# ONTARIO REGULATION 31/05

**MEAT**

**Consolidation Period:** From July 1, 2014 to the e-Laws currency date.


*This is the English version of a bilingual regulation.*

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### Interpretation

1. (1) In this Regulation,

- "animal food" means food for an animal that is not a food animal, but does not include pet food; ("aliment pour animaux")
- "ante mortem examination" means the examination of a food animal in accordance with Part VIII.2 before the animal is slaughtered; ("examen ante mortem")
- "ante mortem inspection" means the inspection of a food animal by an inspector in accordance with Part VIII before the animal is slaughtered; ("inspection ante mortem")
- "bulk container" means a container, including a shipping container, used for a meat product, other than a container in which a meat product is packaged for intended sale by a retailer to a consumer; ("contenant de vrac")
- "carcass" means the carcass that is derived from a food animal and that is not a farm slaughtered carcass or a hunted game carcass, except if reference is made to a farm slaughtered carcass or a hunted game carcass; ("carcasse")
- "commercial sterility" means the condition obtained in a meat product that has been processed by the application of heat, alone or in combination with other treatments, to render the meat product free from viable forms of micro-organisms, including spores, that are capable of growing in the meat product at the temperatures at which the meat product is designed to be held during distribution and storage; ("stérilité commerciale")
- "component" means an individual unit of food that is combined with one or more individual units of food to form an ingredient; ("constituant")
- "condemn" means,
  - (a) in respect of a food animal, to determine that it is unfit for slaughter, and
  - (b) in respect of any of the following, to determine that it is unfit for use as food:
    - (i) a carcass or part of a carcass derived from a food animal,
    - (ii) a meat product,
(iii) a hunted game carcass,
(iv) a hunted game product,
(v) a farm slaughtered carcass,
(vi) a farm slaughtered product; ("condamner")

"condemned material" means material that, under this Regulation, is condemned or required to be condemned; ("matière condamnée")

"consumer" means an individual who purchases or acquires a meat product for the individual's own use or consumption or that of the individual's immediate family and who is acting other than in the course of carrying on business; ("consommateur")

"container" means a package or confining band in which a meat product is or is intended to be offered for sale, but does not include a lining, a bulk container or a transport container; ("contenant")

"contaminated",

(a) in respect of a food animal, a carcass or part of a carcass derived from a food animal, a meat product, a farm slaughtered carcass, a farm slaughtered product, a hunted game carcass, a hunted game product, an ingredient or another food means,

(i) containing or having been treated with or exposed to,

(A) a substance not permitted by, or in an amount in excess of limits prescribed under the Canadian Environmental Protection Act, 1999 (Canada), the Food and Drugs Act (Canada) or the Pest Control Products Act (Canada), or

(B) an ingredient, a food additive or any source of ionizing radiation not permitted by, or in excess of limits prescribed under the Food and Drugs Act (Canada),

(ii) containing or having on it any decomposed matter, foreign matter or visible extraneous material, or

(iii) containing or having been exposed to a hazard, or

(b) in respect of water, a packaging material, any other substance or thing or a condition of a premises, facilities, equipment, utensils or conveyances, means containing or having been exposed to a hazard, and "contamination", as a noun, has a corresponding meaning; ("contaminé", "contaminer", "contamination")

"denature" means to treat inedible material by giving it an appearance or character so that it cannot be mistaken for food; ("dénaturer")

"dress", as a verb,

(a) in respect of the carcass of a slaughtered food animal, other than a pig, a bird or an animal mentioned in clause (e), means,

(i) to remove the skin, the head and developed mammary glands and to remove the feet at the carpal and tarsal joints,

(ii) to eviscerate, and

(iii) except in the case of a sheep, goat, deer or rabbit, to split,

(b) in respect of the carcass of a slaughtered food animal that is a pig, other than a pig mentioned in clause (e), means,

(i) to remove the hair, toenails and developed mammary glands, or to remove the things set out in subclause (a) (i) in the manner mentioned in that subclause, if applicable,

(ii) to eviscerate,

(iii) if required by a regional veterinarian, to split, and

(iv) to remove the interdigital glands in the feet, if they are intended for human consumption,

(c) in respect of the carcass of a slaughtered food animal that is a bird, other than a ratite, means to remove the feathers, hair and head, the feet at the tarsal joints, and the uropygial gland and to eviscerate,

(d) in respect of the carcass of a slaughtered food animal that is a ratite, means to remove the feathers, hair and head, to remove the feet at the tarsal joints and to eviscerate, and

(e) in respect of the carcass of a slaughtered food animal to which section 84.23 applies, means to remove the respiratory, digestive, reproductive and urinary systems of the carcass, including the kidneys, and the other thoracic and abdominal organs, and

"euthanize", as a verb in respect of a food animal, means to kill the animal for a purpose other than human consumption and "euthanasia", as a noun, has a corresponding meaning; ("euthanasier", "euthanasie")

"eviscerate" means,

(a) to remove the respiratory and digestive system and the other thoracic and abdominal organs of a carcass, which may include the reproductive and urinary system, if,

(i) the carcass is derived from a young chicken,

(ii) the carcass is derived from a young duck, or

(iii) the carcass is derived from other birds that a director specifies,

(b) in respect of a carcass derived from a bird other than a chicken or duck mentioned in clause (a), to remove the respiratory, digestive, reproductive and urinary systems and the other thoracic and abdominal organs of the carcass,

(c) in respect of the carcass of a slaughtered food animal to which section 84.23 applies, to remove the respiratory, digestive, reproductive and urinary systems of the carcass, including the kidneys, and the other thoracic and abdominal organs, and

(d) in respect of a carcass not described in clause (a), (b) or (c), to remove the respiratory, digestive, reproductive and urinary systems of the carcass, except the kidneys, and the other thoracic and abdominal organs; ("éviscérer")

"examination stamp" means an examination stamp issued to an examiner under Part III.1; ("estampille d’examen")
‘examiner’ means a person who holds a valid certificate as an examiner under Part III.1; (“examinateur”)

‘farm slaughtered carcass’ means a carcass of a food animal that was slaughtered on the premises of the producer of the animal, that has been approved to enter a meat plant in accordance with Part VIII.2 and that has been delivered to a meat plant, and includes any part of such carcass; (“carcasse d’un animal abattu à la ferme”)

‘farm slaughtered product’ means a product that is intended for human consumption and is derived in whole or part from a farm slaughtered carcass; (“produit d’un animal abattu à la ferme”)

‘food animal’ means a mammal or bird that is raised in captivity and whose meat or meat by-products are intended for human consumption, but does not include a hunted game animal; (“animal pour alimentation humaine”)

‘food contact surface’ means a surface with which carcasses, parts of carcasses or meat products at a meat plant ordinarily come into contact at the plant; (“surface en contact avec des aliments”)

‘freeStanding meat plant’ means a premises, other than a slaughter plant, where one or more Category 1 or Category 2 activities are carried on as a business, except as provided in subsection (2.1), and includes any part of the premises where,

(a) hides are removed from partially dressed carcasses of food animals,
(b) carcasses, parts of carcasses, meat products from food animals are produced, processed, handled, stored, packaged, labelled, distributed or sold,
(c) inedible materials are processed, handled, stored, packaged, labelled, distributed or sold,
(c.1) farm slaughtered carcasses are skinned, and farm slaughtered carcasses and products are processed, handled, stored, packaged and labelled, or
(d) other activities to which this Regulation applies are carried on; (“établissement de transformation des viandes sans abattoir”)

‘food contact surface’ means a surface with which carcasses, parts of carcasses or meat products at a meat plant ordinarily come into contact at the plant; (“surface en contact avec des aliments”)

‘game animal’ means a mammal or bird that is of a species that is wild by nature, whether it is found in the wild or has been raised in captivity including, but not limited to, deer, elk, moose, caribou, wild sheep, wild goats, bear and migratory and non-migratory game birds; (“gibier”)

‘hazard’ means a biological, chemical or physical agent or factor, a condition of a food or an agricultural commodity or the environment in which a food or an agricultural commodity is produced, processed, handled or stored, if the agent, factor, condition or environment, as the case may be, may directly or indirectly cause the food or agricultural commodity to be unsafe for human consumption in the absence of its control; (“danger”)

‘hermetically sealed container’ means a container that is designed to be and is secure against the entry of micro-organisms; (“récipient hermétiquement fermé”)

‘hunted game animal’ means a game animal that has been killed by hunting or that has been killed by a conservation officer appointed under the Fish and Wildlife Conservation Act, 1997 or a person engaged in wildlife management activities on behalf of the Ministry of Natural Resources and whose products are intended for human consumption; (“gibier tué à la chasse”)

‘hunted game carcass’ means a carcass that is derived from a hunted game animal and includes part of any such carcass; (“carcasse de gibier tué à la chasse”)

‘hunted game product’ means a product that is intended for human consumption and is derived in whole or in part from a hunted game carcass; (“produit de gibier tué à la chasse”)

‘hunting’ has the same meaning as in the Fish and Wildlife Conservation Act, 1997 and “hunted” has a corresponding meaning; (“chasse”, “tué à la chasse”)

‘inedible material’ means,

(a) a carcass, a part of a carcass or a product derived from a food animal that is not intended, or not permitted under this Regulation, to be sold or distributed for use as food, whether or not the material is condemned material,
(b) a hunted game carcass or hunted game product that is not intended, or not permitted under this Regulation, to be returned to the owner for use as food, whether or not the material is condemned material, or
(c) a farm slaughtered carcass or farm slaughtered product that is not intended, or not permitted under this Regulation, to be returned to the producer of the carcass for use as food, whether or not the material is condemned material; (“matière non comestible”)

‘inedible materials room’ means the room at a meat plant referred to in subsection 22 (1) and paragraph 1 of subsection 22 (3) in which inedible material, other than material intended as, or for use in, pet food or intended for pharmaceutical, research or therapeutic purposes, is processed, packaged and labelled; (“salle des matières non comestibles”)

‘ingredient’, in respect of a meat product, means an individual unit of the product that is combined with one or more other individual units of the product to form an integral unit of the product; (“ingrédient”)

‘inspection legend’ means an inspection legend in the form required by section 113; (“estampille d’inspection”)

‘killing room’ means the room or area of a meat plant where food animals are slaughtered; (“salle d’abattage”)

‘meat’ means the muscle that is derived from the carcass of a food animal, that is intended for human consumption and that is associated with the skeleton, tongue, diaphragm, heart, gizzard or mammalian esophagus, whether or not the muscle is accompanied by fat, and includes those parts of the bones, skin, sinews, nerves, blood vessels and other tissues that normally accompany the muscle and are not ordinarily removed in dressing a carcass, but does not include meat by-products, mechanically separated meat or meat to which an ingredient other than meat has been added or, except if reference is made to meat derived from farm slaughtered carcasses, any product that is derived in whole or in part from a farm slaughtered carcass; (“viande”)
"meat-by-product" means the muscle associated with the lips, snout, scalp or ears of a carcass of a food animal, the blood from the carcass or the edible organs or tissues from the carcass that are intended for human consumption, but does not include any product that is derived in whole or in part from a farm slaughtered carcass, meat, mechanically separated meat, or a meat by-product to which an ingredient other than a meat by product has been added; ("sous-produit de viande")

"meat plant" means a slaughter plant or a freestanding meat plant; ("établissement de transformation des viandes")

"meat product" means,

(a) a carcass or a part of a carcass derived from a food animal that,

(i) has received a post mortem inspection in accordance with this Regulation or the Meat Inspection Act (Canada) and has been approved for use as food, or

(ii) has been imported in accordance with that Act,

(b) meat, a meat by-product, mechanically separated meat, or a prepared meat product, or

(c) a product that is intended for human consumption and that is derived in whole or part from a carcass or a part of a carcass described in clause (a) or anything mentioned in clause (b),

but does not include inedible material or any product that is derived in whole or in part from a farm slaughtered carcass or a hunted game carcass; ("produit de viande")

"mechanically separated meat" means a product that is derived wholly from a carcass of a food animal, that is intended for human consumption and that is obtained by removing the muscle tissue attached to the bones by means of mechanical separation equipment, but does not include any product that is derived in whole or in part from a farm slaughtered carcass; ("viande séparée mécaniquement")

"operator" means a person who has responsibility for and control over the operation of a meat plant; ("exploitant")

"outside of a slaughter plant" means any place other than a slaughter plant operated by a licensee or a registered establishment as defined in the Meat Inspection Act (Canada); ("hors abattoir")

"packaging material" means material used to package food or inedible material and includes a container and a bulk container; ("matériau d'emballage")

"partially dress", (a) in respect of a slaughtered food animal, other than a bird, means,

(i) to remove the developed mammary glands and the feet at the carpal and tarsal joints, if required by a regional veterinarian as a condition of issuing an authorization under section 77,

(ii) to eviscerate,

(iii) to split, except in the case of a sheep, goat, deer or calf, and

(iv) to carry out any other dressing procedures required by a regional veterinarian as a condition of issuing an authorization under section 77, and

(b) in respect of a slaughtered food animal that is a bird, other than a rattle, means,

(i) to remove the feathers and hair,

(ii) to remove the head and the feet at the tarsal joints, if required by a regional veterinarian as a condition of issuing an authorization under section 77,

(iii) to eviscerate, if required by a regional veterinarian as a condition of issuing an authorization under section 77 and

(iv) to carry out any other dressing procedures required by a regional veterinarian as a condition of issuing an authorization under section 77; ("habiller partiellement")

"pet food" means food for a companion animal that is not a food animal, but does not include animal food; ("aliment pour animaux de compagnie")

"pet food processing room" means the room at a meat plant referred to in paragraph 1 of subsection 22 (5) in which inedible material intended as, or for use in, pet food and material intended for pharmaceutical, research or therapeutic purposes is processed, packaged and labelled; ("salle de transformation des aliments pour animaux de compagnie")

"post mortem examination" means the examination in accordance with Part VIII.2 of a carcass or part of a carcass derived from a food animal after the animal is slaughtered; ("examen post mortem")

"post mortem inspection" means the inspection of a carcass or a part of a carcass derived from a food animal by an inspector in accordance with Part VIII or VIII.1; ("inspection post mortem")

"pre-packaged", in respect of a meat product, means packaged in a container in the manner in which it is ordinarily sold to or used or purchased by a consumer without being repackaged and "pre-packaging" has a corresponding meaning; ("préemballé", "préemballage")

"prepared meat product" means a meat product that is derived in whole or part from a carcass of a food animal that is intended for human consumption and that,

(a) is cooked, fermented or dehydrated, or

(b) contains any ingredient, other than meat, a meat by-product or mechanically separated meat, unless the ingredient is salt or a seasoning that has only been applied to the surface of the product; ("produit de viande préparé")

"preserved", in respect of a meat product, means salted, pickled, dried, cured, smoked or treated by other similar means permitted under this Regulation but does not include refrigerated or frozen; ("conservé")

"principal display panel", https://www.ontario.ca/laws/regulation/060031
"spouse" means a person to whom a person is married or with whom a person lives in a conjugal relationship outside marriage; ("conjoint")

"slaughter plant" means a premises where food animals are slaughtered, and includes any part of the premises where,

"slaughter", in respect of a food animal, means to slaughter the animal for the purpose of human consumption; ("abattage")

"sell" includes offer to sell, agree to sell, barter, possess for the purposes of sale, sell on consignment and dispose of or to agree to dispose of by any method to any person for valuable consideration; ("vente", "vendre")

"seasoning" means a spice or seasoning listed in Division 7 of Part B of the Food and Drug Regulations made under the Food and Drugs Act (Canada); ("assaisonnement")

"sanitize" means to reduce the level of micro-organisms to a level that will not compromise the safety of a meat product; ("assainir")

"safe", in respect of any food, means that, subject to subsection (3), the food is not likely to cause any adverse affect to health or safety of a person who consumes it if it is prepared and consumed by the person in accordance with its intended use; ("salubre")

"recipe", in respect of a meat product, means a written description of,

"processing", when used in relation to preparing, for use as food, a carcass or part of a carcass, a meat product, a farm slaughtered carcass, a farm slaughtered product, a hunted game carcass or a hunted game product, means,

"principal display surface",

(a) in the case of a container or bulk container that has a side or surface that is displayed or visible under normal or customary conditions of sale or use, means the total area of that side or surface, excluding the top, if any,

(b) in the case of a container or bulk container that has a lid that is the part of the container displayed or visible under normal or customary conditions of sale or use, means the total area of the top surface of the lid,

(c) in the case of a container or bulk container that does not have a side or surface that is displayed or visible under normal or customary conditions of sale or use, means any 40 per cent of the total surface area of the container, excluding the top and bottom, if any, if that 40 per cent can be displayed or visible under normal or customary conditions of sale or use,

(d) in the case of a container or bulk container that is a bag with sides of equal dimensions, means the total area of one of the sides,

(e) in the case of a container or bulk container that is a bag with sides of more than one size, means the total area of one of the largest sides, and

(f) in the case of a container that is a wrapper or confining band that is so narrow in relation to the size of the product contained that it cannot reasonably be said to have any side or surface that is displayed or visible under normal or customary conditions of sale or use, means the total area of one side of a ticket or tag attached to the container; ("partie principale")

"principal display surface",

(a) in the case of a container or bulk container that is mounted on a display card, means the part of the label applied to,

(i) all or part of the principal display surface of the container,

(ii) all or part of the side of the display card that is displayed or visible under normal or customary conditions of sale or use, or

(iii) both the parts described in subclauses (i) and (ii),

(b) in the case of an ornamental container, means that part of the label applied to all or part of the bottom of the container, to all or part of the principal display surface of the container or to all or part of a tag that is attached to the container, and

(c) in the case of all other containers and bulk containers, means that part of the label applied to all or part of the principal display surface of the container; ("partie principale")

"processing", when used in relation to preparing, for use as food, a carcass or part of a carcass, a meat product, a farm slaughtered carcass, a farm slaughtered product, a hunted game carcass or a hunted game product, means,

(a) adding an anticoagulant to blood, aging, basting, boning, breaking, canning, coating, comminution, cooling, cooking, curing, cutting, dehydrating, emulsifying fabricating, fermenting, freezing, heating, marinating, massaging, pasteurizing, pickling, refrigerating, rinsing, rubbing, salting, slicing, smoking, tenderizing, thermal processing, washing and reprocessing of previously processed products, and

(b) any other operation performed to prepare the carcass or part of the carcass, meat product, farm slaughtered carcass, farm slaughtered product, hunted game carcass or a hunted game product for use as food, other than the dressing of a carcass; ("transformation")

"ready-to-eat", in respect of a meat product, means that the product that has been subjected to a process sufficient to inactivate pathogenic micro-organisms or their toxins, control spores of food borne pathogenic bacteria or control, inactivate or eliminate any other thing that is present in the product in an amount that would render the product unsafe for human consumption so that, when the product is handled and stored under appropriate conditions, it does not require further heating or processing, other than refrigeration, in order to be safe for human consumption; ("prêt à manger")

"recipe", in respect of a meat product, means a written description of,

(a) the ingredients contained in the meat product and the components of the ingredients, including food additives,

(b) the proportions of the ingredients and components mentioned in clause (a), and

(c) the method of manufacture of the product; ("recette")

"regional veterinarian" means a veterinary inspector appointed by a director as a regional veterinarian; ("vétérinaire régional")

"safe", in respect of any food, means that, subject to subsection (3), the food is not likely to cause any adverse affect to health or safety of a person who consumes it if it is prepared and consumed by the person in accordance with its intended use; ("salubre")

"sanitize" means to reduce the level of micro-organisms to a level that will not compromise the safety of a meat product; ("assainir")

"seasoning" means a spice or seasoning listed in Division 7 of Part B of the Food and Drug Regulations made under the Food and Drugs Act (Canada); ("assaisonnement")

"sell" includes offer to sell, agree to sell, barter, possess for the purposes of sale, sell on consignment and dispose of or to agree to dispose of by any method to any person for valuable consideration; ("vente", "vendre")

"slaughter", in respect of a food animal, means to slaughter the animal for the purpose of human consumption; ("abattage")

"slaughter plant" means a premises where food animals are slaughtered, and includes any part of the premises where,

(a) food animals are received, kept or handled before they are slaughtered,

(b) carcasses derived from food animals are dressed,

(c) carcasses, parts of carcasses or meat products derived from food animals are produced, processed, packaged, labelled, handled, stored, distributed or sold,

(d) inedible materials are processed, packaged, labelled, handled, stored, distributed or sold,

(d.1) farm slaughtered carcasses are skinned or farm slaughtered carcasses and products are processed, handled, stored, packaged and labelled, or

(e) other activities to which this Regulation applies are carried on; ("abattoir")

"spouse" means a person to whom a person is married or with whom a person lives in a conjugal relationship outside marriage; ("conjoint")

https://www.ontario.ca/laws/regulation/060031
“transport container” includes any conveyance used for the transportation of food animals or meat products; (“conteneur”)

“veterinarian” means a person licensed under the Veterinarians Act; (“vétérinaire”)

“veterinary inspector” means a veterinarian appointed by a director under section 14 of the Act as an inspector; (“vétérinaire inspecteur”)

“water activity” means the ratio of water vapour pressure of a meat product to the vapour pressure of pure water at the same temperature and pressure; (“activité de l’eau”)

“young chicken” means a chicken that still has flexible cartilage at the posterior end of the breastbone or keel bone, tender meat and soft skin of smooth texture and that is no more than 12 weeks old; (“jeune poulet”)

“young duck” means a duck that still has flexible cartilage at the posterior end of the breastbone or keel bone, tender meat and soft skin of smooth texture and that is no more than 18 weeks old. (“jeune canard”) O. Reg. 31/05, s. 1 (1); O. Reg. 325/06, s. 1 (1-17); O. Reg. 70/08, s. 1 (1-20); O. Reg. 285/13, s. 1 (1-7).

(2) In the definition of “freestanding meat plant” in subsection (1),

“Category 1 activity” means,

(a) aging or breaking of a carcass or a part of a carcass,
(b) aging, boning, comminution, cutting, fabrication, marinating, slicing or tenderizing of a meat product,
(c) packaging of a meat product for wholesale or other sale or distribution to persons other than consumers,
(d) pre-packing of a meat product,
(e) cooking of ready-to-serve meat products for the purpose of immediate consumption, and
(f) any other processing activity performed in respect of a carcass, a part of a carcass or a meat product that in the opinion of a director presents a low risk of adversely affecting the safety for human consumption of the carcass, the part of the carcass or the meat product, as the case may be; (“activité de catégorie 1”)

“Category 2 activity” means,

(a) canning, curing, dehydrating, emulsifying, fermenting or smoking of a meat product,
(b) manufacturing of a ready-to-eat meat product, other than cooking a ready-to-serve meat product for immediate consumption,
(c) processing burnt heads or feet of cattle or sheep, unfinished green tripe or casings, bile, blood products containing salt or other ingredients or reproductive organs from the carcasses of food animals,
(d) preparing mechanically separated meat,
(e) any other processing activity performed in respect of a carcass, a part of a carcass or a meat product that in the opinion of a director presents a medium to high risk of adversely affecting the safety for human consumption of the carcass, the part of the carcass or the meat product, as the case may be, and
(f) receiving, skinning, cutting, wrapping, freezing farm slaughtered carcasses, grinding meat from farm slaughtered carcasses and processing ham, bacon and sausage from farm slaughtered carcasses that are derived from pigs. (“activité de catégorie 2”) O. Reg. 31/05, s. 1 (2); O. Reg. 70/08, s. 1 (21).

(2.1) Revised: O. Reg. 285/13, s. 1 (8).

(3) For the purposes of the definition of “safe” in subsection (1), food is not unsafe merely because its inherent nutritional or chemical properties or its inherent nature cause adverse reactions only in persons with allergies or sensitivities that are not common to the majority of persons. O. Reg. 31/05, s. 1 (3).

(4) A reference in this Regulation to a percentage of a meat product or other substance means a reference to a percentage of the meat product or other substance by weight. O. Reg. 31/05, s. 1 (4).

Application of Regulation

2. (1) Subject to subsections 15 (4), 16 (3), 21 (7), 23 (2), 27 (7), 28 (1) and 57 (3), nothing in this Regulation applies,

(a) until October 1, 2006, to the operation of a freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms; or
(b) until October 1, 2007, to the operation of a freestanding meat plant,
   (i) where one or more Category 2 activities are carried on, and
   (ii) that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products; and
(c) until October 1, 2008, to the operation of a freestanding meat plant,
   (i) where no Category 2 activities are carried on, and
   (ii) that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products. O. Reg. 31/05, s. 2 (1); O. Reg. 221/05, s. 1; O. Reg. 659/05, s. 1.

(2) Parts III to XII, XIII and XIV do not apply to the operation of a registered establishment defined in the Meat Inspection Act (Canada). O. Reg. 31/05, s. 2 (2).

(3) (4) Revised: O. Reg. 70/08, s. 2.

Exemptions

2.1 (1) Despite the definition of “freestanding meat plant” in subsection 1 (1), this Regulation does not apply to the following premises:
1. Premises at which a business carries on the activities of both a freestanding meat plant and a food service premise as defined under Regulation 562 of the Revised Regulations of Ontario, 1990 (Food Premises) made under the Health Protection and Promotion Act, if the majority of the business conducted at the premises, as determined under subsection (2), results from the activities associated with a food service premise.

2. Premises at which the only types of meat products produced are the following types of meat products:
   i. Sandwiches that include meat as an ingredient.
   ii. Pizzas that include meat as an ingredient.
   iii. Edible oil or fat, being the oil or fat derived from a food animal and that is produced for human consumption.
   iv. Bouillon, being a broth which may or may not be dehydrated and that is derived from a food animal.
   v. Any other meat product if the weight of meat contained in it constitutes 25 per cent or less by weight of the product’s total ingredients.

3. Premises at which a business produces meat products using only Category 1 activities described in subsection 1 (2) if,
   i. in the case of a business that has been in operation for at least one fiscal year, the amount of meat products sold or distributed by the business to persons other than consumers in the business’ preceding fiscal year did not exceed the greater of,
      A. 25 per cent, measured by weight, of the meat products sold or distributed by the business in its preceding fiscal year, and
      B. 20,000 kilograms of meat products, and
   ii. in the case of a business that has been in operation for less than one fiscal year, the amount of meat products that the business expects to sell or distribute to persons other than consumers in its first fiscal year does not exceed the greater of,
      A. 25 per cent, measured by weight, of the meat products the business expects to sell or distribute in its first fiscal year, and
      B. 20,000 kilograms of meat products. O. Reg. 285/13, s. 2.

(2) For the purposes of paragraph 1 of subsection (1), the majority of the business conducted at premises described in that paragraph is deemed to result from activities associated with a food service premise if,
   (a) in the business’ preceding fiscal year, the sale or service of meals or meal portions prepared for immediate consumption or sold or served in a form that will permit immediate consumption on the premises or elsewhere accounted for over 50 per cent of the sales made from the premises as measured by,
      (i) the dollar value of the total sales made by the business, or
      (ii) the total weight of meat products sold by the business; or
   (b) in the case of a business that has been in operation for less than one fiscal year, in the business’ first fiscal year, the projected sales or services of meals or meal portions prepared for immediate consumption or expected to be sold or served in a form that will permit immediate consumption on the premises or elsewhere is expected to equal over 50 per cent of the sales projected to be made from the premises as measured by,
      (i) the dollar value of the total sales expected to be made by the business, or
      (ii) the total weight of meat products expected to be sold by the business. O. Reg. 285/13, s. 2.

PART II
RESTRICTIONS ON SALE OF MEAT AND RELATED ACTIVITIES

Restrictions

3. (1) No person shall sell, transport, deliver or distribute to any person any carcass, part of a carcass or meat product derived from a food animal unless,
   (a) the food animal has received an ante mortem inspection and approval for slaughter in accordance with this Regulation and the carcass of the animal has received a post mortem inspection and approval for use as food in accordance with this Regulation or the regulations made under the Meat Inspection Act (Canada);
   (b) the slaughter of the food animal took place at a slaughter plant operated by a licensee or at a registered establishment as defined in the Meat Inspection Act (Canada); and
   (c) the carcass, the part of a carcass or the meat product, as the case may be, is stamped with an inspection legend or is labelled in accordance with this Regulation. O. Reg. 31/05, s. 3 (1).

(2) Subsection (1) does not apply to a carcass, part of a carcass or a meat product if it has been imported into Canada in accordance with the Meat Inspection Act (Canada). O. Reg. 31/05, s. 3 (2).

(3) Subsection (1) does not apply to the transport of a carcass of a food animal to a slaughter plant operated by a licensee if,
   (a) the food animal was slaughtered outside of a slaughter plant pursuant to a provisional authorization issued under section 84.1;
   (b) the carcass is transported to the slaughter plant specified in the provisional authorization; and
   (c) the carcass is accompanied during transport to the plant by a signed certificate described in section 84.7. O. Reg. 325/06, s. 3.

(4) In subsections (5) and (6), “premises”, in respect of the producer of a food animal from which a carcass or part of a carcass is derived, means the premises of the producer where the animal was raised and slaughtered. O. Reg. 70/08, s. 3.

(5) Subsection (1) does not apply to the transport of a carcass or part of a carcass of a food animal to a meat plant operated by a licensee if,
   (a) the carcass or the part of it is derived from a food animal that was slaughtered and approved to enter a meat plant in accordance with Part VIII.2;
(b) the carcass or the part of it is transported from the producer’s premises to a meat plant that is operated by a licensee and that a director has approved for the purpose of receiving and processing the carcass or the part of it under Part VIII.3;

(c) the carcass or the part of it is transported to the meat plant only during a time that the operator of the plant has been authorized to receive the carcass or the part of it under Part VIII.3;

(d) the carcass or the part of it is transported to the meat plant by the producer who owned the animal from which the carcass or the part of it is derived at the time of its slaughter or by an examiner; and

(e) the carcass or the part of it is accompanied by a certificate that complies with subsection 84.32 (1). O. Reg. 70/08, s. 3; O. Reg. 285/13, s. 3.

(6) Subsection (1) does not apply to the distribution by the producer of a carcass, part of a carcass or a meat product derived from a food animal that the producer owned and raised on the producer’s premises if,

(a) the following conditions are met:
   (i) the animal has been presented for an ante mortem inspection under Part VIII.1,
   (ii) the ante mortem inspection has been conducted and the animal has been approved for slaughter under Part VIII.1,
   (iii) the conditions set out in subsection (7) are met;

(b) the following conditions are met:
   (i) the animal has not been presented for an ante mortem inspection under Part VIII.1,
   (ii) no ante mortem examination of the animal has been conducted in accordance with Part VIII.2,
   (iii) the conditions set out in subsection (7) are met;

(c) the following conditions are met:
   (i) the animal is a head of cattle or a pig,
   (ii) the animal has not been presented for an ante mortem inspection under Part VIII.1,
   (iii) an ante mortem examination of the animal has been conducted in accordance with Part VIII.2,
   (iv) the animal has been approved for post mortem examination or approval for post mortem examination has been refused because the animal has been found unfit to enter a meat plant or, if the animal is a head of cattle, it has been found to be 30 months of age or older,
   (v) no post mortem examination of the carcass of the animal has been conducted in accordance with Part VIII.2,
   (vi) the conditions set out in subsection (7) are met; or

(d) the following conditions are met:
   (i) the animal is a head of cattle or a pig,
   (ii) the animal has not been presented for an ante mortem inspection under Part VIII.1,
   (iii) an ante mortem examination of the animal has been conducted in accordance with Part VIII.2 and the animal has been approved for a post mortem inspection under that Part,
   (iv) a post mortem examination of the carcass of the animal has been conducted in accordance with Part VIII.2 and the carcass,
      (A) has been approved to enter a meat plant, or
      (B) has not been approved to enter a meat plant because it has been found unfit to enter a meat plant or, if the animal is a head of cattle, it has been found to be 30 months of age or older,
   (v) the conditions set out in subsection (7) are met. O. Reg. 70/08, s. 3.

(7) The conditions mentioned in subsection (6) are the following:
1. The animal has been slaughtered for consumption by the producer or the producer’s immediate family.
2. The slaughter was performed on the producer’s premises by the producer, or if the animal is a head of cattle or a pig, by an examiner.
3. The carcass, the part of it or the meat product is not removed from the producer’s premises and is distributed only to the producer’s immediate family on the producer’s premises.
4. The carcass, the part of it or the meat product is consumed only by the producer or the producer’s immediate family on the producer’s premises.
O. Reg. 70/08, s. 3.

Farm slaughtered carcasses and products

3.1 (1) In this section,
   “premises”, in respect of the producer of a food animal from which a farm slaughtered carcass or part of it is derived, means the premises of the producer where the animal was raised and slaughtered. O. Reg. 70/08, s. 4.

(2) No person shall sell to any person a farm slaughtered carcass, part of a farm slaughtered carcass or a farm slaughtered product. O. Reg. 70/08, s. 4.

(3) No person shall transport or deliver a farm slaughtered carcass, part of a farm slaughtered carcass or a farm slaughtered product. O. Reg. 70/08, s. 4.

(4) Subsection (3) does not apply to a person who,
(a) transports a farm slaughtered carcass or part of a farm slaughtered carcass from a meat plant that received the carcass or the part of it in accordance with subsection 84 (4) back to the premises of the producer of the animal from which the carcass or the part of it is derived; or
(b) transports a farm slaughtered product from a meat plant that, in accordance with subsection 84 (4), received the farm slaughtered carcass from which the product is derived back to the premises of the producer of the animal from which the carcass is derived. O. Reg. 70/08, s. 4.

(5) No person shall distribute to any person a farm slaughtered carcass, part of a farm slaughtered carcass or a farm slaughtered product. O. Reg. 70/08, s. 4.

(6) Subsection (5) does not apply to a producer of a food animal who distributes the carcass of the animal or part of the carcass or a farm slaughtered product derived from the carcass only to the producer’s immediate family on the producer’s premises if the carcass, the part of it or the product is consumed only by the producer or the producer’s immediate family on the producer’s premises. O. Reg. 70/08, s. 4.

