



# **Policy and Regulation: An Overview of Meat Inspection**

**AgKnowledge Forum  
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**Food Inspection Branch  
Ontario Ministry of Agriculture,  
Food and Rural Affairs**

# Overview

- OMAFRA Meat Inspection Program
- Labelling of Meat Products
- Opportunities
- Contact Information



**OMAFRA**  
**Meat Inspection Program**

# Multi-tiered Meat Inspection System in Ontario

## Federal Registration

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Interprovincial and  
International trade

- Federal *Meat Inspection Act* and regulations
- Regulates abattoirs and freestanding meat plants
- Provides export inspections
- Mandatory requirement for HACCP

## Ontario's Meat Inspection Program

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Trade within Ontario only

- *Food Safety and Quality Act, 2001*
- Ontario Regulation 31/05, Meat
- Regulates abattoirs and freestanding meat plants
- Provides regular, routine, risk based inspections and audits

## Public Health Inspection

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- Ontario Food Premises Regulation
- Regulates restaurants, cafeterias, food shops, farmers' markets, and institutions
- Focus is on sanitation, food storage temperatures and employee hygiene practices

# Ministry Vision and Goals

## **VISION:**

Successful and Sustainable Agri-Food and Agri-Product Businesses

## **GOALS:**

1. Increase the competitiveness and productivity of Ontario's agri-food and agri-product businesses
2. Increase the consumption of local food in Ontario
3. Bring an Open for Business approach to legislative and regulatory reform, while ensuring the public interest in health and environment

# Licensing Eligibility under OMAFRA Meat Inspection

## Licensed plants:

- Slaughter plants/abattoirs not under federal registration
  - Currently 132 Licensed Slaughter Plants
- Freestanding Meat Plants (FSMP) meeting licensing criteria
  - Currently 382 Licensed Freestanding Meat Plants

*(as of November 2014)*

# Provincially Licensed Slaughter Plants

## A licensed slaughter plant may...

- slaughter food animals
- dress carcasses
- process, handle, store, package, label, sell and distribute carcasses, parts of carcasses and meat products
- process farm-slaughtered carcasses for owner's consumption
- perform any other regulated activity (e.g., further processing)

# Provincially Licensed FSMPs

## Licensing is mostly based on the activity carried out and the distribution of the meat products

A meat plant requires a licence if it conducts:

- Higher risk processing activities (e.g., fermenting, smoking, curing, canning, etc.), and the majority of the business is **not** food service.
- Low risk processing activities (e.g., aging, breaking a carcass, cutting, slicing, prepackaging, etc.) and distributes wholesale (i.e., other than directly to consumer):
  - If it processes “meat products” with more than 25 per cent meat;
  - If it sells more than 25 per cent of its meat product sales or more than 20,000 kg to other businesses annually; and
  - If it is not a restaurant, caterer or facility where the majority of business conducted is food service (preparing and serving meals)  
(as of January 1, 2014)

If a facility does not meet the licensing criteria above, it is under **local Public Health Unit** inspection and must comply with the *Health Protection and Promotion Act*.



# Amendments to Meat Regulation

- OMAFRA initiated a review of the Meat Regulation in 2012 to clarify requirements and make it work for operators without compromising food safety
- Consultation: spring of 2013
- Changes: filed October 25, 2013, came into effect January 1, 2014
- Changes support food safety for the public, clarify that slaughter plants and freestanding meat plants that conduct higher risk processing or significant distribution (i.e., >25 per cent of meat product sales or >20,000 kg to other businesses annually) are the focus of inspections, and make it easier for businesses to comply with the regulation.

## Changes:

- Clarify when a provincial meat plant licence is not required
  - Food product exemption
  - Volume distribution exemption
  - Food service exemption



# Labelling of Meat Products

# Labelling Compliance

- Food products manufactured in provincially licensed meat plants must be in compliance with both federal and provincial legislation and regulations.

