provincially registered plants. Provincially, meat inspection is not required, however the mechanisms exist for specific areas to be declared Meat

Inspection Areas by a municipal or regional authority or the Ministry of Health. Within a Meat Inspection Area animals must be slaughtered at a licensed abattoir, and meat sold must be inspected.

Slaughter houses in non meat inspection areas are approved and inspected by the Ministry of Health under the Slaughterhouse Regulations for sanitation and operation practices.

The standards for abattoirs inspected under the Agreement with Agriculture Canada are essentially the same as those employed in Manitoba.

3.6 **Common** Legislative Base

This document, otherwise referred to as the Food Act, is the framework for a generic Act to regulate the health and safety of food products, and to harmonize national standards and grading systems, inspection systems and standards, and the registration of establishments. This act is part of the broader Canadian Food Inspection System (CFIS) initiative to harmonize standards throughout all jurisdictions in Canada, and to which the Northwest Territories is a signatory.

It is designed to streamline inspection services, and to ensure that health and safety standards are based on scientific, risk-based principles.

This Act includes general sections covering food safety and sanitary practices, along with sections regulating: advertising; the use of trade marks; the prescribing of national standards; licensing and registration of establishments; inspection, search, and seizures; offence and punishment; and the making of regulations for carrying out the provisions of the Act.

The Food Act forms the basis for establishing a comprehensive, homogeneous food inspection system. Because of its generic format it is suitable for the development of regulations governing the health and safety of any food product, from eggs to fish to meat inspection.

3.7 Guidelines for Commercial Wildlife Harvesting and Portable Field **Abattoirs**

These guidelines were developed by the Department of Renewable Resources as supporting standards for the wildlife harvesting initiatives promoted by the GNWT. They are guidelines and have no legislative authority, however administrative measures help ensure they are followed.

These guidelines are comprehensive and are based on the Alberta Meat Inspection Regulations with specific adaptation for the circumstances associated with the slaughtering and inspection of wildlife. The guidelines provide standards for the construction and operation of itinerant abattoirs, for the transportation of animals and meat, for humane slaughter, and for inspection. Details of diseases and conditions for the condemnation of animals are provided in the document.

Provisions in this document for condemning animals with certain conditions such as **brucellosis**, tuberculosis, and **neoplasms** are more stringent than is required in Alberta, in order to address the conditions encountered in the harvest of northern game species.

Although special provision is made for the slaughter and processing of selected species such as caribou and muskox under the Meat Inspection Act and Regulations (Canada), this is carried out only on larger scale harvests, or where export is a requirement of marketing. The majority of smaller scale harvests for community and domestic use are carried out following the guidelines.

4.0 NORTHWEST TERRITORIES MEAT INSPECTION REGULATIONS

4.1. Enabling Statute

The Meat Inspection Regulations will be established under the authority of the Public Health Act (NWT). Authority to make such regulations is found under Section 25 of this Act, and is specified as follows:

" 25 On the recommendation of the Minister, the Commissioner may make regulations that the Commissioner considers necessary for the prevention and mitigation of disease and the promotion and preservation of health in the Territories, and in particular, but not so as to restrict the generality of this power to make regulations, may for this purpose make regulations

(c) respecting the location, construction, ventilation, lighting, heating, equipment, water supply, drainage, toilet and ablution facilities, excreta and garbage disposal, protection against rodents and vermin, cleansing, disinfection and disinfestation of, and the sanitary inspection and control of,

(viii) buildings and premises where food is stored, prepared, manufactured, processed, smoked, cooked, canned, packed, bottled, wrapped or otherwise handled,

(ix) premises of any kind where food is sold or consumed,

(xi) slaughter houses, **abattoirs** and other places in which animals are killed or their meat prepared for sale for human consumption,

(l) respecting the sanitary inspection and control of food supplies, including milk and milk products of any kind, for human consumption, and of domesticated or range animals, stables, pens or lines, and testing of animals for tuberculosis, infectious bovine abortion or any disease communicable to human beings;

(m) respecting the medical and sanitary inspection and control of food handlers;

(p) respecting the method of carrying on noxious or offensive trades or businesses and the summary abatement of unsanitary conditions or conditions dangerous to the public health arising from those trades or businesses;

(s) respecting the confinement and disposition of diseased or injured animals and the disposal of dead animals; "

It would appear that this section would authorize the making of regulations governing **abattoirs** and meat inspection, however because of the specific requirements for meat inspection, this will require review by the Department of Justice.

In other jurisdictions, the Meat Inspection Acts authorize the appointment of inspectors and empowers them to enforce the Act and regulations. Under the Public Health Act, the Medical Health Officer or the Health Officer are granted authority for administration and enforcement. In order to ensure that the inspectors have the legal authority to carry out their duties, they may have to be appointed as Health Officers under the Act.

Licensing is not specifically authorized in the Public Health Act, therefore further legal review is suggested to determine whether it may be included in the Meat Inspection Regulations. This would also apply to the designation of a "Manager" for the purposes of administering the regulations.

Under the Public Health Act are the Eating and Drinking Places Regulations. Technically these regulations would apply to an abattoir as a premises where food is handled. Definitions and requirements should be consistent between the two sets of regulations to avoid any possible confusion.

4.2 Territorial Needs

A meat inspection program in the Northwest Territories would function in relative isolation. In other jurisdictions such programs operate within the context of a large infrastructure devoted to agricultural issues, such as Agriculture Canada or provincial departments of agriculture. This infrastructure provides support to the program in the form of up to date information on emerging issues and trends, procedures and policies, professional support and backing, laboratory support services, and clear goals and mandates.

Because this infrastructure does not exist in the NWT, consideration must be given to the type of program developed and the provisions that can be made to meet these-program needs.

Without detailed policy and procedure manuals, it will be useful to have as much detail as possible in the regulations to ensure clarity and avoid misinterpretation. If inspectors are not contracted from other agencies, it may be useful to establish agreements with another agency for laboratory and other support services.

The qualification of meat inspectors will have to be considered if inspection services are provided locally and not contracted from another agency. Whether or not a veterinary inspector will be required to condemn animals will have to be considered. Since non-veterinarian inspectors can approve animals and meat for consumption, it would seem that a provision requiring a veterinarian for condemnation serves more to protect the operator from the unnecessary destruction of animals than to protect the public from consuming diseased meat.

Because of geographical isolation in the Northwest Territories, it has been the practice to have trained technicians carry out functions which would more likely be provided by professional staff in southern regions. A relevant example would be practice of the diagnoses and treatment of patients by nursing staff. Consultation with a Medical Doctor is available by phone when required. In the same manner an inspector could be authorized to carry out all the functions of meat inspection, providing consultation services from a qualified veterinarian are available by phone or in person as and when required.

The sale of uninspected wild game will likely continue in the Northwest Territories for some time. The Meat Inspection Regulations are not meant to prohibit this activity. Future regulations will provide a mechanism by which game meat can be Territorially inspected.

It is anticipated that Alberta will be a significant trading partner with the Northwest Territories. As well, an agreement with

Alberta agencies for meat inspection or support services is highly possible. For these reasons it would be useful to have regulations which are consistent with those used in Alberta.

4.3 Regulation Frame Work

A basic frame work for the Meat Inspection Regulations has been developed with consideration to all the issues previously discussed in this report. The frame work utilizes the Alberta Meat Inspection Regulations as a foundation. Modifications were made to suit the specific needs of the Northwest Territories, particularly those concerning wild game, the authority of Health Officers and inspectors, and the appointment of a Manager for over all program coordination. When found to be more comprehensive, or clearer, sections from the Ontario Meat Inspection Act and Regulations were substituted.

Manitoba's standards were referred to to ensure consistency, as were Newfoundland's and the Federal Meat Inspection Regulations.

The format includes detailed standards for the administration, construction, and operation of the plant. However, there are two approaches which may be taken for meat inspection services. As this will change the content of the regulations to some degree, two options for a frame work have been included. They are briefly described below, and included as appendices.

Option 1

This option assumes that meat inspectors will be appointed under the Public Health Act and the program is delivered using standards prescribed in the Northwest Territories Meat Inspection Regulations. It allows for the hiring and training of local individuals and the utilization of services from local veterinarians.

Option 2

This option is developed on the basis that inspection services are contracted from another agency, Agriculture Canada being used for illustration purposes. Construction and operating standards will still be prescribed in the Northwest Territories Meat Inspection Regulations, however the condemnation and disposition of meat will be done utilizing the policy and procedure of the agency contracted.

5.0 sUMMARY AND CONCLUSIONS

In order to meet the urgent need for meat inspection regulations, and to have in place a meat inspection program which is comparable to other provincial programs, a traditional format based on existing statutes is used to satisfy these short term needs.

The province of Alberta is likely to be both a major trading partner as well as the jurisdiction which provides some of the program support services. The guidelines developed by the Department of Renewable Resources for the harvest of wild game were modeled after the Alberta Meat Inspection Regulations. To ensure consistency with both jurisdictions, the same format has been utilized for the frame work for the Northwest Territories Meat Inspection Regulations.

There are some questions concerning the legality of appointing inspectors, designating managers, issuing licences, and entering into agreements with other agencies under the authority of these regulations. These issues will require review by the Department of Justice.

Two options have been provided for regulations: one with in house inspectors and one with inspection services contracted from other agencies. The first option is preferred as it allows for more Territorial control of the program, and for the employment of Territorial residents.

In the near future, there will be a number of changes taking place nationally in the meat inspection industry, both in operational standards and in inspection procedures. Because interprovincial trade is conditional to these changes, the NWT Meat Inspection Program must be developed in the context of anticipated changes.

6.0 **RECOMMENDATIONS**

1. Seek a legal opinion from the Department of Justice to determine if the Public Health Act provides sufficient authority for the development of Meat Inspection Regulations under the framework described in Option 1.
2. Subject to the determination from Department of Justice, proceed with drafting Meat Inspection Regulations using the framework described in Option 1 or Option 2 as appropriate.
3. Establish a system for program support with an appropriate agricultural agency such as the Alberta Meat Hygiene Division.
4. Review and consider the implementation of a HACCP based operating/inspection program in keeping with industry trends and in preparation for interprovincial trade agreements.

SOURCES

1. AGRICULTURE CANADA/MANITOBA MEAT INSPECTION AGREEMENT, 1984
2. ANIMAL DISEASE AND PROTECTION ACT (CANADA), 1980
3. CODE OF PRACTICE - GENERAL PRINCIPLES OF FOOD HYGIENE FOR USE BY THE FOOD INDUSTRY IN CANADA, Health Canada, 1983
4. COMMON LEGISLATIVE EASE (FOOD ACT), undated.
5. FEDERAL-PROVINCIAL (DOMESTIC) STANDARDS FOR PLANTS ENGAGED IN SLAUGHTER AND PRIMARY PROCESSING OF MEAT ANIMALS, Manitoba, 1979
6. GUIDELINES FOR COMMERCIAL WILDLIFE HARVESTING AND PORTABLE FIELD ABATTOIRS (DRAFT), Renewable Resources, GNWT, January 1995.
7. MANITOBA FOOD HANDLING ESTABLISHMENT REGULATIONS, 1988.
8. MEAT INSPECTION ACT AND REGULATIONS (ALBERTA), 1994
9. MEAT INSPECTION ACT AND REGULATIONS (CANADA), 1990
10. MEAT INSPECTION ACT AND REGULATIONS (ONTARIO), 1992
11. MEAT INSPECTION ACT AND REGULATIONS (NEWFOUNDLAND), 1994
12. NORTHERN FOODS PROMOTION STRATEGY, A DISCUSSION PAPER, Economic Development & Tourism, GNWT, January, 1995
14. ONTARIO SLAUGHTERHOUSES AND MEAT PROCESSING PLANTS REGULATIONS, 1984.
13. OPTIONS TO PERMIT INTERPROVINCIAL TRADE BETWEEN PROVINCIALY REGISTERED MEAT SLAUGHTER AND PROCESSING ESTABLISHMENTS, Report of the Federal-Provincial Meat Inspection Committee, January, 1995.
15. PLANT CONSTRUCTION, EQUIPMENT AND OPERATION STANDARDS FOR ABATTOIRS, British Columbia, July 1989.
16. PUBLICHEALTHACT (NWT), 1987.
17. SERVICE EVALUATION AND FUTURE NEEDS ASSESSMENT OF PROVINCIAL MEAT INSPECTION SERVICES, Serecon Management Consulting Inc, Alberta, November, 1994
18. SLAUGHTER HOUSE REGULATIONS (BRITISH COLUMBIA), 1984.

19. WORKING DOCUMENT OF RECOMMENDED CHANGES TO THE ALBERTA PROVINCIAL MEAT HYGIENE PROGRAM, The Subcommittee of the Meat Advisory Committee, March 1995

APPENDIX I

REGULATION **FRAME** WORK - OPTION 1

REGULATION FRAME WORK
Option 1

MEAT INSPECTION REGULATIONS

made under the
PUBLIC HEALTH ACT

GENERAL

For reference purposes, the source of each proposed section has been indicated as follows:

- Ontario Meat Inspection Regulations - (ONT-MIR)
- Alberta Meat Inspection Act - (ALTA-MIA)
- Alberta Meat Inspection Regulations - (ALTA-MIR)
- Other statute modified for use in the NWT - (XXX-MIR, NWT)
- Section developed specifically for the NWT - (NWT)

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INTERPRETATION

1. In these regulations,

"abattoir" means premises where animals are slaughtered, and includes any portion of the premises in which meat products are produced, processed, handled, or stored;

"Act" means *The Public Health Act*;

"animal" means an animal the meat of which is intended to be used for human consumption and includes poultry;

"animal food" means a product derived from an animal for use as food for working dogs, pets, or an animal kept in a zoo or raised for fur;

"carcass" means the whole carcass of an animal;

"condemn" means to determine that an animal, meat or meat product is inedible;

"contaminated" means containing or having been treated with,

i) a substance not permitted by, or in amount in excess of limits prescribed under the Food and Drugs Act (Canada),

ii) an ingredient, a food additive or any source of ionizing radiation not permitted by, or in an amount in excess of limits prescribed under the Food and Drugs and (Canada),

iii) dirt, visceral contents, petroleum products or any other physical or chemical agents specified by the inspector;

"dressed carcass" means the edible parts of a carcass, excepting the edible organs;

"edible" means fit for food;

"establishment" means an establishment operating under the *Meat Inspection Regulations* (NWT);

"food" includes any article manufactured, sold or represented for use as food or drink for human beings and any edible ingredient that may be mixed with food;

"Health Officer"ⁱ means a Health Officer appointed under the Act;

"inedible" means unfit for food;

"inspector" means a person appointed by the Minister to provide inspection services as described in these regulations and includes a veterinary inspector;

"Manager"^j means Manager, Environmental Health Division;

"meat" means the flesh of any animal or any product of it intended for human consumption in primary or processed form;

"Minister" means the Minister of Health and Social Services;

"operator" means a person who has responsibility for and control over an abattoir;

"poultry" means chickens, ducks, geese, turkeys and other birds;

"processing"^w means the preparation of meat and meat products for human consumption;

"slaughter" means slaughter for the purpose of processing meat from animals into food for human consumption;

"utensil" means any equipment that comes in contact with animals, meat, or meat products in an abattoir;

"veterinary inspector" means a person registered or licensed as a veterinarian in Canada, and appointed as an inspector under these regulations;

"wildlife" means wildlife as defined in the *Wildlife Act* (NWT);

SALE OF MEAT

2 Except as provided in these regulations, no person shall sell, offer for sale, transport or deliver meat to any person unless

(a) the animal from which the meat was obtained was inspected by an inspector immediately before the time of slaughter;

(b) the slaughter of the animal took place at an abattoir or at an establishment;

(c) there was a post-mortem inspection of the carcass of the animal from which the meat was obtained conducted by an inspector immediately after the slaughter of the animal, and

(d) the meat is judged by an inspector to be healthy and fit for human consumption and the meat is stamped with an inspection legend or is labelled, as provided in these regulations.

(ALTA-MIA)

This section is included to require that all meat sold and distributed in the NWT is slaughtered and inspected under the conditions described in these regulations. There are products and situations for which an exemption may be appropriate, and these are outlined below.

