



On-farm slaughter operation food safety

Learning module 2:
Legislation

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Learning module 2: Legislation

1.0 Introduction

There are numerous pieces of legislation and regulations that all provincially licensed slaughter operations, including on-farm slaughter operation (OFSO) licence holders, must be aware of and follow as part of their licencing responsibilities.

Legislation (also known as “statutes”) are written laws that are enacted by the legislative arm of government. Federal legislation is authorized by Parliament, and provincial legislation is authorized by the Legislature. Acts, and the regulations made under them, set standards and norms and can serve several purposes. For example, they can set standards, regulate activities by providing for licenses and permits, and oblige people to do or not do certain actions or activities.

In Alberta, all legislation and regulations can be found on [open government and the King’s Printer](#). The *Meat Inspection Act*, c. M-9, RSA 2000 (the “Act” or “MIA”), the Meat Inspection Regulation (AR 42/2003) (the “Regulation” or “MIR”), and the Fees Regulation (AR 116/2009) can be found there. For more information on on-farm slaughter operation requirements, please review the [OFSO technical guide](#).

2.0 Guidance to the legislation

Sometimes, legislation and regulations may be difficult to understand and interpret due to the style of language used. This can create frustration and confusion for the reader when trying to determine the meaning and intent of the legislation.

The following table contains interpretations of the sections of the Act and Regulation that most commonly apply to OFSO licensees. The table also includes additional guidance. Consult the Kings Printer for the most current versions of the Act and Regulation. This table is intended as a general reference tool and is not legally binding.

Please note: Once a live animal is purchased by the customer, they become the “producer” for the purposes of the Act and Regulation.

MEAT INSPECTION ACT (MIA)	Interpretation
Licences 3.1 Subject to the regulations, (a) no person shall, without a licence, slaughter an animal or process meat from an animal, and (b) every person who slaughters an animal or processes meat from an animal must meet the licensing requirements set out in the regulations.	<p>A Government of Alberta slaughter licence is required to slaughter a meat animal or to process the meat from that animal.</p> <p>Slaughter of an animal by a producer on their own land, for personal use or consumption, does not require a licence.</p> <p>Any person(s) that holds a licence under the <i>Meat Inspection Act</i> (MIA) must meet all the requirements for that license, which are listed in the MIA and Meat Inspection Regulation (MIR). They also must meet all other legislative requirements listed on the applicable application form.</p>

<p>Slaughter of animals</p> <p>4(1) Except as provided in the regulations, no person shall slaughter an animal unless the animal has been inspected by an inspector immediately before the time of slaughter.</p> <p>(2) Subsection (1) does not apply to a mobile butcher who slaughters or assists in the slaughter of animals the meat from which is to be consumed by the producer of the animal or by the members of the producer's immediate household.</p>	<p>In Alberta, legislation allows for the slaughter of a meat animal:</p> <ul style="list-style-type: none"> • in a licensed abattoir under the supervision of a government-appointed inspector. This meat is inspected. • by a mobile butcher for the owner of the animal or anyone that lives in the animal owner's house (including spouse, children, siblings, parents, and if applicable, current employees living on the property of the animal owner). This meat is uninspected and selling, gifting or bartering of uninspected meat is illegal in Alberta. • in an uninspected slaughter operation. This meat is uninspected and selling, gifting or bartering of uninspected meat is illegal in Alberta.
<p>Sale of meat</p> <p>5 Except as provided in the regulations, no person shall sell, offer for sale, transport or deliver meat to any person unless</p> <p>(a) the animal from which the meat was obtained was inspected by an inspector under section 4,</p> <p>(b) the slaughter of the animal took place at an abattoir or at an establishment,</p> <p>(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</p> <p>(d) the meat is judged by an inspector to be fit for human consumption and has an inspection legend applied to it.</p>	<ul style="list-style-type: none"> • This section is referred to in section 79 of the MIR (Transfer of meat). Meat that has not been inspected cannot be sold, bartered, given away, gifted or donated to the public or to a retailer, or sold at a farmers market. • Selling uninspected meat or products made with uninspected meat is illegal in Alberta. • Meat that is inspected by a Government of Alberta appointed inspector (inspector) can be sold to the public. The following conditions are also required to be met for inspected meat: <ul style="list-style-type: none"> - Only a licensed provincial government abattoir can be used to slaughter inspected meat animals. - A post-mortem inspection of each animal is conducted by an inspector after slaughter. - After the post-mortem inspection, if an inspector determines that the inspected meat is fit for human consumption, then a Government of Alberta inspection legend stamp is applied to the carcass. <p>The MIR provides what OFSOs may do with the meat that they harvest. An OFSO may provide the meat only to a producer and members of their household. The details are in the Part 4.1 of the MIR.</p>
<p>Condemning meat unfit for food</p> <p>6 Every carcass or portion of a carcass of an animal or any product from it that is found on inspection to be unhealthy or unfit for food or that contains ingredients or preservatives that may render it unfit for food shall be so marked by an inspector in the prescribed manner and is, on being so marked, deemed to be condemned as unfit for food and shall be disposed of in accordance with the regulations.</p>	<p>This provision applies to all licensees, including OFSOs. The slaughter process is not routinely inspected, but the Government of Alberta may inspect any licensed operation, including OFSOs. If during a directed inspection, an inspector finds meat that is unhealthy or unfit for food, the inspector may condemn the meat.</p> <p>Section 31.7 of the MIR requires an OFSO to dispose of condemned material in accordance with the Disposal of Dead Animals Regulation, which is a regulation under the <i>Animal Health Act</i>.</p>
<p>Offence and penalty</p> <p>10 A person who contravenes this Act or the regulations under this Act is guilty of an offence and liable to a fine of not more than \$10 000 or to</p>	<p>Any person, including an OFSO, that does not abide by the requirements of the MIA or MIR is breaking the law. Penalties can include a fine of not more than \$10 000, imprisonment of up to a year, or both a fine and imprisonment.</p>