Persons liable

4. In any proceedings relating to a contravention of this Regulation, a person or entity in possession of a carcass, part of a carcass or a meat product that does not comply with this Regulation shall be deemed, in the absence of evidence to the contrary, to have possession of the carcass, part of the carcass or the meat product for the purpose of selling it unless it is for the person’s or entity’s own consumption. O. Reg. 31/05, s. 4.

PART III

LICENCES AND INFORMATION PROVIDED TO DIRECTOR

Licensed activities

5. (1) The following regulatable activities are licensed activities to which section 4 of the Act applies when carried on by a person who is engaged in the business of operating a slaughter plant:

1. The slaughter of food animals.
2. The dressing of carcasses.
3. The processing, handling, storage, packaging, labelling, sale and distribution of carcasses, parts of carcasses and meat products.
3.1 The receiving, skinning, cutting, wrapping, freezing of farm slaughtered carcasses, grinding meat derived from farm slaughtered carcasses and processing ham, bacon and sausage from farm slaughtered carcasses that are derived from pigs.
4. Any other activity carried on in respect of operating the plant that is regulated under this Regulation. O. Reg. 31/05, s. 5 (1); O. Reg. 221/05, s. 2 (1); O. Reg. 70/08, s. 5 (1).

(2) The following regulatable activities are licensed activities to which section 4 of the Act applies when carried on by a person who is engaged in the business of operating a freestanding meat plant:

1. The removal of hides from partially dressed carcasses that have been received from a slaughter plant and that an inspector on a post mortem inspection has found fit for use as food.
2. The processing, handling, storage, packaging, labelling, sale and distribution of meat products.
2.1 The receiving, skinning, cutting, wrapping, freezing of farm slaughtered carcasses, grinding meat derived from farm slaughtered carcasses and processing ham, bacon and sausage from farm slaughtered carcasses that are derived from pigs.
3. Any other activity carried on in respect of operating the plant that is regulated under this Regulation. O. Reg. 31/05, s. 5 (2); O. Reg. 221/05, s. 2 (2); O. Reg. 70/08, s. 5 (2).

(3) A person who is the operator of a registered establishment as defined in the Meat Inspection Act (Canada) is exempt from the requirement to hold a licence to carry on a licensed activity mentioned in subsection (1) or (2). O. Reg. 31/05, s. 5 (3).

Application for licence

6. (1) An application for the issuance or renewal of a licence to operate a meat plant shall be in a form approved by the director to whom the applicant submits the application and shall be accompanied by:

(a) in the case of an initial application, the plans and specifications of the plant and the results of the water tests, if any, that section 35 require be conducted;
(b) a list of the names of all persons, including corporations, that are operators of the plant;
(c) a list of every water system that supplies water to the meat plant;
(d) all information and documents that the director requires for the purpose of determining whether the application meets the requirements of the Act and the regulations;
(e) payment of the fee, if any, required by a regulation made by the Minister under clause 52 (a) of the Act; and
(f) a schedule of the days and times at which the applicant anticipates or plans that,
   (i) carcasses of food animals will be dressed or partially dressed at the plant, and
   (ii) meat products will be processed, packaged, handled, distributed or sold at the plant. O. Reg. 31/05, s. 6 (1); O. Reg. 221/05, s. 3; O. Reg. 285/13, s. 4.

(2) A person shall make a separate application and hold a separate licence in respect of each location at which the person operates a meat plant. O. Reg. 31/05, s. 6 (2).

No licence

7. (1) Under clause 5 (1) (b) of the Act, a director may refuse to issue a licence to operate a meat plant if the director is of the opinion that, the applicant does not or will not have all of the premises, facilities, equipment and water necessary to engage in the business of operating the plant in accordance with this Regulation. O. Reg. 31/05, s. 7 (1).
Under clause 6 (1) (c) of the Act, a director may refuse to renew or may suspend or revoke a licence to operate a meat plant if the director is of the opinion that,

(a) the premises, facilities, equipment and water used by the licensee in operating the plant do not comply with this Regulation;

(b) the past or present conduct of the licensee or, if the licensee is a corporation, of its officers, its directors or any of the persons specified in the paragraphs of subsection (3) reading the references in that subsection to the applicant as references to the licensee, affords reasonable grounds to believe that the licensee will not carry on the licensed activities in accordance with the law; or

(c) the licensee has not paid in full all costs that the licensee is required to pay under section 51 of the Act. O. Reg. 31/05, s. 7 (2).

The following persons are specified for the purposes of clause 5 (1) (a) of the Act, if the applicant mentioned in that clause is a corporation:

1. Persons who have or may have a beneficial interest in the applicant.

2. Persons who exercise or may exercise control either directly or indirectly over the applicant.

3. Persons who have provided or may have provided financing either directly or indirectly to the applicant. O. Reg. 31/05, s. 7 (3).

To apply for a transfer of a licence, an applicant shall submit an application to a director in a form approved by the director. O. Reg. 31/05, s. 10 (11).

A licence transferred under this section is subject to whatever conditions the regulations prescribe or a director imposes and a director may impose those conditions. O. Reg. 31/05, s. 10 (13).

Sections 9 and 10 of the Act apply to the conditions that a director imposes under subsection (13). O. Reg. 31/05, s. 10 (14).
11. (1) A licence issued or renewed under this Regulation expires on the date set out in the licence, which shall be the third March 31 after the licence was issued or renewed. O. Reg. 401/10, s. 1.

(2) Despite subsection (1), the expiry date set out in a licence may be any date that is earlier than the date required by that subsection if the director issuing or renewing the licence is of the opinion that the past conduct of the applicant or licensee or, if the applicant or licensee is a corporation, of an officer, director or employee of the applicant or licensee, is such that it would be in the public interest to renew the licence at more frequent intervals. O. Reg. 401/10, s. 1.

(3) A licensee must apply for renewal of a licence not later than 60 days before its expiry date in order for the licence to be deemed to continue under subsection 6 (6) of the Act. O. Reg. 401/10, s. 1.

11.1 Repealed: O. Reg. 401/10, s. 11.1 (4).

Information provided to director

12. (1) No person shall make an alteration in a meat plant unless the operator of the plant has given written notice of the proposed alteration to a director at least 30 days before making the alteration. O. Reg. 31/05, s. 12 (1).

(2) In this section,

“alteration”, with respect to a meat plant, means,

(a) a change for which a building permit is required,
(b) any other significant change to the plant or its premises, facilities or equipment, or
(c) a significant change in the licensed activities that are carried on at the plant or the manner in which the activities are carried on. O. Reg. 31/05, s. 12 (2).

(3) The notice mentioned in subsection (1) shall be in a form approved by a director and shall contain,

(a) the name and address of the operator of the plant;
(b) the address of the plant;
(c) the name and address of the owner of the plant, if different than that of the operator;
(d) a description of the proposed alteration and the nature of the licensed activities to be carried out at the location that would be affected by the alteration;
(e) if the proposed alteration involves a change to the premises, facilities or equipment at the plant, the plans and specifications, if any, concerning the changes; and
(f) any other information that a director requires be included with the notice in order to determine if the proposed change complies with this Regulation. O. Reg. 31/05, s. 12 (3).

(4) An operator shall ensure that the schedule submitted under clause 6 (1) (f) remains up to date and shall inform a director, in writing, every time there will be a change to the schedule. O. Reg. 221/05, s. 5.

PART III.1
CERTIFICATION OF EXAMINERS

Definition

12.1 In this Part,

“certificate” means a certificate to act as an examiner issued under this Part. O. Reg. 70/08, s. 6.

Issuance of Certificates

Requirement for certificate

12.2 No person shall act as an examiner under this Regulation without holding a valid certificate. O. Reg. 70/08, s. 6.

Application for certificate

12.3 (1) A director shall issue a certificate to a person who is eligible for the issuance of a certificate and who applies for it. O. Reg. 70/08, s. 6.

(2) An applicant is eligible for the issuance of a certificate if the applicant,

(a) is an individual who is not an inspector;
(b) has paid the fee required for the application for the certificate;
(c) is not ineligible, as a result of subsection (4), to enrol in the theoretical and practical courses that a director specifies and that provide the necessary training to allow a person to act as an examiner in accordance with the Act and the regulations;
(d) has enrolled in, paid the fees for and successfully completed the courses described in clause (c);
(e) has successfully completed any course that a director has determined is a prerequisite for the courses in which the applicant applies to enrol under clause (c); and
(f) Repealed: O. Reg. 285/13, s. 5.

(g) is not ineligible, as a result of subsection (6), for the issuance of a certificate. O. Reg. 70/08, s. 6; O. Reg. 285/13, s. 5.
(3) An application for a certificate shall be in a form approved by a director and shall be accompanied by all information and documents that a director requires for the purposes of determining whether the application meets the requirements of this section. O. Reg. 70/08, s. 6.

(4) An applicant is not eligible to enrol in a course described in clause (2) (c) if,
   (a) a director has given notice to the applicant under subsection (5);
   (b) the time period for the applicant to request a review under section 12.4 has expired; and
   (c) a director has not rescinded the notice under section 12.4. O. Reg. 70/08, s. 6.

(5) A director may give the notice mentioned in clause (4) (a) if,
   (a) any director has refused to issue a licence for a regulatable activity to the applicant, has refused to renew such a licence or has suspended or revoked such a licence;
   (b) in connection with a regulatable activity, the applicant has contravened, or has permitted any person under the applicant’s control or direction to contravene, the Act, the regulations, any other Act, the regulations under it or any law applying to the carrying on of the activity and the contravention is such that it would be in the public interest to refuse to issue a certificate to the applicant;
   (c) the applicant has contravened the regulations when exercising powers or performing duties as an examiner and the contravention is such that it would be in the public interest to refuse to issue a certificate to the applicant;
   (d) any director has refused to issue a certificate to the applicant, has refused to renew such a certificate or has suspended or revoked such a certificate;
   (e) the director is of the opinion that the past or present conduct of the applicant affords reasonable grounds to believe that the applicant will not act as an examiner in accordance with law; or
   (f) the director is of the opinion that the applicant has provided false or misleading information in the application for the certificate. O. Reg. 70/08, s. 6.

(6) An applicant is not eligible for the issuance of a certificate if,
   (a) a director has given notice to the applicant under subsection (7);
   (b) the time period for the applicant to request a review under section 12.4 has expired; and
   (c) a director has not rescinded the notice under section 12.4. O. Reg. 70/08, s. 6.

(7) A director may give the notice mentioned in clause (6) (a) if,
   (a) any of the circumstances described in any of clauses (5) (a) to (f) applies; or
   (b) the director is of the opinion that the applicant does not or will not have all of the equipment necessary to act as an examiner. O. Reg. 70/08, s. 6.

(8) A director is not required to hold a hearing or to afford any person an opportunity for a hearing before deciding whether or not to give a notice under subsection (5) or (7). O. Reg. 70/08, s. 6.

Review of director’s notice

12.4 (1) Within 21 days of being served with a notice mentioned in clause 12.3 (4) (a) or (6) (a), an applicant may request in writing that a director review the notice and may include representations in the request. O. Reg. 70/08, s. 6.

(2) Upon receiving a request for a review of the notice, a director shall reconsider the grounds for giving the notice and shall give the applicant a further notice rescinding the original notice if the director is of the opinion that doing so is warranted. O. Reg. 70/08, s. 6.

(3) A director is not required to hold a hearing or to afford any person an opportunity for a hearing before deciding whether or not to give a notice of rescission under subsection (2). O. Reg. 70/08, s. 6.

(4) A decision of a director on whether or not to give a notice of rescission under subsection (2) is final and binding. O. Reg. 70/08, s. 6.

Issuance of certificate

12.5 (1) A certificate shall be in the form approved by a director. O. Reg. 70/08, s. 6.

(2) A director may refuse to issue the certificate if the person is not eligible for the issuance of the certificate as a result of subsection 12.3 (2). O. Reg. 70/08, s. 6.

(3) Upon refusing to issue a certificate to an applicant for it, a director shall send a written notice of the refusal setting out the reason for the refusal. O. Reg. 70/08, s. 6.

(4) A decision of a director to refuse to issue a certificate under subsection (2) is final and binding. O. Reg. 70/08, s. 6.

Examination stamp and legend

12.6 (1) Upon issuing a certificate to an examiner, a director shall assign a certificate number and an examination stamp to the examiner. O. Reg. 70/08, s. 6.

(2) If an examiner’s certificate expires, is suspended, is revoked or if the examiner surrenders his or her certificate, the examiner shall immediately return to a director the examination stamp assigned to the examiner. O. Reg. 70/08, s. 6.

(3) Subject to subsections (4) and (5), an examination stamp shall be in the form of the examination legend. O. Reg. 70/08, s. 6.

(4) The examination legend shall be in the following form:
(5) The certificate number assigned by a director to an examiner under subsection (1) shall be substituted for the numbers 000 on the examination legend that is reproduced on the examination stamp assigned to the examiner. O. Reg. 70/08, s. 6.

(6) The examination legend on an examination stamp shall measure not less than 64 millimetres when measured from the top of the triangle to the midpoint of the base. O. Reg. 70/08, s. 6.

(7) No person shall reproduce an examination legend or an examination stamp unless the person has the written permission of a director. O. Reg. 70/08, s. 6.

(8) No person, other than an examiner, shall use an examination stamp. O. Reg. 70/08, s. 6.

(9) No examiner shall use an examination stamp, other than the stamp issued to the examiner, or permit any other person to use the stamp issued to the examiner. O. Reg. 70/08, s. 6.

CONDITIONS OF CERTIFICATES

Conditions
12.7 The certificate of an examiner is subject to,
(a) the conditions that the director who issues the certificate specifies in the certificate; and
(b) the requirements for an examiner set out in sections 12.8 to 12.10. O. Reg. 70/08, s. 6.

Production of copy of certificate
12.8 (1) An examiner shall keep a copy of his or her certificate in a form approved by the director who issued the certificate on his or her person at all times while acting as an examiner. O. Reg. 70/08, s. 6.

(2) An examiner shall show the copy of his or her certificate described in subsection (1) on request to a producer of a food animal, an inspector, a regional veterinarian, a veterinary inspector or the operator of licensed meat plant. O. Reg. 70/08, s. 6.

Further training
12.9 (1) On the request of a director or a person designated by a director, an examiner shall submit to a reassessment of the examiner’s skills and competence to act as an examiner. O. Reg. 70/08, s. 6.

(2) A director or a person designated by a director shall perform the reassessment. O. Reg. 70/08, s. 6.

(3) A director or the person who performs the reassessment or, if there is no reassessment, a director or a person designated by a director may by written notice require an examiner to enrol in and successfully complete the further theoretical and practical courses that the person who gave the notice specifies if that person is of the opinion that the examiner requires the courses to be able to maintain the ability to act as an examiner in accordance with the Act and the regulations. O. Reg. 70/08, s. 6.

(4) An examiner shall enrol in and successfully complete the further courses mentioned in subsection (3) if required to do so under that subsection. O. Reg. 70/08, s. 6.

(5) Within 10 days of being served with a notice mentioned in subsection (3), an examiner may request in writing that a director review it and may include representations in the request. O. Reg. 70/08, s. 6.

(6) Upon receiving a request for a review of the notice, a director shall reconsider the grounds for giving the notice and shall give the examiner a further notice rescinding the original notice if the director is of the opinion that doing so is warranted. O. Reg. 70/08, s. 6.

(7) A director is not required to hold a hearing or to afford the examiner an opportunity for a hearing before deciding whether or not to give a notice of rescission under subsection (6). O. Reg. 70/08, s. 6.

(8) A decision of a director on whether or not to give a notice of rescission under subsection (6) is final and binding. O. Reg. 70/08, s. 6.

Compliance with powers and duties
12.10 (1) An examiner shall comply with this Regulation when exercising powers or performing duties as an examiner. O. Reg. 70/08, s. 6.
At the request of a director, an examiner shall provide copies of the records that the examiner is required to maintain under this Regulation. O. Reg. 70/08, s. 6.

Renewal of certificates, no right to hearing

12.11 (1) Subject to subsection (3), a director shall issue a renewal of a certificate to a person who,

(a) applies for it;
(b) holds a certificate that has not expired or that is deemed to continue under subsection 12.14 (2);
(c) has paid the fee required for the application for the renewal;
(d) has enrolled in, paid the fees for and successfully completed the theoretical and practical courses that a director specifies and that provide the necessary training to allow a person to act as an examiner in accordance with the Act and the regulations; and
(e) has successfully completed any course that a director has determined is a prerequisite for the courses in which the applicant applies to enrol under clause (d).

(2) An application for the renewal of a certificate shall be in a form approved by a director and shall be accompanied by all information and documents that a director requires for the purposes of determining whether the application meets the requirements of this section. O. Reg. 70/08, s. 6.

(3) A director may, by notice to the examiner and without a hearing, refuse to renew the certificate of an examiner if the director is of the opinion that the examiner is not eligible for the renewal as a result of subsection (1). O. Reg. 70/08, s. 6.

(4) A decision of a director, under this section, to refuse to renew a certificate is final and binding. O. Reg. 70/08, s. 6.

Right to hearing

12.12 (1) Subject to subsection (2), a director may refuse to renew the certificate of an examiner or may suspend or revoke it if the director is of the opinion that,

(a) any of the grounds exist for which the director may give a notice under subsection 12.3 (7) if the examiner were applying for a certificate;
(b) the examiner has contravened a condition of the certificate, including failing to successfully complete the courses that a director has required the examiner to complete under section 12.9; or
(c) the examiner is not exercising powers or performing duties as an examiner in a reasonably competent manner or in a humane manner. O. Reg. 70/08, s. 6.

(2) A director shall not refuse to renew the certificate or shall not suspend or revoke it unless,

(a) before doing so, the director serves a written notice on the examiner that,
   (i) sets out the reason for the director’s opinion, and
   (ii) states that the examiner may request a hearing by a director within 10 days of being served with the notice; and
(b) the director has held the hearing if the examiner requests one within the required time. O. Reg. 70/08, s. 6.

(3) Despite subsection (2), a director may, by notice to the examiner and without a hearing, provisionally suspend the certificate of an examiner if,

(a) in the director’s opinion, it is necessary to do so for the immediate protection of the safety or health of any person or animal or the public; and
(b) the director so states in the notice and gives reasons for the opinion. O. Reg. 70/08, s. 6.

(4) Upon provisionally suspending a certificate, a director shall serve a written notice on the examiner stating that the examiner may request a hearing by a director within 10 days of being served with the notice to determine whether to further suspend or revoke the certificate. O. Reg. 70/08, s. 6.

(5) A director shall not further suspend or revoke the certificate unless the director has held the hearing if the examiner requests one within the required time. O. Reg. 70/08, s. 6.

(6) If, after a hearing, a director refuses to renew the certificate of an examiner or suspends or revokes it, the director shall give the examiner written notice of the decision and reasons for it. O. Reg. 70/08, s. 6.

(7) A decision of a director, under this section, to refuse to renew a certificate or to suspend or revoke a certificate is final and binding. O. Reg. 70/08, s. 6.

Surrender of certificate

12.13 An examiner may surrender his or her certificate at any time. O. Reg. 70/08, s. 6.

Expiry of certificates

12.14 (1) A certificate expires on December 31 of the year following the year in which it is issued or renewed. O. Reg. 70/08, s. 6.

(2) If, no later than October 31 of the year in which a certificate of an examiner expires, the examiner applies for renewal of the certificate, pays the required fee for the renewal and has complied with the Act and the regulations, the certificate shall be deemed to continue until the examiner has received the decision of a director on the application for renewal. O. Reg. 70/08, s. 6.

https://www.ontario.ca/laws/regulation/060031
PART IV
PREMISES, FACILITIES AND EQUIPMENT OF MEAT PLANTS

Responsibility of operator
13. The operator of a meat plant shall ensure that it complies with this Part. O. Reg. 31/05, s. 13.

Location
14. (1) A meat plant shall be situated on land that,
(a) is readily accessible;
(b) provides or permits good drainage;
(c) is free of debris, refuse and other conditions that may interfere with its hygienic operation or contaminate carcasses, parts of carcasses or meat products; and
(d) does not provide a harbour for pests. O. Reg. 31/05, s. 14 (1).
(2) A meat plant shall not be located in close proximity to any place where,
(a) activities are performed that are incompatible with the hygienic operation of the plant; or
(b) things or conditions exist that are likely to contaminate carcasses, parts of carcasses or meat products at the plant. O. Reg. 31/05, s. 14 (2).

Design
15. (1) A meat plant shall be designed, constructed and equipped in a manner that,
(a) facilitates the hygienic operation of the plant, the hygienic slaughter of food animals and the hygienic processing, packaging, labelling, handling and storing of carcasses, parts of carcasses and meat products;
(b) allows for inspectors to effectively perform their functions and duties;
(c) accommodates the separation of incompatible activities;
(d) allows good manufacturing practices to be followed;
(e) facilitates the humane handling of food animals;
(f) protects against the entry of birds, other than those intended for slaughter, and against insects, rodents or other pests likely to contaminate carcasses, parts of carcasses and meat products; and
(g) allows the plant to be operated in compliance with this Regulation. O. Reg. 31/05, s. 15 (1).
(2) A room or space used or intended to be used as a dwelling shall not form part of or open directly into a meat plant. O. Reg. 285/13, s. 7 (1).
(3) A meat plant shall have enough rooms or areas to accommodate the separation of incompatible activities. O. Reg. 31/05, s. 15 (3).
(4) The rooms at the plant shall be designed to ensure that, in the normal course of operation of the plant, the product flows,
(a) in a single direction, from raw to finished state; or
(b) in a pattern that otherwise minimizes the potential for contamination of carcasses, parts of carcasses and meat products. O. Reg. 285/13, s. 7 (2).
(5) Revoked: O. Reg. 285/13, s. 7 (2).

Construction materials
16. (1) A meat plant shall be constructed of materials that are suitable for their intended purpose, durable, and free of constituents that are likely to contaminate carcasses, parts of carcasses or meat products at the plant. O. Reg. 31/05, s. 16 (1); O. Reg. 285/13, s. 8 (1).
(2) The floors, ceilings, doors and walls of rooms or areas in a meat plant shall be made of hard, corrosion-resistant, smooth material that is constructed to enable effective cleaning and that is impervious to moisture at locations where,
(a) food animals are slaughtered or carcasses are dressed;
(b) carcasses, parts of carcasses or meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled;
(c) inedible materials or refuse are handled or stored; and
(d) Revoked: O. Reg. 285/13, s. 8 (2).
(e) salted hides are stored, if the room is located in a building where food animals are slaughtered or carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored. O. Reg. 31/05, s. 16 (2); O. Reg. 285/13, s. 8 (2).
(2.1) The floors, ceilings, doors and walls of washroom facilities located in a meat plant shall be made of hard, corrosion-resistant, smooth material that is constructed to enable effective cleaning and is impervious to moisture except in the case of washroom facilities that are intended not to be used by people who work in locations in the meat plant described in subsection (2). O. Reg. 285/13, s. 8 (3).
(3) In locations in a meat plant described in clauses (2) (a) and (b), other than rooms or areas where only dry ingredients and dry materials are stored, the floors shall be joined to the walls using leakproof joints that are coved or shall be joined to the walls in any other manner that will allow the joints to be readily and effectively cleaned and will prevent any material from accumulating in them. O. Reg. 285/13, s. 8 (4).

Lighting
17. (1) A meat plant shall be equipped with fixed or portable sources of adequate lighting,
(a) meets the minimum levels of illumination set out in Column 2 of the following Table opposite the rooms or areas of the plant described in Column 1; and
(b) does not distort the colour or other appearance of food animals, carcasses, parts of carcasses, meat products or ingredients.
### TABLE

**MINIMUM LEVELS OF ILLUMINATION**

<table>
<thead>
<tr>
<th>Item</th>
<th>Column 1</th>
<th>Column 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Post mortem inspection stations</td>
<td>540 lux</td>
</tr>
<tr>
<td>2.</td>
<td>Returned product examination areas</td>
<td>540 lux</td>
</tr>
<tr>
<td>3.</td>
<td>Ante mortem inspection stations</td>
<td>540 lux</td>
</tr>
<tr>
<td>4.</td>
<td>All rooms and areas where meat products and ingredients are stored, refrigeration facilities or freezing facilities</td>
<td>110 lux</td>
</tr>
<tr>
<td>5.</td>
<td>Killing room and rooms and areas where carcasses are dressed or where meat products are processed, packaged or labelled</td>
<td>220 lux</td>
</tr>
</tbody>
</table>

O. Reg. 31/05, s. 17 (1); O. Reg. 221/05, s. 7; O. Reg. 285/13, s. 9 (1, 2).

(2) Rooms and areas of a meat plant where carcasses, parts of carcasses, meat products, ingredients or packaging materials are exposed, shall be equipped with light fixtures and other light sources that,

(a) do not cause contamination of the carcasses, parts of carcasses, meat products, ingredients or packaging materials during their normal operation; and

(b) can be readily and effectively cleaned. O. Reg. 31/05, s. 17 (2); O. Reg. 285/13, s. 9 (3).

### Temperature, ventilation and plumbing systems

18. (1) A meat plant shall be equipped with heating, cooling, ventilation and plumbing systems that are adequate to meet the requirements of the activities carried out at the plant and that are designed and constructed to facilitate their effective cleaning. O. Reg. 31/05, s. 18 (1).

(2) In addition to subsection (1), a slaughter plant shall have adequate heating and ventilation to allow inspectors at post mortem inspection stations in the killing room to work in a comfortable environment. O. Reg. 31/05, s. 18 (2); O. Reg. 221/05, s. 8.

(3) All sinks and drains in a meat plant shall be properly equipped and maintained to prevent any odours or fumes from them from entering any room where carcasses, parts of carcasses or meat products are processed, packaged, labelled, stored or otherwise handled. O. Reg. 31/05, s. 18 (3).

### Drainage and sewage systems

19. (1) A meat plant shall have an effective system for waste and effluent removal and disposal. O. Reg. 31/05, s. 19 (1).

(2) A meat plant shall have drainage and sewage systems that are capable of handling all waste that would normally run through a drainage and sewage system. O. Reg. 285/13, s. 10 (1).

(3) The drainage and sewage systems shall be located, designed and constructed to prevent the contamination of the meat plant, its equipment, utensils and potable water supply and any of meat products. O. Reg. 285/13, s. 10 (2).

(4) A meat plant shall be equipped with a catch basin, grease trap or interceptor for the purpose of separating solid matter from effluent. O. Reg. 31/05, s. 19 (4).

(5) Revoked: O. Reg. 285/13, s. 10 (3).

### Receiving and shipping facilities

20. (1) A meat plant shall have facilities for receiving and shipping carcasses, meat products, ingredients and packaging materials that are adequate for the volume of carcasses, meat products, ingredients and packaging materials that are received and shipped and the size of the conveyances used in the receiving and shipping. O. Reg. 31/05, s. 20 (1).

(2) The receiving and shipping facilities at a meat plant shall be designed and constructed in a manner that facilitates the hygienic handling of carcasses, meat products, ingredients and packaging materials. O. Reg. 31/05, s. 20 (2).

(3) If a slaughter plant has an inedible materials room, it shall have a separate shipping door for shipping inedible materials. O. Reg. 285/13, s. 11.

### Returned product examination area

20.1 A meat plant shall have a designated area for the examination of returned meat products, which may be part of another room or area at the plant. O. Reg. 221/05, s. 9.

### Facilities for inspectors

21. (1) A slaughter plant shall have,

(a) one ante mortem inspection station for performing detailed inspections that is acceptable to a director in accordance with subsection (3);

(b) the number of post mortem inspection stations in the killing room that a director requires the plant to have under subsection (4) located at a spot in the killing room acceptable to a director.

(c) Revoked: O. Reg. 285/13, s. 12 (3).

(2) Revoked: O. Reg. 285/13, s. 12 (4).
In determining whether an ante mortem inspection station required under clause 21 (1) (a) is acceptable, a director shall have regard to whether the station,

(a) allows an inspector to view the entire animal at once;
(b) allows an inspector to adequately view every part of the animal; and
(c) allows for an animal to be adequately restrained. O. Reg. 221/05, s. 10; O. Reg. 285/13, s. 12 (5).

A director may require a slaughter plant to have a specified number of post mortem inspection stations that, in the director’s opinion, are necessary for effective performance of post mortem inspections, having regard to,

(a) the type of food animals slaughtered at the plant;
(b) the volume of animals that, given the capacity of the plant, would be on a slaughter line at any given time;
(c) the speed of the slaughter line;
(d) the design of the killing room and product flow within the killing room; and
(e) the method of post mortem inspection used. O. Reg. 221/05, s. 10.

A meat plant shall have, for the use of inspectors,

(a) a work space that is of sufficient size and location for the inspector to perform his or her duties and is equipped with an electrical outlet near the workspace;
(b) a telephone line and a telephone, whether at the work space referred to in clause (a) or elsewhere; and
(c) a sufficient number of lockers so that each inspector working at the plant at any time has, for his or her exclusive use, a locker that,
   (i) is capable of being locked;
   (ii) has a minimum volume of 0.62 cubic metres; and
   (iii) is suitable for the protection and storage of the inspector’s equipment and supplies. O. Reg. 285/13, s. 12 (6).

In addition to the other requirements set out in this section, every meat plant shall have facilities for inspectors that are adequate to allow for the effective performance of the inspection activities carried on at the plant. O. Reg. 221/05, s. 10.

Revoked: O. Reg. 285/13, s. 12 (7).

Separate facilities for inedible material

(1) Subject to subsection (2), a slaughter plant shall have a separate room known as the inedible materials room in which all inedible material at the plant, other than inedible material that is intended as, or for use in, pet food or intended for pharmaceutical, research or therapeutic purposes, shall be processed, packaged, labelled and stored. O. Reg. 285/13, s. 13.

(2) A slaughter plant is not required to have an inedible materials room if,

(a) all inedible material referred to in subsection (1) that is generated at the plant on any given day is not processed at the plant but is,
   (i) stored in an area of the plant that is separate from the area in which meat products are processed, packaged, labelled and stored, and
   (ii) removed from the plant in accordance with the procedures established by the operator of the plant under section 85 or otherwise disposed of in accordance with section 91, before the start of operations on the next day at the plant, or
   (B) if the plant does not open for operations on the next day, within 24 hours of the end of the day on which the inedible material was generated;

and

(b) the procedures established by the operator of the plant under section 85 ensure that inedible material stored in the separate area described in clause (a) will not contaminate meat products that are processed, packaged and labelled at the plant. O. Reg. 285/13, s. 13.

(3) A freestanding meat plant shall have either or both of the following types of facilities for the purpose of processing, packaging, labelling and storing all inedible material at the plant, other than inedible material that is intended as, or for use in, pet food or intended for pharmaceutical, research or therapeutic purposes:

1. A separate room known as the inedible materials room.
2. An area of the meat plant that is separate from the area in which meat products are processed, packaged, labelled and stored. O. Reg. 285/13, s. 13.

(4) The determination as to whether a freestanding meat plant will have either or both of the types of facilities referred to in subsection (3) shall be made based on the procedures established by the operator of the plant with a view to ensuring that inedible material at the plant does not contaminate any meat products at the plant. O. Reg. 285/13, s. 13.

(5) If inedible material that is intended as, or for use in, pet food or intended for pharmaceutical, research or therapeutic purposes, is processed, packaged or labelled at a meat plant and if that material, or the processing, packaging or labelling of that material, is likely to contaminate meat products at the plant, the meat plant shall have either or both of the following facilities for that purpose:

1. A separate room known as the pet food processing room.
2. An area of the meat plant that is separate from the area in which meat products are processed, packaged and labelled. O. Reg. 285/13, s. 13.

(6) The determination as to whether a meat plant will have either or both of the types of facilities referred to in subsection (5) shall be made based on the procedures established by the operator of the plant with a view to ensuring that inedible material at the plant does not contaminate any meat products at the plant. O. Reg. 285/13, s. 13.
(7) A meat plant shall have separate equipment that may be used for processing, packaging, labelling or storing only inedible material in an inedible materials room, pet food processing room or a separate area referred to in subclause (2) (a) (i). O. Reg. 285/13, s. 13.

Cleaning and sanitizing facilities

23. (1) A meat plant shall be equipped with adequate facilities to permit effective cleaning and sanitizing of rooms, equipment and utensils. O. Reg. 31/05, s. 23 (1).

(2) A meat plant shall have a water sanitizer that complies with subsection (3) or an effective chemical sanitizer in the killing room and any room where carcasses are dressed and carcasses, parts of carcasses or meat products are processed. O. Reg. 285/13, s. 14 (1).

(3) A water sanitizer shall,
(a) have a continuous supply of potable water and continuous overflow; and
(b) be capable of being maintained at a temperature of not less than 82 degrees Celsius. O. Reg. 31/05, s. 23 (3).

(4) If a water sanitizer is in a room in which carcasses, parts of carcasses or meat products are processed, the room shall be equipped with drains or such other equipment that will ensure that the overflow from the water sanitizer is contained and will contribute to the hygienic operation of the room. O. Reg. 285/13, s. 14 (2).

Slaughter facilities for birds

24. (1) A slaughter plant in which birds are slaughtered shall have facilities for,
(a) receiving and housing birds;
(b) effective cleaning and disinfecting of crates and containers used for the conveyance of birds other than ratites;
(c) slaughtering birds;
(d) scalding carcasses, other than ratite carcasses, using equipment with overflow outlets of sufficient size to prevent clogging and discharging into or close to drains;
(e) plucking carcasses, other than carcasses of ratites;
(f) plucking or skinning the carcasses of ratites, if the plant slaughters ratites;
(g) washing carcasses using water spray equipment with sufficient water pressure to clean them prior to dressing;
(h) dressing carcasses;
(i) holding in a rack carcasses, other than ratite carcasses, and holding on a rail ratite carcasses that an order made under section 81 requires the operator of the plant to hold;
(j) washing carcasses using water spray equipment with sufficient water pressure to clean them prior to chilling; and
(k) refrigerating and storing dressed or partially dressed carcasses. O. Reg. 31/05, s. 24 (1); O. Reg. 221/05, s. 13.

