

Meat Inspection Regulation Amendments

On-Farm Slaughter

What you need to know

Background

Agriculture and Forestry (AF) has completed a review of the *Meat Inspection Regulation* (Regulation) that will enable an additional option – Uninspected Slaughter Operation Licence. Amendments to the Regulation focused on increasing access to locally produced meat and meat by-products, allowing for innovation in the meat inspection system, responding to industry requests, and reducing red-tape.

Previous legislation limited on-farm slaughter of livestock and resulted in exemptions to the Regulation by the Director to conduct activities in support of rural education (e.g. 4H) and religious celebrations.

What has changed

New Licence

- There is a new licence now available under the Regulation to enable additional on-farm slaughter activities.
- The Uninspected Slaughter Operation Licence is a new category of licence granted to a person who owns the land where the on-farm slaughter occurs.
- This will enable a livestock producer to sell a live animal to a customer and the customer can have the animal slaughtered on the farm.
- An individual can also apply for this licence if they own land and want to enable on-farm slaughter activities on their property.
- The meat from the animal is uninspected and is for the consumption of the customer and the customer's household only. The meat is not for sale or further distribution.

Meat Inspection Regulation

Part 4.1 - Uninspected Slaughter Operations

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.

Licensing Considerations for an Uninspected Slaughter Operation

- 1) Register with the [Premises Identification Program](#) or currently have a valid PID number.
- 2) Confirm zoning restrictions. Slaughter activities are limited in some areas such as municipalities, on the premises of a licensed meat facility, and on the premises of a licensed mobile butcher facility. The licence holder is responsible to ensure that the operation complies with municipal bylaws.
- 3) The Uninspected Slaughter Operation Licence holder is responsible to ensure that the slaughter is being performed humanely, that safe food handling practices are being followed, and that all legislative requirements are being adhered to.
- 4) Apply for a licence. The licensee will be required to sign a declaration that they have read, understand, and will meet the requirements of the Regulation and other applicable legislation e.g. *Disposal of Dead Animals Regulation*.
- 5) Licence holders are required to submit a quarterly report of all activities. This includes ensuring customers do not exceed the allowable

limit of animals they can have slaughtered annually. A reporting schedule will be issued once you receive your licence.

- 6) Licences are \$100 and valid for five years.

REMINDER The sale of uninspected meat products is prohibited. Individual cuts of meat cannot be sold to anyone, including commercial food establishments (retail, wholesale, and restaurants), to individuals, or at Farmers Markets. Also, uninspected meat cannot be served in commercial food establishments (retail, wholesale, and restaurants) or at Farmers Markets.



What it means for mobile butchers

- The existing Mobile Butcher Licence enables the slaughter of an individual's animal on the individual's land. The meat is uninspected and is only for consumption by the individual and members of their household. The meat is not for sale or further distribution. There have been no changes to the Mobile Butcher Licence except for a revised reporting schedule and the allowable limit of animals that can be slaughtered for an individual's household consumption.
- An Uninspected Slaughter Operation may request a mobile butcher's slaughter services for their operation.

What it means for livestock producers

- Livestock producers can continue to have animals slaughtered and processed in a licensed abattoir to enable the sale of inspected meat products to retail, wholesale, and foodservice.
- Livestock producers can apply for an Uninspected Slaughter Operation Licence and sell (direct-market) animals to a customer, offering on-farm slaughter services and meat processing services of the uninspected carcass to the owner of the animal.

What it means for abattoir owners

- There is and will continue to be a market for local, inspected meat products. Under the *Alberta Food Regulation*, the sale of uninspected meat products is prohibited. Continued access to provincially inspected meat products is important to Albertans.
- Abattoir owners will continue to have the ability to process uninspected carcasses for customers who have chosen to have their animals slaughtered on-farm.

What it means for Albertans

- Albertans can now buy an animal directly from a producer and slaughter the animal on-farm or hire someone to perform the slaughter.
- Albertans have greater access to local uninspected meat products for their own consumption and their household's consumption.

For more information, contact:

The Food Safety Branch at:
af.foodsafety@gov.ab.ca