<p>imprisonment for a term of not more than one year or to both fine and imprisonment.</p>	<p>Failure to comply with an order is an offence which can lead to the penalties listed in this section.</p> <p>If an OFSO does not meet the requirements of the legislation, the licence may be suspended, revoked or not renewed by the Government of Alberta.</p>
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<u>Meat Inspection Regulation (MIR)</u>	Interpretation
<p>Exemptions – wildlife consumption</p> <p>6 (3.1) The Director may prohibit a meat facility from receiving exempted animals if, in the opinion of the Director, the meat facility is unable to store and process the exempted animals in a manner that makes all meat in the facility safe to eat.</p>	<p>An OFSO may be prohibited from receiving exempted animals if the Director is of the opinion that the OFSO cannot store and process the animal in a manner that makes all meat on the premises safe to eat. Exempted carcasses must be kept separate from other carcasses. Exempted animals are:</p> <ul style="list-style-type: none"> • wildlife ('wild game'), and • an animal that is to be killed or has been killed on the premises of the producer of the animal and is for consumption only by person's that form part of that producer's household. • an animal killed under a different OFSO licence. <p>If, under section 6 of the MIA, an inspector condemns a carcass, part of a carcass, or any product from it, then section 31.7 of the MIR requires the OFSO to dispose of the material accordance with the Disposal of Dead Animals Regulation. (See below)</p>
<p>Alternative methodology on religious grounds</p> <p>8 Where the Director, on application, is persuaded that obedience to a specific rule in this Regulation would offend against the religious convictions genuinely held by a person affected by the rule, the Director may approve an alternative method of meeting the general intent of the provision in which the rule is contained that will not offend against those convictions, in which case that person may use that approved method instead.</p>	<p>An OFSO license applicant interested in slaughtering meat animals using an alternative methodology on religious grounds can apply to do so by checking the appropriate box on the OFSO license application form.</p> <p>When an OFSO licence application is received with a request to conduct religious slaughter, the applicant will be required to provide detailed information on the religious slaughter method to be used. If insufficient or incomplete information on the religious slaughter is received, the request for religious slaughter may not be granted or may be denied.</p>
<p>Licences</p> <p>11 (1) For the purposes of section 3.1 of the Act, the Director may issue a licence to a person to do one or more of the following, subject to the requirements of this Regulation:</p> <p>(d) to slaughter and process meat as a part of an uninspected slaughter operation.</p>	<p>The OFSO licence is authorized by section 11(1)(d) of the MIR. This is one of the licences that permits a person to slaughter an animal or process meat from an animal. As per section 3.1 of the MIA, the OFSO licence holder must meet all the legislative requirements listed on the application form.</p> <p>The OFSO licence only allows for uninspected slaughter and/or the processing of uninspected meat.</p>

<p>Transfer of licence</p> <p>13 (1) A licence is not transferable.</p> <p>(2) Despite subsection (1), a licence may be transferred if the Director authorizes the transfer and the transferee</p> <p>(a) is eligible for the same class of licence, and</p> <p>(b) performs all licensed activities in the location for which the licence was issued.</p> <p>(3) A licence transferred under subsection (2) may be subject to terms and conditions imposed by the Director.</p>	<p>A person that holds a licence for a provincial slaughter operation cannot give or sell their licence to another person, including their spouse or child(ren), or to a corporation, shareholder or business partner.</p> <p>A person may contact the Director of the Meat and Dairy Inspection Section in writing with a request to transfer the licence. The request may also require including the reason(s) for the transfer.</p> <p>A transfer may be possible for the following reason:</p> <p>The person to which the licence will be transferred is eligible. Eligibility criteria for a transferee may include:</p> <ul style="list-style-type: none"> • Being able to lawfully operate a business in Alberta • Being at least 18 years of age • The ability to continue doing all the activities in the location for which the licence was originally granted. <p>The Director may request additional information regarding the transfer of the licence or add additional terms and conditions to the licence.</p>
<p>General requirements</p> <p>18(1) The operator of a meat facility shall ensure that the meat facility is designed, constructed, equipped and maintained to provide for</p> <p>(b) the hygienic production, handling and storage of meat,</p> <p>(i) in the case of an abattoir, a slaughter area,</p> <p>(ii) separation of incompatible activities,</p> <p>(iii) adequate shipping and receiving areas,</p> <p>(iv) sequential slaughtering or processing operations,</p> <p>(v) personal hygiene facilities, and</p> <p>(vi) food contact surfaces that are non-toxic, non-absorbent, smooth, corrosion resistant, crack or crevice free and able to withstand frequent sanitization,</p>	<p>The processing of meat products by an OFSO must be done in a facility with the following requirements:</p> <ul style="list-style-type: none"> • The facility must be designed and built to process meat and have the appropriate equipment for processing and storage. If a cooler is required, the cooler must be able to cool and maintain the temperature of the carcass or meat products at <4°C. If a freezer is required, the freezer can freeze and maintain the temperature of the carcass or meat products at <-18°C. • The facility must be clean and sanitary and have sufficient space to handle and store the meat. • Activities not suitable for a meat processing area, such as cleaning of vegetables, canning, woodworking, metal work, storing of chemicals, etc., must be kept separate to not contaminate the meat. • The facility must have an area that is large enough for shipping and receiving, so that these activities do not contaminate the carcass or finished meat products or the processing operation(s). • Prior to processing, any equipment used for slaughtering and processing must be cleaned between species. • The facility must have a washroom including a sink with hot and cold running potable water. • Food contact surfaces in the facility must be of a type that will not contaminate the meat and can be cleaned and sanitized often (e.g., stainless steel). Additionally, the surfaces must be non-absorbent, smooth, and not cracked, split or have any gaps.
<p>Humane slaughtering</p> <p>21(1) A person shall minimize pain and distress of any animal that is being prepared for slaughter or slaughtered.</p>	<p>All animals slaughtered for meat must be slaughtered humanely. This means that an animal is not caused undue pain and distress and the method used to cause unconsciousness is rapid and effective.</p> <p>The slaughter method used must minimize pain, distress and suffering and must result in immediate death or rapid loss of consciousness that persists until the time of death.</p>
<p>Method of slaughter</p>	<p>Restraining an animal is intended to assure the stability and control of the animal so that the animal can be safely, accurately and humanely slaughtered.</p>