(2) The facilities shall be laid out so that the activities described in subsection (1) take place in the order set out in that subsection. O. Reg. 31/05, s. 24 (2).

Slaughter facilities for rabbits

25. (1) A slaughter plant in which rabbits are slaughtered shall have facilities for,
(a) receiving and housing live rabbits;
(b) effective cleaning and disinfecting of crates and containers used for the conveyance of live rabbits;
(c) slaughtering rabbits;
(d) washing carcasses using water spray equipment with sufficient water pressure to clean them prior to dressing;
(e) dressing carcasses;
(f) holding in a rack carcasses that an order made under section 81 requires the operator of the plant to hold;
(g) washing carcasses using water spray equipment with sufficient water pressure to clean them prior to chilling; and
(h) refrigerating and storing dressed or partially dressed carcasses. O. Reg. 31/05, s. 25 (1); O. Reg. 221/05, s. 14.

(2) The facilities shall be laid out so that the activities described in subsection (1) take place in the order set out in that subsection. O. Reg. 31/05, s. 25 (2).

Slaughter facilities for other food animals

26. (1) A slaughter plant in which food animals other than birds or rabbits are slaughtered shall have the following facilities:
1. Receiving facilities for food animals.
2. Pens for housing food animals before slaughter.
3. One or more killing rooms.
4. A restraining box or cradle in the killing room.
5. A room or area for the dressing of carcasses, which may be part of the killing rooms.
6. Head inspection racks or hooks.
7. Subject to subsection (3), a viscera truck or table.
8. Facilities for washing carcasses using water spray equipment with sufficient water pressure to clean them.
10. A rail for holding carcasses that an order made under section 81 requires the operator of the plant to hold. O. Reg. 31/05, s. 26 (1).

(2) The facilities shall be laid out so that the activities described in subsection (1) take place in the order set out in that subsection. O. Reg. 31/05, s. 26 (2).

(3) If an inspector is of the opinion that the volume of food animals slaughtered at a slaughter plant is so small that a viscera truck or table is not necessary and that there are appropriate procedures in place to allow viscera to be properly inspected, the inspector may determine that the plant is not required to have a viscera truck or table. O. Reg. 285/13, s. 15.

(4) A slaughter plant in which veal calves are slaughtered shall be equipped with a device located at a spot in the killing room sufficiently close to where the carcasses are eviscerated that the carcass can be weighed immediately after evisceration. O. Reg. 31/05, s. 26 (4).

(5) In subsection (4), “device” means a device approved for use in trade in accordance with the Weights and Measures Act (Canada). O. Reg. 31/05, s. 26 (5).

Washrooms and hand washing facilities

27. (1) In this section, “person at a meat plant” includes the operator of the plant and the operator’s employees at the plant. O. Reg. 221/05, s. 15.

(2) The washroom facilities and hand washing facilities required under this section shall be accessible to inspectors. O. Reg. 221/05, s. 15.

(3) In every killing room and room where carcasses are dressed in a slaughter plant and in every room in a meat plant where meat products are processed or handled, there shall be hand washing facilities at which,

(a) the water is remote functioning or timed;
(b) there are soap dispensers; and
c) there are single-use paper towel dispensers. O. Reg. 285/13, s. 16 (1).

(3.1) The soap dispensers and paper towel dispensers in a hand washing facility shall be replenished periodically to maintain an adequate level of soap and paper towels at all times. O. Reg. 285/13, s. 16 (1).

(3.2) The hand washing facilities in every room or area in which meat products are processed or handled, other than, in the case of a slaughter plant, the killing room and rooms or areas where carcasses are dressed, shall be directly drained hand washing facilities. O. Reg. 285/13, s. 16 (1).

(4) Each washroom facility at a meat plant shall meet the following requirements:

1. It shall be capable of being kept clean and sanitary.
2. It shall be lit, heated and ventilated to the outside of the plant.
3. It shall be separate from and shall not lead directly into any room where carcasses, parts of carcasses or meat products are prepared, packaged, labelled, refrigerated, stored or otherwise handled.
4. It shall be enclosed by floor to ceiling walls and full-length self-closing doors.
5. It shall be equipped with hand washing facilities that are equipped with soap dispensers and with single-use paper towel dispensers.

5.1 The hand washing facilities referred to in paragraph 5 shall be directly drained hand washing facilities at which the water is remote functioning or timed if they are used by persons who regularly work in the following areas of the meat plant:

i. In the case of a slaughter plant, the killing room or a room where carcasses are dressed.
ii. An area where carcasses, parts of carcasses or meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled.
iii. An area where inedible materials or refuse are handled or stored.
iv. A room where salted hides are stored, if the room is located in a building where food animals are slaughtered or carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored.

5.2 The soap dispensers and single-use paper towel dispensers referred to in paragraph 5 shall be replenished periodically to maintain an adequate level of soap and paper towels at all times.

6. It shall have notices instructing users to clean their hands with soap and water immediately after using toilets.
7. It shall be equipped with at least one toilet. O. Reg. 221/05, s. 15; O. Reg. 285/13, s. 16 (2).

(4.1) A slaughter plant shall have at least one washroom facility and, in the case of a slaughter plant at which 10 or more persons are working at any given time and that is at least 300 square metres in size, excluding the basement, shall have separate washroom facilities to serve each sex of persons working at the plant. O. Reg. 285/13, s. 16 (3).

(5) In the case of a plant that only has one washroom facility that is for the use of all persons at the plant, the door to the washroom facility shall be capable of being locked from the inside. O. Reg. 221/05, s. 15.

(6) (7) Revoked: O. Reg. 285/13, s. 16 (4).

Changing areas

28. (1) A meat plant shall have a changing room or area for employees who are required to work with carcasses, parts of carcasses or meat products. O. Reg. 285/13, s. 17 (1).

(2) In addition to subsection (1), a slaughter plant shall have a changing room or area for the exclusive use of persons, other than an inspector, who work with food animals at the slaughter plant. O. Reg. 31/05, s. 28 (2); O. Reg. 221/05, s. 16 (1); O. Reg. 285/13, s. 17 (2).

(3) A changing room or area required under subsection (1) or (2) shall meet the following requirements:

1. It shall be capable of being kept clean and sanitary.

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2. It shall be lit, heated and ventilated.

3. It is located in a separate room or in an area that is separate from the area where carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored.

4. It is equipped with such furnishings and subject to such operational procedures that clothing and personal belongings do not pose a risk of contamination to carcasses, parts of carcasses or meat products. O. Reg. 221/05, s. 16 (2); O. Reg. 285/13, s. 17 (3).

**Animal pens and crates**

29. (1) A slaughter plant shall have a separate area equipped with pens or capable of accommodating crates for,

- (a) the separate housing and inspection of incompatible species and classes within species of food animals;
- (b) food animals considered to be a danger to other food animals;
- (c) food animals that are injured or ill;
- (d) food animals that the operator of the plant condemns under section 66 or is required to condemn under section 65 or by an order made under section 64; and
- (e) food animals that an order made under clause 69 (2) (a) or 70 (1) (b) or (4) (b) requires the operator of the plant to hold. O. Reg. 31/05, s. 29 (1).

(2) A slaughter plant shall be equipped for,

- (a) conveying ill, injured or disabled food animals in a humane manner;
- (a.1) adequately restraining animals that are to be euthanized; and
- (b) euthanizing food animals that have been identified as condemned in accordance with Part VIII. O. Reg. 221/05, s. 17 (1); O. Reg. 285/13, ss. 18, 73.

(3) Floors, ramps, gangways, chutes, pens and crates used for food animals other than rabbits or birds that are not ratites in a slaughter plant shall be,

- (a) free from sharp projections or obstructions that may injure the food animals;
- (b) constructed and maintained so as to provide safe footing for the food animals;
- (c) constructed so that they may be maintained in a clean, dry and sanitary condition;
- (d) provided with good drainage;
- (e) adequately ventilated and lit; and
- (f) maintained in a clean, dry and sanitary condition. O. Reg. 31/05, s. 29 (3); O. Reg. 221/05, s. 17 (2).

(4) In addition to subsection (3), a pen or crate used for any food animal in a slaughter plant shall be designed, constructed and located so that inspectors,

- (a) have ready access to the pen or crate;
- (b) are readily able to view each animal in the pen, in the case of a pen; and
- (c) are readily able to view the food animals that are held in any group of crates, in the case of a crate. O. Reg. 31/05, s. 29 (4); O. Reg. 221/05, s. 17 (3).

(5) In addition to subsection (4), a crate used for rabbits and birds other than rattles in a slaughter plant shall be,

- (a) designed and constructed to prevent the protrusion of an animal from the crate;
- (b) adequately ventilated;
- (c) located in an area with adequate lighting; and
- (d) capable of being cleaned and disinfected. O. Reg. 31/05, s. 29 (5); O. Reg. 221/05, s. 17 (4).

**Refrigeration facilities**

30. (1) A meat plant shall have,

- (a) refrigeration or freezing facilities adequate for the rapid cooling of carcasses, parts of carcasses and meat products immediately after slaughter;
- (b) refrigeration facilities adequate for the safe refrigeration and storage of carcasses, parts of carcasses and those meat products that require refrigeration;
- (c) freezing facilities adequate for the safe freezing and storage of meat products that require freezing; and
- (d) a separate area with refrigeration or freezing facilities for storage of carcasses, parts of carcasses and meat products that are detained under the Act or storage of carcasses and parts of carcasses that an order made under section 81 requires the operator of the plant to hold. O. Reg. 31/05, s. 30 (1).

(2) Coolers at a meat plant shall be adequate to ensure that carcasses, parts of carcasses and meat products from different species of food animals are stored without coming into contact with each other. O. Reg. 31/05, s. 30 (2).

(3) Coolers and the killing room at a meat plant shall be equipped with rails of a sufficient height to ensure that carcasses, parts of carcasses and meat products do not come into contact with the floor. O. Reg. 31/05, s. 30 (3).

(4) A meat plant shall be equipped with,

- (a) effective systems for establishing, maintaining and verifying the temperature in rooms and areas where carcasses, parts of carcasses or meat products are received, packaged, labelled, shipped, stored or otherwise handled, if the systems are necessary to ensure that the carcasses, parts of carcasses or meat products do not deteriorate in the rooms and areas; and
(b) effective systems for establishing, maintaining and verifying the temperature of rooms and areas of the plant where carcasses, parts of carcasses or meat products are processed or are refrigerated or frozen. O. Reg. 31/05, s. 30 (4).

(5) Every room in a meat plant where pork products are frozen for destruction of Trichinella spiralis or meat products are frozen to destroy parasites shall contain a self recording temperature indicating device that is calibrated and maintained in proper working order. O. Reg. 31/05, s. 30 (5).

(6) Every piece of equipment or room in a meat plant where meat products packed in hermetically sealed containers are incubated shall contain a self recording temperature indicating device that is calibrated and maintained in proper working order. O. Reg. 31/05, s. 30 (6).

**Equipment**

31. (1) Equipment used in a meat plant shall be designed, constructed, located, installed, calibrated, maintained and operated in a manner that facilitates the sanitary operation of the plant and the hygienic processing, packaging, labelling, storing, handling and testing of carcasses, parts of carcasses and meat products. O. Reg. 31/05, s. 31 (1).

(2) Equipment and utensils that are used to receive, process, package, label, ship, store or otherwise handle carcasses, parts of carcasses or meat products in rooms or areas of a meat plant where carcasses, parts of carcasses or meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled shall meet the following requirements:

1. They shall be effective for their intended purpose.
2. They shall be constructed of corrosion resistant materials that,
   i. are free of constituents that are likely to contaminate carcasses, parts of carcasses or meat products, and
   ii. do not transmit odour or taste.
3. They shall be capable of withstanding repeated cleaning and sanitizing.
4. They shall be accessible for cleaning, servicing and inspection or easily disassembled for those purposes. O. Reg. 31/05, s. 31 (2); O. Reg. 285/13, s. 19 (1).

3. Food contact surfaces in a meat plant shall be,

   (a) non absorbent, unaffected by food and free of constituents that are likely to contaminate or otherwise adversely affect the quality of carcasses, parts of carcasses, meat products and ingredients;
   (b) designed and constructed in a manner and using materials that minimize the adherence of food;
   (c) smooth and free from pitting, cracks or chipping;
   (d) free of sharp internal angles, corners in which a meat product or part of a meat product could be trapped, crevices and unnecessary ridges or indentations; and
   (e) capable of withstanding repeated cleaning and sanitizing. O. Reg. 31/05, s. 31 (3).

(4) Equipment used at a meat plant to cook, heat, treat, refrigerate or freeze a carcass, part of a carcass or a meat product shall be designed and maintained so that it is capable of achieving any conditions or temperatures that are required by this Regulation for cooking, heating, treating, refrigerating or freezing the carcass, part of a carcass or meat product. O. Reg. 31/05, s. 31 (4).

(5) A meat plant shall have appropriate equipment at the plant for,

   (a) the hygienic collecting, conveying, storing, handling and disposal of inedible material; and
   (b) the hygienic processing, packaging and labelling of inedible material that is intended for use in pet food, animal food or for pharmaceutical, research or therapeutic purposes. O. Reg. 31/05, s. 31 (5); O. Reg. 285/13, s. 19 (2).

**PART V
WATER USED IN MEAT PLANTS**

**Drinking water system**

32. (1) The operator of a meat plant shall ensure that it has a system to supply the plant with potable hot and cold running water that is protected against contamination. O. Reg. 31/05, s. 32 (1).

(2) The operator of a meat plant shall ensure that the plant has a water-sampling tap installed in an accessible location in the plumbing of the plant that is,

   (a) at or near where the water from the drinking water system enters the plant;
   (b) upstream from all other plumbing fixtures; and
   (c) acceptable to an inspector. O. Reg. 31/05, s. 32 (2).

(3) The operator shall ensure that the water-sampling tap is only used for sampling the water. O. Reg. 31/05, s. 32 (3).

(4) The operator shall ensure that the plant has a back-flow prevention device installed immediately downstream of the water-sampling tap to prevent water from the plant’s plumbing from re-entering the drinking water system. O. Reg. 31/05, s. 32 (4).

**Non-potable water system**

33. In addition to a drinking water system, a meat plant may be supplied with a system of non-potable water if,

   (a) the system is not connected to a drinking water system;
   (b) the piping of the system is identified by markings that are permanent, distinct and easily recognized; and
   (c) no outlet from the system is located where it can discharge into.
Standards for water used

34. (1) The operator of a meat plant shall ensure that all water used at the plant is,

(a) potable, subject to subsection (4);
(b) adequate in quantity and pressure to serve the needs of the plant;
(c) stored and distributed in a manner that prevents the contamination of the water; and
(d) monitored to ensure that the temperature is appropriate for the activity for which the water is used. O. Reg. 31/05, s. 34 (1).

(2) The operator of a meat plant shall ensure that all ice used at the plant is,

(a) made with potable water;
(b) free of toxic substances;
(c) handled in a manner that prevents its contamination;
(d) stored in a manner that prevents its contamination; and
(e) without limiting the generality of clause (d), stored in covered containers that are,
(i) used solely for storing ice,
(ii) clearly marked as ice storage containers, and
(iii) cleaned and sanitized immediately before each refilling. O. Reg. 31/05, s. 34 (2); O. Reg. 221/05, s. 18.

(3) The operator of a meat plant shall ensure that all steam used at the plant that may come into contact with a carcass, a part of a carcass, a meat product, an ingredient, packaging material or a food contact surface is,

(a) generated from potable water;
(b) free of toxic substances; and
(c) adequate in pressure to serve the needs of the plant. O. Reg. 31/05, s. 34 (3).

(4) Non-potable water may be used at a meat plant if it is used,

(a) exclusively for fire protection, boilers or auxiliary services not related to carrying on licensed activities at the plant; and
(b) in a manner that will not contaminate a carcass, a part of a carcass, a meat product or an ingredient, except if it is used for fire protection. O. Reg. 31/05, s. 34 (4).

Testing by applicant for licence

35. (1) Subject to subsection (4), when applying for a licence to operate a meat plant, a person shall have the water of the plant’s drinking water system tested in accordance with this section to determine if the water meets the microbiological standards set out in Schedule 1 to Ontario Regulation 169/03 (Ontario Drinking Water Quality Standards) made under the Safe Drinking Water Act, 2002. O. Reg. 31/05, s. 35 (1).

(2) The tests shall be conducted,

(a) by a person who holds a drinking water testing licence within the meaning of the Safe Drinking Water Act, 2002 and at the laboratory specified in the licence; or
(b) at a laboratory located outside Ontario that is an eligible laboratory under subsection 11 (4) of the Safe Drinking Water Act, 2002. O. Reg. 31/05, s. 35 (2).

(3) The applicant for a licence to operate a meat plant shall provide the person doing the testing with samples of water at the plant taken at a location in the plumbing of the plant that is downstream of the water-sampling tap that subsection 32 (2) requires. O. Reg. 31/05, s. 35 (3).

(4) An applicant for a licence to operate a meat plant is not required to have the water of the plant’s drinking water system tested under subsection (1) if,

(a) a licensee has operated the meat plant at any time in the 30 days before the day on which the applicant applied for a licence; and
(b) a director is satisfied in the circumstances that it is not necessary to have the testing done and so advises the applicant. O. Reg. 31/05, s. 35 (4).

Testing required by inspector

36. (1) An inspector may, at the risk and expense of the operator of a meat plant, take samples of the drinking water supplied to or used at the plant and have the samples tested to determine if the water meets the standards prescribed as the drinking water quality standards for the purpose of the Safe Drinking Water Act, 2002. O. Reg. 31/05, s. 36 (1).

(2) The tests shall be conducted,

(a) by a person who holds a drinking water testing licence within the meaning of the Safe Drinking Water Act, 2002 and at the laboratory specified in the licence; or
(b) at a laboratory located outside Ontario that is an eligible laboratory under subsection 11 (4) of the Safe Drinking Water Act, 2002. O. Reg. 31/05, s. 36 (2).

Disinfection of water
37. (1) The operator of a meat plant shall ensure that all drinking water used at the plant that is not from any of the sources described in subsection (2) is disinfected using water disinfection equipment that is designed and constructed to be capable of producing water that meets the standards prescribed as the drinking water quality standards for the purpose of the Safe Drinking Water Act, 2002. O. Reg. 31/05, s. 37 (1).

(2) The sources mentioned in subsection (1) are drinking water systems to which Ontario Regulation 170/03 (Drinking Water Systems), made under the Safe Drinking Water Act, 2002, applies. O. Reg. 268/05, s. 1.

38. (1) In accordance with section 32 of the Act, if drinking water used in a meat plant does not meet a standard prescribed as a drinking water quality standard for the purpose of the Safe Drinking Water Act, 2002, an inspector may order the operator of the plant to take the steps that are necessary to ensure that the water meets the standard, including installing at the plant effective water disinfection or water treatment equipment. O. Reg. 31/05, s. 38 (1).

(2) If the medical officer of health has directed the operator of a meat plant to take steps under section 2 of Ontario Regulation 169/03 (Ontario Drinking Water Quality Standards) made under the Safe Drinking Water Act, 2002, the steps that an inspector orders under subsection (1) shall be in addition to the steps that the medical officer of health directs. O. Reg. 31/05, s. 38 (2).

39. The operator of a meat plant shall ensure that any water disinfection or water treatment equipment used at the plant is operated and maintained in accordance with the manufacturer’s instructions. O. Reg. 31/05, s. 39.

40. The operator of a meat plant shall inform an inspector on the premises of the plant, if any, and the director immediately upon,

(a) being notified to use an alternate source of drinking water or to bring water to a rapid rolling boil for at least one minute before use, if the notice is given by,

(i) the owner of a drinking water system or the operating authority for the system under Schedule 17 or 18 to Ontario Regulation 170/03 (Drinking Water Systems) made under the Safe Drinking Water Act, 2002, or

(ii) the owner or operator of a drinking water system under Ontario Regulation 318/08 (Transitional — Small Drinking Water Systems or Ontario Regulation 319/08 (Small Drinking Water Systems) both made under the Health Protection and Promotion Act;

(b) receiving an order under section 13 of the Health Protection and Promotion Act to use an alternate source of drinking water or to bring water to a rapid rolling boil for at least one minute before use; or

(c) becoming aware of an advisory to use an alternate source of drinking water or to bring water to a rapid rolling boil for at least one minute before use that applies in the area where the plant is located. O. Reg. 221/05, s. 19; O. Reg. 268/05, s. 2; O. Reg. 330/08, s. 1; O. Reg. 285/13, s. 20.

41. (1) The operator of a meat plant shall ensure that no water is re-used at the plant unless a director is satisfied that the re-use of the water will not contaminate carcasses, parts of carcasses, meat products, ingredients or packaging materials at the plant and has approved the re-use in writing. O. Reg. 31/05, s. 41 (1); O. Reg. 285/13, s. 21 (1).

(2) The director can attach conditions to an approval given under subsection (1) if the conditions relate to avoiding the re-use of water that contaminate carcasses, parts of carcasses, meat products, ingredients or packaging materials at the plant and the operator shall comply with the conditions. O. Reg. 31/05, s. 41 (2); O. Reg. 285/13, s. 21 (2).

(3) Subsection (1) does not apply to container cooling water that meets the requirements of clause 99 (4) (f). O. Reg. 31/05, s. 41 (3).

(4) If a director provides written approval to re-use water at the plant, the re-used water may be non-potable, despite section 34, if the director is satisfied that using non-potable water will not contaminate carcasses, parts of carcasses, meat products, ingredients or packaging materials at the plant and indicates in the approval that the re-used water may be non-potable. O. Reg. 31/05, s. 41 (4); O. Reg. 285/13, s. 21 (3).

PART VI
OPERATION OF MEAT PLANTS

Operation
42. The operator of a meat plant shall ensure that it is operated and maintained in a manner that,

(a) facilitates the hygienic operation of the plant, the hygienic slaughter of food animals and the hygienic processing, packaging, labelling, handling and storing of carcasses, parts of carcasses and meat products; and

(b) allows for inspectors to effectively perform their functions and duties. O. Reg. 31/05, s. 42.

Living or sleeping quarters
43. No person shall use, as a dwelling, any room or area that forms part of or opens directly into a meat plant. O. Reg. 31/05, s. 43; O. Reg. 285/13, s. 22.

Presence of other animals
44. (1) Subject to subsections (2) and (4), no person shall permit any animal, other than a food animal that is to be slaughtered or euthanized in accordance with this Regulation, to be in any room or area of the meat plant. O. Reg. 31/05, s. 44 (1).

(2) A service dog serving as a guide for a blind person or for a person with another medical disability who requires the use of the dog as a guide is permitted to be in an area of the meat plant,
(a) where food is served, sold or offered for sale to consumers; or
(b) that does not contain food animals and that is not used for the receiving, processing, packaging, labelling, shipping, handling or storing of carcasses, parts of carcasses or meat products. O. Reg. 31/05, s. 44 (2).

For the purposes of subsection (2), a dog is a service dog for a person with a medical disability if,
(a) it is readily apparent to an average person that the dog functions as a guide for the person; or
(b) the person can provide, on request, a letter from a physician or nurse confirming that the person requires the use of the dog as a guide. O. Reg. 31/05, s. 44 (3).

The operator of a meat plant may keep one or more guard animals on the plant premises if the operator ensures that,
(a) the guard animals are not permitted to enter the plant buildings or any other area of the premises that contains food animals or where carcasses, parts of carcasses, meat products or ingredients are processed, packaged, labelled, handled or stored; and
(b) the guard animals are kept under appropriate restraints, so that their presence at the premises does not intimidate or otherwise impede inspectors from gaining access to plant facilities and operations or effectively performing their functions and duties under the Act and this Regulation. O. Reg. 31/05, s. 44 (4).

Premises and equipment
45. (1) The operator of a meat plant shall ensure that the premises, equipment and utensils of the plant are maintained in good repair, in such a way as to minimize the risk of contamination of carcasses, parts of carcasses and meat products at the plant. O. Reg. 31/05, s. 45 (1).

(2) The operator of a meat plant shall ensure that the facilities, equipment and utensils of the plant are maintained in a sanitary condition. O. Reg. 31/05, s. 45 (2).

Maintenance program
46. (1) The operator of a meat plant shall establish and maintain a written maintenance program for the premises, equipment and utensils of the plant. O. Reg. 31/05, s. 46 (1).

(2) The maintenance program shall include,
(a) effective schedules, procedures and methods for maintaining the premises, equipment and utensils of the plant in good repair; and
(b) effective measures to prevent contamination of the premises, equipment, utensils of the plant and carcasses, parts of carcasses, meat products and ingredients at the plant, including effective schedules, procedures and methods for,
(i) ensuring that meat products are not contaminated, and
(ii) ensuring the supply of potable water. O. Reg. 31/05, s. 46 (2).

(3) The operator shall ensure that the maintenance program is implemented and complied with. O. Reg. 31/05, s. 46 (3).

(4) The operator shall ensure that the implementation and results of the maintenance program are regularly monitored to ensure that the program is complied with and is effective. O. Reg. 31/05, s. 46 (4).

(5) The operator shall ensure that written records of the results of the monitoring mentioned in subsection (4) are made on the day of the monitoring. O. Reg. 31/05, s. 46 (5).

(6) The operator shall keep the written records required by subsection (5) at the plant at least until the anniversary of the date on which they are made. O. Reg. 31/05, s. 46 (6).

(7) The operator shall make the changes to the maintenance program that are necessary to ensure that it continues to meet the requirements of this section. O. Reg. 31/05, s. 46 (7).

Sanitation program
47. (1) The operator of a meat plant shall establish and maintain a written sanitation program for the premises, equipment and utensils of the plant. O. Reg. 31/05, s. 47 (1).

(2) The sanitation program shall include effective measures to prevent contamination of the premises, equipment, utensils of the plant and carcasses, parts of carcasses, meat products and ingredients at the plant including schedules, procedures and measures to ensure the effective cleaning and sanitation of the premises, equipment and utensils of the plant. O. Reg. 31/05, s. 47 (2).

(3) The operator shall ensure that the sanitation program is implemented and complied with. O. Reg. 31/05, s. 47 (3).

(4) The operator shall ensure that implementation and results of the sanitation program are regularly monitored to ensure that the program is complied with and is effective. O. Reg. 31/05, s. 47 (4).

(5) The operator shall ensure that written records of the results of the monitoring mentioned in subsection (4) are made on the day of the monitoring. O. Reg. 31/05, s. 47 (5).

(6) The operator shall ensure that for each day the plant operates, and before beginning operations on that day, the operator or plant employees shall conduct a pre-operational inspection of the premises, equipment and utensils of the plant to ensure that the plant complies with its sanitation program. O. Reg. 31/05, s. 47 (6).

(7) The operator shall ensure that written records of the results of each pre-operational inspections mentioned in subsection (6) are made at the time of the inspection. O. Reg. 31/05, s. 47 (7).

(8) The operator shall ensure that operations at the plant do not commence until the plant complies with its sanitation program. O. Reg. 31/05, s. 47 (8).

(9) The operator shall keep all written records required by subsection (5) or (7) at the plant at least until the anniversary of the date on which they are made. O. Reg. 31/05, s. 47 (9).
(10) The operator shall make the changes to the sanitation program that are necessary to ensure that it continues to meet the requirements of this section. O. Reg. 31/05, s. 47 (10).

Pest control program

48. (1) The operator of a meat plant shall establish and maintain a written pest control program for the premises of the plant. O. Reg. 31/05, s. 48 (1).

(2) The pest control program shall include effective measures, including effective schedules, procedures and methods, to prevent the contamination, by pests, of the premises, equipment and utensils of the plant and carcasses, parts of carcasses, meat products and ingredients at the premises. O. Reg. 31/05, s. 48 (2).

(3) The operator shall ensure that the pest control program is implemented and complied with. O. Reg. 31/05, s. 48 (3).

(4) The operator shall ensure that the implementation and results of the pest control program are regularly monitored to ensure that the pest control program is complied with and is effective. O. Reg. 31/05, s. 48 (4).

(5) The operator shall ensure that written records of the results of the monitoring mentioned in subsection (4) are made on the day of the monitoring. O. Reg. 31/05, s. 48 (5).

(6) The operator shall keep all written records required by subsection (5) at the plant at least until the anniversary of the date on which they are made. O. Reg. 31/05, s. 48 (6).

(7) The operator shall make the changes to the pest control program that are necessary to ensure that it continues to meet the requirements of this section. O. Reg. 31/05, s. 48 (7).

Authorized materials

49. (1) The operator of a meat plant shall ensure that the only materials, coatings and chemical agents used in the killing room or the rooms or areas of the plant where carcasses, parts of carcasses, meat products or ingredients are received, processed, packaged, labelled, shipped, stored or otherwise handled are durable and free from constituents that are likely to contaminate carcasses, parts of carcasses, meat products or ingredients. O. Reg. 31/05, s. 49 (1).

(2) The operator shall ensure that the materials, coatings or chemical agents that are used in the plant are,

(a) stored separately in their original containers bearing their original labels and in a manner that prevents contamination of carcasses, parts of carcasses, meat products and ingredients; and

(b) used in accordance with the manufacturer’s directions, by a person trained in their use, and in a manner that prevents contamination of carcasses, parts of carcasses, meat products and ingredients. O. Reg. 31/05, s. 49 (2).

Cleaning and sanitizing

50. (1) The operator of a meat plant shall ensure that the facilities, equipment and utensils in the killing room or the rooms or areas of the plant where carcasses, parts of carcasses, meat products or ingredients are processed, packaged, labelled, shipped, stored or otherwise handled are, as often as is necessary to maintain a hygienic environment and to prevent the contamination of food, thoroughly cleaned with hot water and detergent, rinsed with potable water and sanitized. O. Reg. 31/05, s. 50 (1).

(2) If it is necessary to do so to ensure that the carcasses, parts of carcasses, meat products or ingredients are not contaminated, the operator shall ensure that carcasses, parts of carcasses, meat products and ingredients are removed or properly protected before the cleaning and sanitizing mentioned in subsection (1) is done and before maintenance of the plant, including the servicing of equipment, is undertaken. O. Reg. 31/05, s. 50 (2).

(3) The operator shall ensure that equipment, utensils and food contact surfaces that have been in contact with contaminated material are immediately and effectively cleaned and sanitized. O. Reg. 31/05, s. 50 (3).

(4) The operator shall ensure that the facilities, equipment and utensils mentioned in subsection (1) are effectively cleaned and sanitized at the end of each working day or, if there is more than one shift in a working day, at the end of each shift. O. Reg. 31/05, s. 50 (4).

(5) The operator shall ensure that the equipment and utensils mentioned in subsection (1) are cleaned and sanitized in an area that is,

(a) designed and located to prevent the contamination of carcasses, parts of carcasses, meat products and ingredients; and

(b) if it is practicable, used exclusively for that purpose. O. Reg. 31/05, s. 50 (5); O. Reg. 285/13, s. 23 (1).

(6) The operator shall ensure that equipment that is used to collect or convey inedible material within a meat plant is,

(a) marked to indicate its intended use and not used for any other purpose;

(b) effectively cleaned and sanitized immediately before leaving an inedible materials room and entering any other area of the plant or at any time when necessary to avoid contamination of carcasses, parts of carcasses or meat products;

(c) kept in good repair; and

(d) kept in a storage room or area provided for that purpose. O. Reg. 31/05, s. 50 (6); O. Reg. 285/13, s. 23 (2).

(7) The operator shall ensure that a crate or other container used to transport live birds or rabbits to the plant is effectively cleaned and sanitized in an appropriate area,

(a) before the crate or container leaves the plant, if it is immediately removed from the plant; and

(b) before the crate or container is moved to any other area of the plant, otherwise. O. Reg. 31/05, s. 50 (7).

(8) The operator shall ensure that any cleaning equipment that is used at the meat plant is handled, maintained and stored in a manner that prevents contamination of carcasses, parts of carcasses, meat products and ingredients. O. Reg. 31/05, s. 50 (8).

Temperature and humidity of rooms

51. (1) The operator of a meat plant shall ensure that no carcass, part of a carcass, meat product or ingredient is kept at the plant at a temperature or humidity level that may cause them to deteriorate or become unfit for human consumption. O. Reg. 31/05, s. 51 (1).
(1.1) The operator of a meat plant shall ensure that the temperature of every refrigeration and freezing facility required under section 30 is recorded during the pre-operational inspection conducted each day under subsection 47 (6). O. Reg. 221/05, s. 20.

(1.2) The operator shall keep the written records required by subsection (1.1) at the plant at least until the anniversary of the date on which they are made. O. Reg. 221/05, s. 20.

(2) Subject to subsection (3), the operator shall not permit the temperature to exceed 10 degrees Celsius in rooms or areas of the plant where meat products are processed, packaged, labelled or otherwise handled and where a low temperature is required for the preservation of the products. O. Reg. 31/05, s. 51 (2).

(3) If the temperature exceeds 10 degrees Celsius in rooms or areas of the plant where meat products are processed, packaged, labelled or otherwise handled and where a low temperature is required for the preservation of the products, the operator shall,

(a) not permit the internal temperature of the products to exceed 10 degrees Celsius; and

(b) have the rooms or areas and the equipment and utensils used in them effectively cleaned and sanitized every four hours. O. Reg. 31/05, s. 51 (3).

(4) If carcasses, parts of carcasses or meat products are frozen, the operator shall ensure that the temperature of the freezer is maintained at minus 18 degrees Celsius or lower. O. Reg. 31/05, s. 51 (4).

(5) The operator shall ensure that the temperature and humidity of every room at the plant where meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled are controlled to prevent the formation of condensation on the walls and ceilings of the room and the equipment used in the room. O. Reg. 31/05, s. 51 (5).