EXCEPTIONS

3 Sections 33, 34, 58 to 67 inclusive, 73 to 81 inclusive and 94 to 123 inclusive, do not apply to poultry. (ALTA-MIR)

4 (1) Subject to subsection (4), the following animals or classes of animals and the meat thereof are exempt from these regulations, namely:

(a) animals that are owned by a person and slaughtered on his own premises for consumption by himself or members of his immediate household; (ALTA-MIR)

(b) animals that a person owns and keeps for at least two months immediately before they are slaughtered and the meat from them that is sold directly to a consumer for the consumer's consumption; (ONT-MIR)

(c) notwithstanding section 35, meat and meat products obtained from wildlife except that

(i) no wildlife may be brought into a plant unless it is clean and in a condition suitable to be used as food;

(ii) and inspector may direct that the carcass of any wildlife be skinned, trimmed or washed before the carcass enters any cooler or processing area of the plant;

(iii) an inspector may direct that the dressed carcass of any wildlife be removed from the plant if he deems that it is contaminated to such an extent that it cannot be adequately cleaned and thus presents a hazard to the sanitation of the plant or the food contained therein;

(iv) no uninspected wildlife or part thereof may be processed in the same room of a plant at the same time as food which has been inspected as provided for in these regulations;

(v) after the processing of wildlife, all equipment and utensils shall be cleaned and disinfected to the satisfaction of the inspector before they may be used for the processing or handling of inspected meat or meat products;

(vi) all hides, offal and meat that is not food shall be dealt with as provided for in section 37;

(vii) the dressed carcass and processed meat of uninspected wildlife shall be stored in a separate cooler or freezer from meat that has been inspected and approved for human consumption.

(viii) meat or meat products from wildlife is not exempt from sections 28,36,39,40, and 41

(ALTA-MIR & NWT)

(2) Subject to the approval of an inspector, the operator of a plant may accept the carcass of an animal slaughtered off the premises.

(ALTA-MIR)

(3) The acceptance, processing and storage of animals accepted under subsection (2) shall be subject to the same provisions applied to wildlife pursuant to subsection (1) , clause (c).

(ALTA-MIR)

(4) Where an animal is not slaughtered and inspected or a part of an animal is not inspected under these regulations or the *Meat Inspection Act (Canada)* or the Guidelines for Commercial Wildlife Harvesting and Portable Field Abattoirs (NWT),

(a) the animal or part shall be stamped "UNINSPECTED", and

(b) the container or package containing the animal or part shall

(i) be marked "UNINSPECTED", and

(ii) set forth

- (A) the owner's name,
- (B) the contents of the container or package, and
- (C) the date the animal or part was received and the date of processing.

(5) Section 34 does not apply to animals to which subsection (2) applies or wildlife to which subsection (1) (c) applies. (ALTA-MIR)

5 These regulations do not apply to a portable field abattoir operating for the purpose of slaughtering and processing wildlife.

(NWT)

Rationale - It is not desirable to restrict certain types of slaughters by subjecting them to the requirements under these regulations. Traditionally, the "farm gate sales" and the individual slaughtering domestic animals for their own use, are frequently exempt from meat inspection. In the NWT the harvesting of caribou, muskox, and other "country food" would also be an

activity which may warrant exemption. This section would exempt these types of meats from the inspection requirements, but still allow them to be processed in an abattoir, providing it is done in a safe manner.

The added requirement of labelling the exempted products as "UNINSPECTED" allows for control both in the abattoir and in the distribution system. This differs slightly from the requirements in Alberta to label the product "UNINSPECTED NOT FOR SALE". The sale of uninspected wildlife meat is practised in the NWT; this label would serve as a consumer advisory only. However, meat that is not wildlife would not be sold as "UNINSPECTED" because it is not exempted from the requirement for inspection if it is to be sold.

Section 5 is added because guidelines referenced are reasonably equivalent to these regulations, but specifically designed to meet the needs of that type of operation.

Section 4 (1) (c) (vii) is modified from the source (ALTA-MIR) to require that uninspected wildlife meat be stored in separate coolers and freezers from inspected meat. Alberta is in the process of reviewing their meat inspection program, and it is likely they will require separate facilities in the near future. Manitoba currently requires separate facilities as does BC. Ontario does not permit uninspected wildlife in their facilities. To harmonize with other jurisdictions, it is recommended that separate facilities be required in the NWT.

Section 4 (1) (c) (viii) is added to ensure that wildlife is still required to be handled and processed in a safe and sanitary manner, even though it may not be inspected meat.

APPROVAL AND LICENSING

6 (1) No person shall start to construct or renovate an abattoir without first obtaining approval for the plans from the district Health Officer.

(NWT)

(2) The plans submitted to the Health Officer for approval shall include a general layout and details of water, sewer, lighting, refrigeration, elevations, construction materials, finishes, and equipment layout, and any other information the Health Officer requires. This does not relieve the proponent from the obligation to acquire such building or other permits as are required by the jurisdiction in which the abattoir is to be constructed.

(NWT and ALTA-MIR)

Rationale - the requirement for the Health Officer to approve building plans is consistent with other regulations under the Health Act. It helps mitigate post construction problems. Such approval is also consistent with the other jurisdictions reviewed.

7 (1) No person shall operate an **abattoir** unless he is the holder of a subsisting **abattoir licence** issued by the Minister under these Regulations.

(2) An application for a **licence** to engage in the business of operating an **abattoir** shall be in Form 2 and shall be completed to the satisfaction of the Manager.

(3) A **licence** to engage in the business of operating an **abattoir** shall

(a) be in Form 1,

(b) continue in force for the year in which it was issued or until suspended or revoked, and

(c) not be transferable.

(ALTA-MIR)

8 A **licence** may be issued to the applicant if the Minister is satisfied that all stipulations of the Act and Regulations have been met and full ante-mortem and post-mortem inspection will be conducted on all animals processed in the **abattoir**.

(ALTA - MIR)

9 The Minister may assign a plant number to those abattoirs which have been granted a licence.

Rationale - The licensing requirement is desirable for a number of reasons: it allows administrative control over the operation; it allows for the issue of an abattoir number required for the approved meat stamp; it provides the information the Department responsible requires in order to forecast staffing needs for inspectors; and it provides a mechanism by which fees may be levied should cost recovery be considered at some point in the future.

FACILITIES AND EQUIPMENT

10 The killing area, cutting area, coolers, offal storage and hide storage areas of an **abattoir** shall be constructed of masonry or metal with the exception of the roof and beams carrying overhead rails which may be bonded laminated wood and properly sealed.

(ALTA-MIR)

Rationale - Masonry or metal construction is required in Alberta, and is considered to have 'proven to be the most acceptable to

date" by Agriculture Canada. "Sound", "durable", or "suitable" are terms used in other statutes: these being rather subjective in nature, the Alberta version is recommended.

11 Every abattoir shall be

(a) located in a place free from conditions that might injuriously affect the sanitary operation of the abattoir;

(b) located at a distance far enough from any source of pollution or any place that harbours insects, rodents or other vermin so that meat or meat products in the abattoir are not likely to be contaminated; (ONT-MIR)

(c) constructed and finished in such a manner that the abattoir is capable of being maintained in a sanitary condition;

(d) fully lighted,

(i) in the case of operational areas, to a level of 500 lux at one metre distance, and

(ii) in the case of inspection stations, to a level of 1000 lux at one metre distance,

and light fixtures must be equipped with explosion proof covers;

(e) adequately ventilated to a minimum of five air changes per hour in the killing and processing areas of the plant or more often if condensation becomes a problem;

(f) adequately heated;

(g) have all outside openings capable of being opened, except loading doors, screened sufficiently to prevent the entry of flies or other insects. (ALTA-MIR, except as otherwise noted)

Rationale - These requirements are fairly consistent in the various statutes reviewed, with only minor differences in wording and presentation. The lighting requirement of 500 and 1000 lux is from Alberta and is higher than other jurisdictions. Recent (1991) amendments to the Alberta Meat Inspection Regulations stipulate these levels of lighting; in an effort to be consistent with that Province, they have been included here.

12 Every abattoir shall be equipped with

- (a) pens for the purpose of holding animals before slaughter which are constructed of a concrete floor and roof capable of providing shade and shelter from precipitation;
- (b) a killing room for the purpose of slaughtering animals;
- (c) a restraining box (ONT-MIR)
- (d) where hides are salted, a hide room for that purpose;
- (e) a head inspection rack;
- (f) a viscera truck or table;
- (g) a hoist;
- (h) a hot water or steam sterilizer capable of maintaining a temperature of not less than 80° Celsius; and
- (i) on the kill floor and in processing areas, a remote operated hot and cold water washing station that has paper towels and operational soap dispensers.

(ALTA-MIR, except where noted)

Rationale - Again, these requirements are consistent in the industry.

13(1) Every abattoir shall be equipped with or have readily available adequate refrigeration facilities, including facilities for the purpose of chilling and storing dressed carcasses immediately after slaughter.

(2) Every refrigerated room in an abattoir shall be equipped with a direct reading thermometer of known accuracy. (ALTA-MIR)

14(1) Every abattoir shall be equipped with a supply of potable hot and cold water that

(a) is adequate for the efficient operation and cleaning of the abattoir, and

(b) when used for cleaning purposes, is delivered at a pressure of at least 3400 kilopascals. (ALTA-MIR)

(2) Suitable racks or reels shall be provided for hoses when not in use. (ALTA-MIR)

(3) Sewage lines from washrooms and bathrooms shall not connect directly to sewage lines from floor drains in the plant but shall

go by separate line to the septic tank or sewage disposal system.

Rationale - Both Sections 13 and 14 are consistent in the industry. (AL TA-MIR)

However, Alberta prescribes water pressure at 3400 kilopascals whereas other jurisdictions use terms such as "adequate" to describe the pressure required. To be consistent with Alberta, and to be less subjective in description, Alberta's standard has been used.

15(1) Floors shall be constructed of smooth, non-skid concrete and adequately sloped and drained in

(a) killing rooms,

(b) rooms in which carcasses or meat are chilled, processed or stored, and

(c) storage rooms for inedible offal, meat that is not food, condemned material, and refuse.

(ALTA-MIR)

(2) All floor drains shall be constructed of 10 cm sewage pipe and sloped 1 part to 48 to the main and shall be capped or trapped in accordance with the building code.

(ALTA-MIR)

(3) Floors in hide rooms shall be smooth and impervious to liquids.

(ALTA-MIR)

(4) All corners in floors and walls in killing rooms, inedible storage rooms, processing rooms and coolers shall be coved smoothly so as to be readily cleanable.

(ALTA-MIR)

(5) If an abattoir is equipped with a catch basin, grease trap or interceptor for the purpose of separating solid matter from effluent, those facilities shall be located in the inedible products area only.

(ONT-MIR)

Rationale - These requirements are consistent throughout the industry. Subsections (1) and (4) have been modified from the original version slightly to require drained floors to be sloped toward the drain, and to require that processing area floors be drained and coved. This is required in the other jurisdictions, but is not clearly spelled out in the Alberta regulations.

16(1) Walls shall be of hard, smooth material that

(a) is impervious to liquids, and

(b) is finished in a light colour.

(ALTA-MIR)

(2) Windows shall be installed flush with the inside wall of the plant or window ledges on the inside of the wall shall be sloped at not less than 45 degrees. (ALTA-MIR)

(3) Ceilings shall be hard, smooth, and impervious to moisture in rooms where

(a) animals are killed,

(b) meat or meat products are stored, handled, or processed, and

(c) inedible offal, meat that is not food, condemned material, hides, and refuse are stored. (based on ONT-MIR)

17(1) Rails, racks and hooks shall be of metal construction, unpainted and maintained in a rust-free condition by application of white mineral oil. (ALTA-MIR)

(2) All equipment shall be of material impervious to water and designed to facilitate adequate cleaning. (ALTA-MIR)

(3) Food-contact surfaces shall be non-toxic, non-absorbent, smooth, free from pitting, crevices and loose scale, unaffected by food and capable of withstanding repeated cleaning. (ONT-MIR)

(4) Working platforms shall be of metal construction and have a non-skid surface. (ALTA-MIR)

18 Containers for the storage of inedible offal, meat that is not food, condemned material, and refuse shall be of suitable metal, plastic or fibreglass construction and covered with insect-proof covers. (ALTA-MIR)

19 There shall be enough rooms in a plant to accommodate the separation of incompatible activities and the rooms shall be designed to ensure that products flow in a single direction, from raw to finished. (ONT-MIR)

Rationale - The above sections are fairly standard in the various statutes reviewed. In general Alberta's regulations were used as a base, except in cases where others were clearer or more complete.

OPERATION AND MAINTENANCE

20 No person shall operate an abattoir except in accordance with the Act and these Regulations. (ALTA-MIR)

21 No person shall have in an **abattoir** anything that is not used in the normal operation of the **abattoir**. (ALTA-MIR)

22 No person shall use the holding pens of an **abattoir** for the purpose of fattening animals. (ALTA-MIR)

23(1) Every **abattoir** shall be kept clean, sanitary and in good repair. (ALTA-MIR)

(2) The floors, walls and ceiling of an **abattoir** shall

(a) be maintained in a clean and sanitary condition, and

(b) at the end of each shift, be cleaned to standards that are acceptable to an inspector. (ALTA-MIR)

(3) Rooms and passageways in an **abattoir** shall be kept free of condensed moisture. (ALTA-MIR)

(4) Rails, racks and hooks shall be

(a) arranged so as to prevent contact of a carcass of meat with a wall or floor,

(b) kept clean, sanitary and in good repair,

(c) Unpainted, and

(d) of a height of not less than 3.3 meters from the floor. (ALTA-MIR)

(5) Tables, benches, cutting surfaces and containers that are to be used for meat that is intended to be food shall

(a) be kept in a clean and sanitary condition, and

(b) be kept in good repair. (ALTA-MIR)

(6) Floors in pens for holding animals shall be maintained in a dry, clean, and sanitary condition. (ALTA-MIR)

(7) The yards of an **abattoir** shall be maintained in a clean condition and free of litter and weeds. (ALTA-MIR)

24 No person shall smoke, chew tobacco or spit in any room in which carcasses or meat are chilled or any of the processing or shipping areas of the plant. ALTA-MIR

25 A rodent and insect control program that is effective to prevent contamination of meat and meat products shall be maintained

in a plant, and dogs, cats and other pets shall be excluded from the abattoir. (ONT-MIR)

26(1) Only germicides, pesticides, detergents, wetting agents or other similar materials that are listed in the *Reference Listing of Materials and Agents* of the Canada Department of Agriculture shall be used. (ALTA-MIR)

(2) The materials referred to in subsection (1) shall be used in accordance with the manufacturer's directions and in a manner that prevents contamination of meat or meat products or any surface with which meat or meat products come into contact. (ONT-MIR)

27(1) Equipment and utensils shall be

(a) cleaned at the end of each shift, and

(b) disinfected before each shift. (ALT-MIR)

(2) Utensils that have been in contact with infected materials shall be immediately cleaned and sterilized by means of boiling water or live steam. (ALT-MIR)

28(1) Meat shall be handled and kept in such a manner and place as to prevent contamination. (ALT-MIR)

(2) Meat shall not come in direct contact with the floors or walls in an abattoir. (ALT-MIR)

(3) Containers of meat intended for food shall not be placed in direct contact with the floor. (ALT-MIR)

29 Inedible offal shall

(a) be removed immediately from any room in which carcasses or meat are chilled,

(b) be placed in containers that are intended for inedible offal, and

(c) be placed in a room designated as the "inedible offal room" (ALT-MIR)

30 Hides shall not be kept in any room in which carcasses or meat are handled, chilled or stored. (ALT-MIR)

31 The carcass of an animal that has been condemned on ante-mortem inspection shall not be taken through or into any room in which carcasses or meat are chilled or stored (ALT-MIR)

32 No person shall take an animal that has died into an abattoir.

33 An animal that dies while being held at an abattoir shall be removed forthwith and disposed of in accordance with section 37. (ALT-MIR)

34 No carcass of an animal or part thereof shall be taken into an abattoir unless (ALTA-MIR/NWT)

(a) the animal was slaughtered; and

(b) the carcass or part has been stamped or labelled in accordance with these regulations or the *Meat Inspection Act* (Canada) and the regulations made thereunder,

except as provided for in Section 4 of this Regulation. (ALT-MIR)

35 Where an abattoir processes wildlife which has been inspected and approved to enter an establishment under the Meat Inspection Regulations (Canada) or the Guidelines for Commercial Harvesting and Portable Field Abattoirs (NWT),

(a) the carcass or part shall be stamped or labelled in accordance with the Meat Inspection Regulations (Canada);

(b) the inspected wildlife shall not be processed in the same room of an abattoir at the same time as uninspected wildlife or domestic animals;

(c) the dressed carcass and processed meat of the inspected wildlife shall be stored in a separate cooler or freezer from uninspected wildlife, and in a manner that will keep it from coming in direct contact with domestic meat that has been inspected. (NWT)

36(1) An operator shall ensure that no meat is transported to or removed from an abattoir unless the meat

(a) is adequately protected against dust, dirt, flies, or other insects;

(b) is handled in such manner as to prevent contamination;

(c) does not come in direct contact with the floor, roof or walls of the vehicle in which it is to be removed, and

(d) is removed in a vehicle that is clean, sanitary and constructed and equipped for the proper care of meat.