<p>22.1 (1) A person shall restrain an animal and render it unconscious immediately before the animal is slaughtered.</p> <p>(2) The method of rendering the animal unconscious must</p> <p>(a) produce rapid unconsciousness,</p> <p>(b) ensure the animal does not regain sensitivity or consciousness before it has been bled out, and</p> <p>(c) be one of the following methods:</p> <p>(i) delivering a blow to the animal's head by means of a mechanical device that is in accordance with accepted industry standards for animal welfare;</p> <p>(ii) exposing the animal to gas by a method that is in accordance with accepted industry standards for animal welfare;</p> <p>(iii) applying an electric current to the animal;</p> <p>(iv) penetrating the animal's skull and brain</p> <p>(A) with a captive bolt device, or</p> <p>(B) by shooting it in the head with a rifle;</p> <p>(v) using a method approved by the Director for the purpose of developing or testing a new procedure or item of equipment intended to improve humane methods of slaughter.</p>	<p>An animal can be restrained either manually or with the use of equipment (restraining or squeeze chute, stun box or pen).</p> <ul style="list-style-type: none"> • Manual restraint is limited to livestock up to 60 kg • Mechanical restraint is for livestock greater than 60 kg <p>A mechanical restrainer is designed to:</p> <ul style="list-style-type: none"> • Suit the size, species, and type of animal. • Enable animals to enter the restrainer readily without applying any external forces (no use of tongs or excessive use of electric prods). • Hold animals tight enough to make it feel held but does not cause struggling or vocalization. • Provide adequate access to the head and neck for stunning and monitoring sensibility. <p>Do not restrain an animal until everyone and everything is ready for the stunning. Minimal time in the restraint is best for the animal.</p> <p>Methods of stunning include:</p> <ul style="list-style-type: none"> • Firearm • Penetrating captive bolt gun • Electric stunning • Gas <p>If stunning fails, a plan for the use of an alternative method must be in place.</p> <p>Slaughter animals are normally killed by "bleeding-out" – the severing of major blood vessels in the neck or at the base of the heart to ensure rapid blood loss. This is also referred to as "sticking." The animal dies from blood loss.</p> <p>Stunned animals that are not bled-out immediately may eventually die of the injuries caused (e.g., by a bullet or captive bolt stunner) but can become conscious again before death, in which case they would experience significant suffering.</p> <p>Animal welfare is not the only reason that rapid and complete bleed-out is important; meat quality is also negatively affected by poor bleeding.</p>
<p>Presence of live fauna</p> <p>25 An operator shall not allow any live fauna to be present in a meat facility other than an animal that is to be slaughtered there.</p>	<p>Other than the live animal(s) to be slaughtered, no other live animals (e.g., pests), including pets, are allowed to be present in the OFSO slaughtering area or in the OFSO meat processing facility.</p>
<p>Records</p> <p>30 (1) An operator of a meat facility shall make a record with respect to an animal or carcass purchased or otherwise acquired that includes</p> <p>(a) the date it was purchased or otherwise acquired,</p>	<p>An OFSO is required to keep records of any animals slaughtered.</p> <p>The information that the OFSO is required to record includes:</p> <ul style="list-style-type: none"> • Name and phone number of the producer (customer). (Note: once the live animal is purchased by the customer, they become the producer of the animal for the purposes of this legislation) • Date of slaughter of the live animal • Name, phone number and email of person slaughtering the animal(s)

<p>(b) the name and address of the person from whom it was purchased or otherwise acquired,</p> <p>(c) repealed AR 129/2020 s19,</p> <p>(d) in the case of a live animal, the date it was slaughtered,</p> <p>(e) sufficient identification to enable an inspector to trace its origin, and</p> <p>(f) repealed AR 129/2020 s19,</p> <p>(g) such other information as the Director requires.</p> <p>(2) The operator shall keep a record made under subsection (1) for at least 2 years after the record is made.</p> <p>(3) The operator shall, when required to do so by the Director or an inspector for a valid reason associated with the administration or enforcement of the legislation,</p> <p>(a) produce any record made under this section for inspection, and</p> <p>(b) allow the inspector to make copies of a record that has been produced.</p>	<ul style="list-style-type: none"> Any other information that may be needed for an inspector to determine where the animal came from <p>The purpose of recording this information is to be able to contact the customer in the event of a foodborne illness or recall.</p> <p>An OFSO is required to keep all associated OFSO records for two years and to provide this information to the Meat and Dairy Inspection Director or an inspector, if there is a reasonable request to ask for this information.</p> <p>The inspector is allowed to make copies of the OFSO record(s).</p>
<p>Part 4.1 Uninspected slaughter operations</p> <p>Uninspected slaughter operations</p> <p>31.1 (1) The operator of an uninspected slaughter operation, or a person authorized by that operator, shall only slaughter, process or transport an animal in accordance with the requirements of this Part and Part 5.</p> <p>(2) Subject to subsection (3), Parts 2.1, 3, 4 and 6 and section 77 do not apply to an uninspected slaughter operation.</p> <p>(3) The following sections apply to uninspected slaughter operations:</p> <p>(a) section 6(3.1)</p> <p>(b) section 18(1)(b)</p> <p>(c) section 21(1)</p> <p>(d) section 22.1</p>	<p>A person who is licensed as an on-farm slaughter operator is required to follow the appropriate sections of the MIR that pertain to an OFSO.</p> <p>With respect to slaughter, process, and transport, an OFSO is regulated by Part 4.1, Uninspected Slaughter Operations and Part 5, General Operations and Mobile Butcher.</p> <p>The following Parts and sections of the MIR do not apply to an OFSO:</p> <ul style="list-style-type: none"> Part 2.1 Meat Facility Standards Part 3 Meat Facility – Facility and equipment Requirements Part 4 General Operation of Abattoir Provisions Part 6 Inspectors, Inspections and Related Matters Section 77 Receiving uninspected meat <p>However, the following sections of the MIR apply to an OFSO. Some of these sections are from Parts that otherwise do not apply to OFSOs:</p> <ul style="list-style-type: none"> Section 6(3.1) Exemptions – wildlife consumption Section 18(1)(b) General requirements Section 21(1) Humane slaughtering Section 22.1 Method of slaughter Section 25 Presence of live fauna Section 30 Records