Limit on contents of coolers

52. (1) An inspector may limit the number of carcasses, parts of carcasses and meat products placed in coolers at a meat plant so that,

(a) the temperature required by subsection 83 (6) for refrigeration can be maintained in the coolers; and

(b) inspectors have reasonable access to them. O. Reg. 31/05, s. 52 (1); O. Reg. 285/13, s. 24 (1).

(2) If a limit is imposed on a meat plant under subsection (1), the operator of the plant shall ensure that the number of carcasses, parts of carcasses and meat products placed in coolers at the plant does not exceed the limit. O. Reg. 285/13, s. 24 (2).

PART VII
PERSONNEL AT MEAT PLANTS

Personal hygiene and clothing

53. (1) The operator of a meat plant shall ensure that every person at the plant engaged in the processing, packaging, labelling, handling or storing of a carcass, a part of a carcass or a meat product and any other person who enters a room or area of the plant where carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored keeps their hands clean at all times. O. Reg. 31/05, s. 53 (1).

(2) Without limiting the generality of subsection (1), the operator of a meat plant shall ensure that every person who is required by that subsection to keep clean hands washes his or her hands thoroughly with soap and water,

(a) between handling meat products that are incompatible with each other;

(b) before exiting a washroom facility;

(c) each time his or her hands have been exposed to a source of contamination; and

(d) each time he or she enters a room or area where food animals are slaughtered, where carcasses or parts of carcasses are dressed or where parts of carcasses or meat products are processed. O. Reg. 221/05, s. 21 (1).

(2.1) Despite clauses (2) (c) and (d), the operator is not required to ensure that a person washes his or her hands if the following conditions apply:

1. The person enters a room or area where food animals are slaughtered or where carcasses or parts of carcasses are dressed for the sole purpose of delivering an animal into the room or area.

2. The person leaves the room or area immediately after delivering the animal.

3. After leaving the room or area, the person will not engage in the processing, packaging, labelling, handling or storing of a carcass, part of a carcass or a meat product.

4. After leaving the room or area, the person will not enter any other room or area of the plant where carcasses or parts of carcasses are dressed or where carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored. O. Reg. 221/05, s. 21 (1).

(3) The operator of a meat plant shall ensure that every person at the plant washes and sanitizes hands and gloves before handling ready-to-eat meat products and wears those gloves when handling ready-to-eat meat products. O. Reg. 31/05, s. 53 (3).

(4) The operator of a meat plant shall ensure that any person who is in any room or area of the plant where a carcass, a part of a carcass or a meat product is exposed,

(a) wears sanitary clothing;

(b) wears a sanitary hair covering, including a beard covering if applicable;

(c) if the person is wearing gloves, wears gloves that are sound, clean and sanitary;

(d) keeps personal protective equipment clean and sanitary at all times if the person wears that equipment; and

(e) wears clean footwear and, if necessary to protect carcasses, parts of carcasses or meat products from contamination, uses a footwear dip or other footwear sanitizing facility to effectively clean and sanitize the footwear. O. Reg. 31/05, s. 53 (4); O. Reg. 221/05, s. 21 (2); O. Reg. 285/13, s. 25.
No person who is engaged in the processing, packaging, labelling, handling or storing of a carcass, a part of a carcass or a meat product at a meat plant shall wear an object or use a substance that might fall into or otherwise contaminate the carcass, the part of the carcass or the meat product. O. Reg. 31/05, s. 53 (5).

No person shall chew or consume tobacco, gum or food of any kind, other than water dispensed from a drinking fountain, in any part of a meat plant in which a carcass, a part of a carcass or a meat product is processed, packaged, labelled, stored or otherwise handled. O. Reg. 31/05, s. 53 (6).

The operator of a meat plant shall ensure that every person at the meat plant who handles or otherwise comes into contact with inedible materials washes and sanitizes their hands, utensils and protective equipment after handling the materials. O. Reg. 31/05, s. 53 (7).

**Procedures requiring change of clothing**

44. (1) The operator of a slaughter plant shall establish effective procedures requiring persons who handle food animals, raw or ready-to-eat meat products or inedible materials at the plant to change their protective clothing if necessary to ensure that carcasses, parts of carcasses and meat products at the plant are not contaminated. O. Reg. 31/05, s. 54 (1).

(2) The operator shall ensure that the procedures are implemented and that all persons at the plant comply with them. O. Reg. 31/05, s. 54 (2).

**Movement of persons and products**

55. The operator of a meat plant shall ensure that,

(a) the access of employees and other persons at the meat plant is controlled to minimize the potential for contamination of carcasses, parts of carcasses and meat products;

(b) the pattern of employee movement in the normal course of the operation of the plant minimizes the potential for contamination of carcasses, parts of carcasses and meat products; and

(c) in the normal course of the operation of the plant, the product flow moves,

(i) in a single direction, from raw to finish, or

(ii) in a pattern that otherwise minimizes the potential for contamination of carcasses, parts of carcasses and meat products. O. Reg. 31/05, s. 55; O. Reg. 285/13, s. 26.

**Persons with diseases**

56. (1) The operator of a meat plant shall ensure that, if a person has an infectious disease, an open or infected skin lesion or a skin disease and it is likely that it may contaminate carcasses, parts of carcasses, meat products or food contact surfaces at the plant, the person shall not engage in the slaughter of food animals, the dressing of carcasses or the processing, packaging, labelling or handling of carcasses, parts of carcasses or meat products at the plant. O. Reg. 31/05, s. 56 (1); O. Reg. 285/13, s. 27 (1).

(2) Revoked: O. Reg. 285/13, s. 27 (2).

**Training and supervision**

57. (1) The operator of a meat plant shall ensure that all employees of the plant are trained and competent to perform their assigned duties. O. Reg. 31/05, s. 57 (1).

(2) The operator shall ensure that all employees who slaughter food animals, dress carcasses or process, package or label carcasses, parts of carcasses or meat products at the plant have received training in hygienic food handling. O. Reg. 31/05, s. 57 (2).

(3) The operator of a meat plant shall ensure that, at all times when food animals are being slaughtered, carcasses are being dressed or carcasses, parts of carcasses or meat products are being processed, packaged or labelled, there shall be at least one supervisor in attendance at the plant who has received training in hygienic food handling in a formal course or program that is acceptable to a director. O. Reg. 285/13, s. 28.

(4) In subsection (3),

“supervisor” means a person at a meat plant who supervises the work of employees who are engaged in the slaughter of food animals, the dressing of carcasses or the processing of meat products at the plant. O. Reg. 31/05, s. 57 (4).

**PART VII.1 INSPECTIONS AT MEAT PLANTS**

**Inspection schedule at slaughter plants**

57.1 (1) A director may assign one or more inspectors to perform ante mortem or post mortem inspections at a slaughter plant and may establish an inspection schedule that sets out,

(a) the days and times at which inspectors will normally be assigned to perform inspections at the plant; and

(b) the number of inspectors who will normally be assigned to perform inspections at any specified time in the schedule. O. Reg. 70/08, s. 6.

(2) A director shall not assign inspectors under subsection (1) to perform inspections at a plant,

(a) in excess of eight hours in a day; and

(b) on a holiday as defined under Ontario Regulation 223/05 (Fees) made under the Act. O. Reg. 285/13, s. 29.

(3) Every operator of a slaughter plant shall inform a director at least 48 hours before the start of a day if the ante mortem or post mortem inspections that would normally have been performed during that day in accordance with the plant’s inspection schedule will not be required. O. Reg. 70/08, s. 6.

**Supplementary inspections at slaughter plants**

57.2 (1) At the request of the operator of a slaughter plant, a director may assign one or more inspectors who are not veterinary inspectors to the plant for the purposes of performing supplementary ante mortem or post mortem inspections at the plant,
(a) at times that fall outside the times at which a director has assigned inspectors to perform inspections at the plant under subsection 57.1 (1); or
(b) for time in excess of the maximum times mentioned in subsection 57.1 (2). O. Reg. 70/08, s. 6.

[2] Every operator of a slaughter plant shall inform a director at least 48 hours before the start of a day on which a director has assigned inspectors to perform inspections at the plant under this section if the ante mortem or post mortem inspections that would have been performed during that day will not be required. O. Reg. 70/08, s. 6.

[3] At the request of the operator of a slaughter plant, a veterinary inspector may perform ante mortem or post mortem inspections at the plant,
(a) at times that fall outside the times at which a director has assigned inspectors to perform inspections at the plant under subsection 57.1 (1); or
(b) for time in excess of the maximum times mentioned in subsection 57.1 (2). O. Reg. 70/08, s. 6.

Supplementary inspections at meat plants
57.3 At the request of the operator of a meat plant, a director may assign one or more inspectors who are not veterinary inspectors to the plant for the purposes of providing services other than ante mortem or post mortem inspections. O. Reg. 70/08, s. 6.

Inspector may refuse services
57.4 (1) If, in an inspector’s opinion, a person at a meat plant has contravened a provision of the Act or this Regulation or an order of an inspector, the inspector may refuse to provide services at the plant for up to 24 consecutive hours. O. Reg. 70/08, s. 6.


PART VIII
SLAUGHTER OF FOOD ANIMALS

INFORMATION AND RECORDS

Information from person making delivery
58. (1) Every person who delivers a shipment of food animals to a slaughter plant shall provide the operator of the plant with the following information at the time of delivery:
1. The person’s name and address.
2. The name and address of the owner or seller of the animals at the time of delivery or, if the person does not know the identity of the owner or seller of the animals at the time of delivery, the name and address of the person who consigned the animals for delivery to the plant.
3. The species and classes within a species of the animals and the number of each species and class.
4. If the animals are birds, except for birds described in subsection (2), a flock information document completed by the producer of the flock in a form acceptable to a director. O. Reg. 31/05, s. 58 (1).

(2) Paragraph 4 of subsection (1) does not apply to,
(a) ratites; or
(b) birds that are delivered to a slaughter plant under an arrangement whereby the operator of the plant has agreed to custom slaughter the birds for their owner. O. Reg. 31/05, s. 58 (2).

(3) The flock information document shall include,
(a) the name and address of the producer of the birds or a code allowing the identification of the producer’s name and address;
(b) the identification of the flock of origin of the birds by specifying the farm, barn and lot or flock number; and
(c) information about,
(i) the status and history of the health of the flock of origin, including the mortality rate,
(ii) the veterinary services that have been provided to the flock of origin,
(iii) the husbandry practices that have been followed for the flock of origin,
(iv) the number of birds and crates shipped to the plant and the size of the crates, and
(v) the loading of the birds in the transport containers. O. Reg. 31/05, s. 58 (3).

Record of plant operator
59. (1) The operator of a slaughter plant shall make and keep at the plant, for a least 12 months from date of delivery of a shipment of food animals to the plant, a record of the animals in a form acceptable to a director. O. Reg. 31/05, s. 59 (1).

(2) The record shall include,
(a) the species and classes within a species of the animals and the number of each species and class;
(b) the date of delivery;
(c) the name and address of the person who delivered the animals to the plant;
(d) the name and address of the owner or the seller of the animals at the time of delivery or, if the identity of the owner or seller of the animals at the time of delivery is unknown, the name and address of the person who consigned the animals for delivery to the plant;
(e) for each animal in the shipment that is slaughtered at the plant,
(i) the species and class within a species of the animal,
(ii) the date of slaughter, and
(iii) if the operator keeps a scale sheet of carcass weights, the weight of the dressed carcass of the animal; and

if the animals are birds, except for birds described in subsection (3), a record of the birds in a form acceptable to a director. O. Reg. 31/05, s. 59 (2).

3. Clause (2) (f) does not apply to,
(a) ratites; or
(b) birds that are delivered to a slaughter plant under an arrangement whereby the operator of the plant has agreed to custom slaughter the birds for their owner. O. Reg. 31/05, s. 59 (3).

4. The record of the birds mentioned in clause (2) (f) shall include,
(a) the flock information document described in subsection 58 (3);
(b) the condition of the birds on arrival at the plant and their average weight;
(c) the date and time that the slaughter of the birds began;
(d) the number of birds found dead at the time the birds were presented for slaughter; and
(e) the number of birds that were condemned and the reason for their condemnation. O. Reg. 31/05, s. 59 (4).

HANDLING OF FOOD ANIMALS

Handling of animals
60. (1) The operator of a slaughter plant shall ensure that all food animals at the plant are handled in a humane manner and in accordance with this Part. O. Reg. 31/05, s. 60 (1).

1. An operator shall ensure that no person loads or unloads a food animal at a slaughter plant, or causes it to be loaded or unloaded at a slaughter plant, in a way that is likely to cause injury or undue suffering to it. O. Reg. 285/13, s. 31.

2. The operator shall ensure that no food animal is kept at the plant for more than one week unless,
(a) the animal is permitted to enter the plant under section 63 for the purpose of being euthanized; or
(b) a regional veterinarian is satisfied that to do so is not inhumane and consents in writing to the keeping. O. Reg. 31/05, s. 60 (2).

3. The operator shall ensure that no food animal is kept or handled at the plant in a manner that subjects it to avoidable pain or distress. O. Reg. 31/05, s. 60 (3).

4. The operator shall ensure that no goad or electrical prod is,
(a) used on an obviously ill or injured food animal at the plant;
(b) applied to the anal, genital or facial areas or to the udder of a food animal at the plant; or
(c) applied to any part or area of a food animal at the plant in a manner or to an extent that causes it avoidable pain or distress. O. Reg. 31/05, s. 60 (4).

5. The operator shall ensure that food animals at the plant are not crowded in their pens or crates and are protected from inclement weather. O. Reg. 31/05, s. 60 (5).

6. The operator shall ensure that food animals at the plant, except for rabbits and birds other than ratites, are,
(a) kept in secure pens that are constructed and maintained in accordance with this Regulation;
(b) provided with continuous access to potable drinking water; and
(c) fed, if kept at the plant for more than 24 hours. O. Reg. 31/05, s. 60 (6).

Segregation of animals
61. (1) The operator shall ensure that incompatible species and classes within species of food animals are kept in separate holding pens or crates at the plant. O. Reg. 31/05, s. 61 (1).

2. The operator shall ensure that a food animal that may be a danger to other food animals at the plant is immediately segregated from them. O. Reg. 31/05, s. 61 (2).

3. The operator shall ensure that a food animal at the plant that appears to be ill or injured is immediately segregated from healthy animals. O. Reg. 31/05, s. 61 (3).

Removal of animals
62. (1) No person shall remove a food animal from the premises of a slaughter plant without the approval of a regional veterinarian under subsection (2). O. Reg. 31/05, s. 62 (1).

2. A regional veterinarian may authorize a person to remove a food animal from a slaughter plant only if the regional veterinarian has no reason to believe that the removal of the animal is likely to result in the transmission of a disease,
(a) from the animal to another animal, whether or not the other animal is a food animal; or
(b) from the animal to a person. O. Reg. 31/05, s. 62 (2).

3. A regional veterinarian who approves the removal of a food animal from the premises of a slaughter plant may attach conditions to the approval that are relevant to the removal and any person who is involved in the removal of the animal shall comply with the conditions. O. Reg. 31/05, s. 62 (3); O. Reg. 285/13, s. 32.
Entry of animal into plant

63. (1) The operator of a slaughter plant shall ensure that no person permits an equine food animal to enter the plant for slaughter unless a regional veterinarian has approved the entry of the animal into the plant for slaughter.  O. Reg. 31/05, s. 63 (1).

(2) The regional veterinarian may refuse the entry of an equine food animal into the plant for slaughter only if of the opinion that the plant does not have facilities suitable for handling and slaughtering equine animals.  O. Reg. 31/05, s. 63 (2).

(3) The operator of a slaughter plant shall ensure that no person permits a food animal to enter the plant for any purpose other than slaughter unless a director has given approval under subsection (4) for the animal to enter the plant so that the animal can be euthanized at the plant.  O. Reg. 31/05, s. 63 (3).

(4) A director may grant approval for a group of food animals to enter a slaughter plant for the purpose of euthanasia if the director has reasonable grounds to believe that,

(a) the animals in the group are known or suspected to be diseased or otherwise contaminated; or

(b) the animals in the group need to be euthanized to prevent or alleviate their suffering or distress.  O. Reg. 31/05, s. 63 (4).

(5) The director may attach the conditions to the approval that are relevant to the euthanasia or the disposal of the animal’s remains and the operator shall comply with the conditions.  O. Reg. 31/05, s. 63 (5).

(6) If a director has given approval under subsection (4) for a food animal to enter a slaughter plant, the operator shall condemn the animal, humanely euthanize it in accordance with the applicable conditions of the approval and, in the presence of an inspector, dispose of the animal’s remains in accordance with section 91 and the applicable conditions of the approval.  O. Reg. 31/05, s. 63 (6).

(7) If the operator does not comply with subsection (3) or the applicable conditions of an approval given under subsection (4), an inspector may, without a hearing,

(a) seize the animal that is the subject of the approval;

(b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and

(c) order the operator to pay for the condemnation, euthanasia and disposal of remains.  O. Reg. 31/05, s. 63 (7).

(8) The operator shall comply with an order of the inspector made under clause (7) (c).  O. Reg. 31/05, s. 63 (8).

Condemnation of Food Animals

Order for condemnation

64. (1) A veterinary inspector who is of the opinion that it is necessary to euthanize a food animal at a slaughter plant in order to prevent or relieve its undue suffering or distress or because it is near death may order the operator of the plant to condemn and euthanize the animal at the operator’s expense.  O. Reg. 31/05, s. 64 (1).

(2) A veterinary inspector who makes an order under subsection (1) may attach conditions to the order that are relevant to the form of euthanasia or disposal of the animal.  O. Reg. 31/05, s. 64 (2).

(3) The operator shall condemn an animal that is the subject of an order made under subsection (1), humanely euthanize it in accordance with the applicable conditions of the order and, in the presence of an inspector, dispose of its remains in accordance with section 91 and the applicable conditions of the order.  O. Reg. 31/05, s. 64 (3).

(4) If the operator does not comply with an order made under subsection (1), an inspector may, without a hearing,

(a) seize the animal that is the subject of the order;

(b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and

(c) order the operator to pay for the condemnation, euthanasia and disposal of remains.  O. Reg. 31/05, s. 64 (4).

(5) The operator shall comply with an order of the inspector made under clause (4) (c).  O. Reg. 31/05, s. 64 (5).

Other required condemnation

65. (1) The operator of a slaughter plant shall ensure that no person permits a food animal to enter the plant for slaughter unless a regional veterinarian has approved the entry of the animal into the plant for slaughter.  O. Reg. 31/05, s. 65 (1).

(2) If the operator does not comply with subsection (1), an inspector may, without a hearing,

(a) seize the carcass;

(b) condemn the carcass and dispose of the animal’s remains or arrange for the condemnation and disposal of remains; and

(c) order the operator to pay for the condemnation and disposal of remains.  O. Reg. 31/05, s. 65 (2).

(3) The operator shall comply with an order of the inspector made under clause (2) (c).  O. Reg. 31/05, s. 65 (3).

Voluntary condemnation

66. (1) The operator of a slaughter plant may voluntarily condemn a food animal at the plant if an inspector does not order the operator, under this Part, to hold the animal and does not detain or seize it under the Act.  O. Reg. 31/05, s. 66 (1).

(2) An operator who condemns a food animal under subsection (1) shall humanely euthanize the animal in a manner that is acceptable to an inspector and dispose of the animal’s remains in accordance with section 91.  O. Reg. 31/05, s. 66 (2).

(3) The operator of a slaughter plant may voluntarily condemn,
(a) a food animal that an inspector orders the operator, under this Part, to hold only if a regional veterinarian has given prior approval under subsection (4); or
(b) a food animal that an inspector detains or seizes under the Act only if a director has given prior approval. O. Reg. 31/05, s. 66 (3); O. Reg. 325/06, s. 4 (1).

A regional veterinarian may give an approval under clause (3) (a) only if of the opinion that it is no longer necessary for the operator to hold the animal for observation, sampling, testing or other assessment to determine if the animal is contaminated. O. Reg. 31/05, s. 66 (4).

Revoked: O. Reg. 325/06, s. 4 (2).

A director or a regional veterinarian may attach conditions to the approval that are relevant to the form of euthanasia or disposal of the animal’s remains and the operator shall comply with the conditions. O. Reg. 31/05, s. 66 (6).

An operator who condemns a food animal in accordance with an approval given under subsection (3) shall,
(a) humanely euthanize the animal in accordance with the applicable conditions of the approval; and
(b) in the presence of an inspector, dispose of the animal’s remains in accordance with section 91 and the applicable conditions of the approval. O. Reg. 31/05, s. 66 (7).

ANTE MORTEM INSPECTION AND SLAUGHTER

Required procedure
67. (1) No person shall slaughter a food animal at a slaughter plant except in accordance with this Part and the conditions, if any, of its approval for slaughter. O. Reg. 31/05, s. 67 (1).

(2) The operator of a slaughter plant shall ensure that no person slaughters a food animal at the plant except in accordance with this Part and the conditions, if any, of its approval for slaughter. O. Reg. 31/05, s. 67 (2).

(3) No person shall slaughter a food animal at a place other than a slaughter plant operated by a licensee or at a registered establishment as defined in the Meat Inspection Act (Canada). O. Reg. 31/05, s. 67 (3).

(4) Despite subsection (3), a person may slaughter a food animal outside of a slaughter plant in accordance with Part VIII.1. O. Reg. 325/06, s. 5.

(5) Subsection (3) does not apply to a food animal to which this Part does not apply as a result of subsection 84.36 (2), (3), (4) or (5). O. Reg. 70/08, s. 7.

Ante mortem inspection
68. (1) The operator of a slaughter plant shall ensure that, before a food animal is slaughtered at the plant, it is presented to an inspector for an ante mortem inspection and it receives approval under this Part for slaughter. O. Reg. 31/05, s. 68 (1).

(2) The inspector to whom a food animal is presented under subsection (1) shall conduct the ante mortem inspection in a location at the plant that is acceptable to the inspector. O. Reg. 31/05, s. 68 (2).

(3) If the condition of a food animal would likely cause contamination during the dressing of its carcass, the operator of a slaughter plant shall ensure that the animal is not presented for slaughter. O. Reg. 31/05, s. 68 (3).

Response of non-veterinary inspector
69. (1) An inspector who is not a veterinary inspector, who conducts an ante mortem inspection of a food animal at a slaughter plant and who does not take the action described in clauses (2) (a) and (b) shall approve the animal for slaughter. O. Reg. 31/05, s. 69 (1); O. Reg. 325/06, s. 6 (1).

(2) If it appears to an inspector, who is not a veterinary inspector, on an ante mortem inspection of a food animal at a slaughter plant that the animal is not healthy or shows a deviation from normal behaviour or appearance or if the inspector has any reason to believe that the animal may be contaminated or otherwise unfit for slaughter, the inspector shall,
(a) order that the operator of the plant hold the animal and keep it apart from healthy food animals in the area of the plant that the inspector approves; and
(b) refer the animal to a veterinary inspector for another ante mortem inspection. O. Reg. 31/05, s. 69 (2); O. Reg. 325/06, s. 6 (2).

(3) If an inspector makes an order described in clause (2) (a), the operator shall comply with the order and ensure that the animal is marked or identified as held in a manner that is acceptable to the inspector. O. Reg. 31/05, s. 69 (3).

(4) A regional veterinarian may direct an inspector who is not a veterinary inspector and who is conducting an ante mortem inspection of a food animal at a slaughter plant not to take the action described in clauses (2) (a) and (b) if the animal has deviations from normal behaviour or appearance that, in the opinion of the regional veterinarian, are not likely to cause the animal to be unsafe for use as food. O. Reg. 325/06, s. 6 (3).

(5) A regional veterinarian who makes a direction under subsection (4) shall approve the animal for slaughter. O. Reg. 31/05, s. 69 (5).

(6) The regional veterinarian may attach conditions to the approval, including requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food. O. Reg. 31/05, s. 69 (6).

Order of veterinary inspector
69.1 If a food animal at a slaughter plant is presented under subsection 68 (1) to a veterinary inspector for an ante mortem inspection or is referred to a veterinary inspector under subsection 69 (2) and if it appears to the veterinary inspector that the animal is not healthy or shows a deviation from normal behaviour or appearance or if the inspector has any reason to believe that the animal may be contaminated or otherwise unfit for slaughter, the veterinary inspector may order the operator of the plant to hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on such conditions as the inspector specifies in the order. O. Reg. 325/06, s. 7.

Response of veterinary inspector
70. (1) If a food animal at a slaughter plant is presented under subsection 68 (1) to a veterinary inspector for an ante mortem inspection or is referred to a veterinary inspector under subsection 69 (2) and if the veterinary inspector determines on an ante mortem inspection that the animal is contaminated or in an otherwise unsatisfactory condition for slaughter, the veterinary inspector shall, subject to section 71,
   (a) order that the operator of the plant condemn and humanely euthanize the animal at the operator’s expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia;
   (b) order that the operator of the plant hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on the conditions that the veterinary inspector directs; or
   (c) approve the animal for slaughter, subject to the conditions that the veterinary inspector imposes, including conditions requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food.  O. Reg. 31/05, s. 70 (1).

(2) The operator shall comply with an order made under subsection (1) and the conditions, if any, of the order.  O. Reg. 31/05, s. 70 (2).

(3) If the veterinary inspector makes an order described in section 69.1 or clause (1) (b), the operator shall ensure that the animal is marked or identified as held in a manner that is acceptable to the veterinary inspector.  O. Reg. 31/05, s. 70 (3); O. Reg. 325/06, s. 8 (1).

(4) At any time after making an order described in section 69.1 or clause (1) (b), the veterinary inspector may,
   (a) if of the opinion that the animal is contaminated or in an otherwise unsatisfactory condition for slaughter, order that the operator of the plant condemn and humanely euthanize the animal at the operator’s expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia;
   (b) order that the operator of the plant hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on the conditions that the veterinary inspector directs; or
   (c) approve the animal for slaughter, subject to the conditions that the veterinary inspector imposes, including conditions requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food.  O. Reg. 31/05, s. 70 (4); O. Reg. 325/06, s. 8 (2).

(5) The operator shall comply with an order made under subsection (4) and the conditions, if any, of the order.  O. Reg. 31/05, s. 70 (5).

(6) If a veterinary inspector makes an order under clause (1) (a) or (4) (a), the operator shall,
   (a) before having the animal euthanized, have it stunned and rendered unconscious by a method specified in subsection 75 (3) and in a manner that ensures that the animal does not regain consciousness before death;
   (b) have the animal euthanized in an area of the plant acceptable to the veterinary inspector; and
   (c) in the presence of an inspector, dispose of the animal’s remains in accordance with section 91 and the applicable conditions of the order.  O. Reg. 31/05, s. 70 (6).

(7) If the operator does not comply with an order made under clause (1) (a) or (4) (a), an inspector may, without a hearing,
   (a) seize the animal that is the subject of the order;
   (b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and
   (c) order the operator to pay for the condemnation, euthanasia and disposal of remains.  O. Reg. 31/05, s. 70 (7).

(8) The operator shall comply with an order of the inspector made under clause (7) (c).  O. Reg. 31/05, s. 70 (8).

Order to euthanize food animals in a shipment
71. (1) A veterinary inspector may make an order described in subsection (2) if,
   (a) a food animal at a slaughter plant is presented under subsection 68 (1) to the veterinary inspector for an ante mortem inspection or is referred to the veterinary inspector under subsection 69 (2); and
   (b) as a result of tests performed in respect of a food animal mentioned in clause (a), the veterinary inspector is of the opinion that the animal or any other food animal in the same shipment of animals delivered to the plant is contaminated or in an otherwise unsatisfactory condition for slaughter.  O. Reg. 31/05, s. 71 (1).

(2) The veterinary inspector may, without performing an ante mortem inspection of any of the animals mentioned in subsection (1), order the operator of the plant to condemn and humanely euthanize any or all of the animals mentioned in that subsection at the operator’s expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia.  O. Reg. 31/05, s. 71 (2).

(3) The operator shall comply with an order made under subsection (2) and the conditions, if any, of the order.  O. Reg. 31/05, s. 71 (3).

(4) If a veterinary inspector makes an order under subsection (2), the operator shall,
   (a) before having the animal euthanized, have it stunned and rendered unconscious by a method specified in subsection 75 (3) and in a manner that ensures that the animal does not regain consciousness before death;
   (b) have the animal euthanized in an area of the plant acceptable to the veterinary inspector; and
   (c) in the presence of an inspector, dispose of the animal’s remains in accordance with section 91 and the applicable conditions of the order.  O. Reg. 31/05, s. 71 (4).

(5) If the operator does not comply with an order made under subsection (2), an inspector may, without a hearing,
   (a) seize the animal that is the subject of the order;
   (b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and
   (c) order the operator to pay for the condemnation, euthanasia and disposal of remains.  O. Reg. 31/05, s. 71 (5).
Identification of food animal

72. (1) If a food animal at a slaughter plant is presented under subsection 68 (1) to an inspector for an ante mortem inspection or is referred to a veterinary inspector under subsection 69 (2), the inspector may require that the operator identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the inspector and maintain the identification for the time that the inspector specifies.  O. Reg. 31/05, s. 72 (1).

(2) An inspector who orders the operator of a slaughter plant to hold a food animal under clause 69 (2) (a), section 69.1 or clause 70 (1) (b) or (4) (b) may require the operator to identify the carcass and any parts of the carcass of the animal through identifying marks, tags or devices and corresponding records in a manner acceptable to the inspector and to maintain the identification for the time that the inspector specifies.  O. Reg. 31/05, s. 72 (2); O. Reg. 325/06, s. 9.

(3) The operator shall comply with the requirements imposed under subsections (1) and (2).  O. Reg. 31/05, s. 72 (3).

Taking animals into killing room

73. (1) Subject to subsection (3), no person shall take a food animal into the killing room of a slaughter plant unless the animal is accompanied in the killing room by a record of all of the animals sent to the killing room in the same lot as the animal.  O. Reg. 31/05, s. 73 (1).

(2) The record shall be in a form acceptable to a director and shall contain the following information:

1. The names of all of the owners or sellers of the animals in the lot.
2. For each owner or seller of animals in the lot, the species and classes of the owner’s or seller’s animals in the lot and the number of animals of each species and class.
3. For each animal in the lot,
   i. a description of the animal if necessary to identify the animal,
   ii. a description of all tattoos or other identifying marks or devices, and
   iii. confirmation by an inspector that an ante mortem inspection of the animal has been completed and the animal has been approved for slaughter in accordance with this Part.  O. Reg. 31/05, s. 73 (2).

(3) A food animal that has not received an ante mortem inspection and has not been approved for slaughter may be taken into the killing room of a slaughter plant for the purpose of euthanizing the animal if a director has approved the entry of the animal into the plant under section 63 so that the animal can be euthanized.  O. Reg. 31/05, s. 73 (3); O. Reg. 221/05, s. 22.

Time for slaughter

74. (1) Subject to subsection (3), a food animal at a slaughter plant shall be slaughtered within 24 hours of being approved for slaughter.  O. Reg. 31/05, s. 74 (1); O. Reg. 325/06, s. 10.

(2) A food animal that is not slaughtered with 24 hours of being approved for slaughter as required by subsection (1) shall not be slaughtered unless it is first presented to an inspector for a further ante mortem inspection and is again approved for slaughter in accordance with this Part.  O. Reg. 31/05, s. 74 (2).

(3) Food animals that are rabbits and birds, other than rattles, shall be slaughtered as soon as possible after being received at a slaughter plant.  O. Reg. 31/05, s. 74 (3).

Method of slaughter

75. (1) No person shall slaughter a food animal at a slaughter plant in a way that subjects it to avoidable pain or distress.  O. Reg. 31/05, s. 75 (1).

(2) Subject to subsection (8), every food animal that is slaughtered at a slaughter plant shall be,

(a) stunned and rendered unconscious by a method specified in subsection (3) and in a manner that ensures that the animal does not regain consciousness before death;

(b) adequately restrained during stunning;

(c) stunned and rendered unconscious as required by clause (a) before being wholly or partially hoisted or suspended for the purpose of slaughter unless the animal is a bird, other than a rattle, and is suspended before stunning and bled immediately after stunning; and

(d) bled in a manner that produces rapid exsanguination.  O. Reg. 31/05, s. 75 (2); O. Reg. 285/13, s. 34 (1).

(3) One of the following methods shall be used to stun and render a food animal unconscious for the purposes of clause (2) (a):

1. Delivering a blow to the head by means of a mechanical penetrating device that causes immediate loss of consciousness.
2. Exposure to carbon dioxide gas in a manner that causes rapid loss of consciousness.
3. Applying an electrical current in a manner that causes immediate loss of consciousness.
4. Using a firearm if a regional veterinarian approves the use under subsection (4).
5. Any other method approved by a regional veterinarian that causes immediate loss of consciousness.  O. Reg. 31/05, s. 75 (3).

(4) A regional veterinarian may authorize the use of a firearm to render a food animal unconscious if of the opinion that it is necessary to do so to alleviate the animal’s acute suffering or distress or to protect the safety of any person at the plant.  O. Reg. 31/05, s. 75 (4).

(5) In subsection (4),

"firearm” includes a firearm within the meaning of the Criminal Code (Canada) and the Firearms Act (Canada) and any other shooting device that is designed for the slaughtering of animals.  O. Reg. 31/05, s. 75 (5).

(6) An operator who is authorized to use a firearm under subsection (4) shall ensure that the firearm is registered and stored in accordance with all applicable laws.  O. Reg. 31/05, s. 75 (6).

(7) No person shall use an instrument or equipment to restrain or slaughter a food animal or to render it unconscious at a slaughter plant unless,
(a) the person is competent in using the instrument or equipment and is physically able to use it without subjecting the animal to avoidable pain or distress;

(b) the condition of the instrument or equipment and the circumstances under which it is used will not subject the animal to avoidable pain or distress; and

(c) in the case of an instrument or equipment used to render a food animal unconscious, the person has either,

(i) a second instrument or alternative equipment that is in good condition and readily available to be used to render the animal unconscious, or

(ii) an alternative method to render a food animal unconscious that has been approved by the regional veterinarian. O. Reg. 285/13, ss. 34 (2), 74.