(2) An operator shall ensure that no meat is transported to or removed from an abattoir in a vehicle that contains meat that is

not intended for food, inedible offal, condemned material, refuse, unsanitary material or animals. (ALTA-MIR & ONT-MIR)

37(1) Where, pursuant to these regulations,

- (a) an animal is to be condemned and slaughtered, or
- (b) a carcass or a part or organ of the carcass is to be condemned,

an inspector shall direct that the animal, carcass, part or organ and any inedible offal or meat that is not food be disposed of by

- (c) delivering it to a rendering plant that is approved of under the *Meat Inspection Act* (Canada); or
- (d) burying with a covering of at least sixty centimetres of earth in a location acceptable to the authority having jurisdiction; or
- (e) incineration by a method approved in a location acceptable by the authority having jurisdiction; or
- (f) any other method that is approved of by the Manager.

(2) Notwithstanding subsection (1), inedible offal, scraps from inedible offal and meat that is not food may be utilized for animal food if the inspector decides that the carcass from which they come

- (a) is edible, and
- (b) such animal food does not pose a risk to the health of any animal that consumes it.

(3) Where inedible offal, scraps from inedible offal or meat that is not food is utilized for animal food under subsection (2), it must

- (a) be decharacterized with an edible denaturant, and
- (b) be kept in sealed containers that are identified for that purpose and stored in a cooler. (based on ONT-MIR & ALTA-MIR)

Rationale - With the exception of Section 35, the sections under "Operation and Maintenance" are fairly standard in the jurisdictions reviewed. Again, specific clauses were selected on the basis of clarity and comprehensiveness. Some minor modifications have been made to customize sections for the NWT.

Section 37 combines the requirements of Alberta with the requirements of Ontario to help ensure that products sold as animal food to dog mushers and other animal owners are safe.

Section 35 is unique, as it specifically addresses the issue of inspected wildlife. This is relatively new in the industry, and is not addressed in existing statutes. The province of Alberta is currently reviewing their Meat Hygiene Program, and section 35 is consistent with the standards Alberta is moving toward as outlined in the "Working Document of Recommended Changes to the Alberta Provincial Meat Hygiene Program", drafted by the Subcommittee of the Meat Advisory Committee, March 9th, 1995.

PROCESSING

38(1) Blood shall be processed in the inedible products area of an abattoir unless the blood,

- (a) is taken from an animal in a manner that prevents contaminant ion;
- (b) is collected in a receptacle identified with the carcass from which it comes;
- (c) is retained until the carcass of the animal is determined to be edible; and
- (d) is protected against contamination.

(2) Blood shall not be defibrinated by hand in an abattoir.

(3) Blood, and every fraction of blood intended for processing as a meat product shall be refrigerated immediately after collection.

Rationale - This section is included to provide clear standards for the use of blood in processed meat products. It is consistent with what is prescribed in Federal plants and Ontario provincial plants. (ONT-MIR)

39 Meat products shall be produced in accordance with the Code of Practice of the Health Protection Branch of Health and Welfare Canada. (ONT-MIR)

40 An operator shall ensure that meat products conform to the standards prescribed by the *Food and Drug Regulations* (Canada) and the *Meat Inspection Regulations* (Canada) . (ONT-MIR)

Rationale - The reference to these Federal standards is consistent with what is currently practised in the NWT when meat processing facilities are inspected under the "Eating and Drinking Places Regulations". Including these requirements will allow the Health Officer/Inspector to ensure these standards are practised, and will help facilitate the transition toward harmonization of provincial standards.

41 A person who processes meat from an uninspected carcass shall ensure that all packages of meat from the uninspected carcass are identified with a stamp or tape bearing the word **"UNINSPECTED"**.

(ALTA-MIR, NWT)

Rationale - This is consistent with the labelling described in Section 4 (4) .

RECORDS

42(1) Every operator shall make and keep for at least twelve months a record of animals slaughtered at the abattoir.

(2) The record prescribed by subsection (1) shall include

(a) the names and addresses of the persons from whom animals were purchased or acquired;

(b) the dates of the purchase or acquisition of animals;

(c) the number and kind of animals purchased or acquired;

(d) the number of such animals that were slaughtered and the dates of slaughter; and

(e) such other information as the Manager requires.

(3) Every operator shall, when required by the Manager or an inspector, produce for inspection the record prescribed by subsection (1) .

(ALTA-MIR)

Rationale - This is required in all jurisdictions reviewed. It helps to monitor the sources of the animals which are slaughtered and the level of activity in the abattoir.

PERSONNEL

43 An operator shall ensure that no person performs work that brings them in contact with meat in an abattoir unless

(a) he is clean;

(b) he is free from and not a carrier of a disease of infection that may be spread through the medium of food;

(c) he **submits** to such examinations and tests as the Health Officer requires; and

(d) he wears

(i) outer garments that are clean and washable,

(ii) a clean hair restraint, and

(iii) where he has a beard, a clean beard restraint.

44 Persons engaged in the processing or packaging of a meat product shall not be permitted to wear an object or use a substance that might fall into or otherwise contaminate the meat product.

(ALTA-MIA, NWT)

(ONT-MIA)

45(1) Every abattoir shall, for the use of employees, be provided with or have available

(a) washing facilities that are equipped with remote operated hot and cold water and an operational soap dispenser;

(b) clean single use towels in dispensers or other approved hand drying devices;

(c) adequate dressing rooms for all employees to change and store their clothing in clean and sanitary conditions;

(d) adequate running water closet-type toilet facilities; and

(e) a lunch room adjacent to dressing and toilet facilities.

(2) Every toilet room shall be

(a) located so that it does not open directly into any room in which animals are slaughtered, or meat is cooled or stored;

(b) equipped with full-length doors;

(c) adequately ventilated; and

(d) fully lighted.

(3) While the abattoir is in operation, every washroom, dressing room and toilet room shall be adequately heated.

(ALTA-MIR, ONT-MIR)

46 Washing facilities, dressing rooms and toilet rooms shall be kept clean and sanitary.

(ALTA-MIR)

Rationale - The above sections are standard in the industry and consistent with the requirements of the NWT Eating and Drinking Places Regulations.

INSPECTORS

47(1) The Minister may appoint veterinary inspectors and other inspectors as may be required for the administration of these regulations.

(2) An inspector appointed under section 47 shall be appointed as a Health Officer under the Act, and have all the power and authority of a Health Officer for the purposes of these regulations.

(NWT)

Rationale - In other jurisdictions the appointment of inspectors, and the granting of authority and rights to the inspectors, is provided in the applicable Meat Inspection Act. In this case, the regulations are made under the authority of the Public Health Act.

To have legal authority to condemn, issue orders, enter and inspect an abattoir and otherwise carry on their duties, the meat inspectors under these regulations would have to be appointed as Health Officers.

48(1) Every inspector shall carry with him a certificate of his appointment and, on the request of an operator, shall produce the certificate.

(ALTA-MIR)

(2) A Health Officer is, by virtue of office, and inspector under these regulations.

(ONT-MIA, NWT)

Rationale - Section 48(2) is included in some form both in Ontario and Alberta. Because uninspected meat will be processed in abattoirs in the NWT, the Health Officer may be required to condemn contaminated carcasses and issue other directions from time to time. This in no way implies that the Health Officer will function as the meat inspector for the purpose of inspecting and approving meat.

49 Every person shall comply with any direction issued by a Health Officer or an inspector under these regulations.

(ALTA-MIR, NWT)

Rational e - The Health Officer is included in this section since a Health Officer who is not designated as an inspector would still have jurisdiction under the Public Health Act, and may be involved when uninspected animals are being processed.

50 Where any provision of these regulations or any direction of an inspector is not complied with in an abattoir, an inspector

(a) may refuse to provide inspection at the abattoir or to stamp with the inspection legend or label meat at the abattoir; and

(b) shall immediately notify the Manager and furnish him with full particulars of his reasons for refusing to provide inspection at the abattoir or for refusing to stamp with the inspection legend or label meat at the abattoir. (ALTA-MIR, NWT)

51(1) Every abattoir shall provide

(a) adequate accommodation for the use of the inspector;

(b) adequate work space on the floor of the killing room for the inspector during his post-mortem inspection; and

(c) a lockable cupboard for inspectors' equipment.

(2) Where an abattoir requires inspection services for three or more days in a week, the Manager may require the operator to provide the inspector with a furnished office for his exclusive use. (ALTA-MIR)

52 (1) At the request of an inspector and without charge, an operator shall provide the inspector with samples from or of an animal, meat, a meat product or any ingredient or additive to be used in the preparation of a meat product or any other material used or to be used in connection with a meat product. (ONT-MIR)

53(1) An inspector may hold any equipment, utensil or room in an abattoir which, in his opinion, does not comply with these regulations.

(2) Where any equipment, utensil or room is held under subsection (1), the inspector shall attach thereto a yellow tag bearing a serial number and the words "NWT Held" and shall issue such directions as he deems necessary or advisable.

(3) Where the equipment, utensil or room that has been held under subsection (1) has been made to comply with these regulations, the inspector shall remove the tag bearing the words "NWT Held".

(4) Where any equipment, utensil or room is held under subsection (1) no person shall

(a) remove the tag bearing the words "NWT Held", or

(b) use such equipment, utensil or room until the inspector has removed such tag. (ALTA-MIR, NWT)

54 Notwithstanding section 56, inspection services shall be provided during regular Government working hours. (NWT)

55(1) Every operator shall arrange with the inspector assigned to the abattoir for time of slaughter so that the inspector may make arrangements for the ante-mortem inspection of animals, the post-mortem inspection of the carcasses of such animals, and the stamping with the inspection legend or labelling of the meat of such animals during the hours prescribed by section 54.

(2) Every operator shall

(a) make reasonable arrangements to expedite the ante-mortem inspection of animals intended for slaughter; and

(b) conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post-mortem inspection of the carcasses. (ALTA-MIR)

56 An operator shall make special arrangements

(a) with the Manager where inspection service is required at times other than the hours or days prescribed by section 54; or

(b) with an inspector in cases of emergency. (ALTA-MIR, NWT)

57 The Manager may designate the hours of the day and the days of the week during which each abattoir may carry out its slaughtering operation. (ALTA-MIR, NWT)

Rationale - Except for section 47, the above sections under "Inspectors are included in some form in the other jurisdictions. They provide the guidelines under which the government inspector will work at an abattoir, and provide the inspectors authority to issue directions, take samples and hold or detain meat products.

ANTE-MORTEM INSPECTION

58 No animal shall be taken into the killing room of an abattoir unless an inspector has completed an ante-mortem inspection of the animal and has approved the animal for slaughter, except as provided for in section 4.

59 Where these regulations prescribe that an animal be held, and inspector shall

(a) attach a tag bearing a serial number and the words "NWT Held" to the left ear of the animal; and

(b) direct that the animal be removed to and detained in an area apart from other animals.

60 Where these regulations prescribe that an animal be slaughtered as a "held" animal, an inspector shall

(a) direct that the animal be slaughtered in an area apart from other animals, and

(b) make a post-mortem inspection of the carcass of the slaughtered animal.

61 Subject to section 95, where these regulations prescribe that an animal be condemned, an inspector shall

(a) attach a tag bearing a serial number and the words "NWT Condemned" to the right ear of the animal; and

(b) direct that the animal be slaughtered and that the carcass

(i) be removed immediately to the storage room for condemned material;

(ii) be denatured by a method approved by the Manager; and

(iii) be disposed of in the manner prescribed by section 37.

62 Unless otherwise authorized by an inspector, no person shall

(a) place on or remove from an animal a tag bearing the words "NWT Held" or "NWT Condemned"; or

(b) remove an animal that has been held or condemned by an inspector from the area designated by the inspector for the detention of the animal.

63 Where an inspector inspects an animal and finds or suspects that the animal is affected with any disease or condition that may cause condemnation of the carcass or a part thereof on post-mortem

inspection, he shall direct that the animal be slaughtered as a "held" animal.

64(1) Where an inspector inspects an animal that, in his opinion, is likely to respond to treatment, he shall direct that the animal

- (a) be held or continue to be held, as the case may be; or
- (b) be set apart for treatment by a veterinary inspector; or
- (c) be released to the owner.

(2) Where an animal has been set apart for treatment under subsection (1), the veterinary inspector shall release the animal for slaughter at the expiration of the period of treatment, if in his opinion the animal is fit for slaughter and all residues of drugs have disappeared from the animal.

65 Where an inspector finds that an animal is in an advanced state of pregnancy, he shall direct that the animal

- (a) be held or continue to be held, as the case may be; and
- (b) shall not be slaughtered until the expiration of at least ten days after parturition.

66 Where an inspector finds that an animal has an abnormal temperature, he shall direct that the animal

- (a) be treated as prescribed by section 64;
- (b) be slaughtered as a held animal;
- (c) be inspected by a veterinary inspector; or
- (d) be Condemned.

67 Where, in the opinion of an inspector,

- (a) an animal is in a moribund condition, or
- (b) the meat of an animal is, for any reason other than that the animal is in a moribund condition, not fit for food,

the inspector may

- (c) condemn the animal, or
- (d) refer the matter to a veterinary inspector for a decision as to the disposition of the animal.

Rationale - Sections 58 through 67 are copied directly from the October, 1991 amendments to the Meat Inspection Regulations in Alberta. These sections describe the ante-mortem inspection of animals, and give authority for the inspector to detain or condemn animals as required. Alberta differs from other jurisdictions in that inspectors who are not veterinary inspector have the authority to condemn animals or carcasses. This is discussed in detail in Report on Meat Inspection in the Northwest Territories.

HUMANE SLAUGHTER

68 (1) No person, while conduct ing slaughter in an abattoir, shall inflict unnecessary pain or discomfort to any animal, either while it is being prepared for slaughter or while being slaughtered.

(ALTA-MIR)

(2) No animal shall be held in holding pens in an abattoir without being provided with adequate feed, water, and shelter.

(ALTA-MIR)

(3) No goad or electrical prod shall be,

(a) used on an obviously diseased or injured animal;

(b) applied to the anal, genital or facial areas or to the udder of an animal;

(c) applied to any part of area of an animal in a manner or to an extent that causes it avoidable pain or distress.

(ONT-MIR)

69(1) Holding pens for animals awaiting slaughter shall have adequate ventilation, and shall not be overcrowded.

(2) Ramps or inclines used for the movement of animals to slaughter shall be constructed in such a manner as to provide safe ascent or descent and shall be maintained in such a manner as to provide good footing for the animals.

(ALTA-MIR)

70(1) Any equipment or instrument used to restrain, slaughter or render unconscious an animal shall be used by a person who, by reason of his or her competence and physical condition, is able to do so without subjecting the animal to avoidable pain or distress.

(2) No equipment or instrument shall be used to restrain, slaughter or render unconscious any animal if the condition of the equipment or instrument, or the manner in which or the circumstances under which the equipment or instrument is used, might subject the animal to avoidable pain or distress.

(ONT-MIR)

71 An animal shall not be slaughtered unless either

- (a) it is rendered unconscious by a method set out in Section 72
- (i) immediately before slaughter, or
 - (ii) immediately before it is hung for the purpose of slaughter which slaughter shall commence immediately thereafter, or

(ALTA-MIR)

(b) it is adequately restrained, and slaughtered in accordance with religious practice by means of a cut resulting in rapid, simultaneous and complete severance of the jugular veins and carotid arteries, in a manner that causes the animal to lose consciousness immediately.

(ONT-MIR)

72 Animals shall be adequately restrained and shall be rendered unconscious

(a) by delivering a blow to the head by means of a mechanical penetrating or non-penetrating device except that in the case of lambs or young calves the blow to the head may be delivered by manual means, or

(b) by exposure to carbon dioxide gas in such a manner as to produce rapid unconsciousness, or

(c) by the application of an electric current to the head in such a manner as to produce rapid unconsciousness.