<p>(e) section 25</p> <p>(f) section 30</p> <p>(g) Section 36(1)(c)</p>	<ul style="list-style-type: none"> • Section 36(1)(c) Powers of Inspector • Sections of the MIR that are unrelated to slaughter, processing or transport apply to OFSOs. The Act applies to OFSOs.
<p>Location of slaughter and processing</p> <p>31.2(1) An uninspected slaughter operation may be conducted at premises owned, leased or otherwise controlled by the operator.</p> <p>(2) Subject to section 32(2), the operator of an uninspected slaughter operation shall ensure that the slaughter operation, including rendering the animal unconscious in accordance with section 22.1 and bleeding, eviscerating and removing the head, feet and hide, is completed on the premises referred to in subsection (1).</p>	<p>An OFSO can slaughter on land that they own or lease, or land that is controlled by the operator (e.g., permitted to use).</p> <p>The slaughter of a live animal by an OFSO must:</p> <ul style="list-style-type: none"> • occur on the premises but outside and not inside a facility or structure, • be done humanely, as required by section 21(1) (see above), • meet the requirements of section 22.1 (see above) <p>After slaughter, bleeding and evisceration of the animal(s), the OFSO can transport the carcass(es) with the hide(s) on, to a dedicated hide removal room at their premises, where the hide(s) can be removed. Head and feet must be removed outside.</p> <p>If a dedicated hide removal room is not available, then the removal of the hides must be done outside.</p>
<p>Transportation and storage</p> <p>31.3 A carcass slaughtered as a part of an uninspected slaughter operation,</p> <p>(a) if it is transported, shall only be transported in accordance with the requirements in Part 5, and</p> <p>(b) if it is stored, shall be stored in accordance with the requirements for sanitary storage and handling of meat as set out in section 18(1)(b) and any other requirements set out by the Director.</p>	<p>Transportation of a carcass slaughtered by an OFSO must meet the requirements of Part 5 of the MIR, Transportation of carcasses, Section 33 (1). For further information on the requirements of Part 5, please see below.</p> <p>Storing of an uninspected carcass by an OFSO is required to meet the requirements in Section 18(1)(b). For further information on Section 18(1)(b), please see above.</p>
<p>Meat for household consumption</p> <p>31.4 (1) Meat harvested from an animal slaughtered as a part of an uninspected slaughter operation</p> <p>(a) is, except as provided in subsection (1.1), for consumption only by persons who form part of the producer's household, and</p> <p>(b) shall not be sold.</p> <p>(1.1) A producer of a large animal and up to three other individuals may, in respect of a large animal to be slaughtered by an uninspected slaughter operation, be identified by the producer as the co-owners of the</p>	<p>Uninspected meat from an OFSO is only to be consumed by the people who are part of the producer's household. Once the OFSO has sold the live animal to a customer, they become the owner of the animal, also known as the producer.</p> <p>A household, as defined by section 2(c.1) of the MIR, means</p> <ol style="list-style-type: none"> the producer and the producer's spouse and the producer's children, siblings and parents, whether in a blood, step or foster relationship or a relationship by marriage to the producer, and current employees of the producer living in or on property belonging to the producer. <p>Uninspected meat must not be sold, gifted, given away or bartered, and it is illegal to do so.</p> <p>A live large animal, exceeding 500 lbs (227 kg) (for example, bison, cervid and cattle) can be purchased and co-owned by up to four individuals. After slaughter, the large animal can be transported, stored or returned to the co-owners. The uninspected meat can be consumed by the people that are part of each individual co-owner's household.</p>

<p>large animal and the meat harvested from that animal may be</p> <p>(a) as agreed by the producer, the co-owners, and uninspected slaughter operation, be transported, stored or provided, to the households of the co-owners, and</p> <p>(b) be consumed by persons who form part of the households of the co-owners.</p> <p>(2) The operator of an uninspected slaughter operation shall not slaughter, purchase, store, process or sell inspected meat as part of that operation.</p>	<p>An OFSO cannot slaughter, buy, store, process or sell inspected meat. Therefore, an OFSO cannot use inspected meat as part of their processing activities.</p>
<p>Operator responsibilities</p> <p>31.5 The operator of an uninspected slaughter operation shall ensure that</p> <p>(a) any animal slaughtered at that operation is slaughtered humanely and safely,</p> <p>(b) if a carcass is processed and the processing is not done at a meat facility other than an uninspected slaughter operation or by a mobile butcher, anyone processing the carcass has the knowledge, skill and equipment to do so safely, and</p> <p>(c) every carcass and every part of a carcass that is slaughtered or processed at that operation is kept in a safe and sanitary manner at a temperature that ensures that meat will be free of spoilage or contamination.</p>	<p>The operator of an OFSO is responsible for:</p> <ul style="list-style-type: none"> • ensuring that any animal that is slaughtered at that operation is slaughtered humanely and safely. • ensuring that the carcass is processed safely. If the processing occurs at that OFSO or another OFSO or by a mobile butcher, that means ensuring that the processing personnel have knowledge and skills of meat processing, and the use of appropriate processing equipment. • ensuring that the uninspected carcass, parts of that carcass and/or processed meat products will not become contaminated and are kept at appropriate storage temperatures that will prevent the growth of bacteria or from becoming cross-contaminated by other products or other hazards (chemical, allergens or physical). <p>The OFSO operator is also responsible for ensuring that anyone hired or used by the OFSO to slaughter animals or to prepare processed meat products, also meets these responsibilities.</p>
<p>Inspection not required</p> <p>31.6 An inspection is not required for an animal that is slaughtered at an uninspected slaughter operation.</p>	<p>The slaughter of a live animal at an OFSO does not require inspection as the animal belongs to the producer. The uninspected carcass, in whole or in part, and/or any meat products resulting from the carcass must be returned to the producer for consumption by the producer and the producer’s household only.</p> <p>Selling uninspected meat in Alberta is illegal.</p>
<p>Disposal</p> <p>31.7(1) Except as provided in this section, the operator of an uninspected slaughter operation shall dispose of any carcass or portion of a carcass that is not provided to a producer in accordance with the</p>	<p>An OFSO is responsible for and required to dispose of a carcass or a portion of carcass that is not returned to the producer, as described in the Disposal of Dead Animals Regulation, which is a regulation under the Animal Health Act.</p> <p>An OFSO can sell or offer the carcass or a portion of the carcass that is not returned to producer, as bait for hunting. The carcass or the portions of the carcass that is being offered as bait must have tags attached to each part with the following words: “UNINSPECTED – FOR USE AS BAIT, ONLY”</p>