(3) Clauses (2) (a), (b) and (c) do not apply to a person who ritually slaughters a food animal at a slaughter plant in accordance with religious practice and who,

(a) ensures that the animal is adequately restrained during slaughter;

(b) slaughters the animal by means of a cut that rapidly, simultaneously and completely severs the jugular veins and carotid arteries, in a manner that causes the animal to lose consciousness immediately and results in rapid exsanguination;

(c) ensures the animal is unconscious before it is wholly or partially hoisted or suspended for the purpose of slaughter unless the animal is a rabbit or a bird, other than a rattle, and is bled immediately after being suspended; and

(d) possesses the skill necessary to carry out the slaughter in a humane manner. O. Reg. 31/05, s. 75 (8).

(9) The operator of a slaughter plant shall ensure that every food animal that is slaughtered at the plant is slaughtered under conditions that will facilitate the hygienic production of meat products. O. Reg. 31/05, s. 75 (9).

**Dressing and Partial Dressing of Carcasses**

**Dressing**

76. (1) The operator of a slaughter plant shall ensure that, subject to section 77, the carcass of every food animal slaughtered at the plant is dressed promptly after slaughter so as to prevent deterioration of the carcass and in a manner that permits effective post mortem inspection. O. Reg. 31/05, s. 76 (1); O. Reg. 221/05, s. 23.

(2) The operator shall ensure that no carcass of a pig is eviscerated at the plant unless all of the hair, scurf and toenails have been removed from its surface and the carcass has been cleaned and washed prior to evisceration. O. Reg. 31/05, s. 76 (2).

(3) The operator shall ensure that the esophagus and rectum of a cattle carcass is effectively tied off or clamped in a manner that prevents contamination, at the plant during dressing, of the carcass, the utensils used for dressing and food contact surfaces. O. Reg. 31/05, s. 76 (3).

(4) If during dressing, a carcass or part of a carcass of a food animal is found to contain a blood clot, bone splinter, or extraneous matter, the operator shall ensure that the blood clot, bone splinter or extraneous matter is removed, condemned and disposed of in accordance with section 91. O. Reg. 31/05, s. 76 (4).

**Partial dressing**

77. (1) A regional veterinarian may authorize the operator of a slaughter plant in writing to partially dress a carcass of a food animal slaughtered at the plant and to ship the partially dressed carcass from the plant in that form if,

(a) the food animal from which the carcass is derived received an ante mortem inspection, was approved for slaughter and was slaughtered in accordance with this Part;

(b) one of the following conditions is met:

(i) the carcass is sufficiently dressed to allow an effective post mortem inspection and an inspector, on such an inspection, has approved the carcass for use as food,

(ii) in the case of a carcass of a bird from a flock of birds, other than ratites, the carcass is not sufficiently dressed to allow an effective post mortem inspection but an inspector, on such an inspection of a representative sample of fully eviscerated carcasses from the flock, has approved the carcasses of the representative sample for use as food; and

(c) the regional veterinarian is of the opinion that the partial dressing of the carcass is unlikely to result in contamination of the premises, facilities or equipment of the plant or carcasses, parts of carcasses or meat products at the plant. O. Reg. 31/05, s. 77 (1); O. Reg. 221/05, s. 24.

(2) The regional veterinarian may attach conditions to an authorization issued under subsection (1) that are relevant to the dressing of carcasses, including conditions regarding dressing procedures that are to be followed for partial dressing of the carcass, and the operator shall comply with the conditions. O. Reg. 31/05, s. 77 (2).

(3) The operator shall ensure that no partially dressed carcass with the hide on is eviscerated at the plant unless,

(a) the hide is washed and cleaned prior to evisceration; and

(b) the carcass is kept in a separate cooler, subject to subsection (4). O. Reg. 31/05, s. 77 (3).

(4) A carcass is not required to be kept in a separate cooler if,

(a) the operator has established written procedures to prevent having the hide of the carcass contaminate carcasses, parts of carcasses, meat products and food contact surfaces at the plant;

(b) the regional veterinarian has approved the procedures mentioned in clause (a); and

(c) the operator ensures that the procedures mentioned in clause (a) are effectively implemented at the plant. O. Reg. 31/05, s. 77 (4).

(5) If on a post mortem inspection, a partially dressed carcass with the hide on shows evidence of disease or if the hide shows evidence of disease or contamination, the operator shall ensure that the hide is immediately removed from the carcass. O. Reg. 31/05, s. 77 (5).
Operating procedures

78. The operator of a slaughter plant shall,

(a) ensure that any process used at the plant in the slaughter of food animals or the dressing of carcasses from food animals is designed and implemented to ensure a safe meat product;

(b) implement and maintain control procedures at the plant to identify, quantify, eliminate, minimize or control hazards in the slaughter and dressing process that are critical to ensuring the production of a safe meat product;

(c) monitor the processes and control procedures mentioned in clauses (a) and (b);

(d) record the result of the monitoring, including any deviations from the processes and control procedures mentioned in clauses (a) and (b);

(e) evaluate and verify through observation, sampling and testing procedures, the effectiveness of the control procedures mentioned in clause (b) affecting the safety of meat products; and

(f) ensure that the records mentioned in clause (d) are kept at the slaughter plant for at least one year. O. Reg. 31/05, s. 79.

POST MORTEM INSPECTION

Post mortem inspection

80. (1) The operator of a slaughter plant shall ensure that every carcass of a food animal slaughtered at the plant and every part of such carcass that is intended for human consumption is presented to an inspector for a post mortem inspection and that an inspector inspects every such carcass and part of a carcass. O. Reg. 31/05, s. 80 (1).

(2) The operator shall ensure that, before a post mortem inspection is completed, every carcass of a food animal slaughtered at the plant and every part removed from such carcass that is intended for human consumption, including blood removed from the carcass for processing or use for food, is identified by markings, tags or other devices and corresponding records in a manner acceptable to an inspector. O. Reg. 31/05, s. 80 (2).

(3) The operator shall ensure that the identification effectively indicates the carcass of the food animal and is maintained for as long as an inspector requires while the carcass or the part of the carcass, as the case may be, is at the plant. O. Reg. 31/05, s. 80 (3).

Response of inspector

81. (1) If it appears to an inspector, who is not a veterinary inspector, on a post mortem inspection of a carcass or a part of a carcass of a food animal slaughtered at a slaughter plant that the carcass or the part of the carcass shows no deviation from normal appearance or evidence of abnormal condition and if the inspector has no reason to believe the carcass or the part of the carcass is contaminated or otherwise unfit for human consumption, the inspector shall approve the carcass or the part of the carcass for use as food. O. Reg. 31/05, s. 81 (1); O. Reg. 325/06, s. 12 (1).

(2) If the inspector finds that the carcass or the part of the carcass shows a deviation from normal appearance or evidence of abnormal condition or if the inspector has reason to believe the carcass or the part of the carcass is contaminated or otherwise unfit for human consumption, the inspector shall,

(a) order the operator to hold the carcass and the parts of the carcass; and

(b) refer them to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition. O. Reg. 31/05, s. 81 (2).

(3) If the inspector finds that the carcass or the part of the carcass is subject only to deviations from normal appearance that, in the opinion of a regional veterinarian, are not likely to cause it to be unsafe for use as food, the inspector may, instead of taking the action described in clauses (2) (a) and (b),

(a) approve the carcass or the part of the carcass for use as food; or

(b) order the operator to hold the carcass of the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs. O. Reg. 31/05, s. 81 (3).

(4) If the inspector orders the operator to hold a carcass or a part of a carcass under clause (3) (b), the inspector may at any time,

(a) approve the carcass or the part of the carcass for use as food;

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs; or

(c) refer the carcass or the part of the carcass to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition. O. Reg. 31/05, s. 81 (4).

(5) If the inspector finds that the carcass or the part of the carcass is subject to deviations from normal appearance that, in the opinion of a regional veterinarian, would likely cause it to be unsafe for use as food, the inspector may, instead of taking the action described in clauses (2) (a) and (b),

(a) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal's remains in accordance with section 91; or

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs. O. Reg. 31/05, s. 81 (5).

(6) If the inspector orders the operator to hold a carcass or a part of a carcass under clause (5) (b), the inspector may at any time,

(a) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal's remains in accordance with section 91;

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs; or

(c) refer the carcass or the part of the carcass to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition. O. Reg. 31/05, s. 81 (6).
If a carcass or part of a carcass is presented under subsection 80 (1) to a veterinary inspector for a post mortem inspection or if the inspector, under clause (2) (b), (4) (c) or (6) (c), refers a carcass or a part of a carcass of a food animal to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition, the veterinary inspector or the regional veterinarian may,

(a) approve the carcass or the part of the carcass for use as food;
(b) order the operator to hold the carcass or the part of the carcass for inspection, sampling, testing or other assessment on the terms that the veterinary inspector or the regional veterinarian directs; or
(c) if the veterinary inspector or the regional veterinarian is of the opinion that the carcass or the part of the carcass is affected by any disease, condition or contamination that may render it unfit for use as food, order the operator to condemn the carcass or the part of the carcass and to dispose of the animal’s remains in accordance with section 91. O. Reg. 31/05, s. 81 (7); O. Reg. 325/06, s. 12 (2).

An inspector who makes an order for condemnation under clause (5) (a) or (6) (a) or a veterinary inspector or regional veterinarian who makes an order for condemnation under clause (7) (c) may attach conditions to the order if they are relevant to the condemnation. O. Reg. 31/05, s. 81 (8).

The operator shall comply with an order made under this section and the conditions, if any, of the order. O. Reg. 31/05, s. 81 (9).

If the operator does not comply with an order for condemnation made under clause (5) (a), (6) (a) or (7) (c), an inspector may, without a hearing,

(a) seize the carcass or part of the carcass that is the subject of the order;
(b) condemn the carcass or part of the carcass that is the subject of the order and dispose of the animal’s remains or arrange for the condemnation and disposal of remains; and
(c) order the operator to pay for the condemnation and disposal of remains. O. Reg. 31/05, s. 81 (10).

The operator shall comply with an order of the inspector made under clause (10) (c). O. Reg. 31/05, s. 81 (11).

Voluntary condemnation

The operator of a meat plant may voluntarily condemn a carcass or part of a carcass of a food animal at the plant, if an inspector does not order the operator, under this Part, to hold the carcass or the part of the carcass and does not detain or seize it under the Act. O. Reg. 31/05, s. 82 (1).

An operator who condemns a carcass or part of a carcass under subsection (1) shall dispose of it in accordance with section 91. O. Reg. 31/05, s. 82 (2).

The operator of a slaughter plant may voluntarily condemn,

(a) a carcass or a part of a carcass of a food animal at the plant that an inspector orders the operator, under this Part, to hold only if a regional veterinarian has given prior approval under subsection (4); or
(b) a carcass or a part of a carcass of a food animal at the plant that an inspector detains or seizes under the Act only if a director has given prior approval. O. Reg. 31/05, s. 82 (3); O. Reg. 325/06, s. 13 (1).

A regional veterinarian may give an approval under clause (3) (a) only if of the opinion that it is no longer necessary for the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment to determine if it is contaminated. O. Reg. 31/05, s. 82 (4).

Repealed: O. Reg. 325/06, s. 13 (2).

A director or a regional veterinarian may attach conditions to the approval that are relevant to the condemnation of the carcass or the part of the carcass or the disposal of the animal’s remains and the operator shall comply with the conditions. O. Reg. 31/05, s. 82 (6).

An operator who condemns a carcass or a part of a carcass in accordance with an approval given under subsection (3) shall, in the presence of an inspector, dispose of it in accordance with section 91 and the applicable conditions of the approval. O. Reg. 31/05, s. 82 (7).

Cooling and refrigeration

Subject to subsections (8) and (10), if a carcass or a part of a carcass at a slaughter plant receives approval under this Part for use as food, the operator of the plant shall ensure that, immediately after the approval is given, the carcass or the part of the carcass is cooled in accordance with subsections (2) to (3.1) and is kept refrigerated or frozen in accordance with subsection (4). O. Reg. 31/05, s. 83 (1); O. Reg. 285/13, s. 36 (1).

The cooling shall be continuous. O. Reg. 31/05, s. 83 (2).

The cooling shall be performed so that,

(a) the surface temperature of a carcass or a part of a carcass of a mammal or a rattle reaches 7 degrees Celsius or less within 24 hours after the approval is given; and
(b) the internal temperature of the warmest part of the carcass or the part of the carcass reaches 4 degrees Celsius or less as soon as possible after the time that the cooling described in clause (a) occurs. O. Reg. 31/05, s. 83 (3).

If one or more carcases or parts of carcases are placed in a room for cooling purposes under subsection (1), the operator of the slaughter plant shall ensure that the temperature in the room,

(a) does not rise to a temperature of more than 10 degrees Celsius as a result of the carcases or parts of carcases being placed in the room; and
(b) returns to a temperature of 4 degrees Celsius or less as soon as possible after the carcases or parts of carcases are placed in the room. O. Reg. 285/13, s. 36 (2).

Once a carcass or a part of a carcass has been cooled at a slaughter plant in accordance with subsections (1), (2) and (3), the operator of the slaughter plant shall ensure that, at all times while it is at the slaughter plant, the carcass, part of the carcass or any meat product derived from the carcass or part of the carcass is kept,

(a) refrigerated at an internal temperature of 4 degrees Celsius or less; or
(b) frozen in a room that is maintained at a temperature of -18 degrees Celsius or less. O. Reg. 285/13, s. 36 (3).
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(5) Once a carcass or a part of a carcass is shipped from a slaughter plant to a freestanding meat plant in accordance with Part XIII, the operator of a freestanding meat plant who receives the carcass or part of the carcass shall ensure that, at all times while it is at the freestanding meat plant, the carcass, part of the carcass or any meat product derived from the carcass or part of the carcass is kept,

(a) refrigerated at an internal temperature of 4 degrees Celsius or less; or
(b) frozen in a room that is maintained at a temperature of -18 degrees Celsius or less. O. Reg. 285/13, s. 36 (3).

(6) In order to satisfy the general obligation described in subsections (4) and (5), every operator of a meat plant shall ensure that,

(a) before a carcass or a part of a carcass is cut at the plant, the internal temperature of the warmest part of the carcass is 4 degrees Celsius or less; and
(b) any meat or meat by-products that are cut from a carcass or a part of a carcass are kept at a temperature of 4 degrees Celsius or less. O. Reg. 285/13, s. 36 (3).

(7) Subsections (4), (5) and (6) do not apply to,

(a) a meat product during processing if the processing involves cooking, thermal processing or any other processing procedure requiring the application of heat to the product; or
(b) a shelf stable meat product. O. Reg. 285/13, s. 36 (3).

(8) If the operator of a slaughter plant is unable to comply with subsection (1) (2) (3), (3.1), (4) or (6) because of an emergency, an inspector may direct in writing that any of those subsections do not apply to a carcass, a part of a carcass or a meat product at the plant for the time and on the conditions that the inspector specifies. O. Reg. 31/05, s. 83 (8); O. Reg. 285/13, s. 36 (4).

(9) If the operator of a freestanding meat plant is unable to comply with subsection (5) or (6) because of an emergency, an inspector may direct in writing that any of those subsections do not apply to a meat product at the plant for the time and on the conditions that the inspector specifies. O. Reg. 31/05, s. 83 (9); O. Reg. 285/13, s. 36 (5).

(10) An inspector may direct in writing that any of subsections (1), (2), (3), (3.1), (4), (5) and (6) do not apply to a carcass, a part of a carcass or a meat product derived from a food animal at a slaughter plant if,

(a) the animal was slaughtered in accordance with this Part and with religious practice and ritual; and
(b) the operator of the plant will sell or distribute the carcass, the part of the carcass or the meat product directly to the consumers of the carcass, the part of the carcass or the meat product. O. Reg. 31/05, s. 83 (10); O. Reg. 285/13, s. 36 (6).

**ENTRY OF CARCASS INTO MEAT PLANT**

**Entry of carcass into meat plant**

84. (1) Subject to subsections (2), (3) and (4), no person shall permit a carcass or part of a carcass to enter a meat plant unless it is derived from a food animal and,

(a) has received a post mortem inspection and approval for use as food in accordance with this Part;
(b) has been inspected at a registered establishment as defined in the *Meat Inspection Act* (Canada) and approved for use as food in accordance with that Act and the regulations made under it;
(c) has been imported into Canada in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it; or
(d) the animal died during transportation to the plant and the operator of the plant is required under section 65 to condemn and dispose of the carcass. O. Reg. 221/05, s. 27; O. Reg. 325/06, s. 14; O. Reg. 70/08, s. 8 (1).

(1.1) In subsection (1), "carcass" means the carcass of any animal, including the carcass of a food animal, a farm slaughtered carcass and a hunted game carcass. O. Reg. 70/08, s. 8 (2).

(2) The operator of a slaughter plant may receive at the plant the carcass of a food animal that was slaughtered outside of a slaughter plant in accordance with Part VIII.1 if the carcass is accompanied by a certificate completed in accordance with subsection 84.7 (1), including the signed statement referred to in paragraph 6 of subsection 84.7 (1). O. Reg. 325/06, s. 14; O. Reg. 70/08, s. 8 (3).

(3) The operator of a meat plant may receive at the plant a hunted game carcass in accordance with Part VIII.2. O. Reg. 325/06, s. 14.

(4) The operator of a meat plant may receive at the plant a carcass slaughtered in accordance with a freestanding meat plant or of a farm slaughtered carcass if,

(a) the carcass or the part of it is stamped with an examination stamp in accordance with section 84.31 and is accompanied by a certificate that complies with subsection 84.32 (1) and the operator receives the carcass or the part of it in accordance with Part VIII.3; or
(b) the operator condemns and disposes of the carcass or the part of it in accordance with section 91. O. Reg. 70/08, s. 8 (4).

**PART VIII.1**

**EMERGENCY SLAUGHTER OF FOOD ANIMALS OUTSIDE OF SLAUGHTER PLANTS**

**Provisional authorization for slaughter outside of a slaughter plant**

84.1 (1) Subject to subsections (2) and (3), a regional veterinarian may provisionally authorize the slaughter of a food animal outside of a slaughter plant if he or she has no reason to believe the animal is unfit for slaughter and, in his or her opinion, the slaughter outside of a slaughter plant is necessary because the food animal,

(a) has escaped confinement;
(b) cannot be transported to a slaughter plant without endangering the safety of the animal or any person; or
(c) is injured and cannot be transported to a slaughter plant without causing it undue suffering or distress. O. Reg. 325/06, s. 15.

(2) A regional veterinarian shall not provisionally authorize the slaughter of a food animal outside of a slaughter plant unless,
(a) an inspector is available to perform an ante mortem inspection of the animal at the intended place of slaughter; and
(b) an inspector is available to perform a post mortem inspection of the carcass derived from the animal at a slaughter plant specified by the regional veterinarian within the time specified by the regional veterinarian. O. Reg. 325/06, s. 15.

(3) In the case of an animal that is injured and cannot be transported to a slaughter plant without causing it undue suffering or distress, the inspections referred to in clauses (2) (a) and (b) must be performed by a veterinary inspector and the regional veterinarian shall not provisionally authorize the slaughter of the animal unless a veterinary inspector is available. O. Reg. 325/06, s. 15.

(4) A regional veterinarian may attach such conditions to a provisional authorization as he or she considers appropriate, including, but not limited to, conditions relating to,
(a) the time, place and manner of slaughter;
(b) the slaughter plant to which the carcass of the animal must be delivered for post mortem inspection;
(c) subject to section 84.8, the manner in which the carcass must be transported to the slaughter plant;
(d) identification of the animal and its carcass at the place of slaughter, during transport and in a slaughter plant;
(e) post mortem inspection of the carcass and testing of the carcass;
(f) the period of time that may elapse between the completion of exsanguination following slaughter of the animal outside of a slaughter plant and post mortem inspection of its carcass at a slaughter plant. O. Reg. 325/06, s. 15.

Ante mortem inspection
84.2 The owner or custodian of a food animal whose slaughter outside of a slaughter plant has been provisionally authorized under section 84.1 shall ensure that, before the animal is slaughtered, it is presented for an ante mortem inspection to,
(a) a veterinary inspector, in the case of an animal whose slaughter has been provisionally authorized on the basis that it is injured and cannot be transported to a slaughter plant without causing it undue suffering or distress; and
(b) an inspector, in the case of any other animal. O. Reg. 325/06, s. 15.

Response of non-veterinary inspector
84.3 (1) An inspector who is not a veterinary inspector, who conducts an ante mortem inspection of a food animal outside of a slaughter plant shall approve the animal for slaughter unless subsection (2) applies. O. Reg. 325/06, s. 15.

(2) If it appears to an inspector, who is not a veterinary inspector, on an ante mortem inspection of a food animal outside of a slaughter plant that the animal is not healthy or shows a deviation from normal behaviour or appearance or if the inspector has any reason to believe that the animal is contaminated or otherwise unfit for slaughter, the inspector, shall,
(a) order the owner or custodian of the animal to hold the animal; and
(b) refer the animal to a veterinary inspector for another ante mortem inspection. O. Reg. 325/06, s. 15.

(3) In making an order under clause (2) (a), an inspector may
(a) require that the owner or custodian keep the animal apart from other animals; and
(b) require that the owner or custodian hold the animal in a specified location. O. Reg. 325/06, s. 15.

(4) If an inspector makes an order described in clause (2) (a), the owner or custodian shall ensure that the animal is marked or identified as held in a manner that is acceptable to the inspector. O. Reg. 325/06, s. 15; O. Reg. 70/08, s. 9.

(5) A regional veterinarian may direct an inspector not to take the actions described in clauses (2) (a) and (b) if the animal has deviations from normal behaviour or appearance that, in the opinion of the regional veterinarian, are not likely to cause the animal to be unsafe for use as food. O. Reg. 325/06, s. 15.

(6) A regional veterinarian may make a direction under subsection (5) shall approve the animal for slaughter. O. Reg. 325/06, s. 15.

(7) The regional veterinarian may attach conditions to the approval, including requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food. O. Reg. 325/06, s. 15.

Response of veterinary inspector
84.4 (1) This section applies in respect of a veterinary inspector who conducts an ante mortem inspection,
(a) of a food animal whose slaughter outside of a slaughter plant has been provisionally authorized under section 84.1 on the basis that it is injured and cannot be transported to a slaughter plant without causing it undue suffering or distress; or
(b) of a food animal that has been referred to him or her for another ante mortem inspection under clause 84.3 (2) (b). O. Reg. 325/06, s. 15.

(2) A veterinary inspector who conducts an ante mortem inspection of a food animal outside of a slaughter plant shall approve the animal for slaughter unless subsection (3) or (4) applies. O. Reg. 325/06, s. 15.

(3) If a veterinary inspector conducts an ante mortem inspection of a food animal outside of a slaughter plant under subsection (1) and if it appears to the veterinary inspector that the animal is not healthy or shows a deviation from normal behaviour or appearance or the veterinary inspector has any reason to believe that the animal may be contaminated or otherwise unfit for slaughter, the veterinary inspector may order the owner or custodian to hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on such conditions as the veterinary inspector specifies in the order. O. Reg. 325/06, s. 15; O. Reg. 70/08, s. 10 (1).
(4) If a veterinary inspector determines on an ante mortem inspection that a food animal is contaminated or in an otherwise unsatisfactory condition for slaughter, the veterinary inspector shall,

(a) order that the owner or custodian of the animal condemn and humanely euthanize the animal at the owner or custodian’s expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia;

(b) order that the owner or custodian of the animal hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on the conditions that the veterinary inspector directs; or

(c) approve the animal for slaughter, subject to the conditions that the veterinary inspector imposes, including conditions requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food. O. Reg. 325/06, s. 15.

(5) If the veterinary inspector makes an order described in subsection (3) or clause (4) (b), the owner or custodian shall ensure that the animal is marked or identified as held in a manner that is acceptable to the veterinary inspector. O. Reg. 325/06, s. 15; O. Reg. 70/08, s. 10 (2).

(6) At any time after making an order described in subsection (3) or clause (4) (b), the veterinary inspector may,

(a) if of the opinion that the animal is contaminated or in an otherwise unsatisfactory condition for slaughter, order that the owner or custodian of the animal condemn and humanely euthanize the animal at the owner or custodian’s expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia;

(b) order that the owner or custodian hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on the conditions that the veterinary inspector directs; or

(c) approve the animal for slaughter, subject to the conditions that the veterinary inspector imposes, including conditions requiring that the animal undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food. O. Reg. 325/06, s. 15.

(7) If a veterinary inspector makes an order under clause (4) (a) or (6) (a), the owner or custodian of the animal shall have the animal euthanized in a manner and place acceptable to the veterinary inspector, and,

(a) if the animal is euthanized on a farm as defined in Ontario Regulation 106/09 (Disposal of Dead Farm Animals) made under the Nutrient Management Act, 2002, the operator of the farm shall dispose of the animal’s remains as if the remains were a dead farm animal under that regulation; and

(b) if the animal is euthanized at any other place, the owner or custodian of the animal shall dispose of the animal’s remains in accordance with the requirements placed on a custodian disposing of deadstock under Ontario Regulation 105/09 (Disposal of Deadstock) made under the Act. O. Reg. 107/09, s. 1.

(8) If the owner or custodian of the animal does not comply with an order made under clause (4) (a) or (6) (a), an inspector may, without a hearing,

(a) seize the animal that is the subject of the order;

(b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and

(c) order the owner or custodian to pay for the condemnation, euthanasia and disposal of remains. O. Reg. 325/06, s. 15.

Identification of food animal and carcass

84.5 (1) An inspector who is presented, for ante mortem inspection, with a food animal whose slaughter outside of a slaughter plant has been provisionally authorized may require, by order, the owner or custodian of the animal to identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the inspector and maintain the identification for such time as the inspector specifies. O. Reg. 325/06, s. 15.

(2) An inspector who orders the owner or custodian of a food animal to hold the animal under clause 84.3 (2) (a) or subsection 84.4 (3) or clause 84.4 (4) (b) or (6) (b) may require, by order, the owner or custodian to identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the inspector and maintain the identification for such time as the inspector specifies. O. Reg. 325/06, s. 15.

(3) An inspector may, in an order issued under subsection (1) or (2), specify that the identification required continues to apply after slaughter of the animal and in respect of the carcass or part of the carcass derived from the animal. O. Reg. 325/06, s. 15.

(4) An inspector may order the operator of a slaughter plant to which the carcass of an animal slaughtered outside of a slaughter plant is delivered to,

(a) maintain for the time that the inspector specifies an identification with respect to the carcass that the owner or custodian was required to make under this section; or

(b) identify the carcass through identifying marks or devices and corresponding records in a manner acceptable to the inspector and maintain the identification for the time that the inspector specifies. O. Reg. 325/06, s. 15.

Slaughter outside of a slaughter plant

84.6 (1) No person shall slaughter a food animal outside of a slaughter plant unless,

(a) a regional veterinarian has provisionally authorized the slaughter under section 84.1;

(b) the food animal has received an ante mortem inspection;

(c) an inspector has approved the food animal for slaughter; and

(d) the food animal is slaughtered promptly after having been approved for slaughter and in accordance with any conditions,

(i) specified by the regional veterinarian who provisionally authorized the slaughter, and

(ii) specified by the inspector who approved the slaughter. O. Reg. 325/06, s. 15.

(2) No person shall slaughter a food animal outside of a slaughter plant,

(a) in unhygienic conditions; or
(b) in a way that subjects the animal to avoidable pain or distress. O. Reg. 325/06, s. 15.

(3) No person shall use any equipment or instrument to restrain, slaughter or render a food animal unconscious outside of a slaughter plant unless,
(a) the person is competent and physically able to do so without subjecting the animal to avoidable pain or distress; and
(b) the condition of the equipment or instrument and the circumstances under which it is used will not subject the animal to avoidable pain or distress. O. Reg. 325/06, s. 15.

(4) A food animal that is slaughtered outside of a slaughter plan shall be exsanguinated immediately following slaughter. O. Reg. 325/06, s. 15.

(5) The owner or custodian of a food animal subject to slaughter outside of a slaughter plant shall ensure that the animal is slaughtered in accordance with subsections (1), (2) and (3) and exsanguinated in accordance with subsection (4). O. Reg. 325/06, s. 15; O. Reg. 285/13, s. 37.

Certificate
84.7 (1) Following slaughter and exsanguination outside of a slaughter plant, the inspector who carried out the ante mortem inspection of the food animal shall complete a certificate that contains the following:
1. The inspector’s name.
2. The name of the regional veterinarian who provisionally authorized the slaughter of the animal outside of a slaughter plant and the date and time the provisional authorization was given.
3. Any findings from the ante mortem inspection that the inspector considers relevant.
4. Any conditions that were attached to the slaughter by any person with the authority to do so.
5. Any identifying marks or devices on the carcasses.
6. If applicable, a signed statement that, in the inspector’s opinion, the slaughter was carried out in substantial conformity with section 84.6 and with any conditions that were attached to the slaughter by a person with the authority to do so.
7. The date and time of completion of exsanguination of the carcass following the slaughter of the animal. O. Reg. 325/06, s. 15.

(2) If a certificate is not completed in accordance with subsection (1), including the signed statement referred to in paragraph 6 of subsection (1), the carcass may not be transported to or received at a slaughter plant under subsection 84 (2). O. Reg. 325/06, s. 15.

(3) If a certificate is not completed in accordance with subsection (1), including the signed statement referred to in paragraph 6 of subsection (1), the following rules apply:
1. If the animal was slaughtered on a farm as defined in Ontario Regulation 106/09 (Disposal of Dead Farm Animals) made under the Nutrient Management Act, 2002, the operator of the farm shall dispose of the animal’s remains as if the remains were a dead farm animal under that regulation.
2. If the animal was slaughtered at any place other than a farm, the owner or custodian of the animal shall dispose of the animal’s remains in accordance with the requirements placed on a custodian disposing of deadstock under Ontario Regulation 105/09 (Disposal of Deadstock) made under the Act. O. Reg. 107/09, s. 2.

(4) If the owner or custodian of the animal fails to comply with subsection (3), an inspector may, without a hearing,
(a) seize the remains;
(b) dispose of the remains or arrange for the disposal of the remains; and
(c) order the owner or custodian to pay for the disposal of the remains. O. Reg. 325/06, s. 15.

(5) Subsections (3) and (4) do not apply to a producer in respect of the carcass of a food animal if the carcass meets the conditions described in clauses 84.36 (2) (a) to (c). O. Reg. 70/08, s. 11.

Post slaughter
84.8 (1) The owner or custodian of a food animal that has been slaughtered outside of a slaughter plant shall ensure that,
(a) after exsanguination, the carcass is promptly delivered to the slaughter plant specified by the regional veterinarian in the provisional authorization;
(b) the carcass is transported to the slaughter plant in accordance with subsection (2); and
(c) on delivery to the slaughter plant, the carcass is accompanied by a certificate completed in accordance with subsection 84.7 (1). O. Reg. 325/06, s. 15; O. Reg. 70/08, s. 12 (1, 2).

(2) The carcass shall be transported to the slaughter plant in a leakproof transport container in a manner so that the carcass is securely fastened in the transport container, is protected from contamination and is not exposed to public view. O. Reg. 325/06, s. 15; O. Reg. 70/08, s. 12 (3).

(3) Despite subsections 84.7 (3) to (5), if the carcass of a food animal referred to in subsection (1) is delivered to a slaughter plant and is not accompanied by a certificate completed in accordance with section 84.7, the operator of the slaughter plant shall ensure that the carcass is condemned and disposed of in accordance with section 91. O. Reg. 325/06, s. 15.

(4) If the operator fails to comply with subsection (3), an inspector may, without a hearing,
(a) seize the carcass;
(b) condemn the carcass and dispose of it or arrange for its disposal; and
(c) order the operator to pay for the condemnation and disposal of the remains. O. Reg. 325/06, s. 15.

Dressing
84.9 (1) The operator of a slaughter plant shall ensure that the carcass of every food animal slaughtered outside of a slaughter plant and received at the plant is dressed promptly after being received so as to prevent deterioration of the carcass and in a manner that permits effective post mortem inspection. O. Reg. 325/06, s. 15.
(2) For greater certainty,
(a) subsections 76 (2), (3) and (4) apply with respect to the carcass of a food animal slaughtered outside of a slaughter plant and received at the plant;
(b) section 77 does not apply with respect to the carcass of a food animal slaughtered outside of a slaughter plant and received at the plant. O. Reg. 325/06, s. 15.

Post mortem inspection
84.10 (1) The operator of a slaughter plant shall ensure that,
(a) every carcass of a food animal slaughtered outside of a slaughter plant and every part of such carcass that is intended for human consumption and is received at the plant is presented for a post mortem inspection to an inspector or, if subsection (2) applies, a veterinary inspector; and
(b) the appropriate inspector inspects every such carcass and part of a carcass. O. Reg. 325/06, s. 15.

(2) The inspector who performs the post mortem inspection shall be a veterinary inspector if,
(a) the slaughter of the animal was provisionally authorized on the basis that the animal was injured and could not be transported to a slaughter plant without causing it undue suffering or distress; or
(b) any person with the authority to do so has imposed as a condition of slaughter that the post mortem inspection be performed by a veterinary inspector. O. Reg. 325/06, s. 15.

(3) The operator of a slaughter plant shall ensure that a copy of the certificate described in section 84.7 is presented to the inspector or veterinary inspector who will perform a post mortem inspection of the relevant carcass at or before the time the inspection is performed. O. Reg. 325/06, s. 15.

Response of inspector
84.11 (1) If it appears to an inspector, who is not a veterinary inspector, on a post mortem inspection of a carcass or part of a carcass of a food animal slaughtered outside of a slaughter plant that the carcass or the part of the carcass shows no deviation from normal appearance or evidence of abnormal condition and if the inspector has no reason to believe the carcass or the part of the carcass is contaminated or otherwise unfit for human consumption, the inspector shall recommend to a regional veterinarian that the carcass or the part of the carcass be approved for use as food. O. Reg. 325/06, s. 15.