(ALTA-MIR)

Rationale - Sections governing the humane slaughter of animals are included in all statutes reviewed, and tend to be similar in nature. The general presentation used in the Alberta Meat Inspection Regulations was used here. However, when the wording from other jurisdictions was found to be superior, it was used instead, as indicated.

POST-MORTEM INSPECTION

73 An inspector shall make a post-mortem inspection of the carcass of an animal immediately after slaughter.

74 Where these regulations prescribe that a carcass or a part or organ thereof be held, an inspector shall

- (a) attach firmly thereto a tag bearing a serial number and the words "NWT Held"; and

(b) direct that the carcass, part or organ be removed to and detained in the area designated by him.

75 Where these regulations prescribe that a carcass or a part or organ thereof be condemned, an inspector shall

(a) attach firmly thereto a tag bearing a serial number and the words "NWT Condemned"; and

(b) direct that the carcass, part or organ be:

- (i) removed immediately to the storage room for condemned material,
- (ii) denatured by a method approved by the Manager, and
- (iii) disposed of in the manner prescribed by section 37.

76 Unless otherwise authorized by an inspector, no person shall

(a) place on or remove from a carcass or a part of organ thereof a tag bearing the words "NWT Held" or "NWT Condemned"; or

(b) remove a carcass or a part or organ thereof that has been held or condemned from the area designated by an inspector for the detention of the carcass, part or organ.

77 (1) Subject to subsection (2), an inspector who is not a veterinary inspector may

(a) if he finds any ground for detaining a carcass or a part or organ thereof for inspection by a veterinary inspector, hold the carcass, notify a veterinary inspector and furnish him with

- (i) a description of the carcass,
- (ii) the reason for which it is held, and
- (iii) the serial number of the tag bearing the words "NWT Held"; or

(b) if he approves a carcass for food, stamp with the inspection legend or label the dressed carcass in the manner prescribed by these regulations.

(2) An inspector who is not a veterinary inspector may, unless the inspector is holding the carcass for inspection by a veterinary inspector, condemn the carcass or any part or organ of the carcass.

78 Where an inspector inspects a carcass and approves the carcass or a part of organ thereof for food, the dressed carcass, part or organ, as the case may be, shall be stamped with the inspection legend or labelled in the manner prescribed by these regulations.

79 Where an inspector inspects a carcass and, in his opinion, the carcass or a part or organ thereof should be held for further inspection, he shall

(a) hold or continue to hold, as the case may be, the carcass, part or organ, and

(b) issue such direction as he deems necessary or advisable.

80(1) Where an inspector inspects a carcass and, in his opinion, the carcass or a part or organ thereof is not fit for food, he shall condemn the carcass, part or organ.

(2) Where a carcass is condemned under subsection (1), the blood thereof shall be condemned.

81 An inspector may at any time reinspect in an abattoir meat that has been stamped with the inspection legend or labelled and the provision of these regulations apply to such reinspection.

82 A carcass shall be chilled immediately after inspection.

83 Except in the case of poultry, the sternum of each carcass shall be split and the abdominal and thoracic viscera removed at the time of slaughter.

84 The head, tongue, tail, thymus gland, viscera, blood and all other parts of a carcass to be used in the preparation of food shall be held in such manner as to preserve their identity with a carcass until the post-mortem inspection of the carcass has been completed.

85 Hair, scurf, hoofs and claws shall be removed from the carcasses of hogs.

86 The spermatic cords shall be removed from a hog carcass and the pizzle shall be removed from every carcass.

87 Hypertrophied skin shall be removed from swine carcasses and condemned.

88 The skin shall be removed from a calf carcass that is infected with

(a) the larvae of the *Hypoderma* sp., or

(b) mange, ringworm, or any other skin disease of a like nature.

89(1) Lactating mammary glands shall be removed without opening the milk ducts or sinuses.

(2) All mammary glands of swine that are lactating or have been active shall be removed and condemned.

90 Hair, scurf, brains, eyes, eardrums, teeth and turbinate and ethmoid bones shall be removed from heads intended for food.

91 Parotid and other salivary glands shall be removed from cheek meat intended for food.

92 The larynx, epiglottis and tonsils shall be removed from tongues intended for food.

93 Hearts shall be opened or inverted and washed before they are placed in refrigeration facilities or removed from a plant.

Rationale - Sections 73 to 93, under 'Post-Mortem Inspection' are taken from the Alberta Meat Inspection Regulations, and are in general, consistent in the industry. They detail the post-mortem inspection criteria, and provide standards for dressing the carcass. As with the ante-mortem inspection, this differs notably from most jurisdictions in that the inspector who is not a veterinarian may condemn the carcass.

DISEASES AND CONDITIONS

Rationale - except as otherwise noted, the sections under diseases and conditions are extracted from the Alberta Meat Inspection Regulations, and are included to provide detailed standards for meat quality and safety, and criteria for condemnation.

94 Where any disease or condition is not dealt with under these regulations a veterinary inspector shall deal with the disease or condition as he deems necessary or advisable.

95(1) Where on inspection an inspector suspects that an animal or carcass is affected with anthrax, brucellosis, tuberculosis, hog cholera, mange, vesicular exanthema of swine, sheep scab, rabies, scrapie or such other contagious or infectious disease as may be designated under the *Health of Animals Act* (Canada), he shall

(a) hold the animal or carcass, as the case may be;

(b) direct that the animal or carcass be removed to and detained in an area apart from other animals or carcasses; and

(c) notify immediately the Manager and the closest veterinarian appointed under the *Health of Animals Act* (Canada) .

Notation - *Brucellosis* and *tuberculosis* are included in the above list, unlike the original clause use in the Alberta Regulations. It is included here to be consistent with the Guidelines for Commercial Wildlife Harvesting and Portable Field Abattoirs.

Rationale - Section 95 is included as it is a requirement under the *Health of Animals Act (Canada)* to give notice to the nearest veterinary inspector of any reportable disease as defined in that Act.

96 An animal or carcass affected with any of the following diseases or conditions shall be condemned:

- | | |
|---------------------------|----------------------------|
| 1 Anaplasmosis | 8 Rabies |
| 2 Anthrax | 9 Septicemia |
| 3 Clostridial diseases | 10 Tetanus |
| 4 Icterus with haematuria | 11 Toxemia |
| 5 Hog Cholera | 12 Uremia |
| 6 Malignant catarrh | 13 Vesicular exanthema |
| 7 Piroplasmosis | 14 Viral Encephalomyelitis |
| 15 Tuberculosis | 16 Brucellosis |

EMACIATION, IMMATURE, PARTURITION

97 The carcass of an animal that is emaciated, immature or in a post-parturient state shall be condemned if

- (a) the emaciation is
 - (i) distinct from mere leanness;
 - (ii) pathological and caused by primary or secondary starvation; and
 - (iii) characterized by
 - (A) atrophy and flabby conditions of the musculature,
 - (B) the loss of intermuscular and internal fat resulting in the replacement thereof by a yellow jelly-like substance, or
 - (C) diminution of the size of the organs;
- (b) the meat
 - (i) has the appearance of being water-soaked;
 - (ii) is loose, flabby, tears easily, and can be perforated with the finger;
 - (iii) is greyish red in colour;

(iv) lacks as a whole good muscular development, especially on the upper shank of the leg where edema is present between the muscles; or

(v) has tissue which later develops as the fat capsules of the kidneys which is edematous, dull yellow or greyish red, tough and intermixed with islands of fat, or

(c) the animal has given birth to young within the ten days immediately preceding slaughter.

ABNORMAL ODOURS

98(1) If a carcass is affected with a pronounced abnormal dietary or metabolic odour, the carcass may be condemned or may be declared to be ineligible for sale at the discretion of an inspector and shall be marked as condemned or ineligible for sale, as the case may be.

(2) Where a carcass is affected with pronounced medicinal, urine or sexual odour the carcass shall be condemned.

(3) A carcass that is mildly affected by an odour referred to in subsection (1) or (2) shall be chilled and then re-examined to determine whether it should be passed, held for further testing or condemned.

ABRASIONS, BRUISES, ABSCESSES, SUPPURATING SORES AND ADHESIONS

99(1) Where a carcass is badly bruised or extensively affected with abrasions, suppurating sores or visceral adhesions, the carcass shall be condemned.

(2) , Where there are, without lymph gland involvement, slight, well-limited abrasions, bruises, abscesses, suppurating sores or adhesions on any part of a carcass, other than the head, tongue and internal organs, the affected tissue shall be removed and condemned.

100(1) Where lesions resulting from actinomycosis or actinobacillosis are generalized, the carcass shall be condemned.

(2) Where the lesions mentioned in subsection (1) are uncomplicated and localized, the affected parts of a carcass shall be removed and condemned.

(3) Where the head is affected by lesions mentioned in subsection (1), the head, including the tongue, shall be condemned.

(4) Where the lesions mentioned in subsection (1) are slight and confined to the tongue, the tongue and corresponding lymph glands shall be removed and condemned.

ANEMIA

101 Where anemia is present in conjunction with another disease or condition for which no provision is made under these regulations a veterinary inspector shall issue such directions with respect to the disposal of the carcass as he deems necessary or advisable.

ARTHRITIS

102(1) Where a carcass is affected with arthritis and the condition is

- (a) generalized and associated with systemic change; or
- (b) characterized by the presence of periarticular abscesses and manifesting suppurative lesions in more than one joint,

the carcass shall be condemned.

(2) Where arthritis is localized and not associated with systemic change, the affected joint and corresponding lymph glands shall be removed in such manner as to avoid contamination of the remainder of the carcass and shall be condemned.

BRUCELLOSIS

103(1) Where the lesions resulting from brucellosis are generalized, the carcass shall be condemned.

CASEOUS LYMPHADENITIS

104(1) Where caseous lymphadenitis

- (a) is associated with emaciation or secondary change; or
- (b) is extensive, not confined to the seat of primary infection, and more than one body gland is affected,

the carcass shall be condemned.

(2) Where caseous lymphadenitis is confined to one body gland, the quarter of the carcass in which such gland is located shall be removed and condemned.

EDEMA

105(1) Where edema is generalized, the carcass shall be condemned.

(2) Where edema is slight and confined to the seat of origin, the affected tissues shall be removed and condemned and the remainder of the carcass, on reinspection after chilling for twelve hours, may be approved.

INFLAMMATION

106(1) Where the lungs, pleura, intestines, peritoneum, kidneys, uterus or meninges show active and extensive inflammation, the carcass shall be condemned.

(2) Where chronic inflammation is characterized by fibrous tissue adhesions only, the affected part or organ shall be removed and condemned.

(3) In cases other than those mentioned in subsections(1) and(2) a veterinary inspector shall issue such directions with respect to the disposal of the carcass or any part thereof as he deems necessary or advisable.

MASTITIS

107(1) Where an udder is affected with mastitis and there is evidence of systemic change, the carcass shall be condemned.

(2) Where there is no evidence of systemic change, an udder affected with mastitis shall be removed and condemned.

NEOPLASM

108(1) Where any part of organ of a carcass is affected with a malignant tumour that

- (a) is extensive;
- (b) affects the muscles, skeleton or body lymph glands; or
- (c) is accompanied by evidence of metastasis,

the carcass shall be condemned.

(2) Where any part or organ of a carcass is affected with a malignant tumour, and

- (a) such tumour is primary;
- (b) There is no evidence of metastasis or interference with normal body functions; and
- (c) there is no secondary change,

the affected part or organ shall be removed and condemned.

(3) Where any part or organ of a carcass is affected with a benign tumour and the remainder of the carcass is not affected, the affected part of organ shall be removed and condemned.

OMPHALOPHLEBITIS

109(1) Where any carcass is affected with omphalophlebitis and there is evidence of metastatic involvement, the carcass shall be condemned.

(2) Where there is no evidence of metastatic involvement in a carcass affected with omphalophlebitis, the umbilical region shall be removed and condemned.

PARASITES, TAPEWORM CYSTS AND TRICHINOSIS PARASITES

110(1) Where a carcass shows evidence of infestation with parasites that are not transmissible to man, and the parasites are found to be of such character and distribution that their removal and the removal of the lesions caused by them are impracticable, the carcass shall be condemned.

(2) An affected part or organ shall be removed and condemned where

(a) it shows numerous lesions caused by parasites and the character of the infestation is such that complete removal of the parasites and of the lesions caused by them is difficult to accomplish with certainty; or

(b) the parasite infestation renders the affected part or organ unfit for food.

(3) Where the infestation of a part or organ of a carcass is so localized and of such character that the parasites and the lesions caused by them may be readily removed, the affected area of the part or organ shall be removed and condemned.

TAPEWORM CYSTS

111(1) In this section,

(a) subsections (2), (3), (4) and (5) apply to cysticercosis in cattle;

(b) subsections (6) and (7) apply to cysticercosis in sheep; and

(c) subsection (8) applies to cysticercosis in swine.

(2) Where the infestation is excessive or the meat is watery or discolored, the carcass shall be condemned.

(3) For the purpose of subsection (2), the infestation is deemed to be excessive where incisions in various parts of the musculature expose on most of the cut surface two or more cysts within an area having a diameter of approximately 10 cm.

(4) Where the infestation is limited to one dead and calcified cyst, the carcass shall be approved after removal and condemnation of the cyst.

(5) Where the infestation is slight or moderate, as determined by a careful examination of the heart, muscles of mastication, diaphragm and its pillars, tongue and other parts of the carcass that are visible after dressing,

(a) the cysts and surrounding tissues shall be removed and condemned; and

(b) the carcass shall be,

(i) held continuously in cold storage at a temperature not exceeding -10°C for a period of not less than 20 days, or

(ii) treated by any other method prescribed by the Manager,

before the carcass may be approved.

(6) Where the infestation is of such character and distribution that the complete removal of the cysts cannot be accomplished with certainty, the carcass shall be condemned.

(7) Where the infestation is slight and all cysts can be removed, such cysts and surrounding tissues shall be removed and condemned and the carcass may be approved.

(8) A carcass affected with cysticercus cellulose shall be condemned.

TRICHINOSIS

112(1) Where an inspector has reason to believe that swine may be affected with trichinosis, he shall

(a) direct that the animals be slaughtered as held animals;

(b) submit such specimens as are necessary for the purpose of an analysis to a laboratory designated by the Manager;

(c) hold the carcasses of the animals; and

(d) issue such directions as he deems necessary or advisable.

(2) Where a positive analysis has been made the inspector shall notify immediately the Manager and the closest veterinarian appointed under the *Health of Animals Act* (Canada) .

(3) Where an analysis under subsection (1), clause (b) shows that trichinae are present, the carcass shall be condemned.

PNEUMONIA

113(1) Where the lesions resulting from pneumonia are associated with systemic change, the carcass shall be condemned.

(2) Where the lesions mentioned in subsection (1) are localized, the affected part or organ of the carcass shall be removed and condemned.

PIGMENTATION

114(1) Any liver that is affected extensively with carotenosis shall be removed and condemned.

(2) Where

(a) a carcass or part or organ thereof is affected with melanosis, porphyrid or ochronosis; and

(b) such forms of pigmentation cannot be completely removed,

the affected carcass shall be condemned or the affected part or organ shall be removed and condemned, as the case may be.

(3) Where xanthomatosis results in the extensive discoloration of the musculature, the carcass shall be condemned.

(4) Where xanthomatosis is confined to any part or organ of a carcass, the affected part or organ shall be removed and condemned.

(5) Where a carcass shows

(a) any degree of icterus with parenchymatous degeneration of organs; or

(b) an intense yellow or greenish-yellow discoloration,

the carcass shall be condemned.

(6) Where a carcass shows a slight icteric-like discoloration that disappears on chilling, the carcass may be approved.

(7) For the purpose of subsection (6) the examination of the carcass shall be made under natural light.

PYELONEPHRITIS

115(1) Where a carcass is affected with pyelonephritis and the condition is bilateral or associated with emaciation, the carcass shall be condemned.

(2) Where a carcass is affected with pyelonephritis and the condition is not bilateral or not associated with emaciation, the kidneys and corresponding lymph glands shall be removed and condemned.

SALMONELLOSIS

116(1) Where, on ante-mortem inspection, a veterinary inspector suspects that an animal is infected with salmonellosis, he shall

- (a) direct that such animal be slaughtered as a held animal;
- (b) submit such specimens as are necessary for the purpose of analysis to a laboratory designated by the Manager;
- (c) hold the carcass of such animal; and
- (d) issue such directions as he deems necessary or advisable.

(2) Where an analysis under subsection (1) shows that the disease is generalized, the carcass shall be condemned and, where the analysis shows that the disease is localized, the affected part of organ shall be removed and condemned.