## **Requirements enforced by OMAFRA:**

1. Meat inspection Legend
2. Production date/code
3. May contain kidneys
4. Appropriate use statements
5. Storage instructions

## **Other requirements not enforced by OMAFRA that must be met by licensed and unlicensed facilities:**

Please refer to federal legislation

[www.inspection.gc.ca](http://www.inspection.gc.ca) (search for “Guide to Food Labelling and Advertising”)

## Label Categories

- Pre-packaged food includes any food contained in a package in the manner in which it is ordinarily sold or purchased (e.g., retail) – proper labelling is required
- Wholesale/bulk food includes any food in a container, other than a container in which a meat product is packaged for intended sale by a retailer to a consumer (e.g., warehouse) – proper labelling is required
- Clerk-served food includes any food that a customer must request and that food is not already packaged. Provincial meat regulation does not prescribe labelling requirements for clerk-served meat products (e.g., at deli counter) or custom meat products when products are not sold (e.g., when animal is slaughtered on behalf of a farmer for personal consumption)
- Custom (not covered under Meat Regulation) meat products include meat processed from a custom-slaughtered animal that is being prepared for the owner of that animal



# Opportunities

# Farm Gate Sales and Farmers' Markets

- Producers can sell their own meat at the farm gate or at local farmers markets. In doing so the following requirements must be met:
  - All meat offered for sale in Ontario must be derived from an inspected source (Provincial or Federal), regardless of where it is sold
  - If the product is pre-packaged or sold wholesale/bulk, it must follow all mandatory labelling requirements, regardless of where it is sold:
    - **Meat Regulation requirements:** Meat inspection legend; production date/code; “May contain kidneys”; appropriate use statements; storage instructions
    - Federal requirements (contact CFIA)
  - If the products were produced and packaged at a provincially licensed abattoir, the meat and meat products must be labelled in accordance with the applicable provincial regulations before they leave the plant

# Value-Chain and Retail Initiatives

- Producers can create value chains between their farm, slaughter or processing plants and retail so long as it is done so in compliance with the *Food Safety and Quality Act, 2001* (if applicable)
- The Meat Regulation allows for producer to transport their own meat from a provincially licensed slaughter facility to a provincially licensed FSMP provided proper documentation is provided:
  - name and location of the licensed plant where the animal was slaughtered
  - the time the meat products were loaded onto the truck and the time the products were unloaded at the FSMP, and
  - proper temperatures were maintained during transport
- Producers can transport their own meat from a provincially licensed slaughter plant or FSMP and transport it to a retail outlet
- A refrigerated truck does not require licensing by OMAFRA

# Meat Products Not for Distribution or Sale

## On-Farm Slaughter

- The Meat Regulation allows for on-farm slaughter but the carcasses are not for distribution and must only be consumed by the producer and the producer's immediate family (not for sale to the public)

## Hunted Game

A licensed meat plant may receive a hunted game carcass at the plant if all requirements under the Meat Regulation are met.

