



On-farm slaughter operation food safety learning modules

Introduction and instructions

Introduction and welcome

Alberta Agriculture and Irrigation's food safety learning modules are required reading for an applicant wishing to become a licensed on-farm slaughter operation (OFSO) for slaughtering and/or processing uninspected meat products. The completion of six food safety learning modules along with a quiz, confirmation of water potability and a pre-assessment of the OFSO operation are requirements for new OFSO licence applicants and for those renewing their licence.

The learning modules can be viewed on your computer or printed. Additionally, learning modules 1, 3, 4, 5 and 6 have been recorded if you prefer to listen to the content. Please note that learning module 2 has not been recorded as the information in this module requires a more in-depth review by the reader. Links for the learning modules are included in the "Instructions" below.

We acknowledge your commitment to the safe and humane slaughter of animals and to the production of safe meat products.

Upon completion of these food safety learning modules, you will be familiar with potential food safety and animal welfare hazards that could be found at an OFSO, and how to control them in your operation. The six on-farm slaughter food safety learning modules cover:

Learning Module 1: Food safety hazards and controls

- Preparing safe food requires knowledge and an understanding of food safety hazards (biological, chemical, physical and allergens). At the end of this learning module, you will be able to identify what food safety hazards you have in your operation and define actions to control these hazards in the meat processing environment.

Learning Module 2: OFSO Legislation

- OFSO licensees are required to follow applicable legislation. At the end of this learning module, you will be able to interpret the requirements of the *Meat Inspection Act* and Meat Inspection Regulation.

Learning Module 3: Animal welfare and humane slaughter

- Animal welfare and humane slaughter are connected to food safety. At the end of this learning module, you will have foundational knowledge on the importance of animal welfare and humane handling before slaughter, how to conduct humane slaughter and common issues affecting animal movement.

Learning Module 4: Safe poultry slaughter

- Contamination can come from the environment or from the animal. At the end of this learning module, you will be able to identify how to control common food safety hazards in poultry slaughter.

Learning Module 5: Safe red meat slaughter

- Contamination can come from the environment or from the animal. At the end of this learning module, you will be able to identify how to control common food safety hazards in red meat slaughter.

Learning Module 6: Meat processing safety

- Producing safe meat products requires knowledge and understanding of meat processing and the associated hazards. At the end of this learning module, you will be able to list the requirements for a processing facility, describe the hazards associated with different processed meat products, and list the controls needed to manufacture a safe meat product.

The learning modules are self-paced and self-guided, and it is recommended that the modules are reviewed and completed in the order listed above. After completing each module, please complete the quiz. Please note that the quiz must be passed with a score of at least 80%.

The learning modules provide information to an OFSO on understanding and controlling food safety hazards, applicable OFSO legislation, poultry and red meat slaughter, animal welfare and humane slaughter, and safe meat processing. It remains the responsibility of the licensed OFSO to understand food safety hazards associated with their operation and to implement appropriate controls. Additionally, all applicable legislation, regulatory requirements and by-laws of the federal, provincial and municipal governments must be met.

It is also the responsibility of the OFSO to ensure that all meat products produced, are safe and free from contamination that can cause illness or death.

Disclaimer

These learning modules are not intended to teach you how to slaughter or process meat. Slaughtering an animal is a skill and a responsibility. Processing meat safely is also a responsibility and requires knowledge of hazards and knowing how to control these hazards.

The information in these learning modules can be shared with your workers or other people that you have hired for service, but they are not required to complete the quizzes. Only the OFSO licence applicant is required to complete the quizzes.

Background

The OFSO licence was created in July 2020 in response to:

- requests from producers and consumers to increase access to local food and
- the difficulty of producers in getting their animals slaughtered at inspected abattoirs due to back logs in the supply chain.

Meat slaughtered under the OFSO licence is for the animal owner's household only or the household of up to four co-owners for large animals such as beef, bison, or elk. The meat or meat products from animals slaughtered at an OFSO is uninspected, and cannot be sold, bartered, gifted, or further distributed.

Instructions

1. The learning modules, the recorded module videos and the quiz document are all available on the [Resources for provincially licensed slaughter operations webpage](#). Please bookmark this webpage.
2. Please save the quiz document to your computer or print the quiz document before answering the quiz questions. Read or listen to the learning module(s) and then complete the quiz.

The quiz has questions that pertain to all six learning modules, but you can answer the questions as you go through each of the modules, or all at once after you have completed all the modules. It is up to you.

After completing the quiz, please submit the completed quiz along with your OFSO application form to agi.foodsafety@gov.ab.ca or mail it to

Attention: Meat and Dairy Inspection Section
J.G. O'Donoghue Building
7000 113 Street
Edmonton, AB T6H 5T6

Note: a minimum score of 80% is required to pass the quiz. If you do not achieve 80%, the quiz will be returned to you with the incorrect answers identified. Please answer these questions again and return the quiz to agi.foodsafety@gov.ab.ca.

3. Applicants must also submit with their OFSO application form confirmation from an approved laboratory that water used during slaughter and meat processing is potable. For more information, click [on farm slaughter operation: potable water testing](#).
4. After completing all modules and passing the quiz, Agriculture and Irrigation will contact you and arrange for an assessment of your operation to confirm it aligns with the food safety and humane slaughter standards in these learning modules.

If you have any questions about the modules or any of the quizzes, please contact agi.foodsafety@gov.ab.ca.