Meat Inspection Modernization

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What is modernization?

Changing inspection processes to manage changing risks
Evolution of risk management in meat inspection

1972
- disease detection

1990’s
- program & process control

Now
- pathogen control

Meat Facility Standards
Modernization is about improving food safety and ensuring that we are addressing the most significant risks in meat slaughter.
Costco recalls beef over E. coli concerns

Kirkland Signature organic lean ground beef may be contaminated

The CFIA is warning people of a voluntary recall due to worries over E. coli in beef sold in Western Canadian Costco stores. (CFIA)
New case of mad cow disease confirmed in Alberta cow

Federal agriculture minister says new BSE case, Canada’s first since 2011, will not affect international beef trade

The Canadian Press
February 13, 2015

CALGARY – Mad cow disease has been confirmed in a beef cow on an Alberta farm, but the federal agriculture minister says the discovery won’t affect Canada’s international beef trade.
What are the risks?
Modernization is about ensuring that inspection remains relevant, effective and efficient
1. Research
2. Poultry pilot
3. Cold Inspection pilot
4. Surveillance
Pathogen (Bacteria) Testing
Surveillance
Poultry modernization pilot
Cold Inspection pilot
Meat inspection is still as important as it always has been.
Communication
Listening
Talking
Advice
Declaration
Information
Conversation
Writing
Recap

• The risks associated to diseases has decreased while the risks associated to pathogens has increased.

• Inspection modernization will enable an increased focus on surveillance activities (swabbing)

• We will start modernization this year but it will be a phased approach over a few years
THANK YOU