(2) If the inspector finds that the carcass or a part of the carcass shows a deviation from normal appearance or evidence of abnormal condition or if the inspector has reason to believe the carcass or the part of the carcass is contaminated or otherwise unfit for human consumption, the inspector shall,
(a) order the operator of the plant to hold the carcass and the parts of the carcass; and
(b) refer them to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition. O. Reg. 325/06, s. 15.

(3) If the inspector finds that the carcass or a part of a carcass is subject only to deviations from normal appearance that, in his or her opinion, are not likely to cause it to be unsafe for use as food, the inspector may, instead of taking the action described in clauses (2) (a) and (b),
(a) recommend to a regional veterinarian that the carcass or the part of the carcass be approved for use as food; or
(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs. O. Reg. 325/06, s. 15.

(4) If the inspector orders the operator to hold a carcass or a part of a carcass under clause (3) (b), the inspector may at any time,
(a) recommend to a regional veterinarian that the carcass or the part of the carcass be approved for use as food;
(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs; or
(c) refer the carcass or the part of the carcass to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition. O. Reg. 325/06, s. 15.

(5) If the inspector finds that the carcass or a part of a carcass is subject to deviations from normal appearance that, in the opinion of a regional veterinarian, would likely cause it to be unsafe for use as food, the inspector may, instead of taking the action described in clauses (2) (a) and (b),
(a) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal’s remains in accordance with section 91; or
(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs. O. Reg. 325/06, s. 15.

(6) If the inspector orders the operator to hold a carcass or a part of a carcass under clause (5) (b), the inspector may at any time,
(a) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal’s remains in accordance with section 91;
(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs; or
(c) refer the carcass or the part of the carcass to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition. O. Reg. 325/06, s. 15.

(7) If any person with the authority to do so has imposed as a condition of emergency slaughter outside of a slaughter plant that the post mortem inspection of the carcass be performed by a veterinary inspector or if an inspector has referred a carcass or part of a carcass to a veterinary inspector for another post mortem inspection under this Part, the veterinary inspector may, on a post mortem inspection of the carcass or part of the carcass,
(a) recommend to a regional veterinarian that the carcass or the part of the carcass be approved for use as food;
(b) order the operator to hold the carcass or the part of the carcass for inspection, sampling, testing or other assessment on the terms that the veterinary inspector directs; or
(c) if the veterinary inspector is of the opinion that the carcass or the part of the carcass is affected by any disease, condition or contamination that may render it unfit for use as food, order the operator to condemn the carcass or the part of the carcass and to dispose of the animal’s remains in accordance with section 91. O. Reg. 325/06, s. 15.
Response of regional veterinarian

84.12 (1) This section applies if,

(a) an inspector recommends to a regional veterinarian that a carcass or a part of a carcass be approved for use as food under clause 84.11 (3) (a), (4) (a) or (7) (a); or

(b) an inspector refers a carcass or part of a carcass to a regional veterinarian for disposition under clause 84.11 (2) (b), (4) (c) or (6) (c). O. Reg. 325/06, s. 15.

(2) The regional veterinarian may, in the circumstances described in subsection (1),

(a) approve the carcass or part of the carcass for use as food;

(b) order the operator to hold the carcass or the part of the carcass for inspection, sampling, testing or other assessment on the terms that the regional veterinarian directs; or

(c) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal’s remains in accordance with section 91 if,

(i) the veterinary inspector is of the opinion that the carcass or the part of the carcass is affected by any disease, condition or contamination that may render it unfit for use as food, or

(ii) a post mortem inspection of the carcass was not completed within the time specified by the regional veterinarian who provisionally authorized the slaughter of the animal outside of a slaughter plant and the regional veterinarian is of the opinion that the quality of the carcass or its fitness for use as food has been adversely affected as a result. O. Reg. 325/06, s. 15.

Condemnation and disposal

84.13 (1) If any person with the authority to do so makes an order for condemnation under clause 84.11 (5) (a), (6) (a) or clause 84.12 (2) (c), he or she may attach conditions to the order if they are relevant to the condemnation. O. Reg. 325/06, s. 15.

(2) If the operator does not comply with an order for condemnation, an inspector may, without a hearing,

(a) seize the carcass or part of the carcass that is the subject of the order;

(b) condemn the carcass or part of the carcass that is the subject of the order and dispose of the animal’s remains or arrange for the condemnation and disposal of remains; and

(c) order the operator to pay for the condemnation and disposal of remains. O. Reg. 325/06, s. 15.

Application of other provisions

84.14 For greater certainty, sections 82 and 83 apply with respect to the carcass or part of a carcass of a food animal slaughtered outside of a slaughter plant and received at a plant. O. Reg. 325/06, s. 15.

PART VIII.2
NON-EMERGENCY SLAUGHTER OF FOOD ANIMALS ON PRODUCER PREMISES

Definitions

84.15 In this Part,

“reportable disease” means a reportable disease within the meaning of the Health of Animals Act (Canada); (“maladie déclarable”)

“unfit to enter a meat plant” means, in respect of a food animal or the carcass or part of a carcass of a food animal, that,

(a) the animal, carcass or part of the carcass, as the case may be, may be contaminated with a disease, substance, condition or hazard that could contaminate a meat plant, the facilities, equipment or utensils at a meat plant, food animals, carcasses or parts of carcasses at a meat plant or meat products at a meat plant, or

(b) the animal, carcass or part of the carcass, as the case may be, may be affected by a substance, disease or condition that could cause adverse effects to a meat plant, the facilities, equipment or utensils at a meat plant, food animals, carcasses or parts of carcasses at a meat plant or meat products at a meat plant. (“impropre à entrer dans un établissement de transformation des viandes”) O. Reg. 70/08, s. 13.

ANTE MORTEM EXAMINATION

Ante mortem examination

84.16 (1) This section applies to a food animal that is a head of cattle under 30 months of age or a pig and that is owned and raised by a producer on the producer’s premises, if the producer,

(a) slaughters the animal or has the animal slaughtered on the producer’s premises; and

(b) sends the carcass of the animal or part of the carcass to a meat plant for any of the purposes described in subsection (2) so that the parts of the carcass and farm slaughtered products processed at the plant from the carcass or the part of it that is sent to the plant will be returned to the producer for consumption by the producer or the producer’s immediate family on the producer’s premises. O. Reg. 70/08, s. 13.

(2) The purposes mentioned in clause (1) (b) are,

(a) skinning, cutting, wrapping or freezing the carcass or the part of it that was sent to the meat plant;

(b) grinding meat derived from the carcass or the part of it that was sent to the meat plant; and

(c) processing ham, bacon or sausage from the carcass or the part of it that was sent to the meat plant, if the carcass is derived from a pig. O. Reg. 70/08, s. 13.
A producer of a food animal described in subsection (1) shall ensure that, before the animal is slaughtered at the producer’s premises where the animal is being raised,

(a) if the producer is not an examiner, the animal is presented to an examiner for an ante mortem examination in a location that is acceptable to the examiner at the producer’s premises; or

(b) if the producer is an examiner, the producer,

(i) conducts an ante mortem examination of the animal in a location at the producer’s premises that permits effective ante mortem examination, or

(ii) presents the animal to another examiner for an ante mortem examination in a location that is acceptable to the other examiner at the producer’s premises. O. Reg. 70/08, s. 13.

An examiner who conducts an ante mortem examination of a food animal under subsection (3) shall approve the animal for post mortem examination unless section 84.17 or 84.18 applies to the animal. O. Reg. 70/08, s. 13.

Referral to regional veterinarian

84.17 (1) An examiner who conducts an ante mortem examination of a food animal shall refer the animal to a regional veterinarian if,

(a) it appears to the examiner that the animal displays any sign of not being healthy or any deviation from normal behaviour or appearance or other condition that leads the examiner to,

(i) suspect that the animal may have a reportable disease,

(ii) believe that the animal is likely to be significantly contaminated, or

(iii) believe that the animal is likely to be affected by any disease, condition or substance that could make the animal a significant risk to the health or safety of any person or other animal; or

(b) the examiner has any reason to,

(i) suspect that the animal may have a reportable disease,

(ii) believe that the animal is likely to be significantly contaminated, or

(iii) believe that the animal is likely to be affected by any disease, condition or substance that could make the animal a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

(2) If an examiner refers an animal to a regional veterinarian under subsection (1) and the examiner is not the producer of the animal, the producer shall,

(a) hold the animal in a location specified by the examiner at the producer’s premises where the animal is being raised;

(b) if the examiner requires, keep the animal apart from other animals; and

(c) identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the examiner and maintain the identification for the time that the examiner specifies. O. Reg. 70/08, s. 13.

(3) If an examiner refers an animal to a regional veterinarian under subsection (1) and the examiner is the producer of the animal, the producer shall,

(a) hold the animal at the producer’s premises where the animal is being raised;

(b) if the regional veterinarian requires, hold the animal in a location specified by the regional veterinarian at the premises and keep the animal apart from other animals; and

(c) identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the regional veterinarian and maintain the identification for the time that the regional veterinarian specifies. O. Reg. 70/08, s. 13.

(4) The regional veterinarian may do any of the following:

1. Refer the animal to a veterinary inspector for another ante mortem examination of the animal.

2. Order that the producer of the animal no longer hold the animal in accordance with subsection (2) or (3), but hold it in a location specified by the regional veterinarian at the producer’s premises where the animal is being raised, and keep it apart from other animals on the conditions that the regional veterinarian directs, if the regional veterinarian is of the opinion that it is necessary to do so for the rest, treatment or further observation, sampling, testing or other assessment of the animal.

3. Subject to subsection (5), order that the animal no longer be held.

4. Subject to subsection (5), approve the animal for post mortem examination and attach those conditions to the approval that the regional veterinarian deems appropriate, including requiring that the animal undergo post mortem examination by a veterinary inspector. O. Reg. 70/08, s. 13.

(5) Regional veterinarian shall not take the action described in paragraph 4 of subsection (4) if the regional veterinarian,

(a) suspects that the animal has a reportable disease;

(b) is of the opinion that the animal is likely to be significantly contaminated; or

(c) is of the opinion that the animal is likely to be affected by a disease, condition or substance that could make the animal a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

(6) At any time after making an order that an animal be held under paragraph 2 of subsection (4), the regional veterinarian may make an order under that subsection. O. Reg. 70/08, s. 13.

(7) If the regional veterinarian suspects that an animal referred to the regional veterinarian under subsection (1) has a reportable disease, the regional veterinarian shall notify a veterinary inspector designated under the Health of Animals Act (Canada) that the regional veterinarian suspects that the animal is affected by a reportable disease. O. Reg. 70/08, s. 13.

No post mortem examination in other cases

https://www.ontario.ca/laws/regulation/060031
An examiner who conducts an ante mortem examination of a food animal shall refuse to approve the animal for post mortem examination if the animal is a head of cattle and the examiner is of the opinion that the animal is 30 months of age or older. O. Reg. 70/08, s. 13.

A producer who disagrees with a decision of an examiner to refuse to approve an animal for post mortem examination under subsection (2) may request that a regional veterinarian refer the animal to a veterinary inspector for another ante mortem examination. O. Reg. 70/08, s. 13.

Regional veterinarian who receives a request from a producer under subsection (3) may,

(a) refer the animal to a veterinary inspector for another ante mortem examination; and

(b) establish conditions for the ante mortem examination by a veterinary inspector. O. Reg. 70/08, s. 13.

Response of veterinary inspector

If, under paragraph 1 of subsection 84.17 (4) or subsection 84.18 (4), a regional veterinarian refers a food animal to a veterinary inspector for another ante mortem examination, the veterinary inspector shall approve the animal for post mortem examination unless the veterinary inspector takes an action described in subsection (4), (5), (7), (9) or (10). O. Reg. 70/08, s. 13.

A veterinary inspector who conducts an ante mortem examination of a food animal under this section and who suspects that the animal has a reportable disease shall notify a veterinary inspector designated under the Health of Animals Act (Canada) that the veterinary inspector suspects that the animal is affected by a reportable disease. O. Reg. 70/08, s. 13.

A veterinary inspector who conducts an ante mortem examination of a food animal under this section shall take an action described in subsection (4) if the veterinary inspector,

(a) suspects that the animal has a reportable disease;

(b) is of the opinion that the animal is likely to be significantly contaminated; or

(c) is of the opinion that the animal is likely to be affected by any disease, condition or substance that could make the animal a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

The actions that a veterinary inspector is required to take under subsection (3) are any one of the following:

1. Ordering that the producer of the animal condemn and humanely euthanize the animal at the producer’s expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia.

2. Ordering that the producer of the animal no longer hold the animal in accordance with subsection 84.17 (2) or (3), but hold it in a location specified by the veterinary inspector at the producer’s premises where the animal is being raised, and keep it apart from other animals on the conditions that the veterinary inspector directs, if the veterinary inspector is of the opinion that it is necessary to do so for the rest, treatment or further observation, sampling, testing or other assessment of the animal. O. Reg. 70/08, s. 13.

If the veterinary inspector who conducts an ante mortem examination of a food animal under this section is of the opinion that it is necessary to euthanize the animal in order to prevent or relieve its undue suffering or distress or because it is near death, the veterinary inspector may order the producer of the animal to condemn and humanely euthanize the animal at the producer’s expense and may attach conditions to the order that are relevant to the form of euthanasia or disposal of the animal. O. Reg. 70/08, s. 13.

A veterinary inspector who makes an order under subsection (5) shall not take an action described in subsection (7). O. Reg. 70/08, s. 13.

If the veterinary inspector who conducts an ante mortem examination of a food animal under this section determines that the animal is unfit to enter a meat plant after it is slaughtered, the inspector may do any of the following:

1. Refuse to approve the animal for post mortem examination.

2. Order that the producer of the animal no longer hold the animal in accordance with subsection 84.17 (2) or (3), but hold it in a location specified by the veterinary inspector at the producer’s premises where the animal is being raised, and keep it apart from other animals on the conditions that the veterinary inspector directs, if the veterinary inspector is of the opinion that it is necessary to do so for the rest, treatment or further observation, sampling, testing or other assessment of the animal. O. Reg. 70/08, s. 13.

3. Subject to subsection (8), order that the animal no longer be held.

4. Subject to subsection (8), approve the animal for post mortem examination and attach those conditions to the approval that the inspector deems appropriate, including requiring that the animal undergo post mortem examination by a veterinary inspector. O. Reg. 70/08, s. 13.

A veterinary inspector shall not take the action described in paragraph 4 of subsection (7) if the veterinary inspector,

(a) suspects that an animal has a reportable disease;

(b) is of the opinion that the animal is likely to be significantly contaminated; or

(c) is of the opinion that the animal is likely to be affected by any disease, condition or substance that could make the animal a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

A veterinary inspector who, under this section, conducts an ante mortem examination of a food animal that is a head of cattle and who is of the opinion that the animal is 30 months of age or older shall refuse to approve the animal for post mortem examination. O. Reg. 70/08, s. 13.

At any time after making an order that an animal be held under paragraph 2 of subsection (4) or paragraph 2 of subsection (7), the veterinary inspector,

(a) shall take all actions that the veterinary inspector is required to take under this section;

(b) shall refrain from taking any action that the veterinary inspector is prohibited from taking under this section; and
Order for euthanasia

84.20(1) If a veterinary inspector orders that an animal be euthanized under paragraph 1 of subsection 84.19 (4) or under subsection 84.19 (5), the producer shall have the animal euthanized in a manner and at a place acceptable to the veterinary inspector, and if a method of disposing of the animal’s remains is specified in that order, shall dispose of the animal’s remains in accordance with the order. O. Reg. 107/09, s. 3.

(1) If the veterinary inspector’s euthanasia order mentioned in subsection (1) does not specify a method for the animal’s disposal, the producer shall dispose of the dead animal in accordance with the requirements of Ontario Regulation 106/09 (Disposal of Dead Farm Animals) made under the Nutrient Management Act, 2002, as if the producer were a farm operator and the dead animal were a dead farm animal. O. Reg. 107/09, s. 3.

(2) If the producer does not comply with an order made under paragraph 1 of subsection 84.19 (4) or subsection 84.19 (5), an inspector may, without a hearing,

(a) seize the animal that is the subject of the order;

(b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and

(c) order the producer to pay for the condemnation, euthanasia and disposal of remains. O. Reg. 70/08, s. 13.

Identification of food animal that is held

84.21(1) An examiner or veterinary inspector who receives a food animal for an ante mortem examination may require the producer of the animal to identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the examiner or veterinary inspector, as the case may be, and to maintain the identification for the time that the examiner or veterinary inspector specifies. O. Reg. 70/08, s. 13.

(2) A veterinary inspector who orders the producer of a food animal to hold the animal under paragraph 2 of subsection 84.19 (4) or paragraph 2 of subsection 84.19 (7), may require the producer to identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the veterinary inspector and to maintain the identification for the time that the veterinary inspector specifies. O. Reg. 70/08, s. 13.

(3) An examiner or veterinary inspector may specify that the identification required under this section continues to apply after slaughter of the animal and in respect of the carcass or part of the carcass derived from the animal. O. Reg. 70/08, s. 13.

(4) The producer shall comply with any requirements imposed by an examiner or veterinary inspector under this section. O. Reg. 70/08, s. 13.

POST MORTEM EXAMINATION

Slaughter requirements for post mortem examination

84.22(1) This section applies to a food animal and its carcass if,

(a) the animal is a head of cattle or a pig that, in accordance with this Part, has been approved for post mortem examination;

(b) the producer of the animal presents its carcass to an examiner for a post mortem examination, if the producer is not an examiner; and

(c) the producer of the animal conducts a post mortem examination of the carcass or presents the carcass to an examiner for a post mortem examination, if the producer is an examiner. O. Reg. 70/08, s. 13.

(2) No person shall slaughter or exsanguinate a food animal unless the person is the producer of the animal or an examiner. O. Reg. 70/08, s. 13.

(3) A producer of a food animal shall not slaughter or exsanguinate the animal except in the presence of an examiner, unless the producer is an examiner. O. Reg. 70/08, s. 13.

(4) A producer of a food animal who slaughters the animal or an examiner who slaughters a food animal shall do so in a location that is acceptable to the examiner at the producer’s premises where the animal was raised. O. Reg. 70/08, s. 13.

(5) A producer of a food animal or an examiner shall not slaughter a food animal,

(a) in unhygienic conditions; or

(b) in a way that subjects the animal to avoidable pain or distress. O. Reg. 70/08, s. 13.

(6) A producer of a food animal who slaughters the animal or an examiner who slaughters a food animal shall ensure that the animal is stunned and rendered unconscious by a method specified in subsection (7) and in a manner that ensures that the animal does not regain consciousness before death. O. Reg. 70/08, s. 13.

(7) The following are the methods to stun and render a food animal unconscious for the purposes of subsection (6):

1. Delivering a blow to the head of the animal by means of a mechanical penetrating device that causes immediate loss of consciousness.

2. Using a rifle in a manner that causes an immediate loss of consciousness to the animal. O. Reg. 70/08, s. 13.

(8) A producer of a food animal or an examiner shall not use any equipment or instrument to restrain, slaughter or render the animal unconscious unless,

(a) the producer or examiner is competent and physically able to do so without subjecting the animal to avoidable pain or distress; and

(b) the condition of the equipment or instrument and the circumstances under which it is used will not subject the animal to avoidable pain or distress. O. Reg. 70/08, s. 13.

(9) A producer of a food animal who slaughters the animal or an examiner who slaughters a food animal shall exsanguinate the animal immediately after slaughter. O. Reg. 70/08, s. 13.

Dressing requirements for post mortem examination

84.23(1) This section applies to a food animal and its carcass if it meets the requirements set out in subsection 84.22 (1). O. Reg. 70/08, s. 13.

(2) No person shall dress the carcass of a food animal unless the person is the producer of the animal or an examiner. O. Reg. 70/08, s. 13.
A producer of a food animal shall not dress the carcass of the animal except in the presence of an examiner, unless the producer is an examiner. O. Reg. 70/08, s. 13.

A producer of a food animal or an examiner shall dress the carcass of the animal promptly after slaughter so as to prevent deterioration of the carcass and shall do so in a location that is acceptable to the examiner at the producer’s premises where the animal was raised. O. Reg. 70/08, s. 13.

A producer of a food animal or an examiner shall dress the carcass of the food animal in hygienic conditions and in a manner that permits effective post mortem examination. O. Reg. 70/08, s. 13.

If an examiner dresses a carcass of food animal that is a head of cattle or is present when the producer of a head of cattle dresses the carcass, the examiner shall ensure that all specified risk material, being the distal ileum, is removed from the carcass. O. Reg. 70/08, s. 13.

Post mortem examination

A regional veterinarian shall not take the action described in paragraph 4 of subsection (4) if the regional veterinarian,

(a) if the producer is not an examiner, present the carcass of the animal to an examiner for a post mortem examination immediately after slaughter and dressing; or

(b) if the producer is an examiner, conduct a post mortem examination of the carcass of the animal or present the carcass of the animal to another examiner for a post mortem examination immediately after slaughter and dressing. O. Reg. 70/08, s. 13.

No producer of a food animal shall present the carcass of the animal for post mortem examination and no examiner shall conduct a post mortem examination of the carcass of a food animal unless,

(a) the animal has been approved for post mortem examination in accordance with sections 84.16, 84.17 and 84.19;

(b) the animal has been slaughtered and exsanguinated in accordance with section 84.22 within 24 hours of being approved for post mortem examination; and

(c) the carcass of the animal has been dressed in accordance with section 84.23. O. Reg. 70/08, s. 13.

An examiner who conducts a post mortem examination of the carcass of a food animal shall refuse to approve the carcass to enter a meat plant unless section 84.25, 84.26 or 84.27 applies to it. O. Reg. 70/08, s. 13.

Referral to regional veterinarian

An examiner who conducts a post mortem examination of the carcass of a food animal shall refuse to approve the carcass to enter a meat plant and shall refer the carcass to a regional veterinarian if,

(a) it appears to the examiner that the carcass displays any deviation from normal appearance or other condition that leads the examiner to,

(i) suspect that the animal from which the carcass is derived had a reportable disease at the time of its slaughter,

(ii) believe that the carcass is likely to be significantly contaminated, or

(iii) believe that the carcass is likely to be affected by any disease, condition or substance that could make the carcass a significant risk to the health or safety of any person or animal; or

(b) the examiner has any reason to,

(i) suspect that the animal from which the carcass is derived had a reportable disease at the time of its slaughter,

(ii) believe that the carcass is likely to be significantly contaminated, or

(iii) believe that the carcass is likely to be affected by any disease, condition or substance that could make the carcass a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

If an examiner refers a carcass to a regional veterinarian under subsection (1) and the examiner is not the producer of the animal, the producer of the animal shall,

(a) hold the carcass in a location specified by the examiner at the producer’s premises where the animal was slaughtered; and

(b) identify the carcass through identifying marks or devices and corresponding records in a manner acceptable to the examiner and maintain the identification for the time that the examiner specifies. O. Reg. 70/08, s. 13.

If an examiner refers a carcass to a regional veterinarian under subsection (1) and the examiner is the producer of the animal, the producer of the animal shall,

(a) hold the carcass at the producer’s premises where the animal was slaughtered;

(b) if the regional veterinarian requires, keep the carcass in a location specified by the regional veterinarian at the premises; and

(c) identify the carcass through identifying marks or devices and corresponding records in a manner acceptable to the regional veterinarian and maintain the identification for the time that the regional veterinarian specifies. O. Reg. 70/08, s. 13.

The regional veterinarian may do any of the following:

1. Refer the carcass to a veterinary inspector for another post mortem examination of the carcass.

2. Order that the producer of the animal from which the carcass is derived no longer hold it in accordance with subsection (2) or (3) but hold it on the premises that the regional veterinarian directs.

3. Subject to subsection (5), order that the carcass no longer be held.

4. Subject to subsection (5), approve the carcass to enter a meat plant and attach those conditions to the approval that the regional veterinarian deems appropriate. O. Reg. 70/08, s. 13.

A regional veterinarian shall not take the action described in paragraph 4 of subsection (4) if the regional veterinarian,
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70/08, s. 13.

At any time after making an order that a carcass be held under paragraph 2 of subsection (4), the regional veterinarian may make an order under that subsection. O. Reg. 70/08, s. 13.

If the regional veterinarian suspects that a carcass referred to the regional veterinarian under subsection (1) is derived from an animal that had a reportable disease at the time of its slaughter, the regional veterinarian shall notify a veterinary inspector designated under the Health of Animals Act (Canada) that the regional veterinarian suspects that the animal was at the time of slaughter affected by a reportable disease. O. Reg. 70/08, s. 13.

Car cass unfit to enter meat plant

An examiner who conducts a post mortem examination of a carcass of a food animal shall refuse to approve the carcass to enter a meat plant if the animal from which the carcass is derived is a head of cattle and the examiner is of the opinion that the animal was 30 months of age or older at the time of its slaughter. O. Reg. 70/08, s. 13.

A veterinary inspector who, under this section, conducts a post mortem examination of the carcass of a food animal that is a head of cattle and who is of the opinion that the carcass is unfit to enter a meat plant, the veterinary inspector may do any of the following:

1. Refuse to approve the carcass or part of the carcass to enter a meat plant.
2. Ordering that the producer of the animal from which the carcass is derived no longer hold the carcass in accordance with subsection 84.25 (2) but hold it on the conditions that the veterinary inspector directs.
3. Subject to subsection (6), order that the carcass or part of the carcass no longer be held.
4. Subject to subsection (6), approve the carcass or any part of the carcass to enter a meat plant and attach those conditions to the approval that the inspector deems appropriate. O. Reg. 70/08, s. 13.

A veterinary inspector shall not take the action described in paragraph 4 of subsection (5) if the veterinary inspector,

(a) suspects that the animal from which the carcass is derived had a reportable disease at the time of its slaughter;
(b) is of the opinion that the carcass is likely to be significantly contaminated; or
(c) is of the opinion that the carcass is likely to be affected by a disease, condition or substance that could make the carcass a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

Car cass unfit to enter meat plant

An examiner who conducts a post mortem examination of a carcass of a food animal that is a head of cattle and the examiner is of the opinion that the animal was 30 months of age or older at the time of its slaughter, the examiner may take an action described in subsection (4), (5), (7) or (8). O. Reg. 70/08, s. 13.

If the examiner takes an action described in subsection (4), (5), (7) or (8), the veterinary inspector shall approve the carcass to enter a meat plant unless the veterinary inspector, a regional veterinarian refer the carcass to a veterinary inspector for another post mortem examination. O. Reg. 70/08, s. 13.

A producer who disagrees with a decision of an examiner to refuse to approve a carcass to enter a meat plant under subsection (2) may request that a regional veterinarian refer the carcass to a veterinary inspector for another post mortem examination. O. Reg. 70/08, s. 13.

Regional veterinarian who receives a request from a producer under subsection (3) may,

(a) refer the carcass to a veterinary inspector for another post mortem examination; and
(b) establish conditions for the post mortem examination by a veterinary inspector. O. Reg. 70/08, s. 13.

Response of veterinary inspector

If, under paragraph 1 of subsection 84.25 (4) or clause 84.26 (4) (a), a regional veterinarian refers a carcass derived from a food animal to a veterinary inspector for another post mortem examination, the veterinary inspector shall approve the carcass to enter a meat plant unless the veterinary inspector takes an action described in subsection (4), (5), (7) or (8). O. Reg. 70/08, s. 13.

A veterinary inspector who conducts a post mortem examination of a carcass under this section and who suspects that the carcass is derived from a food animal that had a reportable disease at the time of its slaughter shall notify a veterinary inspector designated under the Health of Animals Act (Canada) that the veterinary inspector suspects that the animal was affected by a reportable disease at the time of slaughter. O. Reg. 70/08, s. 13.

A veterinary inspector who conducts a post mortem examination of the carcass of a food animal may refuse to approve the carcass to enter a meat plant if the veterinary inspector,

(a) suspects that the animal from which the carcass is derived had a reportable disease at the time of its slaughter;
(b) is of the opinion that the carcass is significantly contaminated; or
(c) is of the opinion that the carcass is affected by any disease, condition or substance that could make the carcass a significant risk to the health or safety of any person or other animal. O. Reg. 70/08, s. 13.

The actions that a veterinary inspector is required to take under subsection (3) are any one of the following:

1. Ordering that the producer of the animal from which the carcass is derived condemn and dispose of the carcass at the producer’s expense.
2. Ordering that the producer of the animal from which the carcass is derived no longer hold the carcass in accordance with subsection 84.25 (2) but hold it on the conditions that the inspector directs. O. Reg. 70/08, s. 13.

The veterinary inspector who conducts a post mortem examination of a carcass derived from a food animal under this section is of the opinion that the carcass or part of the carcass is unfit to enter a meat plant, the veterinary inspector may do any of the following:

1. Refuse to approve carcass or any part of the carcass to enter a meat plant.
2. Ordering that the producer of the animal from which the carcass is derived no longer hold the carcass or any part of the carcass in accordance with subsection 84.25 (2) but hold it on the conditions that the veterinary inspector directs.
3. Subject to subsection (6), order that the carcass or part of the carcass no longer be held.
4. Subject to subsection (6), approve the carcass or any part of the carcass to enter a meat plant and attach those conditions to the approval that the inspector deems appropriate. O. Reg. 70/08, s. 13.

A veterinary inspector who, under this section, conducts a post mortem examination of the carcass of a food animal that is a head of cattle and who is of the opinion that the animal was 30 months of age or older at the time of its slaughter shall refuse to approve the carcass to enter a meat plant. O. Reg. 70/08, s. 13.

At any time after making an order that a carcass be held under paragraph 2 of subsection (4) or paragraph 2 of subsection (5), the veterinary inspector, (a) shall take all actions that the veterinary inspector is required to take under this section;
Order for disposal of carcass

84.28 (1) If a veterinary inspector makes an order under paragraph 1 of subsection 84.27 (4), the producer of the food animal from which the carcass is derived shall condemn and dispose of the carcass in accordance with a method that the veterinary inspector specifies. O. Reg. 70/08, s. 13.

(2) If the producer does not comply with the order, an inspector may, without a hearing,

(a) seize the carcass;
(b) condemn it and dispose of it; and
(c) order the producer to pay for the condemnation and disposal. O. Reg. 70/08, s. 13.

Identification of carcass

84.29 (1) An examiner or veterinary inspector who receives a carcass of a food animal for post mortem examination may require the producer of the animal to identify the carcass or any part of the carcass through identifying marks or devices and corresponding records in a manner acceptable to the examiner or veterinary inspector, as the case may be, and to maintain the identification for the time that the examiner or veterinary inspector specifies. O. Reg. 70/08, s. 13.

(2) A veterinary inspector who orders the producer of a food animal to hold the carcass derived from the animal under paragraph 2 of subsection 84.27 (4) or to hold the carcass or any part of it under paragraph 2 of subsection 84.27 (5) may require the producer to identify the carcass or any part of it through identifying marks or devices and corresponding records in a manner acceptable to the veterinary inspector and to maintain the identification for the time that the veterinary inspector specifies. O. Reg. 70/08, s. 13.

(3) The producer shall comply with any requirements imposed by an examiner or veterinary inspector under this section. O. Reg. 70/08, s. 13.

Entry into Meat Plant

Approval to enter a meat plant

84.30 (1) If an examiner conducts a post mortem examination of a carcass derived from a food animal and, under subsection 84.24 (3), approves the carcass to enter a meat plant, the examiner shall, immediately after issuing the approval,

(a) legibly stamp the carcass with the examination stamp assigned to the examiner; and
(b) complete a certificate that complies with subsection 84.32 (1). O. Reg. 70/08, s. 13.

(2) If a regional veterinarian approves the carcass of a food animal to enter a meat plant under paragraph 4 of subsection 84.25 (4) or if a veterinary inspector approves the carcass of a food animal or any part of it to enter a meat plant under subsection 84.27 (1) or paragraph 4 of subsection 84.27 (5), the examiner who slaughtered the animal from which the carcass or the part of the carcass is derived or who was present when the animal was slaughtered shall,

(a) legibly stamp the carcass or the part of the carcass that has been approved to enter a meat plant with the examination stamp assigned to examiner; and
(b) complete a certificate that complies with subsection 84.32 (1). O. Reg. 70/08, s. 13.

(3) No person shall transport to or receive at a meat plant under subsection 84 (4) a carcass or part of a carcass that has been approved to enter a meat plant unless,

(a) the examiner has complied with subsection (1) or (2), as applicable; or
(b) the operator of the meat plant receives the carcass or the part of the carcass and condemns and disposes of it in accordance with subsection 84.34 (6). O. Reg. 70/08, s. 13.

Examination stamp on carcass

84.31 (1) No person other than the examiner to whom a director has assigned an examination stamp shall apply the stamp to a carcass or part of carcass derived from a food animal. O. Reg. 70/08, s. 13.

(2) No person shall apply an examination stamp to a carcass or part of a carcass of a food animal, unless the carcass or part of the carcass, in accordance with this Part, has received a post mortem examination and been approved to enter a meat plant. O. Reg. 70/08, s. 13.

(3) No person shall apply an examination stamp to,

(a) a carcass, part of a carcass or a meat product if the carcass, part of a carcass or product is described in clause 112 (1) (a);
(b) inedible material; or
(c) a hunted game carcass or a hunted game product. O. Reg. 70/08, s. 13.

(4) An examiner who applies the examination stamp to a carcass shall apply it to the interior surfaces of both sides of the carcass. O. Reg. 70/08, s. 13.

(5) An examiner who applies the examination stamp to a part of a carcass shall apply it to,

(a) the interior surface of both sides of the part of the carcass, if the part of the carcass contains two sides; or
(b) the interior surface of one side of the carcass, if the part of the carcass does not contain two sides. O. Reg. 70/08, s. 13.