SKIN DISEASES

117(1) Where a carcass is affected with mange, scab, ringworm or any other skin disease of a like nature in advanced stages and shows emaciation, cachexia or extensive inflammation of the flesh, the carcass shall be condemned.

(2) Where any disease mentioned in subsection(1) is slight, the affected parts of the carcass shall be removed and condemned.

SWINE ERYSIPELAS

118(1) Where

(a) swine erysipelas is acute, generalized, or accompanied by valvular endocarditis; or

(b) a hog carcass is affected extensively with the diamond-skin form of erysipelas,

the carcass shall be condemned.

(2) Where the lesions resulting from swine erysipelas are localized or not associated with systemic change, the affected parts of the carcass shall be removed and condemned.

TELANGIECTASIS

119 Livers affected with telangiectasis shall

(a) be Condemned; or

(b) denatured and disposed of for the purpose of animal food as described in Section 37.

TRAUMATIC PERICARDITIS

120(1) Where

(a) traumatic pericarditis is acute or associated with systemic change; or

(b) the lesions resulting from traumatic pericarditis are diffuse, with or without pus,

the carcass shall be condemned.

(2) Where the lesions resulting from traumatic pericarditis are

(a) localized; and

(b) encapsulated, if purulent,

the affected part or organ shall be removed and condemned.

TUBERCULOSIS

121(1) Where tuberculosis is extensive or associated with emaciation, the carcass shall be condemned.

(2) Where the lesions resulting from tuberculosis are

(a) collectively small in extent;

(b) either calcified or encapsulated; and

(c) confined to

(i) the head and the corresponding lymph glands,

(ii) the abdominal cavity and the corresponding lymph glands,
or

(iii) the thoracic cavity and the corresponding lymph glands,

the head, the contents of the abdominal cavity or the contents of the thoracic cavity, as the case may be, shall be condemned.

RESIDUES

122(1) Where an inspector has reason to suspect that a carcass intended for human consumption contains or has been contaminated with antibiotics or other chemical agents, the inspector shall

(a) mark the carcass with a "held" tag,

(b) take such samples as he deems necessary to be submitted to a laboratory designated by the Manager.

(2) Upon receipt of the results of the laboratory examination, the inspector shall

(a) condemn the carcass if any antibiotic or other chemical residue is found which may render the meat dangerous for use as food, or

(b) approve the carcass for human consumption if no residue is found.

123 For the purposes of sections 100 and 121, the lesions are deemed to be extensive or generalized where

(a) they are present,

(i) at the usual seats of primary infection and in the parts or organs of the carcass that may be reached by the organisms of tuberculosis, actinomycosis, or actinobacillosis only when they are carried in the systemic circulation, or

(ii) in the digestive or respiratory tracts, including the lymph glands connected therewith, and in any two of the organs composed of the spleen, kidneys, uterus, udder, ovary, testicles, adrenal gland, brain, spinal cord, or the membranes of any of them; or

(b) numerous lesions of tuberculosis, actinomycosis or actinobacillosis are distributed uniformly throughout both lungs.

124 Where these regulations provide that a part of organ of a carcass shall be removed and condemned, the remainder of the carcass may be approved for food if it is otherwise fit for food.

STAMPING AND LABELLING

125(1) The following form of inspection legend shall be used for the stamping and labelling of meat and meat products at an abattoir:

(2) The abattoir number assigned by the Manager, shall be substituted for the numbers 000 in the inspection legend.

126(1) The inspection legend shall not be applied to meat or a meat product unless the meat or meat product has been approved as food under these regulations. (ONT-MIR)

(2) The inspection legend may only be applied by an inspector or a person authorized by an inspector to apply it.

(3) The inspection legend may only be applied at an abattoir.

(ONT-MIR)

127 (1) Every dressed carcass or a part or organ thereof that has been approved for food shall be stamped or labelled with the inspection legend. (ALTA-MIR, ONT-MIR)

(2) If it is impracticable to stamp the carcass or part, the inspection legend shall be applied in one of the following ways:

1. It shall be applied to an attached metal wing or breast tag in the case of poultry.
2. It shall be applied to a printed sealed bag or to a label used in conjunction with a sealed bag.
3. It shall be applied, in the case of a bulk container, to the container or to a label used in conjunction with the container or by using tamper-proof sealing tape.
4. It shall be applied to the immediate container of a prepackaged meat product or to a tag attached to a prepackaged meat product. (ALTA-MIR, ONT-MIR)

128 The inspector shall have custody of and be responsible for all stamps, tags, labels and containers bearing the inspection legend. (ALTA-MIR)

129 If ink is used to mark meat or meat products with the inspection legend, only edible ink shall be used. (ONT-MIR)

130 An operator shall provide the Manager with a sample of every stamp, label, tag, container, bag or package bearing the inspection legend. (ONT-MIR)

131(1) No person shall apply to meat or to a container of meat any stamp, tag or label that is similar to the inspection legend prescribed by these Regulations or any tag or label approved by the Manager.

(2) Letters or figures on any brand, stamp or device used by an operator shall be of such style and type as to make a clear and legible impression. (ALTA-MIR)

Rationale - The above sections dealing with stamping and labelling are consistent in the industry. They provide for the use, and control the misuse of the meat inspection labels. For the purposes of these regulations, the Ontario and Alberta sections have been combined, in an effort to develop a clear, streamlined presentation.

POULTRY

Rationale - The following division dealing with the specific area of poultry has been taken directly from the Alberta Meat Inspection Regulations. Poultry will be slaughtered in the NWT, requiring specific equipment and facilities. Although the standards are fairly consistent in the jurisdictions reviewed, the Alberta regulations were found to have the clearest, most easily followed format for differentiating the handling requirements for poultry from those for other animals.

The chilling temperatures have been modified slightly from the Alberta regulations so that they are consistent with the temperature requirements currently being enforced in the NWT.

132 (1) Every abattoir in which poultry is slaughtered shall have adequate facilities for

- (a) receiving and holding live poultry;
- (b) slaughtering poultry and scalding carcasses;
- (c) plucking carcasses;
- (d) eviscerating carcasses and chilling dressed carcasses;
- (e) storing inedible offal, meat that is not food, condemned material and refuse;
- (f) storing dressed carcasses; and
- (g) cleaning and disinfecting live poultry containers.

(2) The facilities mentioned in subsection (1) shall be in proper sequence for the slaughtering and eviscerating operations.

133 Every abattoir in which poultry is slaughtered shall be equipped with

- (a) scalding equipment of suitable metal construction, either tank or spray design with
 - (i) overflow outlets of sufficient size to prevent clogging, and
 - (ii) outlets discharging into or close to drains;
- (b) chilling vats or tanks which
 - (i) are of rust-resistant or other suitable material impervious to liquids;

- (ii) are constructed with coved corners;
- (iii) cause the eviscerated carcasses to be lowered to a temperature of 4°C, within one hour; and
- (iv) are equipped with overflow outlets;
- (c) a refrigerated room for the holding of poultry carcasses at a temperature not greater than 4°C;
- (d) water spray washing equipment with sufficient water pressure to wash carcasses thoroughly;
- (e) containers of metal or other suitable material impervious to liquids and covered with insect-proof covers of the same construction for handling or storing inedible offal, meat that is not food, condemned material and refuse;
- (f) a sterilizer;
- (g) such other equipment as the Manager requires;
- (h) holding batteries of metal or plastic construction with metal dropping pans designed to permit thorough cleaning;
- (i) ice shovels of smooth rust-resistant material;
- (j) conveyors of rust-resistant metal or other suitable material impervious to liquids and designed to permit thorough cleaning;
- (k) overhead conveyors constructed so as to prevent the accumulation of grease, oil and dirt on drop chains and shackles;
 - (1) drop chains and shackles of rust-resistant material impervious to liquids;
- (m) inspection and eviscerating tables of rust-resistant material impervious to liquids and designed to permit thorough cleaning;
- (n) cutting tables which are rust-resistant and free of any crack or crevice.

134 After plucking, evisceration, washing and removal of head and feet, the dressed carcass shall be placed in a chilling vat of ice-water for a period of time not exceeding one hour or until the dressed carcass reaches a temperature of 4°C, whichever occurs first.

135 After cooling in the chilling vat, the dressed carcass shall be removed to the cooler of refrigerated room and be allowed to drip for a period of time until all excess water has drained off.

136 After being allowed to drip, the poultry may be placed in plastic bags and removed to the sharp-freezer for storage, or continue to be held in the cooler awaiting shipment.

137 After inspection has been completed, the inspector may authorize a plant employee to seal the bags with a tag bearing the inspection legend and plant number, or the legend may be printed on the bag and the bags be supervised by the inspector and issued as required.

ANTE-MORTEM INSPECTION OF POULTRY

138 Poultry to which these regulations apply shall

- (a) be separated and kept apart from poultry exempt from these regulations on being taken into the receiving and holding area;
- (b) be slaughtered apart from such exempt poultry; and
- (c) be made available for ante-mortem inspection, evisceration and post-mortem inspection.

139(1) Every bird to which these regulations apply shall be assembled in the receiving and holding area and made available for ante-mortem inspection.

(2) No bird mentioned in subsection (1) shall be taken into the killing area of an abattoir unless an inspector has completed an ante-mortem inspection of the bird and has approved the bird for slaughter.

(3) A bird mentioned in subsection (1) that dies while being held at an abattoir shall be disposed of in the manner prescribed by section 140

140(1) Where an inspector inspects a bird and, in his opinion,

- (a) the bird is in a moribund condition; or
- (b) for any other reason, the meat of the bird is not fit for food

he shall condemn the bird.

(2) A bird that has been condemned under subsection (1) shall be marked as a condemned bird and killed apart from other birds and its carcass shall

(a) be removed immediately to the storage room for condemned material;

(b) be denatured by a method approved by the Manager; and

(c) be disposed of in the manner prescribed by Section 37.

(3) Where an ante-mortem inspection of a bird is made by an inspector who is not a veterinary inspector and, in his opinion

(a) the bird is in a moribund condition; or

(b) for any other reason, the meat of the bird is not fit for food,

he shall mark the bird as a held bird and shall notify a veterinary inspector.

(4) Where a bird is held under subsection (3), the operator may agree to condemnation of the bird and the bird shall be dealt with in the manner prescribed by subsection (2) .

141 Where on ante-mortem inspection of a bird an inspector finds or suspects that it is affected with any disease or condition that may cause condemnation of the carcass or a part or organ thereof on post-mortem inspection, he shall

(a) in the case of an inspector who is not a veterinary inspector, mark the bird as a held bird and shall notify a veterinary inspector; or

(b) with the agreement of the operator, mark the bird as a held bird and hold it apart from other birds for separate slaughter, evisceration, and post-mortem inspection, or

(c) in the case of a veterinary inspector, mark the bird as a held bird and hold it apart from the other birds for separate slaughter, evisceration and post-mortem inspection.

142 Where a bird has been marked as a held or condemned bird, no person, unless otherwise authorized by an inspector, shall

(a) remove the mark from the bird, or

(b) remove the bird from the area designated by the inspector for the detention of the bird.

POST-MORTEM INSPECTION OF POULTRY

143(1) An inspector shall make at the time of evisceration a post-mortem inspection of the carcass of every bird slaughtered at an abattoir.

(2) Every bird shall be eviscerated in the presence of an inspector.

(3) Every carcass shall be opened and eviscerated in such manner as to

- (a) preserve the identity of the viscera, and
- (b) expose the organs and body cavity,

for proper inspection.

(4) Oil sacs may be removed and condemned prior to inspection.

144(1) On post-mortem inspection of the carcass of a bird an inspector shall

(a) in the case of an inspector who is not a veterinary inspector, approve the dressed carcass for food and in the case of a veterinary inspector, approve the carcass or part or organ thereof for food;

(b) mark the carcass as a held carcass for further inspection; or

(c) in the case of a veterinary inspector, mark the carcass or a part or organ thereof as a condemned carcass or organ and direct the disposal thereof in the manner prescribed by section 37.

(2) Where an inspector who is not a veterinary inspector makes a post-mortem inspection of the carcass of a bird and it appears to him that the carcass or a part or organ thereof should be held for further inspection, he shall mark the carcass as a held carcass and shall notify a veterinary inspector.

(3) Where an inspector who is not a veterinary inspector holds a carcass under subsection (2), the operator may agree to the condemnation of the carcass and the carcass shall be dealt with in a manner prescribed by section 140 subsection (2).

145 Where the carcass of a bird or a part or organ thereof has been marked as a held or condemned carcass, part or organ, no person, unless otherwise authorized by an inspector, shall

(a) remove the mark from the carcass, part or organ; or

(b) remove the carcass, part or organ from the area designated by the inspector for the detention of the carcass, part or organ.

DISEASES AND CONDITIONS OF POULTRY

146 Where any disease or condition affecting poultry is not dealt with under these Regulations, a veterinary inspector shall deal with such disease or condition as he deems necessary or advisable.

147 Where on inspection a veterinary inspector suspects that a bird or carcass is affected with avian pneumoencephalitis, fowl pest or fowl typhoid, he shall deal with the bird or carcass in the manner prescribed by section 95 subsection (1) .

148 A bird or carcass affected with any of the following diseases or conditions shall be condemned:

- | | |
|------------------------------|---------------------------|
| 1. Avian Leukosis complex | 6. Paratyphoid septicemia |
| 2. Botulism | 7. Septicemia |
| 3. Erysipelothrix septicemia | 8. Toxemia |
| 4. Listerellosis | 9. Tuberculosis |
| 5. Ornithosis | |

149(1) Subject to subsection (2), a bird or carcass affected with any of the following diseases shall be condemned:

- | | |
|--------------------------------|----------------------------------|
| 1. Avian pneumoencephalitis | 8. Infectious bronchitis |
| 2. Chronic respiratory disease | 9. Infectious coryza |
| 3. Coccidiosis | 10. Infectious laryngotracheitis |
| 4. Enterohepatitis | 11. Mycotic infections |
| 5. Fowl cholera | 12. Pseudotuberculosis |
| 6. Fowl pox | 13. Pullorum disease |
| 7. Fowl typhoid | 14. Trichomoniasis |

(2) Where a carcass shows only localized lesions and no systemic change caused by any of the diseases mentioned in subsection (1), the affected parts or organs shall be removed and condemned.

ABRASIONS, BRUISES, ABSCESSES, AND ADHESIONS

150(1) Where a carcass is badly bruised or extensively affected with abrasions, abscesses or visceral adhesions, the carcass shall be condemned.

(2) Where the abrasions, bruises, abscesses or visceral adhesions are slight and well limited, the affected tissue shall be removed and condemned.

CONTAMINATION

151 Where a carcass or a part of organ thereof is contaminated by oils, paints, poisons, gases or other substances which render the Carcass, part or organ unfit for food, the carcass shall be condemned or the part or organ shall be removed and condemned.

EMACIATION

152 Where the emaciation is such as to render meat unfit for food, the carcass shall be condemned.

PARASITES

153 Except in the case of coccidiosis, enterohepatitis, and trichomoniasis, where a part or edible organ of a carcass shows evidence of infestation with parasites or lesions caused by parasites, the part or organ shall be removed and condemned.

URATE DEPOSITS

154 Where a carcass shows marked deposits of urates in the organs or tissues, the carcass shall be condemned.

155(1) An inspector may at any time reinspect in an abattoir eviscerated poultry to which the inspection legend has been applied and the provisions of these Regulations apply to such reinspection.

(2) Where eviscerated poultry shows on reinspection putrefaction or decomposition, the poultry shall be condemned.

(3) Where eviscerated poultry shows on reinspection post-mortem change that is superficial in nature, the poultry may be approved after any affected part has been removed and condemned.

Form 1

LICENSE FOR THE OPERATION OF AN ABATTOIR

Licence No. _____

Under the *Meat Inspection Regulations*, and subject to the limitations thereof; this licence is issued to

_____ name

_____ (address)

carrying on business as _____ (firm name)

to engage in the business of operating an abattoir _____ (address of plant)

This licence continues in force until it is suspended or revoked in accordance with the Regulations.

Abattoir No. _____ is assigned to this abattoir.

