

# Industry Day 2015

April 11, 2015  
Sheraton Red Deer

# Food Safety and Animal Welfare Division's Communication Projects

- Food Safety Sentinel Newsletter
- Food Safety Alberta Website
- Interactive Map for Provincial Abattoirs

# Food Safety Sentinel Newsletter

## Food Safety Sentinel

ISSUE NO. 4 Quarterly Newsletter for Alberta Agriculture's Provincially Licensed Meat Operators

### Changes to the Meat Inspection Regulation: What has Changed and What is the Impact?

Changes to the Meat Inspection Regulation came into effect on July 8, 2014, and they are part of the Agriculture and Rural Development's ongoing work to improve Alberta's food safety system. These changes enhance food safety practices such as food handling and ensure continuous improvement and alignment with other processes.

**What has changed?**

- A statement was added in Section 15.1(a & b) ensure that all food handling is done in a manner that makes the meat safe to eat.
- An Inspector is now allowed to order an Operator to remove parts of an animal during slaughtering or butchering and dispose of some or all of those parts as if they were condemned. Previously, only the Director was able to do this. This change is shown in both Section 26(f) a & b and Section 56.
- The Operator is required to remove visible contamination by trimming as a requirement for dressing of red meat carcasses before chilling. This change is shown in Section 58.1(f) b.i.

**What is the impact?**

- Inspectors will be able to assess risk on a case by case basis and use their judgment to determine required action in real time. This also aligns with Alberta Health and the inspection standards set out in the Food Regulation under the Public Health Act.
- Increased efficiency and effectiveness of inspectors by limiting the red tape involved in issuing an order for the removal of condemned and/or unsafe meat.
- Reduced risk of microbial contamination to the meat. Scientific evidence has shown that thoroughly washing the carcass is not sufficient to remove microorganisms when contamination is visible.

**Note:** The Regulation was renewed, with the next expiry date being August 1, 2017. This is shown in Section 80.

To view the amended Meat Inspection Regulation please visit:  
<http://www1.agric.gov.ab.ca/departments/extension/mif/akmsm137>

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March 2015

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Alberta Government

- Published quarterly
- Current food safety and animal welfare topics
- Funding opportunities
- Labelling updates
- News and events
- MIB updates

# Food Safety Alberta Website



- Launched March 2014
- Food safety info., resources, updates on events, conferences and workshops
- Access food safety legislation, publications, newsletters

# Food Safety Information for Processors

## Food Safety Alberta

Alberta.ca > Agriculture and Rural Development

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Albertans expect safe food products and one of the best ways to ensure safe food is through a proactive approach like a food safety program. Food safety programs are becoming more and more important because of the increased complexity of food processing and emerging risks.

#### Top Five Benefits to Develop and Implement a Food Safety Program

- Increased food safety
- Increased customer confidence in food safety
- Meeting and exceeding customer requirements
- Best practices by staff constantly reinforced
- Maintain or improve market access

#### HACCP

**Hazard Analysis and Critical Control Point (HACCP)** is an internationally recognized food safety system designed to identify and control hazards throughout the food chain. HACCP applies science based controls and uses seven principles standardized by the [Codex Alimentarius Commission](#).

#### Global Food Safety Initiative (GFSI)

Many food retailers, manufacturers and service groups require processors to implement GFSI standards to manage food safety risks in a continuously evolving food supply chain. This section provides you with a [brief overview of the GFSI program](#) and most popular

#### Quick Links

Alberta Agriculture

- [Food Processing Development Centre](#)
- [Listings of Analytical Laboratories](#)
- [Listings of Food Safety Consultants](#)

CFIA


- [HACCP Generic Models](#)
- [Food Safety Enhancement Program Manual](#)
- [Food Labeling and Advertising](#)
- [Food Recalls](#)

Agriculture and Agri-Food Canada

- [Food Regulation Issue Division - regulatory](#)



# Alberta Agriculture's Licensed Meat Facilities Page

Food Safety Alberta


Alberta.ca » Agriculture and Rural Development

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## Information for Alberta Agriculture's Licensed Meat Facilities

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### Provincial Meat Facilities in Alberta

Provincial meat facilities including abattoirs, mobile butchers and mobile butcher facilities are licensed and inspected by Alberta Agriculture and Rural Development (ARD). Free standing provincial meat facilities, or meat facilities without an abattoir are permitted and inspected by Alberta Health Services (AHS).

