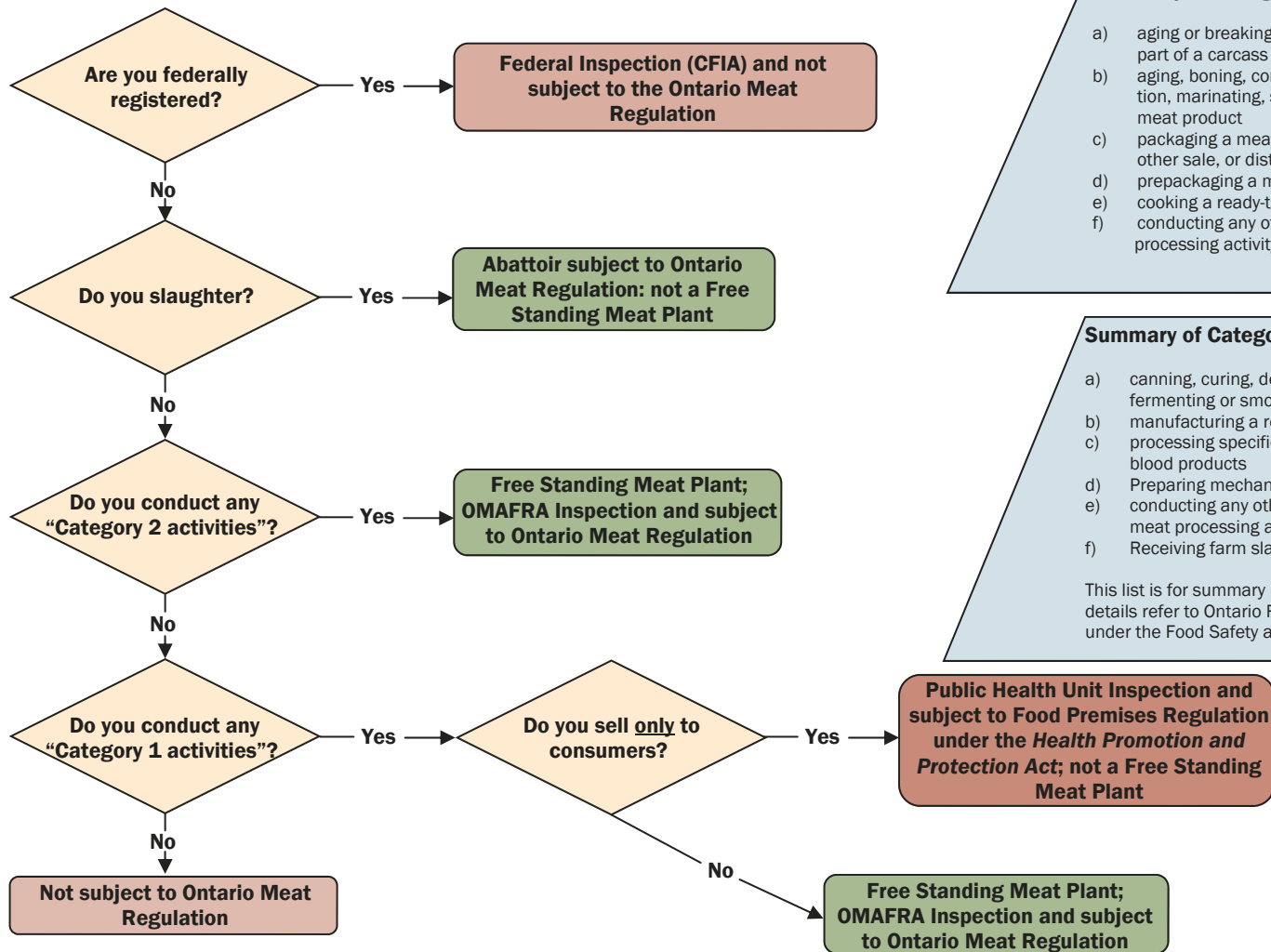


# Do You Operate a Free Standing Meat Plant?



## Summary of Category 1 Activities:

- a) aging or breaking a carcass or part of a carcass
- b) aging, boning, comminution, cutting, fabrication, marinating, slicing or tenderizing of a meat product
- c) packaging a meat product for wholesale, other sale, or distribution
- d) prepackaging a meat product
- e) cooking a ready-to-serve meat product
- f) conducting any other 'low-risk' meat processing activity

## Summary of Category 2 Activities:

- a) canning, curing, dehydrating, emulsifying, fermenting or smoking of a meat product
- b) manufacturing a ready-to-eat meat product
- c) processing specified items such as tripe, blood products
- d) Preparing mechanically separated meat
- e) conducting any other 'medium to high -risk' meat processing activity
- f) Receiving farm slaughtered carcasses

This list is for summary purposes only. For specific details refer to Ontario Regulation 31/05 (Meat) under the Food Safety and Quality Act, 2001.