

New provisions for non-emergency slaughter of food animals on producer premises

Process summary for meat plants

Infosheet

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Ontario's Meat Regulation (O. Reg. 31/05 under the Food Safety and Quality Act, 2001) has been changed to provide options for cattle and swine producers who want to slaughter animals on their farm and have the carcasses processed off the farm. This processing must be conducted in a provincially licensed slaughter plant or provincially licensed free standing meat plant. The products can only be consumed by the producer and their immediate family on the premises where the animal was slaughtered. Products cannot be sold, shared, donated or distributed.

How it works for Meat Plants

The process required under the regulation is designed to help producers ensure their animals are slaughtered humanely and in hygienic conditions, and that the resulting carcasses are fit to enter a meat plant.

Producers can still slaughter and process carcasses on the farm without the supervision or use of an examiner as long as the meat does not leave the premises and is consumed only by the producer and his/her immediate family.

Meat plant operators who want to offer processing services to producers who slaughter animals on-farm, or have animals slaughtered on-farm by a certified examiner, must:

- Be provincially licensed to operate a slaughter plant or a freestanding meat plant under the Food Safety and Quality Act, 2001;
- Develop a written protocol for receiving and processing farm-slaughtered animals;
- Satisfy regulatory requirements, including separation, sanitation and labelling procedures to prevent cross-contamination of inspected meat products

with uninspected products, and to make sure that these carcasses and products do not get confused with inspected carcasses and meat products, at the meat plant and after they leave the meat plant;

- Receive approval from an OMAFRA regional veterinarian for their written protocol and approval to receive on-farm slaughtered carcasses for processing;
- Determine the period during which they want to receive on-farm slaughtered carcasses. Plants are only allowed to receive on-farm slaughtered carcasses up to a total of 16 weeks per year: a maximum of four weeks during the spring period (March 1 to April 30) and a maximum of 12 weeks during the fall period (September 1 to December 31);
- Keep records at the plant of carcasses received.

Meat plant operators and staff must ensure the process meets all the requirements under the regulation and that the product is returned to the producer and not sold or distributed to the public.



Only bovine and porcine animals are eligible for the new provisions for non-emergency, on-farm slaughter under the Meat Regulation

