

BC's Graduated Licensing System

Whenever livestock or poultry are slaughtered in BC to produce meat for human consumption, the person carrying out the slaughter, or the operator of the slaughter facility, is required to have a **licence**.

The only **exemption** from this rule applies when farmers slaughter their own animals (or hire someone to do so) for their personal use.

BC has a graduated licensing system. The type of licence needed is determined by factors such as how and where the meat will be sold and how many animal units will be slaughtered per year.

The Province of BC issues **Class A, B, D and E licences** under the *BC Meat Inspection Regulation (Food Safety Act)*. **Class C licences** were issued as a temporary transition measure to slaughter facilities upgrading to an A or B licence, and are being phased out.

More information about BC's graduated licensing system is available at <http://www.health.gov.bc.ca/protect/meat-regulation/>

The federal government also registers slaughter facilities and issues licences under the federal *Meat Inspection Act and Regulations*.

Note: even though the Canadian Food Inspection Agency (CFIA) currently provides inspection services to most Class A and B licensed facilities on behalf of the Province, these facilities are provincially, not federally, licensed and inspected.

Which Licence?

Meat produced under **Class E and D licences** can only be sold within the regional district in which it was produced. Producers who hold one of these licences can carry out the slaughter themselves, or they can hire a competent slaughter operator to do it for them.

Class E licences permit producers to slaughter up to 10 animal units* per year, of their own animals only. Meat produced under a Class E licence can only be sold directly to the end consumer. The meat must be labelled "Not government inspected – not for resale. For sale only in the Regional District of [name of regional district in which slaughter site is located]."

Class D licences permit a producer to slaughter up to 25 animal units* per year of their own or other producers' animals. Meat produced under a Class D licence can be sold directly to the end consumer, or to retail outlets and restaurants in the regional district for which the licence

is valid. The meat must be labelled "Class D – not government inspected. For sale only in the Regional District of [name of regional district in which slaughter site is located]."

Class E and D licences permit slaughter only. Carcasses of red meat animals can be quartered, and wings and legs of poultry carcasses can be removed, but further processing (e.g., cutting and wrapping) of the meat is prohibited. Farmers who also wish to process the carcasses on their farm must seek approval from their regional health authority.

Class A and B licences are available anywhere in the province. There are no restrictions on the animal numbers that can be slaughtered under these licences. The meat can be sold anywhere in British Columbia. Most, but not all, Class A or B licensed slaughter facilities offer custom slaughter services for livestock and/or poultry producers.

Class A licences permit both slaughter and meat processing such as cutting, wrapping, deboning, grinding or sausage making. **Class B licences** permit slaughter only.

For a list of Class A or B licensed facilities see <http://www.bccdc.ca/foodhealth/meat/Slaughterhouses.htm> or contact the BC Centre for Disease Control at 1-604-707-2440.

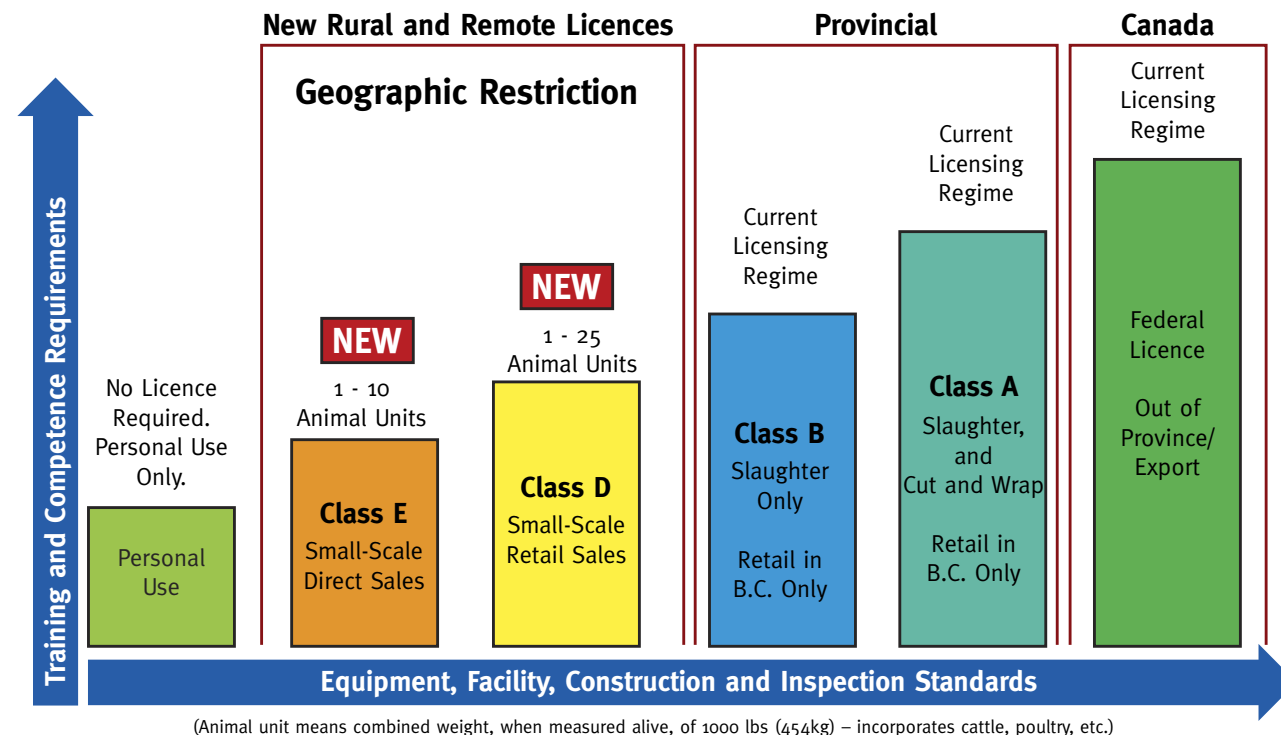
A **federal licence and registration** is required if the meat is to be sold outside British Columbia. Many supermarket chains and larger retail outlets will only purchase meat produced under a federal licence. For this reason, some producers may wish to take their animals to a federally registered facility for slaughter. For a list of federally registered facilities, please see <http://www.inspection.gc.ca/english/fssa/meavia/regliste.shtml> or contact Lise Jubinville, Lise.Jubinville@inspection.gc.ca or 613.773.6188