(6) An examiner shall only use ink that is fit for human consumption to stamp the examination stamp on a carcass or part of a carcass. O. Reg. 70/08, s. 13.

Certificate

84.32 (1) The certificate required by subsection 84.30 (1) or (2) for a carcass or part of a carcass of a food animal that has been approved to enter a meat plant shall be in a form approved by a director and contain the following:

https://www.ontario.ca/laws/regulation/060031
1. The examiner’s name and certificate number.

2. The name of the producer who owned the animal at time of slaughter and the address of the producer’s premises where the animal was slaughtered.

3. The species of the animal.

4. If the animal was a head of cattle, the age of the animal at the time of slaughter and the method used to determine the age.

5. The name of the examiner, veterinary inspector or regional veterinarian who approved the animal for post mortem examination.

6. The date and time that the animal was slaughtered.

7. The name of the examiner, veterinary inspector or regional veterinarian who approved the carcass or the part of the carcass to enter a meat plant.

8. The conditions attached under paragraph 4 of subsection 84.25 (4) or paragraph 4 of subsection 84.27 (5) to the approval of the carcass or the part of the carcass to enter a meat plant.

9. The number and address of the meat plant to which the carcass or the part of the carcass is to be transported and the name of the operator of the plant.

10. Any identifying marks or devices on the carcass or the part of the carcass.

11. A signed statement that, in the examiner’s opinion, the slaughter was carried out in substantial conformity with section 84.22. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 38.

(2) An examiner who completes a certificate under subsection (1) shall keep a copy of the certificate for at least 12 months after the date it was issued and shall produce it to an inspector on request. O. Reg. 70/08, s. 13.

**Operator’s duty to comply with conditions**

**84.33** If a carcass or part of the carcass of a food animal has received approval to enter a meat plant subject to conditions attached under paragraph 4 of subsection 84.25 (4) or paragraph 4 of subsection 84.27 (5), the operator of a meat plant that receives the carcass or the part of the carcass shall comply with the conditions. O. Reg. 70/08, s. 13.

**Transport of carcass to meat plant**

**84.34 (1)** If a carcass or part of the carcass of a food animal has been approved, in accordance with this Part, to enter a meat plant, no person shall transport it from the producer’s premises where the animal was slaughtered,

(a) to a meat plant, unless the person is an examiner or the producer who owned the animal at that time it was slaughtered;

(b) to any place other than a meat plant that is operated by a licensee and that a director has approved for the purposes of receiving and processing the carcass or part of the carcass under Part VIII.3; or

(c) to a meat plant operated by a licensee at any time other than a time when the operator of the plant has been authorized to receive and process the carcass or part of the carcass under Part VIII.3. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 39 (1).

(2) A producer who ships, to a meat plant, a carcass or part of a carcass of a food animal that, in accordance with this Part, has been approved to enter a meat plant, shall ensure that,

(a) after post mortem examination, the carcass or part of the carcass is stamped with the examination stamp and promptly delivered by the producer or an examiner to a meat plant that is operated by a licensee and that a director has approved for the purposes of receiving and processing carcasses of food animals slaughtered on farms under Part VIII.3;

(b) the carcass or part of the carcass is transported to the meat plant only during a time that the operator of the meat plant has been authorized to receive the carcass or part of the carcass under Part VIII.3;

(c) the carcass or part of the carcass is transported to the meat plant in accordance with subsections (4) and (5); and

(d) on delivery to the meat plant, the carcass or the part of the carcass is accompanied by a certificate that complies with subsection 84.32 (1). O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 39 (2).

(3) An examiner who transports, to a meat plant, a carcass or part of a carcass of a food animal that, in accordance with this Part, has been approved to enter a meat plant shall ensure that,

(a) the carcass or part of the carcass is transported to the meat plant in accordance with subsections (1), (4) and (5); and

(b) on delivery to the meat plant, the carcass or the part of the carcass is accompanied by a certificate that complies with subsection 84.32 (1). O. Reg. 70/08, s. 13.

(4) Subject to subsection (5), when a carcass or part of a carcass of a food animal that, in accordance with this Part, has been approved to enter a meat plant is transported to a meat plant, it shall be in a clean leakproof transport container and shall be transported in a manner so that the carcass or part of a carcass is securely fastened in the container, is protected from contamination and is not exposed to public view. O. Reg. 70/08, s. 13.

(5) If the skin has been removed from the carcass or part of the carcass on the producer’s premises, then, before it is placed in the transport container and transported to the meat plant, it shall be,

(a) thoroughly washed; and

(b) completely wrapped with material that is durable, free of contaminants and otherwise suitable for packaging meat products. O. Reg. 70/08, s. 13.

(6) If the carcass or part of a carcass of a food animal is delivered to a meat plant under subsection (1) and if it is not stamped with an examination stamp in accordance with section 84.31 and accompanied by a certificate that complies with subsection 84.32 (1), the operator of the plant may receive the carcass or part of the carcass only for the purpose of condemning it; in that case, the operator shall ensure that the carcass or part of the carcass is condemned and disposed of in accordance with section 91. O. Reg. 70/08, s. 13.

(7) If the operator fails to comply with subsection (6), an inspector may, without a hearing,
(a) seize the carcass or part of the carcass;
(b) condemn the carcass or part of the carcass and dispose of it or arrange for its disposal; and
(c) order the operator to pay for the condemnation and disposal of the carcass or part of the carcass. O. Reg. 70/08, s. 13.

Non-application of other Parts
84.35 Parts IV to VII, sections 58 to 83 and Parts VIII.1, VIII.4 and X to XIV do not apply to a farm slaughtered carcass, a part of a farm slaughtered carcass or farm slaughtered products if the carcass, the parts of the carcass or the farm slaughtered products are consumed only by the producer or the producer’s immediate family; and
(b) on the producer’s premises where the animal was raised and slaughtered. O. Reg. 70/08, s. 13.

FOOD ANIMALS NOT PROCESSED OUTSIDE THE PRODUCER’S PREMISES BUT USED FOR CONSUMPTION ON THE PRODUCER’S PREMISES

Non-application of other Parts
84.36 (1) In this section, “premises”, in respect of the producer of a food animal that has been slaughtered, means the premises of the producer where the animal was raised and slaughtered. O. Reg. 70/08, s. 13.
(2) Parts III to VII, sections 84.15 to 84.35 and Parts VIII.3 to XIV do not apply to a food animal or any carcass, parts of a carcass or meat products derived from it if, (a) the animal has been approved for slaughter in accordance with Part VIII.1;
(b) the animal has been slaughtered on the premises of the producer by the producer or an examiner; and
(c) the animal, carcass, parts of a carcass and meat products have not been transported from the producer’s premises and are consumed only by the producer or the producer’s immediate family on the producer’s premises. O. Reg. 70/08, s. 13.
(3) Parts III to VIII.1, sections 84.15 to 84.35 and Parts VIII.3 to XIV do not apply to a food animal or any carcass, parts of a carcass or meat products derived from it if, (a) the animal has been slaughtered on the premises of the producer by the producer or, if the animal is a head of cattle or a pig, by the producer or an examiner;
(b) the animal has been slaughtered for consumption by the producer or the producer’s immediate family;
(c) the animal, carcass, parts of a carcass and meat products have not been transported from the producer’s premises and are consumed only by the producer or the producer’s immediate family on the producer’s premises. O. Reg. 70/08, s. 13.
(4) Parts III to VIII.1, sections 84.22 to 84.35 and Parts VIII.3 to XIV do not apply to a food animal that is a head of cattle under 30 months of age or a pig or any carcass, parts of a carcass or meat products derived from such a food animal if, (a) the animal has been slaughtered on the premises of the producer by the producer or an examiner;
(b) the animal has been slaughtered for consumption by the producer or the producer’s immediate family;
(c) the animal, carcass, parts of a carcass and meat products have not been transported from the producer’s premises and are consumed only by the producer or the producer’s immediate family on the producer’s premises; and
(d) in accordance with this Part, the producer of the animal, if the producer is a veterinarian, (i) conducts an ante mortem examination of the animal or presents it to another examiner for an ante mortem examination, and
(ii) does not conduct a post mortem examination of the carcass or present the carcass to another examiner for a post mortem examination; and
(e) the animal, carcass, parts of a carcass and meat products have not been transported from the producer’s premises and are consumed only by the producer or the producer’s immediate family on the producer’s premises. O. Reg. 70/08, s. 13.
(5) Parts III to VIII.1 and Parts VIII.3 to XIV do not apply to a food animal that is a head of cattle under 30 months of age or a pig or any carcass, parts of a carcass or meat products derived from such a food animal if, (a) the animal has been slaughtered on the premises of the producer by the producer or an examiner;
(b) the animal has been slaughtered for consumption by the producer or the producer’s immediate family;
(c) the producer of the animal presents the carcass for a post mortem examination in accordance with this Part or presents the carcass to another examiner for a post mortem examination in accordance with this Part, if the producer is an examiner; and
(d) the producer of the animal does not conduct an ante mortem examination of the animal in accordance with this Part or present it to another examiner for an ante mortem examination, if the producer is not an examiner;
(e) the animal, carcass, parts of a carcass and meat products have not been transported from the producer’s premises and are consumed only by the producer or the producer’s immediate family on the producer’s premises. O. Reg. 70/08, s. 13.

Slaughter record

https://www.ontario.ca/laws/regulation/060031
84.37 (1) Subject to subsection (3), an examiner who slaughters a food animal that is a head of cattle or a pig on the premises of the producer of the animal for consumption by the producer or the producer’s immediate family on the premises shall make a record of the slaughter that includes,

(a) the examiner’s name and certificate number;
(b) the name of the producer who owned the animal at the time of slaughter and the address of the producer’s premises where the animal was slaughtered;
(c) the species of the animal;
(d) the date and time that the animal was slaughtered; and
(e) any identifying marks or devices on the carcass of the animal. O. Reg. 70/08, s. 13.

(2) An examiner who makes a slaughter record under subsection (1) shall keep a copy of the record for at least 12 months after the date it was issued and shall produce it to an inspector on request. O. Reg. 70/08, s. 13.

(3) Subsection (1) does not apply to an animal, if the carcass of the animal or part of the carcass has been approved to enter a meat plant under this Part and an examiner completes a certificate for the carcass that complies with subsection 84.32 (1). O. Reg. 70/08, s. 13.

PART VIII.3
FARM SLAUGHTERED CARCASSES IN MEAT PLANTS

Entry of farm slaughtered carcass into meat plant
84.38 (1) The operator of a meat plant may receive a farm slaughtered carcass or part of a farm slaughtered carcass at the plant for any of the purposes described in subsection (2) so that the farm slaughtered products derived from the carcass or the part of it will be returned to the producer of the carcass for consumption by the producer or the producer’s immediate family on the producer’s premises if,

(a) the operator does not have any reason to believe that the carcass or the part of it is contaminated;
(b) the operator has established a farm slaughtered carcass protocol that satisfies the requirements set out in subsection (3);
(c) a director, under section 84.39, has approved the plant for the purposes of receiving farm slaughtered carcasses; and
(d) the operator receives the carcass or the part of it at a time approved by the director mentioned in clause (c). O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 40.

(2) The purposes mentioned in subsection (1) are,

(a) skinning the carcass or the part of it;
(b) removing the feet from the carcass or the part of it;
(c) cutting, wrapping or freezing the carcass or the part of it or grinding meat derived from the carcass or the part of it; and
(d) processing ham, bacon or sausage from the carcass or the part of it if the carcass or the part of it is derived from a pig. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 40.

(3) A farm slaughtered carcass protocol for a meat plant shall be in writing and shall specify the manner in which,

(a) farm slaughtered carcasses and parts of them shall be skinned at the plant;
(b) farm slaughtered carcasses, parts of them and farm slaughtered products shall be processed, handled, packaged and stored at the plant;
(c) the facilities, equipment and utensils of the plant that are used for skinning farm slaughtered carcasses and parts of them or used for the processing, handling, packaging or storage of farm slaughtered carcasses, parts of them and farm slaughtered products shall be cleaned and sanitized; and
(d) the premises, facilities, equipment and utensils of the plant and the following items at the plant shall be protected against contamination by farm slaughtered carcasses, parts of them and farm slaughtered products:
   (i) food animals,
   (ii) carcasses and parts of them that are derived from food animals and that are not farm slaughtered carcasses,
   (iii) meat products. O. Reg. 70/08, s. 13.

Approval of meat plant
84.39 (1) A director may approve a meat plant for the purposes of receiving farm slaughtered carcasses for,

(a) one period of one or more consecutive weeks to a maximum of 12 weeks between September 1 and December 31 in a year; and
(b) one period of one or more consecutive weeks to a maximum of four consecutive weeks between March 1 and April 30 in a year. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 41 (1, 2).

(2) A director may refuse to approve a meat plant for the purposes of receiving farm slaughtered carcasses if of the opinion that,

(a) the farm slaughtered carcass protocol for the plant does not comply with subsection 84.38 (3);
(b) the protocol is insufficient to protect the premises, facilities, equipment and utensils of the plant and the following items at the plant against contamination by farm slaughtered carcasses, parts of them and farm slaughtered products:
   (i) food animals,
   (ii) carcasses and parts of them that are derived from food animals and that are not farm slaughtered carcasses,
   (iii) meat products;
(c) the operator is not in a position to comply with the protocol; or
(d) the operator is not in a position to comply with this Part. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 41 (3).

(3) A director may at any time suspend or revoke an approval of a meat plant to receive farm slaughtered carcasses,
(a) for any reason that the director could refuse to approve the plant under subsection (2); or
(b) if the opinion of the operator or a person under his or her control is not complying with the farm slaughtered carcass protocol, section 84 or 84.33, subsection 84.34 (6) or this Part. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 41 (4, 5).

Records of farm slaughtered carcasses
84.40 (1) The operator of a meat plant that receives a farm slaughtered carcass or part of a farm slaughtered carcass shall make and keep at the plant for at least 12 months from the time at which the carcass or the part of it was received at the plant, a record of the carcass in a form acceptable to a director. O. Reg. 70/08, s. 13.

(2) The record shall include,
(a) the date on which the carcass or the part of it was received;
(b) the name and address of the person who delivered the carcass or the part of it to the plant;
(c) the name and address of the producer of the carcass or the part of it; and
(d) the species of the food animal. O. Reg. 70/08, s. 13.

(3) In addition to the record required under subsection (1), the operator shall keep at the meat plant for at least 12 months from the time at which the carcass or the part of it was received at the plant, a copy of the certificate that accompanied the carcass or the part of it to the plant and that complies with subsection 84.32 (1). O. Reg. 70/08, s. 13.

Handling and storage
84.41 (1) The operator of a meat plant that receives a farm slaughtered carcass or part of a farm slaughtered carcass shall ensure that the carcass or the part of it is skinned, trimmed and washed and the feet are removed from the carcass in a manner that prevents contamination of the premises, facilities, equipment and utensils of the plant and the following items at the plant:
1. Food animals.
2. Carcasses or parts of them that are derived from food animals and that are not farm slaughtered carcasses.

(2) The operator of the meat plant shall ensure that every farm slaughtered carcass, every part of a farm slaughtered carcass and every farm slaughtered product is marked or identified as such,
(a) in a manner that is acceptable to an inspector; and
(b) at all times that the carcass, the part of it or the product is on the plant premises. O. Reg. 70/08, s. 13.

(3) The operator of the meat plant shall ensure that every skinned farm slaughtered carcass, every part of such a carcass and every farm slaughtered product is packaged and stored in a cooler or freezer at the plant in a manner that prevents it from contaminating the following items in the cooler or freezer:
1. Carcasses or parts of them that are derived from food animals and that are not farm slaughtered carcasses.

(4) The operator of the meat plant shall ensure that,
(a) no farm slaughtered carcass, no part of a farm slaughtered carcass or no farm slaughtered product is in a room or area at the plant that contains a carcass or part of a carcass that is derived from a food animal and that is not a farm slaughtered carcass, unless the farm slaughtered carcass, the part of it or the farm slaughtered product is stored in a cooler or freezer in accordance with subsection (3); and
(b) no farm slaughtered carcass, no part of a farm slaughtered carcass or no farm slaughtered product is in a room or area at the plant that contains a meat product unless,
(i) the meat product is an ingredient in a farm slaughtered product that will be processed using the farm slaughtered carcass, the part of it or the farm slaughtered product, or
(ii) the farm slaughtered carcass, the part of it or the farm slaughtered product is stored in a cooler or freezer in accordance with subsection (3). O. Reg. 70/08, s. 13.

(5) Subject to subsection (6), the operator of the meat plant shall ensure that equipment, utensils and food contact surfaces that have been in contact with a farm slaughtered carcass, a part of a farm slaughtered carcass, a farm slaughtered product or inedible material derived from such a carcass, part of such a carcass or a farm slaughtered product are effectively cleaned and sanitized before their use in connection with carcasses or parts of them that are derived from a food animal and that are not farm slaughtered carcasses or in connection with a meat product. O. Reg. 70/08, s. 13.

(6) The operator is not required to ensure that the items listed in subsection (5) are cleaned and sanitized before their use in connection with a meat product if the meat product is an ingredient in a farm slaughtered product. O. Reg. 70/08, s. 13.

Disinfection of plant
84.42 (1) A regional veterinarian may order the operator of a meat plant to disinfect the plant if of the opinion a farm slaughtered carcass, a part of a farm slaughtered carcass or a farm slaughtered product is likely to contaminate the premises, facilities, equipment or utensils of the plant or any of the following items at the plant:
1. Food animals.
2. Carcasses or parts of carcasses that are derived from food animals and that are not farm slaughtered carcasses.
Mandatory condemnation

84.43 (1) An operator of a meat plant who knows or has reasonable grounds to suspect that a farm slaughtered carcass, a part of a farm slaughtered carcass or a farm slaughtered product is likely to contaminate the premises, facilities, equipment or utensils of the plant or any of the items listed in the paragraphs of subsection 84.42 (1) at the plant shall,

(a) promptly condemn the carcass, the part of it or the product;
(b) convey it immediately to the inedible materials room or area of the plant; and
(c) dispose of it in accordance with section 91. O. Reg. 70/08, s. 13.

(2) An inspector may order an operator of a meat plant to take any of the actions described in clauses (1) (a) to (c) if the inspector is of the opinion that a farm slaughtered carcass, a part of a farm slaughtered carcass or a farm slaughtered product is likely to contaminate the premises, facilities, equipment or utensils of the plant or any of the items listed in the paragraphs of subsection 84.42 (1) at the plant. O. Reg. 70/08, s. 13.

(3) An inspector who makes an order under subsection (2) may attach conditions to the order if they are relevant to the condemnation and disposal. O. Reg. 70/08, s. 13.

Voluntary condemnation

84.44 (1) The operator of a meat plant may voluntarily condemn a farm slaughtered carcass, a part of a farm slaughtered carcass or a farm slaughtered product if,

(a) an inspector has not detained or seized the carcass, the part of it or the product under the Act; or
(b) an inspector has detained or seized the carcass, the part of it or the product under the Act and a director approves the condemnation. O. Reg. 70/08, s. 13.

(2) A director may attach the conditions to the approval that the director considers appropriate for the condemnation. O. Reg. 70/08, s. 13.

(3) An operator of a meat plant who condemns a farm slaughtered carcass, a part of it or a farm slaughtered product under this section shall,

(a) in the case of condemnation under clause (1) (a), dispose of it in accordance with section 91; and
(b) in the case of condemnation under clause (1) (b), convey it immediately to the inedible materials room or area of the plant and, in the presence of an inspector, dispose of it in accordance with section 91. O. Reg. 70/08, s. 13.

(4) If the operator does not comply with clause (3) (b), an inspector may, without a hearing,

(a) seize the farm slaughtered carcass, the part of it or the farm slaughtered product;
(b) condemn the farm slaughtered carcass, the part of it or the farm slaughtered product and dispose of it or arrange for its condemnation and disposal; and
(c) order the operator to pay for the condemnation and disposal. O. Reg. 70/08, s. 13.

Return to producer

84.45 (1) Subject to subsections (2) and (3), an operator of a meat plant that receives a farm slaughtered carcass or part of a farm slaughtered carcass shall ensure that all farm slaughtered products derived from the carcass or the part of it are returned from the plant to the producer of the food animal from which the carcass is derived within 28 days of receiving the carcass. O. Reg. 70/08, s. 13.

(2) If a director suspends or revokes the approval of a meat plant to receive farm slaughtered carcasses, the operator of the plant shall ensure that,

(a) all farm slaughtered carcasses and parts of them at the plant are immediately returned from the plant to the respective producers of the food animals from which the carcasses are derived; and
(b) all farm slaughtered products at the plant are immediately returned from the plant to the producers of the food animals from whose farm slaughtered carcasses the products are derived. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 42.

(3) Subsections (1) and (2) do not apply to a farm slaughtered carcass, a part of a farm slaughtered carcass or a farm slaughtered product if,

(a) an inspector has detained or seized the carcass, the part of it or the product under the Act;
(b) the operator or an inspector has condemned the carcass, the part of it or the product under section 84.43 or 84.44 or is required to condemn the carcass, the part of it or the product under section 84.43; or
(c) the carcass, the part of it or the product is inedible material. O. Reg. 70/08, s. 13.

(4) If the operator does not return all farm slaughtered products at the plant derived from the carcass or the part of it to the producer of the carcass within the time specified in subsection (1) or if the operator does not immediately return all farm slaughtered carcasses, all parts of them and all farm slaughtered products at the plant in accordance with subsection (2) after the approval of the plant to receive farm slaughtered carcasses is suspended or revoked, the operator shall,

(a) promptly condemn the carcass, the part of it and any farm slaughtered product derived from the carcass or the part of it;
(b) convey the carcass, the part of it and any farm slaughtered products derived from the carcass or the part of it immediately to the inedible materials room or area of the plant; and
(c) dispose of the carcass, the part of it and any farm slaughtered product derived from the carcass or the part of it in accordance with section 91.
O. Reg. 70/08, s. 13.

(5) If the operator does not comply with subsection (4), an inspector may order the operator to take any of the actions described in clauses (4) (a) to (c).
O. Reg. 70/08, s. 13.

(6) An inspector who makes an order under subsection (5) may attach conditions to the order if they are relevant to the condemnation and disposal.
O. Reg. 70/08, s. 13.

(7) If an operator does not comply with subsection (1) or (2) or with an order made under subsection (5), an inspector may, without a hearing,
(a) seize the carcass, the part of it and any farm slaughtered product derived from the carcass or the part of it;
(b) condemn the carcass, the part of it and any farm slaughtered product derived from the carcass or the part of it and dispose of the carcass, the part of it and the farm slaughtered products or arrange for their condemnation and disposal; and
(c) order the operator to pay for the condemnation and disposal.  O. Reg. 70/08, s. 13.

Labelling
84.46 (1) The operator of a meat plant that receives a farm slaughtered carcass or part of a farm slaughtered carcass shall ensure that every farm slaughtered product derived from the carcass or the part of it is labelled “Producer owned, Not for Sale” or “Producer owned, Not for Sale/Propriété de l’éleveur — non destiné à la vente” in legible letters not less than 1.25 cm high before the product is shipped from the plant. O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 43.

(2) If ink is used to stamp a label on a farm slaughtered product directly under subsection (1), only ink that is fit for human consumption shall be used.
O. Reg. 70/08, s. 13.

PART VIII.4
HUNTED GAME CARCASSES

Entry of hunted game carcass into meat plant
84.47 (1) The operator of a meat plant may receive a hunted game carcass at the plant for the purposes of dressing, cutting, wrapping or freezing the carcass or processing hunted game products from it for the owner of the carcass if,
(a) the operator does not have any reason to believe that the carcass is contaminated;
(b) the operator has established a hunted game carcass protocol that satisfies the requirements set out in subsection (2); and
(c) a director, under section 84.48, has approved the plant for the purposes of receiving and processing hunted game carcasses.  O. Reg. 70/08, s. 13.

(2) A hunted game carcass protocol for a meat plant shall be in writing and shall specify the manner in which,
(a) hunted game carcasses shall be dressed at the plant;
(b) hunted game carcasses and products shall be processed, handled, packaged and stored at the plant;
(c) facilities, equipment and utensils of the plant that are used for dressing hunted game carcasses or used for the processing, handling, packaging or storage of hunted game carcasses and products shall be cleaned and sanitized; and
(d) the premises, facilities, equipment and utensils of the plant and food animals, carcasses and meat products at the plant shall be protected against contamination by hunted game carcasses and products.  O. Reg. 70/08, s. 13.

Approval of meat plant
84.48 (1) A director may refuse to approve a meat plant for the purposes of receiving and processing hunted game carcasses under this Part if he or she is of the opinion that,
(a) the hunted game carcass protocol for the plant does not comply with subsection 84.47 (2);
(b) the protocol is insufficient to protect the premises, facilities, equipment and utensils of the plant and food animals, carcasses and meat products at the plant against contamination by hunted game carcasses and products;
(c) the operator is not in a position to comply with the protocol; or
(d) the operator is not in a position to comply with this Part.  O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 44 (1, 2).

(2) A director may at any time suspend or revoke an approval of a meat plant to receive and process hunted game carcasses,
(a) for any reason that approval could be refused under subsection (1); or
(b) if of the opinion that the operator or a person under his or her control is not complying with the hunted game carcass protocol or with this Part.  O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 44 (3).

Records of hunted game carcasses
84.49 (1) The operator of a meat plant that receives a hunted game carcass shall make and keep at the plant for at least 12 months from the time at which the carcass was received at the plant, a record of the carcass in writing and in a form acceptable to a director.  O. Reg. 70/08, s. 13.

(2) The record shall include,
(a) the date on which the carcass was received;
Voluntary condemnation

O. Reg. 70/08, s. 13.

The operator of the meat plant that receives a hunted game carcass shall ensure that the carcass is skinned, trimmed and washed in a manner that prevents contamination of the premises, facilities, equipment and utensils of the plant and food animals, carcasses, parts of carcasses or meat products at the plant. O. Reg. 70/08, s. 13.

(2) The operator of the meat plant shall ensure that every hunted game carcass and hunted game product is marked or identified as such,

(a) in a manner that is acceptable to an inspector; and

(b) at all times that the carcass or product is on the plant premises. O. Reg. 70/08, s. 13.

(3) The operator of the meat plant shall ensure that every dressed hunted game carcass and hunted game product is packaged and stored in a cooler or freezer at the plant in a manner that prevents it from contaminating carcasses, parts of carcasses and meat products in the cooler or freezer. O. Reg. 70/08, s. 13.

(4) The operator of the meat plant shall ensure that,

(a) no hunted game carcass or product is in a room or area at the plant that contains a carcass or part of a carcass unless the hunted game carcass or product is stored in a cooler or freezer in accordance with subsection (3); and

(b) no hunted game carcass or product is in a room or area at the plant that contains a meat product, unless,

(i) the meat product is an ingredient in a hunted game product that will be processed using the hunted game carcass or product, or

(ii) the hunted game carcass or product is stored in a cooler or freezer in accordance with subsection (3). O. Reg. 70/08, s. 13.

(5) Subject to subsection (6), the operator of the meat plant shall ensure that equipment, utensils and food contact surfaces that have been in contact with a hunted game carcass, inedible material derived from such a carcass or a hunted game product are effectively cleaned and sanitized before their use in connection with a carcass, a part of a carcass or a meat product. O. Reg. 70/08, s. 13.

(6) The operator is not required to ensure that the items listed in subsection (5) are cleaned and sanitized before their use in connection with a meat product if the meat product is an ingredient in a hunted game product. O. Reg. 70/08, s. 13.

Disinfection of plant

O. Reg. 70/08, s. 13.

The operator of a meat plant who knows or has reasonable grounds to suspect that a hunted game carcass or product is likely to contaminate the premises, facilities, equipment or utensils of the plant or any of the food animals, or carcasses, parts of carcasses or meat products at the plant, O. Reg. 70/08, s. 13.

(2) The regional veterinarian may attach conditions to the order that relate to the time and manner of disinfection. O. Reg. 70/08, s. 13.

Mandatory condemnation

O. Reg. 70/08, s. 13.

An operator of a meat plant who knows or has reasonable grounds to suspect that a hunted game carcass or product is likely to contaminate the premises, facilities, equipment or utensils of the plant or any of the food animals, carcasses, parts of carcasses or meat products at the plant shall,

(a) promptly condemn the carcass or product;

(b) convey it immediately to the inedible materials room or area of the plant; and

(c) dispose of it in accordance with section 91. O. Reg. 70/08, s. 13.

(2) An inspector may order an operator of a meat plant to take any of the actions described in clauses (1) (a) to (c) if the inspector is of the opinion that a hunted game carcass or product is likely to contaminate the premises, facilities, equipment or utensils of the plant or any of the food animals, carcasses, parts of carcasses or meat products at the plant. O. Reg. 70/08, s. 13.

(3) An inspector who makes an order under subsection (2) may attach conditions to the order if they are relevant to the condemnation and disposal. O. Reg. 70/08, s. 13.

(4) If an operator does not comply with subsection (1) or with an order made under subsection (2), an inspector may, without a hearing,

(a) seize the hunted game carcass or product;

(b) condemn the carcass or product and dispose of it or arrange for its condemnation and disposal; and

(c) order the operator to pay for the condemnation and disposal. O. Reg. 70/08, s. 13.

Voluntary condemnation

O. Reg. 70/08, s. 13.

The operator of a meat plant may voluntarily condemn a hunted game carcass or product derived from such a carcass if,

(a) an inspector has not detained or seized the carcass or product under the Act; or

(b) an inspector has detained or seized the carcass or product under the Act and a director approves the condemnation. O. Reg. 70/08, s. 13.

(2) A director may attach the conditions to the approval that the director considers appropriate for the condemnation. O. Reg. 70/08, s. 13.

(3) An operator of a meat plant who condemns a hunted game carcass or product under this section shall,

(a) in the case of condemnation under clause (1) (a), dispose of it in accordance with section 91; and

(b) in the case of condemnation under clause (1) (b), convey it immediately to the inedible materials room or area of the plant and, in the presence of an inspector, dispose of it in accordance with section 91. O. Reg. 70/08, s. 13.
If the operator does not comply with clause (3) (b), an inspector may, without a hearing,
(a) seize the hunted game carcass or product;
(b) condemn the hunted game carcass or product and dispose of it or arrange for its condemnation and disposal; and
(c) order the operator to pay for the condemnation and disposal.  O. Reg. 70/08, s. 13.

Return to owner

If a director suspends or revokes the approval of a meat plant to receive hunted game carcasses, the operator of the plant shall ensure that,
(a) all hunted game carcasses at the plant are immediately returned from the plant to the owners of the hunted game carcasses; and
(b) all hunted game products at the plant are immediately returned from the plant to the owners of the hunted game carcasses from which the hunted game products are derived.  O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 45.

(2) Subsection (1) does not apply to a hunted game carcass or a hunted game product if,
(a) an inspector has detained or seized the carcass or product under the Act;
(b) the operator or an inspector has condemned the carcass or product under section 84.52 or 84.53 or is required to condemn the carcass or product under section 84.52; or
(c) the carcass or product is inedible material.  O. Reg. 70/08, s. 13.

(3) If the operator does not immediately return all hunted game carcasses and hunted game products at the plant in accordance with subsection (1) after the approval of the plant to receive hunted game carcasses is suspended or revoked, the operator shall,
(a) promptly condemn the carcass and any hunted game product derived from the carcass;
(b) convey the carcass and any hunted game products derived from the carcass immediately to the inedible materials room or area of the plant; and
(c) dispose of the carcass and any hunted game product derived from the carcass in accordance with section 91.  O. Reg. 70/08, s. 13.

(4) If the operator does not comply with subsection (3), an inspector may order the operator to take any of the actions described in clauses (3) (a) to (c).  O. Reg. 70/08, s. 13.

(5) An inspector who makes an order under subsection (4) may attach conditions to the order if they are relevant to the condemnation and disposal.  O. Reg. 70/08, s. 13.

(6) If an operator does not comply with subsection (1) or (2) or with an order made under subsection (4), an inspector may, without a hearing,
(a) seize the carcass and any hunted game product derived from the carcass;
(b) condemn the carcass and any hunted game product derived from the carcass and dispose of carcass and hunted game products or arrange for their condemnation and disposal; and
(c) order the operator to pay for the condemnation and disposal.  O. Reg. 70/08, s. 13.

Labelling

The operator of a meat plant that receives a hunted game carcass shall ensure that every hunted game product derived from the carcass is
labelled “Consumer Owned, Not for Sale” or “Consumer Owned, Not for Sale/Propriété du consommateur — non destine à la vente” in legible letters not less than 1.25 cm high before the product is shipped from the plant.  O. Reg. 70/08, s. 13; O. Reg. 285/13, s. 46.

(2) If ink is used to stamp a label on a hunted game product directly under subsection (1), only ink that is fit for human consumption shall be used.  O. Reg. 70/08, s. 13.

PART IX

INEDIBLE MATERIALS

Procedures

The operator of a meat plant shall establish the following procedures to ensure that meat products at the plant are not contaminated by inedible material:

1. Procedures for handling and storing all inedible material at the plant.

2. Procedures for processing, packaging and labelling at the plant inedible material that is intended as, or for use in, animal food or pet food or intended for pharmaceutical, research and therapeutic purposes.  O. Reg. 285/13, s. 47 (1).

(2) Revoked: O. Reg. 285/13, s. 47 (1).

(3) The operator shall ensure that the procedures are implemented and complied with.  O. Reg. 31/05, s. 85 (3).

(4) For greater certainty, if a carcass, a part of a carcass, a product derived from a food animal, a hunted game carcass, a hunted game product, a farm slaughtered carcass or a farm slaughtered product is not condemned material under this Regulation, this Part and the procedures established under this section apply to that material as inedible material from the moment the operator of the plant, or a person acting on his or her behalf, determines that,
(a) in the case of a carcass, part of a carcass or product derived from a food animal, the material will not be sold, distributed or used as food;
(b) in the case of a hunted game carcass or a hunted game product, the material will not be returned to the owner for use as food; or
(c) in the case of a farm slaughtered carcass or a farm slaughtered product, the material will not be returned to the producer for use as food.  O. Reg. 285/13, s. 47 (2).
the plant unless,

1. In the case of a slaughter plant, it shall be conveyed immediately to the inedible materials room, subject to subsection (2).