### Provincial Legislation in Alberta

The [Meat Inspection Branch](#) that operates under the leadership of the Food Safety and Animal Welfare Division, is responsible for ensuring that the meat processors, mobile butchers and their facilities are in compliance with the [Meat Inspection Act](#) and the [Meat Inspection Regulations](#).

### Meat Facility Standard


The [Meat Facility Standards](#) (MFS) is a policy document that is referenced in the [Meat Inspection Regulations](#). The MFS applies to all licensed meat facilities regulated by ARD.

### Technical Interpretation Policy Manual

The [Technical Interpretation Policy Manual](#) (TIPM) was developed to assist provincial operators with their responsibilities under federal and provincial legislation and to help inspection personnel in the performance of their duties.

### Tools for Provincially Licensed Meat Facilities

- Antimicrobial Spray Intervention [Video](#) and [Fact Sheet](#)



### Maps

- [View Interactive map](#) of Alberta Agriculture's licensed meat facilities
- A [color coded](#) map of Alberta Agriculture's licensed meat facilities.

### Food Safety Sentinel Newsletter

a quarterly published newsletter for Alberta Agriculture's licensed meat facilities.

### Questions or Comments?

If you have any questions or concerns about meat inspection in Alberta, contact the [Meat Inspection Team](#).

### Quick Links

- [Specified Risk Material - CFS Requirements for Slaughtering Cattle and Processing Beef](#)
- [Growing Forward 2 Funding Programs](#)

# Interactive Map

Alberta Agriculture and Rural Development

Alberta.ca > Agriculture and Rural Development > Maps > Meat Facilities On-line Map


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### Provincially Licensed Meat Facilities (about)

Choose Region: [Calgary](#) [Edmonton](#) [Central](#) [North](#) [South](#)

Map | Satellite



There are [33 Service Provider](#) that have All

**All Service Provider**

Show Locations with :  
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Brooks
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Linden

[http://www.agric.gov.ab.ca/app68/listings/meat\\_facilities/meat\\_facilities\\_map.jsp](http://www.agric.gov.ab.ca/app68/listings/meat_facilities/meat_facilities_map.jsp)



## Alberta Agriculture and Rural Development Interactive Map and Food Safety Sentinel Newsletter

### Part A

<b>Facility Name</b>			
Are you interested in being on Alberta Agriculture and Rural Development's interactive map of provincially licensed meat facilities? The map will help consumers find local meat and meat products in their area, and there is no cost to participate. Yes / No / I am already on it (circle one)			
If <b>yes</b> , the following information is needed: (this will show on map)			
<b>1. Address</b>			
<b>2. Contact name</b>	<b>3. Phone number</b>	<b>4. Company's website</b>	
<b>5. Species</b> (i.e. beef, chicken, pork, etc.)			
<b>6. Products and services</b> (i.e. fresh, ready-to-eat, retail, etc.)		<b>7. Special services</b> (i.e. organic, gluten-free, halal, etc.)	
<b>8. Email</b> (if applicable – this will also be used to send future Food Safety Sentinel newsletters)			

### Part B

Please write any comments you have about the **Food Safety Sentinel** newsletter (i.e. article ideas, article length, frequency of newsletters, etc.):

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The information that may identify you is being collected for the purpose of the Interactive Map project and the Food Safety Sentinel newsletter (email information only), under the authority of Section 33 (c) of the *Freedom of Information and Protection of Privacy (FOIP) Act* and is subject to the FOIP Act. If you have any questions about the collection, contact Kimberly Comeau, Alberta Agriculture and Rural Development Food Safety Specialist, 5<sup>th</sup> Avenue North Lethbridge, AB, T1J 4C7, 403-381-5114, dial 310-000 toll free in Alberta.



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