Issued at Yellowknife, this _____ day of _____, 19

Minister of Health and Social Services

FORM 2

MEAT INSPECTION REGULATIONS

APPLICATION FOR LICENCE FOR THE OPERATION OF AN ABATTOIR

To the Manager of Environmental Health
Department of Health and Social Services
Yellowknife, NWT

_____ (address)

applies for a licence to engage in the business of operating an abattoir under the *Meat Inspection Regulations*, and in support of this application the following facts are stated:

1. Name under which business is carried on _____

2. Owner of abattoir _____

(if partnership, list names of all partners)

3. Business address of applicant _____

4. Location of abattoir _____

5. Kind and number of animals slaughtered per week:

Hogs _____ Cattle _____ Poultry _____

Others _____

6. Days of the week on which the slaughtering operation is carried out _____

Attach copy of the approval in writing from the District Health Officer for construction plans.

I undertake to furnish to the Manager details of any changes from the facts stated in this application within ten days from the date on which the changes are made.

Dated at _____ this _____ day of _____, 19 _____.

(signature of applicant)

(title of official signing)

➤ PART 2 ◀

SYSTEMS **FOR** COST RECOVERY
IN
CANADIAN MEAT INSPECTION PROGRAMS

1.0 INTRODUCTION

In an environment of fiscal restraint, government departments across Canada are reviewing methods of maintaining the same level of service while operating with reduced budgets. Systems for program cost recovery are being considered in many program areas where the client values, and is willing to pay for, the services provided.

Thus said, a user fee, or similar method of cost recovery might be worth considering for meat inspection programs. Representatives from meat inspection agencies across Canada were contacted to review their activities in this area.

2.0 FINDINGS

2.1 Agriculture Canada

Currently Agriculture Canada charges fees to the operator of a registered establishment only when inspection services are requested on holidays or outside of regular working hours; i.e. overtime. Two rates apply depending on whether, inspection services are carried out by a veterinary inspector or an inspector who is not a veterinarian; \$46.18/hr and \$28.30/hr respectively.

Authority and fee schedules are provided in sections 126 and 127 of the Meat Inspection Regulations (Canada). Section 128 also provides for the discontinuation of inspection services should an operator not pay for services rendered.

Agriculture Canada is, however, in the process of reviewing their programs and the fees payable for their services. Regulations have been drafted to increase both the rate charged and the number of program areas to which "fee for service" will apply. These regulations are expected to come into force as early as May 1995. The changes proposed will include:

- a fee for importing/exporting meat, at a flat rate;
- a fee for registering product labels, with a different rate for new labels than for modification to existing labels;
- reducing the existing working day from 8 hours to 7.5 hours, over which time overtime rates would apply;
- charging a portion of the costs for regular, non overtime meat inspection services; and

- .charging an annual fee, pro-rated to the nature and size of the operation.

2.2 Newfoundland

The 1994 Meat Inspection Regulations of Newfoundland prescribe an annual licensing fee of \$100 for an abattoir. In addition, section 65 of these regulations allow for the recovery of overtime costs for inspection services, unless otherwise arranged with the program Director.

2.3 Ontario

The province of Ontario charges an operator a licensing fee of \$50.00, as provided for in Section 4 of their Meat Inspection Act.

In addition, section 89 of the Ontario Meat Inspection Regulations prescribe a fee for inspection services of \$30.00/hr for overtime hours on a day other than a statutory holiday, and \$40.00/hr for inspection services on statutory holidays or on an emergency basis.

As with the Meat Inspection Act (Canada) there is provision for the withdrawal of inspection services should fees not be paid.

These fees only recover a small portion of the actual program costs. However, it is felt that these fees provide for significant saving: charging for overtime services reduces the number of extra call outs requested and long delays during slaughter operations.

2.4 Manitoba

The province of Manitoba contracts the services of Agriculture Canada for meat inspection in provincial abattoirs. Agriculture Canada bills the province of Manitoba for these services on a cost recovery bases in accordance with the terms of their agreement.

Currently these costs are absorbed by the province; there is no system in place to recover these costs from the industry.

2.5 Alberta

The Alberta Meat Inspection Act provides authority for the Minister to make regulations prescribing fees for licensing and meat inspection.

In 1994, Alberta Agriculture, Food, and Rural Development initiated an evaluation and needs assessment of the meat inspection services

in Alberta. As part of this evaluation, program cost recovery, and "fee for service" were reviewed.

As a result of this review, the Subcommittee of the Meat Advisory Committee has made the following recommendations concerning cost recovery:¹

1. A flat fee of \$150 will be required for a Meat Operator's License, record inspection and facility inspection. Fees for organoleptic and HACCP based inspections will be \$4/hr to a maximum of 10 hr/day. After 10 hr/day a charge of \$40/hr will be applied for any extra overtime (full cost recovery)

Note: If any of the above inspection services require extra inspection as a result of illegal operations or violation of the Act or Regulations, recovery will be 100%.

2. An annual industry fee will be tiered in conjunction with the size of operation

- 1-3 employees \$50.00
- 4-10 employees \$100.00
- > 10 employees \$150.00

3. Fees will be re-evaluated by the Alberta Meat Advisory Committee for the 1996/97 and 1997/98 time periods, but are not to exceed 30% and 50%, respectively, of the operating costs.

It is interesting to note that, in Alberta, the meat inspection users demonstrated an acceptance to the concept of user fees. They felt that these fees would likely be recouped at the retail/wholesale level and that the increased costs would in turn be passed on to the consumer.²

2.6 British Columbia

British Columbia has a similar meat inspection program to Manitoba, in that they contract inspection services from Agriculture Canada for their provincial abattoirs. Agriculture Canada bills the province of British Columbia accordingly.

Until approximately three years ago, the province recouped 50% of the costs from the operators. This practice was discontinued because it was inconsistent with the cost recovery system for

¹ . Working Document of Recommended Changes to the Alberta Provincial Meat Hygiene Program, Second Draft, March 9, 1995

² . "Service Evaluation and Future Needs Assessment of Provincial Meat Services", Serecon Management Consulting Inc., 1994.

abattoirs under federal jurisdiction, and there for not considered fair to the provincial plants.

The province of British Columbia does have a fee for service system in place for other types of food handling establishments, such as restaraunts, which are pro-rated to the size of the operation.

3.0 DISCUSSION

Of the six jurisdictions reviewed four have, or have had, fees associated with their programs, and one of the four is in the process of expanding their fee schedule. Of the remaining two, one will be starting a cost recovery program in the near future.

Meat inspection programs appear to be quite suitable for cost recovery initiatives. There is existing and historical precedence as well an acceptance of the practice in the industry.

Methods currently used for cost recovery can be grouped into two categories: a licensing fee, and fee for service.

Licensing fees can be payable annually, associated with the renewal of an operating licence. The fee could be applied at a flat rate for each license, or pro-rated to the size of the operation.

Fee for service might be applied to any service provided: plans approval, facility inspection, laboratory analysis, or, as has been the practice, meat inspection.

When considering cost recovery for the meat inspection program in the Northwest Territories, certain issues will have to be examined. The existing legislative authority would have to be reviewed, and if necessary, new legislation drafted. Under the Public Health Act there is no specific clause permitting the Minister to make regulations prescribing fees for service or licenses. Whether or not this is required for the type of meat inspection program developed would require legal review.

The industry is in its infancy in the Northwest Territories. The impact of cost recovery on the industry at this point in its development should be scrutinized. It is likely costs will be passed on to the consumer. How this effects the competitive pricing of the products may be worth considering. As well, the changes planned in both Alberta and the federal systems for cost recovery should be appraised as they relate to pricing and competitiveness in the Northwest Territories.

Consistency in application is also important as it relates to client acceptance. Fee for service should be reviewed for

inspection of domestic products in conjunction with fees for the inspection of meat from wildlife. Licensing and inspection fees should be reviewed in conjunction with such fees for other, similar, food premises, such as a butcher shop.

APPENDIX II

REGULATION FRAME WORK - OPTION 2

REGULATION FRAME WORK
Option 2

MEAT INSPECTION REGULATIONS

made under the
PUBLIC HEALTH ACT

GENERAL

For reference purposes, the source of each proposed section has
been indicated as follows:

- Ontario Meat Inspection Regulations - (ONT-MIR)
Alberta Meat Inspection Act - (ALTA-MIA)
Alberta Meat Inspection Regulations - (ALTA-MIR)
Other statute modified for use in the NWT - (XXX-MIR, NWT)
Section developed specifically for the NWT - (NWT)

CONTENTS

Table with 2 columns: Section Title and Section Number. Includes entries like Interpretation (1), Sale of Meat (2), Exemptions (3-5), Approval and Licensing (6-9), Facilities and Equipment (10-19), Operation and Maintenance (20-37), Processing (38-41), Records (42), Personnel (43-46), Inspectors (47-53), Ante-mortem Inspection (54-55), Humane Slaughter (56-60), Post-mortem Inspection (61-62), Stamping and Labeling (63-69), Poultry (70-78).

INTERPRETATION

1. In these Regulations,

"abattoir" means premises where animals are slaughtered, and
includes any portion of the premises in which meat products are
produced, processed, handled, or stored;

"Act" means *The Public Health Act*;

"animal" means an animal the meat of which is intended to be used for human consumption and includes poultry;

"animal food" means a product derived from an animal for use as food for working dogs, pets, or an animal kept in a zoo or raised for fur;

"carcass" means the whole carcass of an animal;

"condemn" means to determine that an animal, meat or meat product is inedible;

"contaminated" means containing or having been treated with,

i) a substance not permitted by, or in amount in excess of limits prescribed under the Food and Drugs Act (Canada),

ii) an ingredient, a food additive or any source of ionizing radiation not permitted by, or in an amount in excess of limits prescribed under the Food and Drugs Act (Canada),

iii) dirt, visceral contents, petroleum products or any other physical or chemical agents specified by the inspector;

"dressed carcass" means the edible parts of a carcass, excepting the edible organs;

"edible" means fit for food;

"establishment" means an establishment operating under the *Meat Inspection Regulations (NWT)*;

"food" includes any article manufactured, sold or represented for use as food or drink for human beings and any edible ingredient that may be mixed with food;

"Health Officer" means a Health Officer appointed under the Act;

"inedible" means unfit for food;

"inspector" means a person providing inspection services as described in the NWT/Canada Meat Inspection Agreement and includes a veterinary inspector.

"Manager" means Manager, Environmental Health Division;

"meat" means the flesh of any animal or any product of it intended for human consumption in primary or processed form;

"Minister" means the Minister of Health and Social Services;

"operator" means a person who has responsibility for and control over an abattoir;

"poultry" means chickens, ducks, geese, turkeys and other birds;

"processing" means the preparation of meat and meat products for human consumption;

"slaughter" means slaughter for the purpose of processing meat from animals into food for human consumption;

"utensil" means any equipment that comes in contact with animals, meat, or meat products in an abattoir;

"veterinary inspector" means a person registered or licensed as a veterinarian in Canada, and is providing inspection services as outlined in the NWT/Canada Meat Inspection Agreement.

"wildlife" means wildlife as defined in the *Wildlife Act* (NWT);

SALE OF MEAT

2 Except as provided in these regulations, no person shall sell, offer for sale, transport or deliver meat to any person unless

- (a) the animal from which the meat was obtained was inspected by an inspector immediately before the time of slaughter;
- (b) the slaughter of the animal took place at an abattoir or at an establishment;
- (c) there was a post-mortem inspection of the carcass of the animal from which the meat was obtained conducted by an inspector immediately after the slaughter of the animal, and
- (d) the meat is judged by an inspector to be healthy and fit for human consumption and the meat is stamped with an inspection legend or is labelled, as provided in these regulations.

(ALTA-MIA)

This section is included to require that all meat sold and distributed in the NWT is slaughtered and inspected under the

conditions described in these regulations. There are products and situations for which an exemption may be appropriate, and these are outlined below.

EXCEPTIONS

3 Sections 33, 34, 54, 55, 61, and 62, do not apply to poultry.

(ALTA-MIR)

4 (1) Subject to subsection (4), the following animals or classes of animals and the meat thereof are exempt from these regulations, namely:

(a) animals that are owned by a person and slaughtered on his own premises for consumption by himself or members of his immediate household;

(ALTA-MIR)

(b) animals that a person owns and keeps for at least two months immediately before they are slaughtered and the meat from them that is sold directly to a consumer for the consumer's consumption;

(ON-MIR)

(c) notwithstanding section 35, meat and meat products obtained from wildlife except that

(i) no wildlife maybe brought into a plant unless it is clean and in a condition suitable to be used as food;

(ii) and inspector may direct that the carcass of any wildlife be skinned, trimmed or washed before the carcass enters any cooler or processing area of the plant;

(iii) an inspector may direct that the dressed carcass of any wildlife be removed from the plant if he deems that it is contaminated to such an extent that it cannot be adequately cleaned and thus presents a hazard to the sanitation of the plant or the food contained therein;

(iv) no uninspected wildlife or part thereof may be processed in the same room of a plant at the same time as food which has been inspected as provided for in these regulations;

(v) after the processing of wildlife, all equipment and utensils shall be cleaned and disinfected to the satisfaction of the inspector before they may be used for the processing or handling of inspected meat or meat products;

(vi) all hides, offal and meat that is not food shall be

dealt with as provided for in section 37;

(vii) the dressed carcass and processed meat of uninspected wildlife shall be stored in a separate cooler or freezer from meat that has been inspected and approved for human consumption.

(viii) meat or meat products from wildlife is not exempt from sections 28,36,39,40, and 41

(ALTA-MIR & NWT)

(2) Subject to the approval of an inspector, the operator of a plant may accept the carcass of an animal slaughtered off the premises.

(ALTA-MIR)

(3) The acceptance, processing and storage of animals accepted under subsection (2) shall be subject to the same provisions applied to wildlife pursuant to subsection (1), clause (d).

(ALTA-MIR)

(4) Where an animal is not slaughtered and inspected or a part of an animal is not inspected under these regulations or the *Meat Inspection Act (Canada)* or the Guidelines for Commercial Wildlife Harvesting and Portable Field Abattoirs (NWT),

(a) the animal or part shall be stamped "UNINSPECTED", and

(b) the container or package containing the animal or part shall

(i) be marked "UNINSPECTED", and

(ii) set forth

(A) the owner's name,

(B) the contents of the container or package, and

(C) the date the animal or part was received and the date of processing.

(5) Section 34 does not apply to animals to which subsection (2) applies or wildlife to which subsection (1) (c) applies. (ALTA-MIR)

5 These regulations do not apply to a portable field abattoir operating for the purpose of slaughtering wildlife.

(NWT)

Rationale - It is not desirable to restrict certain types of slaughters by subjecting them to the requirements under these regulations. Traditionally, the 'farm gate sales' and the individual slaughtering domestic animals for their own use, are frequently exempt from meat inspection. In the NWT the harvesting of caribou, muskox, and other 'country food' would also be an

activity which may warrant exemption. This section would exempt these types of meats from the inspection requirements, but still allow them to be processed in an abattoir, providing it is done in a safe manner.

The added requirement of labelling the exempted products as "UNINSPECTED" allows for control both in the abattoir and in the distribution system. This differs slightly from the requirements in Alberta to label the product "UNINSPECTED NOT FOR SALE". The sale of uninspected wildlife is practiced in the NWT; this label would serve as a consumer advisory only. However, meat that is not from wildlife would not be sold as "UNINSPECTED" because it is not exempted from the requirement for inspection if it is to be sold.

Section 5 is added because guidelines referenced are reasonably equivalent to these regulations, but specifically designed to meet the needs of that type of operation.

Section 4 (1) (c) (vii) is modified from the source (ALTA-MIR) to require that uninspected meat from wildlife be stored in separate coolers and freezers from inspected meat. Alberta is in the process of reviewing their meat inspection program, and it is likely they will require separate facilities in the near future. Manitoba currently requires separate facilities as does BC. Ontario does not permit uninspected meat from wildlife in their facilities. To harmonize with other jurisdictions, it is recommended that separate facilities be required in the NWT.

Section 4 (1) (c) (viii) is added to ensure that wildlife is still required to be handled and processed in a safe and sanitary manner, even though it may not be inspected meat.

APPROVAL AND LICENSING

6 (1) No person shall start to construct or renovate an abattoir without first obtaining approval for the plans from the district Health Officer. (NWT)

(2) The plans submitted to the Health Officer for approval shall include a general layout and details of water, sewer, lighting, refrigeration, elevations, construction materials, finishes, and equipment layout, and any other information the Health Officer requires. This does not relieve the proponent from the obligation to acquire such building or other permits as are required by the jurisdiction in which the abattoir is to be constructed. (NWT and ALTA-MIR)

Rationale - the requirement for the Health Officer to approve building plans is consistent with other regulations under the Health Act. It helps mitigate post construction problems. Such approval is also consistent with the other jurisdictions reviewed.