<p>Disposal of Dead Animals Regulation (AR 132/2014).</p> <p>(2) The operator of an uninspected slaughter operation may, in accordance with this section, dispose of portions of a carcass that are not provided to a producer by offering them for sale, selling them or otherwise providing them for use as bait in accordance with this section.</p> <p>(3) The following portions of a carcass may not be offered for sale, sold or otherwise provided for use as bait:</p> <ul style="list-style-type: none"> (a) the skull, brain, trigeminal ganglia, eyes, palatine tonsils, spinal cord or dorsal root ganglia of cattle aged 30 months or older; (b) the distal ileum of cattle of all ages; (c) material coming from an animal that is known or suspected to have a disease that is reportable under the Animal Health Act or the Health of Animals Act (Canada) or both. <p>(4) The operator of an uninspected slaughter operation shall identify all portions of a carcass offered for sale, sold or otherwise provided for use as bait by affixing tags on them stating "UNINSPECTED — FOR USE AS BAIT, ONLY".</p>	<p>There are certain parts of a carcass that an OFSO must not sell or use as bait. These parts of the carcass are the skull, brain, trigeminal ganglia, eyes, palatine tonsils, spinal cord or dorsal root ganglia of cattle aged 30 months or older, distal ileum from cattle of all ages and are collectively known as Specified Risk Material (SRM).</p> <p>Additionally, any animal that has or is suspected of having a reportable disease listed under the <i>Animal Health Act</i>, the <i>Health of Animals Act</i> (Canada) or both, cannot be sold or used as bait.</p> <p>If a carcass, a part of a carcass, or a product from either has been condemned by an inspector under section 6 of the MIA, then the OFSO must dispose in accordance with the Disposal of Dead Animals Regulation (DDAR), which is a regulation under the Animal Health Act.</p> <p>The OFSO may not offer the material as bait.</p>
<p>Transportation of carcasses</p> <p>33(1) If a mobile butcher or the operator of an uninspected slaughter operation, or a person authorized by that operator, is transporting one or more carcasses for further processing, the carcass or carcasses shall be transported forthwith after the animal or animals are slaughtered.</p> <p>(2) A carcass shall be transported in a manner that prevents contamination or spoilage, including, but not limited to,</p> <ul style="list-style-type: none"> (a) being completely covered, and (b) being isolated from removed hides and inedible parts. 	<p>Immediately after the slaughter of the animal(s), the mobile butcher or the OFSO or a person given permission by the OFSO must transport the carcasses to a location where they will be further processed.</p> <p>Transport of carcasses must be done in a way that prevents contamination or spoilage of the carcass. (e.g., on hot days use a refrigerated vehicle or use ice, use temperature control when transporting carcasses for longer than 1 hour).</p> <p>Preventing contamination or spoilage of the carcass can include covering the carcass with plastic and keeping it separate from the removed hide(s) or other inedible parts of the carcass, including SRM.</p>
<p>Reporting</p>	<p>Sections 4(1) and (2) of the MIA relate to inspections prior to slaughter. These sections of the MIA do not apply to OFSOs.</p>

<p>34 A person who is exempted from section 4(1) of the Act by section 4(2) of the Act, and the operator of an uninspected slaughter operation, shall submit a report to the Minister in the form and at the frequency required by the Director</p>	<p>Pursuant to section 34 of the MIR, an OFSO is required to submit a quarterly report of slaughter activities to the Minister of Agriculture and Irrigation, even if no slaughter activities occurred during a quarter.</p> <p>The quarterly report(s) can be submitted by email, mail or through an online reporting system.</p> <p>Failure to submit a report may result in the OFSO license being cancelled (suspended, revoked or not renewed).</p>
<p>Maximum allowable number of animals</p> <p>34.1 A mobile butcher and the operator of an uninspected slaughter operation shall ensure that the number of animals slaughtered for a single producer by that mobile butcher or at that operation does not exceed the maximum allowable number prescribed by the Director.</p>	<p>Currently, there are no slaughter limits for the OFSO license; however, there are animal slaughter limits for each producer (OSFO customer), per calendar year, as follows:</p> <ul style="list-style-type: none"> • Six (6) large red meat animals (for example: beef, bison, cervid, yak, ostrich) and • Twelve (12) hogs and • Twelve (12) sheep and • Twelve (12) goat and • 150 poultry or other small animals (for example: quail, rabbit)
<p>Powers of inspector</p> <p>36(1) Where a provision of the legislation is contravened or there is a risk to food safety or animal welfare, an inspector may do one or more of the following:</p> <p>(c) require an operator to take specific action by a certain date to rectify the non-compliance or risk to food safety or animal welfare, as the case may be.</p>	<p>If an OFSO has not met a requirement in the legislation, or if a food safety risk or animal welfare issue has been identified, an inspector may request and require an OFSO to address and correct the issue and comply with the legislation by a given date.</p>
<p>Compliance with orders</p> <p>76 A person to whom an order is issued under the legislation shall comply with the order.</p>	<p>Section 76 of the MIR, combined with section 10 of the MIA, means that a person who fails to comply with an order is committing an offence and is liable to the penalties listed in section 10 (see above).</p>
<p>Identification and notice of uninspected meat</p> <p>78(1) Repealed AR 129/2020 s49.</p> <p>(2) The owner of premises where uninspected meat is stored or processed shall ensure that a sign that is visible to the public is posted on the portion of the premises that is open to the public, which sign reads as follows:</p> <p>The sale of uninspected meat is prohibited in Alberta. Uninspected</p>	<p>An OFSO must publicly display a sign where the public can access the premises.</p> <p>As stated in the MIR, the sign must read: The sale of uninspected meat is prohibited in Alberta. Uninspected meat is stored or processed on these premises for the owner of the animal.</p>

meat is stored or processed on these premises for the owner of the animal.	
<p>79 Transfer of meat</p> <p>A person shall not barter, give away or otherwise transfer meat to another person, or offer to do so, unless the conditions set out in section 5(a) to (d) of the Act are met.</p>	<p>Section 5 of the MIA does not apply to OFSOs because the meat is uninspected. Therefore, the prohibition at section 79 of MIR applies to OFSOs. All uninspected meat slaughtered and processed at an OFSO must be returned to the customer for consumption by their household only. Uninspected meat cannot be sold, given away, bartered or gifted.</p> <p>Only animals that have been slaughtered and inspected at a provincially licensed slaughter facility (i.e., abattoir) may be sold, given away, bartered or gifted.</p> <p>Inspection includes ante-mortem and post-mortem inspection of the slaughtered animal and the judgement by a trained inspector that the carcass/meat is fit for human consumption.</p>