How to Apply for a Licence

Class E and D licences are issued by the regional health authorities. Both licences are available to livestock and poultry producers in ten designated regional districts ("designated areas") across British Columbia:

Central Coast, Kitimat-Stikine, Strathcona (mainland and islands portion only), Mount Waddington, Northern Rockies, Powell River, Skeena-Queen-Charlotte, Squamish-Lillooet, Stikine, and Sunshine Coast.

Other areas may be considered for designation if Class A & B licensed slaughter capacity changes significantly. A map showing the designated areas is available at http://www.health.gov.bc.ca/protect/meat-regulation/designated_areas_map/



Class E licences are available to producers outside the designated regional districts under certain circumstances. Producers wishing to be considered for a Class E licence in a non-designated regional district must first complete a "Class E feasibility study" and demonstrate absence of slaughter services, or why they are unable to use the services of existing Class A or B licensed facilities in their area. Only producers whose feasibility studies have been approved are eligible to apply for a Class E licence. For more information on submitting a feasibility study, see: <http://www.health.gov.bc.ca/protect/meat-regulation/feasibility-study.html> or contact the Provincial Coordinator: Provincial.Coordinator@gov.bc.ca.

Producers wishing to obtain a Class D or E licence must:

1. Complete the SlaughterSafe training course.
2. Complete a food safety plan for their farm.
3. Complete a site assessment with their regional health authority.
4. Complete a Class D/E application form.
5. Submit an application package to their regional health authority.

For more information on Class D and E licences please see <http://www.health.gov.bc.ca/protect/meat-regulation/> or contact your regional health authority:

Fraser Health Authority

- Arnold Fok, Surrey * 604.587.7618
Email: Arnold.fok@fraserhealth.ca

Interior Health Authority

- David Charchuk * 1.855.744.MEAT (6328)
Email: meatinspection@interiorhealth.ca

Northern Health Authority

- Lynnette Winsor * 250. 983.6810
Email: Lynnette.winsor@northernhealth.ca

Vancouver Coastal Health Authority

- Jasmina Egeler * 604.675.3810
Email: Jasmina.egeler@vch.ca

Vancouver Island Health Authority

- Cole Diplock * 250.737.2011
E-mail: Cole.Diplock@viha.ca

Class A or B licences are issued by the BC Centre for Disease Control. You can contact them at 1-604-707-2440, or visit their website at: <http://www.bccdc.ca/foodhealth/meat/default.htm>

The BC Food Processors Association's **Meat Industry Enhancement Strategy** offers assistance with obtaining licences under the BC Meat Inspection Regulation. See www.bcfpa.ca/mies.html or call 604-504-4409.

Other Requirements

Please note that meat inspection regulations are not the only laws governing the slaughter of livestock in BC. Slaughter facilities and farms carrying out on-farm slaughter may also have to comply with requirements related to environmental protection, marketing schemes, management of waste and Specified Risk Materials, health and welfare of animals, livestock identification, firearms, municipal bylaws and the Agricultural Land Reserve, among others.

To contact any **provincial government agency** free of charge, phone **Enquiry BC** at 1-800-663-7867.

For **federal agencies**, phone: 1-800-O-Canada (662-6232).

Slaughtering livestock for sale to the public without a licence is illegal.

Environmental Health Officers with the regional health authorities enforce the provincial Meat Inspection Regulation, using a graduated enforcement approach starting with education. Illegal slaughter and other violations may result in a \$403 ticket or (in extreme cases of proven harm to public health) daily fines starting at \$25,000 and up to six months imprisonment.



**PRODUCING
LIVESTOCK FOR MEAT
IN BRITISH COLUMBIA**

**What Producers
Need to Know**

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