7 (1) No person shall operate an abattoir unless he is the holder of a subsisting abattoir licence issued by the Minister under these Regulations.

(2) An application for a licence to engage in the business of operating an abattoir shall be in Form 2 and shall be completed to the satisfaction of the Manager.

(3) A licence to engage in the business of operating an abattoir shall

(a) be in Form 1,

(b) continue in force for the year in which it was issued or until suspended or revoked, and

(c) not be transferable.

(ALTA-MIR)

8 A licence may be issued to the applicant if the Minister is satisfied that all stipulations of the Act and Regulations have been met and full ante-mortem and post-mortem inspection will be conducted on all animals processed in the abattoir.

(ALTA-MIR)

9 The Minister may assign a plant number to those abattoirs which have been granted a licence.

Rationale - The licensing requirement is desirable for a number of reasons: it allows administrative control over the operation; it allow for the issue of an abattoir number required for the approved meat stamp; it provides the information the Department responsible requires in order to forecast staffing needs for inspectors; and it provides a mechanism by which fees may be levied should cost recovery be considered at some point in the future.

FACILITIES AND EQUIPMENT

10 The killing area, cutting area, coolers, offal storage and hide storage areas of an abattoir shall be constructed of masonry or metal with the exception of the roof and beams carrying overhead rails which may be bonded laminated wood and properly sealed.

(ALTA-MIR)

Rationale - Masonry or metal construction is required in Alberta, and is considered to have "proven to be the most acceptable to date" by Agriculture Canada. "Sound", "durable", or "suitable" are terms used in other statutes: these being rather subjective in nature, the Alberta version is recommended.

11 Every abattoir shall be

- (a) located in a place free from conditions that might injuriously affect the sanitary operation of the abattoir;
- (b) located at a distance far enough from any source of pollution or any place that harbours insects, rodents or other vermin so that meat or meat products in the abattoir are not likely to be contaminated; (ONT-MIR)
- (c) constructed and finished in such a manner that the abattoir is capable of being maintained in a sanitary condition;
- (d) fully lighted,
 - (i) in the case of operational areas, to a level of 500 lux at one metre distance, and
 - (ii) in the case of inspection stations, to a level of 1000 lux at one metre distance,and light fixtures must be equipped with explosion proof covers;
- (e) adequately ventilated to a minimum of five air changes per hour in the killing and processing areas of the plant or more often if condensation becomes a problem;
- (f) adequately heated;
- (g) have all outside openings capable of being opened, except loading doors, screened sufficiently to prevent the entry of flies or other insects. (ALTA-MIR, except as otherwise noted)

Rationale - These requirements are fairly consistent in the various statutes reviewed, with only minor differences in wording and presentation. The lighting requirement of 500 and 1000 lux is from Alberta and is higher than other jurisdictions. Recent (1991) amendments to the Alberta Meat Inspection Regulations stipulate these levels of lighting; in an effort to be consistent with that Province, they have been included here.

12 Every abattoir shall be equipped with

- (a) pens for the purpose of holding animals before slaughter which are constructed of a concrete floor and roof capable of providing shade and shelter from precipitation;
- (b) a killing room for the purpose of slaughtering animals;
- (c) a restraining box (ONT-MIR)
- (d) where hides are salted, a hide room for that purpose;
- (e) a head inspection rack;
- (f) a viscera truck or table;
- (g) a hoist;
- (h) a hot water or steam sterilizer capable of maintaining a temperature of not less than 80° Celsius; and
- (i) on the kill floor and in processing areas, a remote operated hot and cold water washing station that has paper towels and operational soap dispensers.

(ALTA-MIR, except where noted)

Rationale - Again, these requirements are consistent in the industry.

13(1) Every abattoir shall be equipped with or have readily available adequate refrigeration facilities, including facilities for the purpose of chilling and storing dressed carcasses immediately after slaughter.

(2) Every refrigerated room in an abattoir shall be equipped with a direct reading thermometer of known accuracy. (ALTA-MIR)

14(1) Every abattoir shall be equipped with a supply of potable hot and cold water that

(a) is adequate for the efficient operation and cleaning of the abattoir, and

(b) when used for cleaning purposes, is delivered at a pressure of at least 3400 kilopascals. (ALTA-MIR)

(2) Suitable racks or reels shall be provided for hoses when not in use. (ALTA-MIR)

(3) Sewage lines from washrooms and bathrooms shall not connect directly to sewage lines from floor drains in the plant but shall go by separate line to the septic tank or sewage disposal system.

(ALTA-MIR)

Rationale - Both Sections 13 and 14 are consistent in the industry.

However, Alberta prescribes water pressure at 3400 kilopascals whereas other jurisdictions use terms such as 'adequate' to describe the pressure required. To be consistent with Alberta, and to be less subjective in description, Alberta's standard has been used.

15(1) Floors shall be constructed of smooth, non-skid concrete and adequately sloped and drained in

(a) killing rooms,

(b) rooms in which carcasses or meat are chilled, processed or stored, and

(c) storage rooms for inedible offal, meat that is not food, condemned material, and refuse.

(ALTA-MIR)

(2) All floor drains shall be constructed of 10 cm sewage pipe and sloped 1 part to 48 to the main and shall be capped or trapped in accordance with the building code.

(ALTA-MIR)

(3) Floors in hide rooms shall be smooth and impervious to liquids.

(ALTA-MIR)

(4) All corners in floors and walls in killing rooms, inedible storage rooms, processing rooms and coolers shall be coved smoothly so as to be readily cleanable.

(ALTA-MIR)

(5) If an abattoir is equipped with a catch basin, grease trap or interceptor for the purpose of separating solid matter from effluent, those facilities shall be located in the inedible products area only.

(ONT-MIR)

Rationale - These requirements are consistent throughout the industry. Subsections (1) and (4) have been modified from the original version slightly to require drained floors to be sloped toward the drain, and to require that processing area floors be drained and coved. This is required in the other jurisdictions, but is not clearly spelled out in the Alberta regulations.

16(1) Walls shall be of hard, smooth material that

(a) is impervious to liquids, and

(b) is finished in a light colour.

(ALTA-MIR)

(2) Windows shall be installed flush with the inside wall of the plant or window ledges on the inside of the wall shall be sloped at not less than 45 degrees.

(ALTA-MIR)

(3) Ceilings shall be hard, smooth, and impervious to moisture in rooms where

(a) animals are killed,

(b) meat or meat products are stored, handled, or processed, and

(c) inedible offal, meat that is not food, condemned material, hides, and refuse are stored.

(based on ONT-MIR)

17(1) Rails, racks and hooks shall be of metal construction, unpainted and maintained in a rust-free condition by application of white mineral oil.

(ALTA-MIR)

(2) All equipment shall be of material impervious to water and designed to facilitate adequate cleaning.

(ALTA-MIR)

(3) Food-contact surfaces shall be non-toxic, non-absorbent, smooth, free from pitting, crevices and loose scale, unaffected by food and capable of withstanding repeated cleaning.

(ONT-MIR)

(4) Working platforms shall be of metal construction and have a non-skid surface.

(ALTA-MIR)

18 Containers for the storage of inedible offal, meat that is not food, condemned material, and refuse shall be of suitable metal, plastic or fibreglass construction and covered with insect-proof covers.

(ALTA-MIR)

19 There shall be enough rooms in a plant to accommodate the separation of incompatible activities and the rooms shall be designed to ensure that products flow in a single direction, from raw to finished.

(ONT-MIR)

Rationale - The above sections are fairly standard in the various statutes reviewed. In general Alberta's regulations were used as a base, except in cases where others were clearer or more complete.

OPERATION AND MAINTENANCE

- 20 No person shall operate an abattoir except in accordance with the Act and these regulations. (ALTA-MIR)
- 21 No person shall have in an abattoir anything that is not used in the normal operation of the abattoir. (ALTA-MIR)
- 22 No person shall use the holding pens of an abattoir for the purpose of fattening animals. (ALTA-MIR)
- 23(1) Every abattoir shall be kept clean, sanitary and in good repair. (ALTA-MIR)
- (2) The floors, walls and ceiling of an abattoir shall
- (a) be maintained in a clean and sanitary condition, and
- (b) at the end of each shift, be cleaned to standards that are acceptable to an inspector. (ALTA-MIR)
- (3) Rooms and passageways in an abattoir shall be kept free of condensed moisture. (ALTA-MIR)
- (4) Rails, racks and hooks shall be
- (a) arranged so as to prevent contact of a carcass of meat with a wall or floor,
- (b) kept clean, sanitary and in good repair,
- (c) unpainted, and
- (d) of a height of not less than 3.3 meters from the floor. (ALTA-MIR)
- (5) Tables, benches, cutting surfaces and containers that are to be used for meat that is intended to be food shall
- (a) be kept in a clean and sanitary condition, and
- (b) be kept in good repair. (ALTA-MIR)
- (6) Floors in pens for holding animals shall be maintained in a dry, clean, and sanitary condition. (ALTA-MIR)
- (7) The yards of an abattoir shall be maintained in a clean condition and free of litter and weeds. (ALTA-MIR)

24 No person shall smoke, chew tobacco or spit in any room in which carcasses or meat are chilled or any of the processing or shipping areas of the plant. (ALTA-MIR)

25 A rodent and insect control program that is effective to prevent contamination of meat and meat products shall be maintained in a plant, and dogs, cats and other pets shall be excluded from the abattoir. (ONT-MIR)

26(1) Only germicides, pesticides, detergents, wetting agents or other similar materials that are listed in the *Reference Listing of Materials and Agents* of the Canada Department of Agriculture shall be used. (ALTA-MIR)

(2) The materials referred to in subsection (1) shall be used in accordance with the manufacturer's directions and in a manner that prevents contamination of meat or meat products or any surface with which meat or meat products come into contact. (ONT-MIR)

27(1) Equipment and utensils shall be

(a) cleaned at the end of each shift, and

(b) disinfected before each shift. (ALT-MIR)

(2) Utensils that have been in contact with infected materials shall be immediately cleaned and sterilized by means of boiling water or live steam. (ALT-MIR)

28(1) Meat shall be handled and kept in such a manner and place as to prevent contamination. (ALT-MIR)

(2) Meat shall not come in direct contact with the floors or walls in an abattoir. (ALT-MIR)

(3) Containers of meat intended for food shall not be placed in direct contact with the floor. (ALT-MIR)

29 Inedible offal shall

(a) be removed immediately from any room in which carcasses or meat are chilled,

(b) be placed in containers that are intended for inedible offal, and

(c) be placed in a room designated as the "inedible offal room" (ALT-MIR)

30 Hides shall not be kept in any room in which carcasses or meat are handled, chilled or stored. (ALT-MIR)

31 The carcass of an animal that has been condemned on ante-mortem inspection shall not be taken through or into any room in which carcasses or meat are chilled or stored (ALT-MIR)

32 No person shall take an animal that has died into an abattoir. (ALT-MIR)

33 An animal that dies while being held at an abattoir shall be removed forthwith and disposed of in accordance with section 37. ALTA-MIR/NWT

34 No carcass of an animal or part thereof shall be taken into an abattoir unless

(a) the animal was slaughtered; and

(b) the carcass or part has been stamped or labelled in accordance with these regulations or the *Meat Inspection Act* (Canada) and the regulations made thereunder,

except as provided for in Section 4 of this regulation. (ALT-MIR)

35 Where an abattoir processes wildlife which has been inspected and approved to enter an establishment under the Meat Inspection Regulations (Canada) or the Guidelines for Commercial Harvesting and Portable Field Abattoirs (NWT),

(a) the carcass or part shall be stamped or labelled in accordance with the Meat Inspection Regulations (Canada);

(b) the inspected wildlife shall not be processed in the same room of an abattoir at the same time as uninspected wildlife or domestic animals;

(c) the dressed carcass and processed meat of the inspected wildlife shall be stored in a separate cooler or freezer from uninspected wild game, and in a manner that will keep it from coming in direct contact with domestic meat that has been inspected. (NWT)

36(1) An operator shall ensure that no meat is transported to or removed from an abattoir unless the meat

(a) is adequately protected against dust, dirt, flies, or other insects;

(b) is handled in such manner as to prevent contamination;

(c) does not come in direct contact with the floor, roof or walls of the vehicle in which it is to be removed, and

(d) is removed in a vehicle that is clean, sanitary and constructed and equipped for the proper care of meat.

(2) An operator shall ensure that no meat is transported to or removed from an **abattoir** in a vehicle that contains meat that is not intended for food, inedible offal, condemned material, refuse, unsanitary material or animals. (ALTA-MIR & ONT-MIR)

37(1) Where, pursuant to these Regulations,

(a) an animal is to be condemned and slaughtered, or

(b) a carcass or a part or organ of the carcass is to be condemned,

an inspector shall direct that the animal, carcass, part or organ and any inedible offal or meat that is not food be disposed of by

(c) delivering it to a rendering plant that is approved of under the *Meat Inspection Act* (Canada); or

(d) burying with a covering of at least sixty centimetres of earth in a location acceptable to the authority having jurisdiction; or

(e) incineration by a method approved in a location acceptable by the authority having jurisdiction; or

(f) any other method that is approved of by the Manager.

(2) Notwithstanding subsection (1), inedible offal, scraps from inedible offal and meat that is not food may be utilized for animal food if the inspector decides that the carcass from which they come

(a) is edible, and

(b) such animal food does not pose a risk to the health of any animal that consumes it.

(3) Where inedible offal, scraps from inedible offal or meat that is not food is utilized for animal food under subsection (2), it must

(a) be decharacterized with an edible denaturant, and

(b) be kept in sealed containers that are identified for that purpose and stored in a cooler. (based on ONT-MIR & ALTA-MIR)

Rationale - With the exception of Section 35, the sections under 'Operation and Maintenance' are fairly standard in the jurisdictions reviewed. Again, specific clauses were selected on the basis of clarity and comprehensiveness. Some minor modifications have been made to customize sections for the NWT.

Section 37 combines the requirements of Alberta with the requirements of Ontario to help ensure that products sold as animal food to dog mushers and other animal owners are safe.

Section 35 is unique, as it specifically addresses the issue of inspected wildlife. This is relatively new in the industry, and is not addressed in existing statutes. The province of Alberta is currently reviewing their Meat Hygiene Program, and section 35 is consistent with the standards Alberta is leaning toward as outlined in the "Working Document of Recommended Changes to the Alberta Provincial Meat Hygiene Program", drafted by the Subcommittee of the Meat Advisory Committee, March 9th, 1995.

PROCESSING

38(1) Blood shall be processed in the inedible products area of an abattoir unless the blood,

- (a) is taken from an animal in a manner that prevents contamination;
- (b) is collected in a receptacle identified with the carcass from which it comes;
- (c) is retained until the carcass of the animal is determined to be edible; and
- (d) is protected against contamination.

(2) Blood shall not be defibrinated by hand in an abattoir.

(3) Blood, and every fraction of blood intended for processing as a meat product shall be refrigerated immediately after collection. (ONT-MIR)

Rationale - This section is included to provide clear standards for the use of blood in processed meat products. It is consistent

with what is prescribed in Federal plants and Ontario provincial plants.

39 Meat products shall be produced in accordance with the Code of Practice of the Health Protection Branch of Health and Welfare Canada. (ONT-MIR)

40 An operator shall ensure that meat products conform to the standards prescribed by the *Food and Drug Regulations* (Canada) and the *Meat Inspection Regulations* (Canada) . (ONT-MIR)

Rationale - The reference to these Federal standards is consistent with what is currently practised in the NWT when meat processing facilities are inspected under the "Eating and Drinking Places Regulations". Including these requirements will allow the Health Officer/Inspector to ensure these standards are practised, and will help facilitate the transition toward harmonization of provincial standards.

41 A person who processes meat from an uninspected carcass shall ensure that all packages of meat from the uninspected carcass are identified with a stamp or tape bearing the word "**UNINSPECTED**". (ALTA-MIR, NWT)

Rationale - This is consistent with the labelling described in Section 4(4).

RECORDS

42(1) Every operator shall make and keep for at least twelve months a record of animals slaughtered at the abattoir.

(2) The record prescribed by subsection (1) shall include

- (a) the names and addresses of the persons from whom animals were purchased or acquired;
- (b) the dates of the purchase or acquisition of animals;
- (c) the number and kind of animals purchased or acquired;
- (d) the number of such animals that were slaughtered and the dates of slaughter; and
- (e) such other information as the Manager requires.

(3) Every operator shall, when required by the Manager or an inspector, produce for inspection the record prescribed by subsection (1). (ALTA-MIR)

Rationale - This is required in all jurisdictions reviewed. It helps to monitor the sources of the animals which are slaughtered and the level of activity in the abattoir.