<u>Disposal of Dead Animals Regulation (DDAR) (AR 132/2014)</u>	Interpretation
Notes:	
<p>1) The Disposal of Dead Animals Regulation (DDAR) is a regulation under the <i>Animal Health Act</i>. Under that Act, an “owner” includes any person who has custody or care and control. An OFSO licensee who has custody or care and control of a live animal or a dead animal is considered an “owner” of the live animal or dead animal for purposes of the DDAR.</p> <p>2) Cattle when slaughtered have a Specified Risk Material (SRM) concern that is required to be dealt with separately from the offal of the animal. Under federal legislation, SRM must be removed from cattle slaughtered for human consumption to prevent tissues that may contain BSE infectivity from entering the food chain. SRM must be transported and disposed of in accordance with CFIA requirements.</p> <p>3) In this table, “dead animal” means all or part of a dead animal.</p>	
<p>Ministerial Order 037/2021</p> <p>Authorization of Disposal Methods for Uninspected Operations</p>	<p>This Ministerial Order, made pursuant to section 16 of DDAR, authorizes disposal methods by uninspected slaughter operations (OSFOs) to effectively dispose of small volumes of offal locally. (See the interpretation of section 4 below for a list of the methods authorized by this Ministerial Order, plus the methods authorized by DDAR.)</p>
<p>Owner’s duties</p> <p>3(1) The owner of a dead animal shall dispose of the dead animal in accordance with this Regulation.</p> <p>(2) In storing or disposing of a dead animal, the owner of the dead animal shall ensure that</p> <p>(a) the odours generated by the dead animal are minimized,</p> <p>(b) any run-on or run-off water at the site where the dead animal is located is minimized,</p> <p>(c) the risk of the spread of disease is minimized, and</p>	<p>Section 3(1) means that the DDAR governs the disposal of all dead animals by everyone. OSFOs must dispose of dead animals in accordance with the DDAR, which includes Ministerial Order 037/2021.</p> <p>When storing or disposing of a dead animal, an OSFO must minimize odours, run-of and run-off water, and disease risk.</p> <p>An OSFO must dispose of a dead animal within 7 days, unless the OSFO has stored it outside completely frozen, in a freezer, or in accordance with the directions of a provincial or federal authority.</p> <p>An OSFO must always comply with the directions of a provincial inspector.</p> <p>If an animal is euthanized with drugs or chemicals, an OSFO must protect the dead animals from scavengers.</p>

<p>(d) the dead animal does not create a nuisance.</p> <p>(3) The owner of a dead animal shall dispose of the dead animal within 7 days unless the owner stores the dead animal</p> <p>(a) outside during winter months when the ambient temperature is low enough to keep the dead animal completely frozen,</p> <p>(b) in a freezer unit, or</p> <p>(c) in accordance with the directions of the chief provincial veterinarian, an inspector appointed under section 6(2) of the Act or a veterinary inspector appointed under the <i>Health of Animals Act</i> (Canada).</p> <p>(4) The owner of a dead animal shall comply with any direction of an inspector directing the owner to dispose of the dead animal.</p> <p>(5) The owner of an animal that is euthanized with drugs or other chemical substances shall take steps to prevent scavengers from gaining access to the animal beginning at the time the drugs or other chemical substances are administered until the final disposal of the dead animal.</p>	
<p>Disposal by meat facility</p> <p>4 Subject to section 6 and the terms of any order made under section 18, an owner or operator of a meat facility shall dispose of a dead animal by a method</p> <p>(a) set out in section 7, 9(b), 10 or 13,</p> <p>(b) referred to in section 15 that is approved for use by owners or operators of meat facilities under section 16, or</p> <p>(c) authorized by the chief provincial veterinarian.</p>	<p>This section of the DDAR governs disposal of dead animals by meat facilities, including OFSOs.</p> <p>An OFSO may dispose of the animal in accordance with the sections listed in section 4 of the DDAR, or in accordance with Ministerial Order 037/2021. The combined list is:</p> <ul style="list-style-type: none"> • Section 7 – Class I or Class II landfill • Section 8 - Burial • Section 9(a) – Open fire • Section 9(b) - Incinerator • Section 10 – Class I composting facility • Section 11 – Farm composting • Section 13 – Federally permitted rendering plant • Meat Inspection Regulation, Section 31.7 – Bait • Section 4(c) – Special authorization. <p>All listed methods must be carried out as prescribed in the DDAR.</p> <p>An OFSO’s ability to use a listed method is subject to section 6 (Diseased animals) and section 18 (Disaster or emergency) of the DDAR.</p>
<p>Diseased animals</p>	<p>Anyone that has custody or control of a live animal or a dead animal that is or may be diseased should contact a local vet to confirm the disease.</p>