**Note:** Hunted game is for personal consumption only and must be labelled “Consumer Owned, Not for Sale”

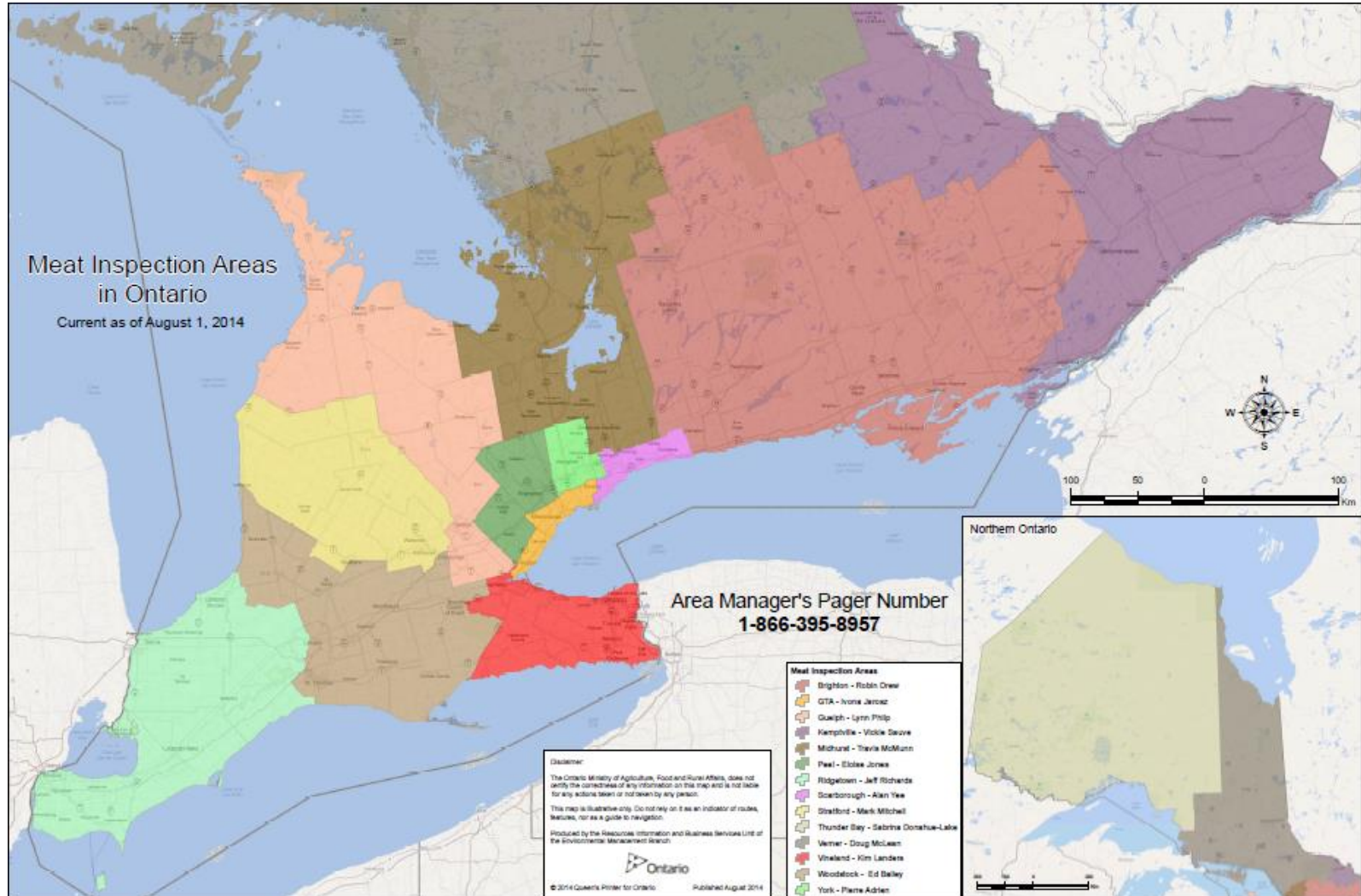
- If a plant processes only hunted game the plant will not be licensed by OMAF and MRA (even if they are performing Category 2 activities – smoking, fermenting, etc)
- If a plant processes only hunted game, the plant is inspected by the local Public Health Unit





# Contact Information

# Meat Inspection Areas



## Contact Information

|   | Office       | Fax          |
|---|--------------|--------------|
| Regional Manager – East<br>– Nick Van Lankveld  | 519-826-4281 | 519-826-3233 |
| Regional Manager – West/North<br>– Kim Landers (A)  | 519-826-3250 | 519-826-3233 |
| <b>OMAF and MRA Management Pager Contact:</b><br><b>TFN: 1-866-395-8957</b><br><b>Local: 416-614-5580</b> |              |              |

For more information:

Toll Free: 1-877-424-1300

Local: (519) 826-4047

E-mail: [ag.info.omafra@ontario.ca](mailto:ag.info.omafra@ontario.ca)

[ontario.ca/meatinspection](http://ontario.ca/meatinspection)