PERSONNEL

43 An operator shall ensure that no person performs work that brings them in contact with meat in an abattoir unless

(a) he is clean;

(b) he is free from and not a carrier of a disease of infection that may be spread through the medium of food;

(c) he submits to such examinations and tests as the Health officer requires; and

(d) he wears

(i) outer garments that are clean and washable,

(ii) a clean hair restraint, and

(iii) where he has a beard, a clean beard restraint.

(ALTA-MIA, NWT)

44 Persons engaged in the processing or packaging of a meat product shall not be permitted to wear an object or use a substance that might fall into or otherwise contaminate the meat product.

(ONT-MIA)

45(1) Every abattoir shall, for the use of employees, be provided with or have available

(a) washing facilities that are equipped with remote operated hot and cold water and an operational soap dispenser;

(b) clean single use towels in dispensers or other approved hand drying devices;

(c) adequate dressing rooms for all employees to change and store their clothing in clean and sanitary conditions;

- (d) adequate running water closet-type toilet facilities; and
 - (e) a lunch room adjacent to dressing and toilet facilities.
- (2) Every toilet room shall be
- (a) located so that it does not open directly into any room in which animals are slaughtered, or meat is cooled or stored;
 - (b) equipped with full-length doors;
 - (c) adequately ventilated; and
 - (d) fully lighted.
- (3) While the abattoir is in operation, every washroom, dressing room and toilet room shall be adequately heated_.

(ALTA-MIR, ONT-MIR)

46 Washing facilities, dressing rooms and toilet rooms shall be kept clean and sanitary.

(ALTA-MIR)

Rationale - The above sections are standard in the industry and consistent with the requirements of the NWT Eating and Drinking Places Regulations.

INSPECTORS

47(1) Every inspector shall carry with him a certificate of his appointment and, on the request of an operator, shall produce the certificate.

(ALTA-MIR)

(2) A Health Officer is, by virtue of office, an inspector under these regulations.

(ONT-MIA, NWT)

Rationale - Section 47(2) is included in some form both in Ontario and Alberta. Because uninspected meat will be processed in abattoirs in the NWT, the Health Officer may be required to condemn contaminated carcasses and issue other directions from time to time. This in no way implies that the Health Officer will function as the meat inspector for the purpose of inspecting and approving meat.

48 Every person shall comply with any direction issued by a Health Officer or an Inspector under these regulations.

(ALTA-MIR, NWT)

Rationale - The Health Officer is included in this section since a Health Officer who is not designated as an inspector would still have jurisdiction under the Public Health Act, and may be involved when uninspected animals are being processed.

49 Where any provision of these regulations or any direction of an inspector is not complied with in an abattoir, an inspector

(a) may refuse to provide inspection at the abattoir or to stamp with the inspection legend or label meat at the abattoir; and

(b) shall immediately notify the Manager and furnish him with full particulars of his reasons for refusing to provide inspection at the abattoir or for refusing to stamp with the inspection legend or label meat at the abattoir.

(ALTA-MIR, NWT)

50(1) Every abattoir shall provide

(a) adequate accommodation for the use of the inspector;

(b) adequate work space on the floor of the killing room for the inspector during his post-mortem inspection; and

(c) a lockable cupboard for inspectors' equipment.

(2) Where an abattoir requires inspection services for three or more days in a week, the Manager may require the operator to provide the inspector with a furnished office for his exclusive use.

(ALTA-MIR)

51(1) At the request of an inspector and without charge, an operator shall provide the inspector with samples from or of an animal, meat, a meat product or any ingredient or additive to be used in the preparation of a meat product or any other material used or to be used in connection with a meat product.

(ONT-MIR)

52(1) Subject to the NWT/Canada Meat Inspection Agreement, inspection services shall be provided during regular Government working hours.

(NWT)

(2) Every operator shall

(a) make reasonable arrangements to expedite the ante-mortem inspection of animals intended for slaughter; and

(b) conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post-mortem inspection of the carcasses.

(3) An operator shall make special arrangements with the Manager where inspection service is required at times other than the hours or days prescribed by section 54(1) . (ALTA-MIR, NW')

53 The Manager may designate the hours of the day and the days of the week during which each **abattoir** may carry out its slaughtering operation. (ALTA-MIR, NW')

*Rationale - The above sections under *Inspectors are included to provide guidelines under which the government inspector will work at an abattoir, and provide the inspectors authority to issue directions, take samples and hold or detain meat products.*

ANTE-MORTEM INSPECTION

54(1) No animal shall be taken into the killing room of an **abattoir** unless an inspector has completed an ante-mortem inspection of the animal and has approved the animal for slaughter, except as provided for in section 4.

(2) An inspector shall inspect the animal in accordance with the provisions of the NWT/Canada Meat Inspection Agreement.

55 Unless otherwise authorized by an inspector, no person shall

(a) place on or remove from an animal a tag bearing the words "NWT Held" or "NWT Condemned"; or

(b) remove an animal that has been held or condemned by an inspector from the area designated by the inspector for the detention of the animal.

HUMANE SLAUGHTER

56(1) No person, while conducting slaughter in an **abattoir**, shall inflict unnecessary pain or discomfort to any animal, either while it is being prepared for slaughter or while being slaughtered. (ALTA-MIR)

(2) No animal shall be held in holding pens in an **abattoir** without being provided with adequate feed, water, and shelter. (ALTA-MIR)

(3) No goad or electrical prod shall be,

(a) used on an obviously diseased or injured animal;

(b) applied to the anal, genital or facial areas or to the udder of an animal;

(c) applied to any part of area of an animal in a manner or to an extent that causes it avoidable pain or distress. (ONT-MIR)

57(1) Holding pens for animals awaiting slaughter shall have adequate ventilation, and shall not be overcrowded.

(2) Ramps or inclines used for the movement of animals to slaughter shall be constructed in such a manner as to provide safe ascent or descent and shall be maintained in such a manner as to provide good footing for the animals. (ALTA-MIR)

58(1) Any equipment or instrument used to restrain, slaughter or render unconscious an animal shall be used by a person who, by reason of his or her competence and physical condition, is able to do so without subjecting the animal to avoidable pain or distress.

(2) No equipment or instrument shall be used to restrain, slaughter or render unconscious any animal if the condition of the equipment or instrument, or the manner in which or the circumstances under which the equipment or instrument is used, might subject the animal to avoidable pain or distress. (ONT-MIR)

59 An animal shall not be slaughtered unless either

(a) it is rendered unconscious by a method set out in Section 72

(i) immediately before slaughter, or

(ii) immediately before it is hung for the purpose of slaughter which slaughter shall commence immediately thereafter, or

(ALTA-MIR)

(b) it is adequately restrained, and slaughtered in accordance with religious practice by means of a cut resulting in rapid, simultaneous and complete severance of the jugular veins and carotid arteries, in a manner that causes the animal to lose consciousness immediately.

(ONT-MIR)

60 Animals shall be adequately restrained and shall be rendered unconscious

(a) by delivering a blow to the head by means of a mechanical penetrating or non-penetrating device except that in the case of lambs or young calves the blow to the head may be delivered by manual means, or

(b) by exposure to carbon dioxide gas in such a manner as to produce rapid unconsciousness, or

(c) by the application of an electric current to the head in such a manner as to produce rapid unconsciousness. (ALTA-MIR)

Rationale - Sections governing the humane slaughter of animals are included in all statutes reviewed, and tend to be similar in nature. The general presentation used in the Alberta Meat Inspection Regulations was used here. However, when the wording from other jurisdictions was found to be superior, it was used instead, as indicated.

POST-MORTEM INSPECTION

61(1) An inspector shall make a post-mortem inspection of the carcass of an animal immediately after slaughter.

(2) The post-mortem inspection shall be carried out in accordance with the NWT/Canada Meat Inspection Agreement. (m)

62 Unless otherwise authorized by an inspector, no person shall

(a) place on or remove from a carcass or a part of organ thereof a tag bearing the words "NWT Held" or "NWT Condemned"; or

(b) remove a carcass or a part or organ thereof that has been held or condemned from the area designated by an inspector for the detention of the carcass, part or organ.

STAMPING AND LABELLING

63(1) The following form of inspection legend shall be used for the stamping and labelling of meat and meat products at, an abattoir:

(2) The **abattoir** number assigned by the Manager, shall be substituted for the numbers 000 in the inspection legend.

(ONT-MIR)

64(1) The inspection legend shall not be applied to meat or a meat product unless the meat or meat product has been approved as food under these regulations and the NWT/Canada Meat Inspection Agreement.

(ONT-MIR, NW')

(2) The inspection legend may only be applied by an inspector or a person authorized by an inspector to apply it.

(3) The inspection legend may only be applied at an abattoir.

(ONT-MIR)

65(1) Every dressed carcass or a part or organ thereof that has been approved for food shall be stamped or labelled with the inspection legend.

(ALTA-MIR, ONT-MIR)

(2) If it is impracticable to stamp the carcass or part, the inspection legend shall be applied in one of the following ways:

1. It shall be applied to an attached metal wing or breast tag in the case of poultry.

2. It shall be applied to a printed sealed bag or to a label used in conjunction with a sealed bag.

3. It shall be applied, in the case of a bulk container, to the container or to a label used in conjunction with the container or by using tamper-proof sealing tape.

4. It shall be applied to the immediate container of a prepackaged meat product or to a tag attached to a prepackaged meat product.

(ALTA-MIR, ONT-MIR)

66 The inspector shall have custody of and be responsible for all stamps, tags, labels and containers bearing the inspection legend.

(ALTA-MIR)

67 If ink is used to mark meat or meat products with the inspection legend, only edible ink shall be used.

(ONT-MIR)

68 An operator shall provide the Manager with a sample of every stamp, label, tag, container, bag or package bearing the inspection legend.

(ONT-MIR)

69(1) No person shall apply to meat or to a container of meat any stamp, tag or label that is similar to the inspection legend

prescribed by these regulations or any tag or label approved by the Manager.

(2) Letters or figures on any brand, stamp or device used by an operator shall be of such style and type as to make a clear and legible impression.

(ALTA-MIR)

Rationale - The above sections dealing with stamping and labelling are consistent in the industry. They provide for the use, and control the misuse of the meat inspection labels. For the purposes of these regulations, the Ontario and Alberta sections have been combined, in an effort to develop a clear, streamlined presentation.

POULTRY

Rationale - The following division dealing with the specific area of poultry has been taken directly from the Alberta Meat Inspection Regulations. Poultry will be slaughtered in the NWT, requiring specific equipment and facilities. Although the standards are fairly consistent in the jurisdictions reviewed, the Alberta regulations were found to have the clearest, most easily followed format for differentiating the handling requirements for poultry from those for other animals.

The chilling temperatures have been modified slightly from the Alberta regulations so that they are consistent with the temperature requirements currently being enforced in the NWT.

70 (1) Every abattoir in which poultry is slaughtered shall have adequate facilities for

- (a) receiving and holding live poultry;
- (b) slaughtering poultry and scalding carcasses;
- (c) plucking carcasses;
- (d) eviscerating carcasses and chilling dressed carcasses;
- (e) storing inedible offal, meat that is not food, condemned material and refuse;
- (f) storing dressed carcasses; and
- (g) cleaning and disinfecting live poultry containers.

(2) The facilities mentioned in subsection (1) shall be in proper sequence for the slaughtering and eviscerating operations.

71 Every abattoir in which poultry is slaughtered shall be equipped with

- (a) scalding equipment of suitable metal construction, either tank or spray design with
 - (i) overflow outlets of sufficient size to prevent clogging, and
 - (ii) outlets discharging into or close to drains;
- (b) chilling vats or tanks which
 - (i) are of rust-resistant or other suitable material impervious to liquids;
 - (ii) are constructed with coved corners;
 - (iii) cause the eviscerated carcasses to be lowered to a temperature of 5°C, within one hour; and
 - (iv) are equipped with overflow outlets;
- (c) a refrigerated room for the holding of poultry carcasses at a temperature not greater than 5°C;
- (d) water spray washing equipment with sufficient water pressure to wash carcasses thoroughly;
- (e) containers of metal or other suitable material impervious to liquids and covered with insect-proof covers of the same construction for handling or storing inedible offal, meat that is not food, condemned material and refuse;
- (f) a sterilizer;
- (g) such other equipment as the Manager requires;
- (h) holding batteries of metal or plastic construction with metal dropping pans designed to permit thorough cleaning;
- (i) ice shovels of smooth rust-resistant material;
- (j) conveyors of rust-resistant metal or other suitable material impervious to liquids and designed to permit thorough cleaning;

(k) overhead conveyors constructed so as to prevent the accumulation or grease, oil and dirt on drop chains and shackles;
(l) drop chains and shackles of rust-resistant material impervious to liquids;

(m) inspection and eviscerating tables of rust-resistant material impervious to liquids and designed to permit thorough cleaning;

(n) cutting tables which are rust-resistant and free of any crack or crevice.

72 After plucking, evisceration, washing and removal of head and feet, the dressed carcass shall be placed in a chilling vat of ice-water for a period of time not exceeding one hour or until the dressed carcass reaches a temperature of 5°C, whichever occurs first, or by other such method as is approved by the Manager.

73 After cooling in the chilling vat, the dressed carcass shall be removed to the cooler of refrigerated room and be allowed to drip for a period of time until all excess water has drained off.

74 After being allowed to drip, the poultry may be placed in plastic bags and removed to the sharp-freezer for storage, or continue to be held in the cooler awaiting shipment.

75 After inspection has been completed, the inspector may authorize a plant employee to seal the bags with a tag bearing the inspection legend and plant number, or the legend may be printed on the bag and the bags be supervised by the inspector and issued as required.

ANTE-MORTEM INSPECTION OF POULTRY

76 Poultry to which these regulations apply shall

(a) be separated and kept apart from poultry exempt from these regulations on being taken into the receiving and holding area;

(b) be slaughtered apart from such exempt poultry; and

(c) be made available for ante-mortem inspection, evisceration and post-mortem inspection.

77(1) Every bird to which these regulations apply shall be assembled in the receiving and holding area and made available for ante-mortem inspection.

(2) No bird mentioned in subsection (1) shall be taken into the killing -area of an abattoir unless an inspector has completed an ante-mortem inspection of the bird and has approved the bird for slaughter in accordance with the NWT/Canada Meat Inspection Agreement.

(ALTA-MIR, NWT)

(3) A bird mentioned in subsection (1) that dies while being held at an abattoir shall be disposed of in the manner prescribed by section 37

POST-MORTEM INSPECTION OF POULTRY

78(1) An inspector shall make at the time of evisceration a post-mortem inspection of the carcass of every bird slaughtered at an abattoir.

(2) Every bird shall be eviscerated in the presence of an inspector.

(3) Every carcass shall be opened and eviscerated in such manner as to

- (a) preserve the identity of the viscera, and
- (b) expose the organs and body cavity,

for proper inspection.

(4) Oil sacs maybe removed and condemned prior to inspection.

Form 1

LICENSE FOR THE OPERATION OF AN ABATTOIR

Licence No. _____

Under the *Meat Inspection Regulations*, and subject to the limitations thereof; this licence is issued to

_____ name

carrying on business as _____ (firm name)

to engage in the business of operating an abattoir _____

_____ (address of plant)

This licence continues in force until it is suspended or revoked in accordance with the Regulations.

Abattoir No. _____ is assigned to this abattoir.

Issued at Yellowknife, this _____ day of _____, 19

Minister of Health and Social Services

FORM 2

MEAT INSPECTION REGULATIONS

APPLICATION FOR LICENCE FOR THE OPERATION OF AN ABATTOIR

To the Manager of Environmental Health
Department of Health and Social Services
Yellowknife, NWT

(name of applicant)

(address)

applies for a licence to engage in the business of operating an abattoir under the *Meat Inspection Regulations*, and in support of this application the following facts are stated:

1. Name under which business is carried on _____

2. Owner of abattoir _____

(if partnership, list names of all partners)

3. Business address of applicant _____

4. Location of abattoir _____

5. Kind and number of animals slaughtered per week:

Hogs _____ Cattle _____ Poultry _____

Others _____

6. Days of the week on which the slaughtering operation is carried out _____

Attach copy of the approval in writing from the District Health Officer for construction plans.

I undertake to furnish to the Manager details of any changes from the facts stated in this application within ten days from the date on which the changes are made.

Dated at _____ this _____ day of _____, 19____.

(signature of applicant)

(title of official signing)