<p>6 (1) If a dead animal is known or suspected to have had a disease that is reportable under the Act but is not reportable under the Health of Animals Act (Canada), the owner of the dead animal shall dispose of the dead animal by a method provided for in this Regulation as directed by the chief provincial veterinarian or an inspector appointed under section 6(2) of the Act.</p> <p>(2) If a dead animal is known or suspected to have had a disease that is not reportable under the Act but is reportable under the <i>Health of Animals Act</i> (Canada), the owner of the dead animal shall dispose of the dead animal by a method provided for in this Regulation as directed by a veterinary inspector appointed under the Health of Animals Act (Canada).</p> <p>(3) If a dead animal is known or suspected to have had a disease that is reportable under the Act and under the Health of Animals Act (Canada), the owner of the dead animal shall dispose of the dead animal by a method provided for in this Regulation as directed by</p> <p>(a) the chief provincial veterinarian or an inspector appointed under section 6(2) of the Act, or</p> <p>(b) a veterinary inspector appointed under the <i>Health of Animals Act</i> (Canada).</p>	<p>Some diseases must be reported to the provincial government, the federal government, or both.</p> <p>Please refer to the Provincially regulated animal diseases and the Animal Health Protection Act to see what diseases are “provincially reportable” and “provincially notifiable” (i.e., what diseases must be reported to the provincial government)</p> <p>For federally reportable diseases please click on Government of Canada, Reportable diseases: Terrestrial animals.</p> <p>Pursuant to section 9 of the <i>Animal Health Act</i>, an “owner” who knows or suspects that an animal has a provincially notifiable disease or a provincially reportable disease must report it to Alberta’s Office of the Chief Provincial Veterinarian.</p> <p>Section 6 of the DDAR outlines who can choose the disposal method for a dead animal that is known or suspected to have a disease.</p> <ul style="list-style-type: none"> • If the disease is only provincially reportable – a provincial authority (i.e. Alberta’s Chief Provincial Veterinarian or a provincial inspector) • If the disease is only federally reportable – a federal inspector • If the disease is both provincially reportable and federally reportable – Either a provincial authority or a federal inspector. <p>In Alberta, the Office of the Chief Provincial Veterinarian can be contacted 8:15 a.m. to 4:30 p.m., Monday to Friday at 780-427-3448.</p>
<p>Disposal in landfill</p> <p>7 Subject to section 6 and the terms of any order made under section 18, a dead animal may be disposed of in a Class I or Class II landfill as defined in the Waste Control Regulation (AR 192/96).</p>	<p>Disposal in a landfill is an excellent way to dispose of offal from slaughter. An OFSO should contact the landfill in advance to confirm if they take animal remains.</p> <p>An OFSO should contact the landfill in advance to confirm if they handle SRM materials.</p>
<p>Burial</p> <p>8(3) A dead animal may be buried in a farm burial pit only if the bottom of the pit is at least one metre above the seasonal high-water table.</p> <p>(4) One or more dead animals may be buried in a farm burial pit if</p>	<p>An OFSO may dispose of dead animals by burial in a farm burial pit, if the total weight of all animals in the pit are between 100kg and 2500kg and if the farm burial pit is:</p> <ul style="list-style-type: none"> • 100 m from any well or any other water source • 25 m from the edge of a coulee or embankment • 10 m from any other farm burial pit • 100 m from a residence • 100 m from a boundary of any land owned or leased by any other person

<p>(a) the total weight of the dead animals buried in the pit does not exceed 2500 kg, and</p> <p>(b) the pit</p> <p>(i) is at least 100 m from any well or other domestic water intake stream, creek, pond, spring, river, irrigation canal, dugout or other water source and the high-water mark of any lake,</p> <p>(ii) is at least 25 m from the edge of any coulee or embankment,</p> <p>(iii) is at least 10 m from any other farm burial pit,</p> <p>(iv) is at least 100 m from any residence,</p> <p>(v) is at least 100 m from the boundary of any land owned or leased by a person other than the owner of the dead animal, unless the owner or leaseholder of the land has consented in writing to the pit being located closer to the boundary,</p> <p>(vi) is at least 300 m from any provincial highway, and</p> <p>(vii) is covered with</p> <p>(A) a minimum of one metre of compacted soil, if no additional dead animals are to be buried in the pit, or</p> <p>(B) a wooden or metal lid that is designed to exclude scavengers and quicklime is applied to the dead animal or animals in sufficient quantities to control flies and odour, if the weight limit established by clause (a) has not been reached and the owner intends to bury additional dead animals in the farm burial pit.</p> <p>(5) For the purposes of subsection (4)(a), the total weight of dead animals is determined by adding the weight at the time of burial of each dead animal buried in the pit to the weight at the time of burial of each dead animal previously buried in the pit.</p> <p>(6) One or more dead animals may be buried in a farm burial pit if</p>	<ul style="list-style-type: none"> • 300 m from any provincial highway • covered by one meter of compacted soil or, if the pit will be reopened, is covered with a wooden or metal lid to prevent scavenging and quicklime is sufficiently applied. <p>Different rules apply if the total weight of animals in the pit is under 100 kg.</p> <p>Click on Livestock Mortality Management for more resources.</p> <p>An OFSO must obtain authorization from the Chief Provincial Veterinarian to bury more than 2500kg in a farm burial pit.</p> <p>An OFSO may not dispose of a dead animal through burial unless the OFSO had custody or care and control of the animal at the time of slaughter, and the OFSO owns the land or premises on which the burial takes place.</p>
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<p>(a) the total weight of the dead animals buried in the pit does not exceed 100 kg, and</p> <p>(b) the pit</p> <p>(i) is at least 50 m from any well or other domestic water intake, stream, creek, pond, spring, river, irrigation canal or other water source and the high-water mark of any lake,</p> <p>(ii) is at least 25 m from the edge of any coulee or embankment</p> <p>(iii) is at least 100 m from any residence situated on land owned or leased by a person other than the owner of the dead animal,</p> <p>(iv) is at least 3 m from any other farm burial pit,</p> <p>(v) is covered with a minimum of one metre of compacted soil, and</p> <p>(vi) has not been used for the burial of a dead animal during the previous 5-year period.</p> <p>(7) If authorized in writing by the chief provincial veterinarian or an inspector appointed under section 6(2) of the Act, one or more dead animals exceeding 2500 kg in total weight may be buried in a farm burial pit in accordance with any directions provided in the authorization.</p>	
<p>9 Burning</p> <p>Subject to section 6 and the terms of any order made under section 18, a dead animal may be burned in accordance with the applicable provisions in the <i>Environmental Protection and Enhancement Act</i> and in the regulations or codes of practice under that Act relating to the burning</p> <p>(a) in an open fire, or</p> <p>(b) in an incinerator.</p>	<p>Burning on-farm can be done as an open fire or in an incinerator. It is vital to understand that there must be no remains left after burning. Therefore, the fire must be sufficiently hot to render all pathogens dead and that all animal parts cannot be scavenged or left to create a nuisance.</p> <p>An OFSO may not dispose of a dead animal through burning in an open fire unless the OFSO had custody or care and control of the animal at the time of slaughter, and the OFSO owns the land or premises where the burning takes place.</p> <p>Burning of a dead animal may only occur if done in accordance with the Substance Release Regulation (AR124/93) or the Code of Practice for Small Incinerators.</p> <p>Contact Alberta Environment and Parks for additional information about requirements associated with burning.</p> <p>Contact your municipal district regarding burning permit requirements.</p>

<p>Composting in a compost facility</p> <p>10 Subject to section 6 and the terms of any order made under section 18, a dead animal may be disposed of by composting in a Class I compost facility as defined in the Waste Control Regulation (AR 192/96).</p>	<p>Composting is one of the best ways to dispose of animal parts and carcasses. An OFSO should contact a commercial compost facility to pick up the offal or to determine if the OFOS can deliver it to the location.</p> <p>All SRM must be transported and disposed of as per CFIA requirements.</p>
<p>11(1) Farm Composting</p> <p>Subject to section 6, and the terms of any order made under section 18, a dead animal may be disposed of by composting</p> <p>(a) in an outdoor farm open compost pile</p> <p>(i) that is</p> <p>(A) at least 100 m from any well or other domestic water intake, stream, creek, pond, spring, river, irrigation canal, dugout or other water source and the high-water mark of any lake,</p> <p>(B) at least 25 m from the edge of any coulee or embankment, and</p> <p>(C) at least 100 m from any residence,</p> <p>(ii) that is designed in a manner that will exclude scavengers,</p> <p>(iii) that is at least 100 m from the boundary of any land owned or leased by a person other than the owner of the dead animal, unless the owner or leaseholder of the land has consented in writing to the outdoor farm open compost pile being located closer to the boundary,</p> <p>(iv) that is at least 300 m from any provincial highway, and</p> <p>(v) in which the dead animal or animals are covered with at least 60 cm of composting material, or</p> <p>(b) in an indoor farm open compost pile that is located in a building that has</p> <p>(i) an impervious floor, and</p> <p>(ii) adequate drainage control to prevent the contamination of surface water or groundwater from the compost effluent.</p>	<p>On-Farm Composting is very effective if done correctly. The details for composting, as listed below, must be followed exactly particularly with the setback identified in Section 11.</p> <p>Where one or more dead animals are composted in an outdoor or indoor farm open compost pile:</p> <p>(a) the volume of the dead animal or animals in the compost pile must not exceed 25% of the total volume of the compost pile, and</p> <p>(b) material may not be removed from the compost pile until the dead animal or animals are composted to the extent that:</p> <p>(i) the generation of odours by the compost is minimized,</p> <p>(ii) the compost will not contaminate surface water or groundwater,</p> <p>(iii) the compost will not attract vectors of disease, and</p> <p>(iv) the use of the compost will not cause or contribute to the spread of disease, cause scavenging or create a nuisance.</p> <p>An outdoor farm open compost pile must be:</p> <p>(a) at least 100 m from any well or other domestic water intake, stream, creek, pond, spring, river, irrigation canal, dugout or other water source and the high-water mark of any lake,</p> <p>(b) at least 25 m from the edge of any coulee or embankment,</p> <p>(c) at least 100 m from any residence,</p> <p>(d) designed in a manner that will exclude scavengers,</p> <p>(e) at least 100 m from the boundary of any land owned or leased by a person other than the owner of the dead animal, unless the owner or leaseholder of the land has consented in writing to the outdoor farm open compost pile being located closer to the boundary,</p> <p>(f) at least 300 m from any provincial highway, and</p> <p>(g) designed such that the dead animal or animals are covered with at least 60 cm of composting material.</p> <p>An indoor farm open compost pile must be located in a building that has:</p> <p>(a) an impervious (water resistant) floor, and</p> <p>(b) adequate drainage control to prevent the contamination of surface water or groundwater from the compost effluent.</p> <p>For additional information on the composting process, please click on the Poultry mortality composting and the introduction to on-farm composting.</p>

<p>(2) Where one or more dead animals are composted in an outdoor or indoor farm open compost pile,</p> <p>(a) the volume of the dead animal or animals in the compost pile must not exceed 25% of the total volume of the compost pile, and</p> <p>(b) material may not be removed from the compost pile until the dead animal or animals are composted to the extent that</p> <p>(i) the generation of odours by the compost is minimized,</p> <p>(ii) the compost will not contaminate surface water or groundwater,</p> <p>(iii) the compost will not attract vectors of disease, and</p> <p>(iv) the use of the compost will not cause or contribute to the spread of disease, cause scavenging or create a nuisance.</p>	<p>An OFSO may not dispose of a dead animal through farm composting unless the OFSO had custody or care and control of the animal at the time of slaughter, and the OFSO owns the land or premises where the farm composting takes place.</p>
<p>Rendering</p> <p>13 Subject to section 6 and the terms of any order made under section 18, a dead animal may be disposed of by rendering at a rendering plant operated under a permit issued under the <i>Health of Animals Act</i> (Canada).</p>	<p>There are several options for rendering of animal parts and offal in Alberta. There are commercial operations that will pick up and remove the carcass and or parts of the carcass.</p> <p>This is an excellent disposal method if it is available in the area.</p> <p>Westcoast Reductions and Lethbridge Biogas are operations that render animal parts.</p>
<p>Approval of disposal methods</p> <p>16 The Minister may approve a method or methods for the disposal of dead animals in addition to the methods provided for under sections 7 to 14 and may, in the approval,</p> <p>(a) specify whether the method or methods are approved for use by owners or operators of meat facilities, and</p> <p>(b) impose any terms or conditions on the disposal of dead animals using the method or methods that the Minister considers appropriate.</p>	<p>Ministerial Order 037/2021 was made pursuant to this section.</p>
<p>Disaster or emergency</p> <p>18(1) In the event of a disaster or emergency, including, without limitation, a flood, fire or outbreak of disease, the chief provincial</p>	<p>In the event of disease outbreak, or other disaster or emergency, the Office of the Chief Provincial Veterinarian may make a variety of orders regarding disposal of animals. An OFSO must comply with the orders.</p>

<p>veterinarian may, for the purposes of responding to and dealing with the effects of the disaster or emergency, make an order</p> <p>(a) in respect of any person or class of persons that for the period set out in the order</p> <p>(i) exempts the person or class of persons from the application of this Regulation or any provision of this Regulation, or</p> <p>(ii) varies the rules applicable to a method for the disposal of dead animals set out in this Regulation in respect of dead animals disposed of or to be disposed of by the person or class of persons,</p> <p>or</p> <p>(b) in respect of any owner or class of owner of a dead animal or type of dead animal specified in the order that directs the owner or class of owner to dispose of the dead animal or a dead animal of that type in a manner or by a method specified in the order.</p> <p>(2) A person or owner who is the subject of an order or is a member of a class of persons or owners that is the subject of an order under subsection (1)(a)(ii) or (b) shall comply with the order.</p>	
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3.0 Quiz

Please complete the **learning module 2: legislation** quiz.

For more information on applicable OFSO legislation, please contact agi.foodsaety@gov.ab.ca.