2. In the case of a freestanding meat plant, it shall be,

i. conveyed immediately to the inedible materials room or to the separate area of the meat plant that is designated for such materials and referred to in paragraph 2 of subsection 22 (3), or

ii. if the plant has both an inedible materials room and a separate area referred to in subparagraph i, conveyed to either of those locations in accordance with the procedures established under section 85. O. Reg. 2/13, s. 48.

(2) If a slaughter plant that does not have a inedible materials room in accordance with subsection 22 (2), the operator of the plant shall immediately convey all inedible material referred to in subsection (1) to a separate area of the plant referred to in subclause 22 (2) (a) (i) and store it there until it is removed or otherwise disposed of. O. Reg. 285/13, s. 48.

(2.1) If inedible material that is intended as, or for use in, pet food or intended for pharmaceutical, research or therapeutic purposes, is processed, packaged or labelled at a meat plant, the operator of the plant shall ensure that any portion of that material that is likely to contaminate meat products at the plant is,

(a) promptly removed from any area of the plant where carcasses, parts of carcasses or meat products are handled or stored; and

(b) conveyed immediately to the pet food processing room or the separate area of the meat plant that is designated for such material and referred to in paragraph 2 of subsection 22 (5). O. Reg. 285/13, s. 48.

(3) The operator of a meat plant shall not allow inedible materials to accumulate at the plant premises. O. Reg. 31/05, s. 86 (3).

(4) The operator of a meat plant shall ensure that inedible material that is stored at the plant for more than 48 hours is stored at a temperature of 10 degrees Celsius or less unless,

(a) an inspector is of the opinion that the inedible material will not deteriorate significantly or develop an objectionable odour if kept at a higher temperature; and

(b) the inspector directs that the inedible material need not be kept at 10 degrees Celsius or less. O. Reg. 31/05, s. 86 (4).

(5) An inspector who gives a direction under subsection (4) may attach the conditions to the direction that are relevant to storage and that the inspector considers appropriate and the operator shall comply with the conditions. O. Reg. 31/05, s. 86 (5).

Removal of inedible material

(1) No person shall allow an inedible material that has entered the inedible materials room of a meat plant to enter any room or area of the plant where meat products are handled or stored. O. Reg. 31/05, s. 87 (1); O. Reg. 285/13, s. 49 (1).

(2) The operator of a meat plant shall ensure that all inedible material that is not intended as, or for use in, pet food and is not intended for use in pharmaceutical, research or therapeutic purposes is,

(a) shipped or otherwise removed from the plant in a manner that will prevent contamination of meat products at the plant; and

(b) in the case of a slaughter plant, if the material has entered the inedible materials room of the plant, shipped or otherwise removed from the plant only through the shipping door in that room. O. Reg. 285/13, s. 49 (2).

(3) Once inedible material that is intended as, or for use in, pet food or is intended for pharmaceutical, research or therapeutic purposes has been processed, packaged and labelled at a meat plant, the operator of the meat plant may allow the inedible material to be handled or stored for the purposes of refrigeration, freezing, storage or shipping in a room or area where meat products are handled or stored for such purposes if it has been packaged in a manner that will adequately protect the meat products at the plant from contamination. O. Reg. 285/13, s. 49 (2).

(4) Revoked: O. Reg. 285/13, s. 49 (2).

Denaturing

(1) The operator of a meat plant shall ensure that inedible material at the plant that could be mistaken for food, other than inedible material intended as, or for use in, animal food or pet food or intended for pharmaceutical, research or therapeutic purposes, is denatured. O. Reg. 31/05, s. 88 (1); O. Reg. 325/06, s. 16; O. Reg. 285/13, s. 50 (1).

(2) The operator of a meat plant shall ensure that inedible material at the plant that is intended as, or for use in, animal or pet food is denatured if it is likely to be mistaken for a meat product. O. Reg. 31/05, s. 88 (2); O. Reg. 285/13, s. 50 (2).

(3) The operator of a meat plant shall ensure that only the substances and methods that a director has approved are used to denature inedible material at the plant. O. Reg. 31/05, s. 88 (3).

Material intended for use in animal food

(1) The operator of a meat plant shall ensure that inedible material that is intended for use in animal food is not processed, packaged or labelled at the plant unless,

(a) a regional veterinarian has reviewed the procedures established by the operator under paragraph 2 of subsection 85 (1) and has given a written approval to the operator to process, package or label the material, as the case may be, in accordance with those procedures, for use as or in animal food; and

(b) the material is derived wholly from the carcass of a food animal that received a post mortem inspection at a plant.

(c) Revoked: O. Reg. 285/13, s. 51 (1).
The regional veterinarian may refuse to give an approval under (1) (b) only if of the opinion that the inedible material may create a risk to the health of any animal that is intended to consume it. O. Reg. 31/05, s. 89 (2).

The operator of a slaughter plant shall ensure that inedible material that is intended as, or for use in, animal food is processed, packaged and labelled only in the inedible materials room of the plant. O. Reg. 285/13, s. 51 (2).

The operator of a freestanding meat plant shall ensure that inedible material that is intended as, or for use in, animal food is processed, packaged and labelled only in,

(a) if the inedible material contains no condemned materials, the inedible materials room or the separate area of the plant referred to in paragraph 2 of subsection 22 (3); or
(b) if the inedible material contains condemned materials, the inedible room of the plant. O. Reg. 285/13, s. 51 (2).

The operator of a meat plant shall ensure that inedible material that is intended as, or for use in, pet food or is intended for pharmaceutical, research or therapeutic purposes is not processed, packaged or labelled at the plant unless,

(a) a regional veterinarian has reviewed the procedures established by the operator under paragraph 2 of subsection 85 (1) and has given a written approval to the operator to process, package or label the material, as the case may be, in accordance with those procedures, for its intended use or purpose;
(b) the material is derived wholly from the carcass of a food animal that received a post mortem inspection at a plant; and
(c) the material does not contain any condemned material. O. Reg. 285/13, s. 52.

The operator of a meat plant shall ensure that inedible material that is intended as, or for use in, pet food or is intended for pharmaceutical, research or therapeutic purposes is processed, packaged and labelled in the pet food processing room of the plant if processing, packaging or labelling the material outside of that room is likely to contaminate meat products at the plant. O. Reg. 285/13, s. 52.

In this section, “high risk inedible material” means inedible material that contains dangerous residues of chemicals, drugs or diseases that are difficult to destroy through the methods of disposal mentioned in subsection (3). O. Reg. 31/05, s. 91 (1).

Subject to subsection (4), the operator of a meat plant shall use one of the methods described in subsection (3) to dispose of,

(a) all inedible material at the plant that is condemned material, other than,
(i) condemned material that is intended for use in animal food,
(ii) condemned material that a regional veterinarian has identified as high risk inedible material, and
(iii) condemned material that an inspector has detained or seized under the Act or has sent for laboratory examination; and
(b) all inedible material at the plant that the operator intends to dispose of as waste and that is not condemned material or inedible material that a regional veterinarian has identified as high risk inedible material. O. Reg. 31/05, s. 91 (2).

For the purposes of subsection (2), the permitted methods of disposal are,

(a) delivery to a disposal facility licensed under Ontario Regulation 105/09 (Disposal of Deadstock) made under the Act;
(b) incineration;
(c) with the approval of a regional veterinarian, burial with a covering of at least 60 centimetres of earth; and
(d) any other method of disposal that a regional veterinarian has approved. O. Reg. 107/09, s. 4.

If a regional veterinarian has not identified the carcass of a food animal or a hunted game carcass as high risk inedible material, an inspector may authorize the operator to return the hide from the carcass to the owner of the carcass or to dispose of the hide to any other person whom the inspector approves. O. Reg. 31/05, s. 91 (4); O. Reg. 325/06, s. 19.

The operator of a meat plant shall dispose of inedible material that a regional veterinarian has identified as high risk inedible material by any method of disposal that the regional veterinarian approves. O. Reg. 31/05, s. 91 (5).

The operator of a meat plant shall notify an inspector before disposing of any inedible material under subsection (2) or (5). O. Reg. 31/05, s. 91 (6).

PART X
MEAT PRODUCTS — PROCESS CONTROLS

Prohibition

No person shall engage in the production, processing, packaging, labelling, handling or storage of a meat product at a meat plant except in accordance with this Regulation. O. Reg. 31/05, s. 92.

Process controls

An operator of a meat plant shall,

(a) maintain a current written recipe for each prepared meat product at the plant and ensure that the product is produced in accordance with the recipe;
(b) ensure that any process used at the plant in the manufacturing, processing or preparation of a meat product is designed and implemented to ensure a safe meat product;
(c) implement and maintain control procedures at the plant to identify, quantify, eliminate, minimize or control hazards in a production process that are critical to ensuring the production of a safe meat product;

(d) monitor the processes and control procedures mentioned in clauses (b) and (c);

(e) record the results of the monitoring mentioned in clause (d), including all deviations from the processes and control procedures mentioned in clauses (b) and (c) and all corrective actions in respect of the deviations;

(f) evaluate and verify, through observation, sampling and testing procedures, the effectiveness of the control procedures mentioned in clause (c) affecting product safety; and

(g) subject to subsection 99 (8), ensure that the records mentioned in clauses (a) and (e) are kept on the plant premises at least until the first anniversary of the date on which they were made. O. Reg. 31/05, s. 93 (1).

(2) The operator of a meat plant shall ensure that every prepared meat product at the plant and any ingredients added to it in accordance with the recipe meet the requirements of the Food and Drugs Act (Canada) and the regulations made under it. O. Reg. 31/05, s. 93 (2).

Production of information to director

94. A director who is of the opinion that a meat product or a class of meat products that has been produced, processed, packaged or labelled at a meat plant runs a reasonable risk of being contaminated, in the absence of appropriate controls, may require the operator of the plant to submit to the director a label or recipe for the meat product or the class in order to determine if the meat product or the class,

(a) has been produced, processed, packaged or labelled at the plant in accordance with this Regulation; and

(b) complies with Part XI. O. Reg. 31/05, s. 94.

Production of information to inspector

95. The operator of a meat plant shall immediately notify and provide an inspector with a copy of all laboratory examination results that are in the possession or under the control of the operator and that indicate that a meat product that has been processed, packaged, labelled, handled or stored at the plant does not comply with this Regulation. O. Reg. 31/05, s. 95.

Standards for handling and storing

96. (1) The operator of a meat plant shall ensure that meat products and ingredients used in meat products are,

(a) handled and stored in a manner that prevents their contamination;

(a.1) stored in a manner that keeps dry ingredients dry;

(b) stored in an environment that effectively controls the growth of pathogenic micro-organisms; and

(c) stored at the plant in a manner that protects them from physical damage. O. Reg. 31/05, s. 96 (1); O. Reg. 285/13, s. 53.

(2) The operator shall ensure that,

(a) meat products do not come into direct contact, at the plant, with any floor, wall or other surface that is not a food contact surface; and

(b) containers of meat products are not placed in direct contact with the floor of the plant. O. Reg. 31/05, s. 96 (2).

(3) If ingredients used in meat products are stored at a meat plant, the operator of the plant shall ensure that,

(a) they are labelled to indicate the name of the ingredient, its composition and directions for its use; and

(b) in the case of nitrite or nitrate, packaged separately from any spice, seasoning or other proteinaceous ingredient. O. Reg. 31/05, s. 96 (3).

Processing standards

97. (1) The operator of a meat plant shall ensure that processing operations at the plant are performed in a manner that produces meat products that are safe. O. Reg. 31/05, s. 97 (1).

(2) The operator shall ensure that all meat products processed at the plant are processed in a timely manner that prevents the contamination of the meat products. O. Reg. 31/05, s. 97 (2).

Records of cooking, fermenting and smoking

98. (1) If meat products are cooked, fermented or smoked at a meat plant, the operator of the plant shall record the time and temperature for the cooking, fermentation and smoking. O. Reg. 31/05, s. 98 (1).

(2) The operator shall ensure that the records mentioned in subsection (1) are kept on the plant premises at least until the first anniversary of the date on which they were made. O. Reg. 31/05, s. 98 (2).

Thermal processing

99. (1) In this section,

‘critical factors’, in relation to the thermal process, means the physical and chemical factors that affect the ability of the process to achieve commercial sterility in a meat product; (‘facteurs critiques’)

‘low-acid meat product’ is a meat product that has a pH greater than 4.6 and a water activity above 0.85; (‘produit de viande peu acide’)

‘scheduled process’ means the thermal process alone, or in combination with critical factors, chosen by the operator of a meat plant for a particular meat product, container type and size and unit of thermal processing equipment that will achieve commercial sterility in the meat product. (‘traitement programme’). O. Reg. 31/05, s. 99 (1).

(2) The operator of a meat plant shall ensure that every low-acid meat product packaged in a hermetically sealed container at the plant is thermally processed until commercial sterility is achieved. O. Reg. 31/05, s. 99 (2).

(3) Subsection (2) does not apply in respect of a low-acid meat product packaged in a hermetically sealed container if,

(a) the low-acid meat product is,
Entry of meat products into meat plant

101 No person shall permit the entry into a meat plant of a meat product unless,

1. Production volume, identification and distribution records.
2. The unit of thermal processing equipment used, the duration, the temperature and, if appropriate, the pressure of the process used.
3. The systems used to control the thermal process and critical factors.
4. Information concerning maintenance and calibration of and modifications to each unit of thermal processing equipment and monitoring devices.
5. All deviations from the process and all corrective action.
6. Incubation results.
7. If applicable, cooling water treatments that have been used in the scheduled process. O. Reg. 31/05, s. 99 (8).

102 The operator of a meat plant shall ensure that blood processed at the plant for human consumption is,

1. Processed in a part of the plant, other than the inedible materials room or the pet food processing room;
2. Harvested from a food animal in a manner that prevents contamination of the blood;
3. Collected in a receptacle that is labelled in a manner that identifies the carcass of the food animal from which the blood is collected;
4. Protected against contamination; and
5. Retained in the receptacle mentioned in clause (c) until the carcass of the food animal from which the blood is collected has received approval under Part VIII for use as food. O. Reg. 31/05, s. 100.
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Voluntary condemnation

An operator who condemns a meat product under subsection (1) shall condemn the meat product and dispose of it in accordance with section 91 if,

(a) it does not meet any of the following conditions:
   (i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
   (ii) it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that meat plant in accordance with Part XII,
   (iii) it is a meat product received from a registered establishment as defined in the Meat Inspection Act (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it,
   (iv) it has been imported into Canada in accordance with the Meat Inspection Act (Canada) and the regulations made under it;
   (b) subject to subsection (2), it is contaminated; or
   (c) subject to subsection (2), it does not comply with Part XI. O. Reg. 31/05, s. 102 (1).

(2) Subsection (1) does not require the operator of a meat plant to condemn a meat product that is contaminated or that does not comply with Part XI if,

(a) an inspector has not detained or seized the meat product under the Act; and
(b) the operator can treat or rework the meat product so that it is not contaminated and it complies with that Part. O. Reg. 31/05, s. 102 (2).

(3) The operator shall not sell, distribute or make available for use as food any meat product that the operator treats or reworks under subsection (2) until it is not contaminated and until it complies with Part XI. O. Reg. 31/05, s. 102 (3).

(4) If the operator cannot treat or rework a meat product under subsection (3) so that it is not contaminated and so that it complies with Part XI, the operator shall condemn the meat product and dispose of it in accordance with section 91. O. Reg. 31/05, s. 102 (4).

(5) If the operator does not comply with subsection (4), an inspector may, without a hearing,

(a) seize the meat product;
(b) condemn and dispose of the meat product or arrange for its condemnation and disposal; and
(c) order the operator to pay for the condemnation and disposal of the meat product. O. Reg. 221/05, s. 28.

(6) The operator shall comply with an order of the inspector made under clause (5) (c). O. Reg. 221/05, s. 28.

Mandatory condemnation

102. (1) The operator of a meat plant shall condemn a meat product produced, processed, packaged, labelled, handled or stored at the plant and dispose of it in accordance with section 91 if,

(a) it does not meet any of the following conditions:
   (i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
   (ii) it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that meat plant in accordance with Part XII,
   (iii) it is a meat product received from a registered establishment as defined in the Meat Inspection Act (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it,
   (iv) it has been imported into Canada in accordance with the Meat Inspection Act (Canada) and the regulations made under it;
   (b) subject to subsection (2), it is contaminated; or
   (c) subject to subsection (2), it does not comply with Part XI. O. Reg. 31/05, s. 102 (1).

(2) Subsection (1) does not require the operator of a meat plant to condemn a meat product that is contaminated or that does not comply with Part XI if,

(a) an inspector has not detained or seized the meat product under the Act; and
(b) the operator can treat or rework the meat product so that it is not contaminated and it complies with that Part. O. Reg. 31/05, s. 102 (2).

(3) The operator shall not sell, distribute or make available for use as food any meat product that the operator treats or reworks under subsection (2) until it is not contaminated and until it complies with Part XI. O. Reg. 31/05, s. 102 (3).

(4) If the operator cannot treat or rework a meat product under subsection (3) so that it is not contaminated and so that it complies with Part XI, the operator shall condemn the meat product and dispose of it in accordance with section 91. O. Reg. 31/05, s. 102 (4).

(5) If the operator does not comply with subsection (4), an inspector may, without a hearing,

(a) seize the meat product;
(b) condemn and dispose of the meat product or arrange for its condemnation and disposal; and
(c) order the operator to pay for the condemnation and disposal of the meat product. O. Reg. 221/05, s. 28.

(6) The operator shall comply with an order of the inspector made under clause (5) (c). O. Reg. 221/05, s. 28.

Voluntary condemnation

103. (1) The operator of a meat plant may voluntarily condemn a meat product at the plant if,

(a) it has been received from another meat plant that is operated by a licensee, an inspection legend has been stamped on it or applied to it in accordance with Part XII at that plant or it has been labelled in accordance with that Part at that plant;
(b) it has been received from a registered establishment as defined in the Meat Inspection Act (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it;
(c) it has been imported into Canada in accordance with the Meat Inspection Act (Canada) and the regulations made under it; or
(d) the meat product is not received directly from a meat plant or registered establishment referred to in clause (a) or (b) but meets the following requirements:
   (i) the meat product was packaged and labelled at a meat plant or at a registered establishment referred to in clause (b) and bears an inspection legend that was stamped on it or applied in accordance with Part XII or with the Meat Inspection Act (Canada),
   (ii) at the time the meat product is received at the plant,
      (A) the container or package on which the inspection legend has been applied has not been opened, damaged or broken, or
      (B) if the inspection legend was applied both to a bulk container and to pre-packaging, the pre-packaging has not been opened, damaged or broken,
   (iii) in the case of a meat product that requires refrigeration, at the time the meat product is received at the plant, there is evidence to satisfy the operator of the plant that, since the meat product left the meat plant or registered establishment at which it was packaged or labelled,
      (A) it has been maintained at an internal temperature of 4 degrees Celsius or less, or
      (B) it has been subject to procedures that would ensure that an internal temperature of 4 degrees Celsius or less would be maintained at all times, or
   (iv) in the case of a meat product that is frozen, at the time the meat product is received at the plant, there is evidence to satisfy the operator of the plant that, since the meat product left the meat plant or registered establishment at which it was packaged or labelled,
      (A) the meat product has been maintained in a frozen state, or
      (B) it has been subject to procedures that would ensure that the meat product would remain in a frozen state at all times. O. Reg. 31/05, s. 103 (1).

(2) An operator who condemns a meat product under subsection (1) shall condemn the meat product and dispose of it in accordance with section 91. O. Reg. 31/05, s. 103 (2).

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(3) The director may attach the conditions to the approval that the director considers appropriate for the condemnation and the operator shall comply with the conditions. O. Reg. 31/05, s. 103 (3).

(4) An operator who condemns a meat product in accordance with an approval given under subsection (1) shall, in the presence of an inspector, dispose of it in accordance with section 91. O. Reg. 31/05, s. 103 (4).

PART XI
MEAT PRODUCT STANDARDS

Standards

104. (1) The operator of a meat plant shall ensure that every meat product produced, processed, packaged, labelled, handled or stored at the meat plant,

(a) meets one of the following conditions:

(i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,

(ii) it has been received from another meat plant that is operated by a licensee, an inspection legend has been stamped on it or applied to it in accordance with Part XII at that plant and it has been labelled in accordance with that Part at that plant,

(iii) it has been received from a registered establishment as defined in the Meat Inspection Act (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it,

(iv) it has been imported into Canada in accordance with the Meat Inspection Act (Canada) and the regulations made under it,

(v) it is derived from a meat product described in subclause (i), (ii), (iii) or (iv);

(b) is not contaminated;

(c) if produced, processed, packaged, labelled, handled or stored at the plant, has been produced, processed, packaged, labelled, handled or stored in accordance with this Regulation; and

(d) complies with this Part. O. Reg. 31/05, s. 104 (1).

(2) A meat product specified in Column 2 of Table 1 shall,

(a) contain no ingredient that is a meat product, other than those specified as required or permitted in Column 3 opposite it;

(b) contain no food additive and no ingredient that is not a meat product, other than those specified as required or permitted in Column 4 opposite it;

(c) be treated or processed as specified in Column 5 opposite it;

(d) contain at least the minimum content, and no more than the maximum content, of the substance specified in Column 6 opposite it; and

(e) meet the other requirements specified in Column 6 opposite it. O. Reg. 31/05, s. 104 (2).

Processing

105. (1) Subject to subsection (2), a prepared meat product that contains pork shall be heated, cured, frozen or otherwise treated in such a manner that all Trichinella spiralis in it are destroyed. O. Reg. 31/05, s. 105 (1).

(2) Subsection (1) does not apply to,

(a) side bacon;

(b) Wiltshire bacon;

(c) smoked pork jowls; and

(d) any other prepared meat product that contains pork and that does not have the appearance of having been cooked. O. Reg. 31/05, s. 105 (2).

(3) Ready-to-eat meat products shall be treated, handled and packaged so that they do not contain any pathogen, toxin or parasite that makes them unfit for human consumption. O. Reg. 31/05, s. 105 (3).

Treatment of organs

106. (1) A heart, other than the heart of a rabbit or a bird, other than a rattle, shall be opened or inverted and all blood clots and all attached blood vessels shall be removed. O. Reg. 31/05, s. 106 (1).

(2) A liver shall have the gall bladder, if any, removed. O. Reg. 31/05, s. 106 (2).

(3) The contents and the lining of a gizzard shall be removed and the gizzard shall be washed. O. Reg. 31/05, s. 106 (3).

(4) If a meat product contains a kidney, other than a dressed carcass of a mammal or part of such carcass that contains a kidney, the kidney shall be deeply incised, soaked in water and washed before it is incorporated into the meat product. O. Reg. 31/05, s. 106 (4).

(5) Subject to subsection (6) and 107 (2), no meat product shall contain a urinary bladder, an intestine or any part of a urinary bladder or an intestine. O. Reg. 31/05, s. 106 (5).

(6) Any part of an alimentary tract of a food animal may be used for food if,

(a) the contents of the part of the tract are removed;

(b) the part of the tract is scalded and bleached or effectively cleaned in some other manner;

(b.1) the part of the tract is not contaminated;

(c) the part of the tract is examined and found to be clean;

(d) the part of the tract is chilled immediately after being examined for cleanliness under clause (c); and
(e) in the case of a part of a tract that has not been scalded and bleached, the part of the tract is individually packaged and labelled in accordance with subsection 119 (4). O. Reg. 31/05, s. 106 (6); O. Reg. 221/05, s. 29.

Casing
107. (1) If a meat product is packaged in artificial casing, the casing shall be prepared from collagen, cellulose or any other material free of any noxious constituent. O. Reg. 31/05, s. 107 (1).

(2) A urinary bladder or any part of an alimentary tract of a food animal may be used as a natural casing for a meat product if,

(a) the contents and mucous lining of it are removed and it is washed and tested for cleanliness;

(b) in the case of a urinary bladder, it is inverted and placed in brine for at least 12 hours and is subsequently rinsed with water;

(c) the casing is clean; and

(d) the casing is chilled immediately. O. Reg. 31/05, s. 107 (2).

Composition
108. (1) Mechanically separated meat shall not contain,

(a) more than 0.027 per cent of calcium for every 1 per cent protein; or

(b) any bone particles that are any larger than 2 millimetres in any direction. O. Reg. 31/05, s. 108 (1).

(2) Fermented shelf-stable meat products shall have a pH of 4.6 or less, a water activity level of 0.85 or less or a combination of a pH between 4.6 and 5.3 and a water activity level of 0.90 or less. O. Reg. 31/05, s. 108 (2).

Weight
109. (1) Subject to subsection (2), every dressed carcass of a rabbit or a bird, other than a rattle, of an original weight specified in Column 3 of the Table to this section shall not have its original weight increased by more than the percentage specified in Column 4 opposite it as a result of washing, chilling or other contact with water in a meat plant or during transportation from a meat plant to another meat plant. O. Reg. 31/05, s. 109 (1).

(2) If the carcass of a rabbit or a bird, other than a rattle, is not pre-packaged in a meat plant, the maximum increase in original weight of the carcass for the purpose of subsection (1) shall not exceed the applicable maximum weight increase specified in Column 4 of the Table to this section plus an additional 4 per cent. O. Reg. 31/05, s. 109 (2).

<table>
<thead>
<tr>
<th>Column 1 Item</th>
<th>Column 2 Species</th>
<th>Column 3 Weight of Dressed Carcass</th>
<th>Column 4 Maximum Weight Increase</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Turkeys and Rabbits</td>
<td>under 4.5 kilograms</td>
<td>8.0 per cent</td>
</tr>
<tr>
<td>2.</td>
<td>Turkeys and Rabbits</td>
<td>4.5 kilograms to under 9 kilograms</td>
<td>6.0 per cent</td>
</tr>
<tr>
<td>3.</td>
<td>Turkeys and Rabbits</td>
<td>9 kilograms and over</td>
<td>5.5 per cent</td>
</tr>
<tr>
<td>4.</td>
<td>Chickens</td>
<td>under 2.3 kilograms</td>
<td>8.0 per cent</td>
</tr>
<tr>
<td>5.</td>
<td>Chickens</td>
<td>2.3 kilograms and over</td>
<td>6.0 per cent</td>
</tr>
<tr>
<td>6.</td>
<td>All other species</td>
<td>irrespective of weight</td>
<td>6.0 per cent</td>
</tr>
</tbody>
</table>

O. Reg. 285/13, s. 56.

Interpretation of Table 1
110. (1) In Table 1,

“anti-foaming agent” means a substance authorized by the Food and Drug Regulations made under the Food and Drugs Act (Canada) to be used in or on a meat product to suppress or prevent the formation of foam; (“agent antimousse”)

“fresh”, in respect of an ingredient that is a meat product, means not cooked or preserved; (“fresh”)

“preservative”, in respect of a meat product, means a preservative authorized by the Food and Drug Regulations made under the Food and Drugs Act (Canada) to be used in or on the meat product. (“agent de conservation”) O. Reg. 31/05, s. 110 (1).

(2) If the name of a meat product set out in Column 2 of Table 1 contains the word “meat”, the standards set out in Columns 3, 4, 5 and 6 of Table 1 opposite the meat product apply to all such meat products including those that identify the name of the animal species or of the cut of meat of the animal species in the name of the product, instead of using the generic word “meat”. O. Reg. 285/13, s. 57 (1).

(3) If the name of a meat product set out in Column 2 of Table 1 contains the word “chicken”, the standards set out in Columns 3, 4, 5 and 6 of Table 1 opposite the meat product apply to all such meat products, including those that identify the appropriate poultry species in the name of the product, instead of using the generic word “chicken”. O. Reg. 285/13, s. 57 (1).

(4) The standards set out in Columns 3, 4, 5 and 6 of Table 1 opposite item 16 (a) apply to all meat products that are stews, including those that identify the name of the animal species or of the cut of meat of the animal species in the name of the product. O. Reg. 285/13, s. 57 (1).

(5) Repealed: O. Reg. 285/13, s. 57 (1).
The name of a meat product specified in Column 2 of Table 1 that is preserved sausage or cured sausage shall also include the words “ready to cook”, “Uncooked”, “Ready to cook/Prêt à cuire” or “Uncooked/Non cuit” or an equivalent term that indicates that the sausage requires cooking before consumption. O. Reg. 31/05, s. 110 (6); O. Reg. 285/13, s. 57 (2).

(7) If Column 4 of Table 1 permits a gelling agent to be added to a meat product specified opposite it in Column 2, the name of the product shall be changed to reflect the addition if more than 0.25 per cent of gelling agent is added to the product. O. Reg. 31/05, s. 110 (7).

(8) If a flavouring agent is added to a meat product specified in Column 2 of Table 1, the name of the product shall be changed to reflect the name and nature of the agent. O. Reg. 31/05, s. 110 (8).

(9) If an optional treatment or process is employed that is not commonly used for a meat product specified in Column 2 of Table 1, the name of the product shall be changed to reflect the treatment or process. O. Reg. 31/05, s. 110 (9).

(10) If the names of two or more meat products specified in Column 2 of Table 1 are combined and used as the name of another meat product, that other meat product shall meet the standards applicable in respect of all of the meat products used in its name. O. Reg. 31/05, s. 110 (10).

(11) Unless otherwise specified in Table 1, an ingredient that is a meat product and that is specified in Column 3 of the Table may be fresh, preserved or cooked. O. Reg. 31/05, s. 110 (11).

(12) Unless otherwise specified in Table 1, the amounts specified in Column 6 of the Table represent percentages in the finished product. O. Reg. 31/05, s. 110 (12).

(13) For the purposes of Table 1,

(a) headmeat used in the production of headcheese and brawns may include pork scalps and snouts;
(b) if pork skin is used as an ingredient in a prepared meat product and there are adhering to it the underlying tissues normally accompanying pork skin and having an average thickness of not less than 1.25 centimetres, pork skin is considered pork meat;
(c) if comminuted boneless pork is used as an ingredient of a prepared meat product, naturally adhering skin is considered pork meat;
(d) if pork skin is separated from muscle tissue, the skin may be added to skinless pork if the amount of skin in the pork does not exceed 8 per cent;
(e) if boneless poultry is used as an ingredient of a prepared meat product, naturally adhering skin and fat are considered poultry meat;
(f) if poultry skin is separated from muscle tissue, the skin may be added to skinless poultry if the amount of skin in the poultry does not exceed 8 per cent;
(g) if poultry fat is separated from the muscle tissue, poultry fat not exceeding 4 per cent of boneless poultry weight may be added;
(h) if Column 4 of the Table permits the addition of a filler to a meat product, the addition of a seasoning, a spice, a sweetening agent, a flavour enhancer, salt and water is also permitted;
(i) if Column 4 of the Table permits the addition of water to a meat product, the addition of ice and meat broth is also permitted;
(j) if Column 3 of the Table permits the addition of gravy to a meat product or if Column 4 of the Table permits the addition of sauce to a meat product, the addition of water and seasoning is also permitted;
(k) if Column 4 of the Table permits the addition of seasoning to a meat product, the addition of salt and spice is also permitted;
(l) if the addition of seasoning to a meat product contributes more than 1 per cent protein in the finished product, the added seasoning is considered a filler;
(m) if Column 4 of the Table permits the addition of a preservative to a meat product, the addition of alcohol or a sweetening agent or both is also permitted; and
(n) if Column 4 of the Table permits the addition of a filler to a meat product, the addition of an ingredient that is not a meat product and does not constitute a filler because it is visually distinguishable from the meat product is also permitted if the name used to describe the resulting product is descriptive of the resulting product. O. Reg. 31/05, s. 110 (13).

PART XII

INSPECTION LEGEND, LABELLING AND PACKAGING

INSPECTION LEGEND

Requirement for inspection legend

111. The operator of a meat plant shall ensure that every carcass and half carcass derived from a food animal at the plant, other than a carcass or half carcass of a rabbit or a bird, other than a rattle, that has received a post mortem inspection and approval for use as food, is stamped with a legible inspection legend immediately after receiving approval for use as food. O. Reg. 31/05, s. 111; O. Reg. 325/06, s. 20.

Restrictions on applying inspection legend

112. (1) The operator of a meat plant shall ensure that no person applies an inspection legend to a meat product or to the label required under this Part for a meat product unless the product,

(a) meets one of the following conditions:

(i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food;
(ii) it is derived from the carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
(ii.1) it is a carcass of a food animal that, in accordance with Part VIII.1, has received an ante mortem inspection and been slaughtered outside of a plant, has been dressed and has received, at the plant, a post mortem inspection and approval for use as food, it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that meat plant in accordance with this Part,

(ii.2) it is derived from the carcass of a food animal that, in accordance with Part VIII.1, has received an ante mortem inspection and been slaughtered outside of a plant, has been dressed and has received, at the plant, a post mortem inspection and approval for use as food, it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that establishment in accordance with that Act and the regulations made under it,

(iii) it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that meat plant in accordance with this Part,

(iv) it is a meat product received from another meat plant that is operated by a licensee and it has been shipped in accordance with section 125, it is a meat product received from a registered establishment as defined in the Meat Inspection Act (Canada) and it has been stamped with an inspection legend or has been labelled at that establishment in accordance with that Act and the regulations made under it,

(v) it is a meat product received from a registered establishment as defined in the Meat Inspection Act (Canada) and the regulations made under it,

(vi) it is derived from a meat product described in subclause (iii), (iv), (v) or (vi);

(b) is not contaminated; and

(c) complies with Part XI. O. Reg. 31/05, s. 112 (1); O. Reg. 325/06, s. 21 (1).

(2) No person shall apply an inspection legend to an inedible material or to a label used in conjunction with an inedible material. O. Reg. 31/05, s. 112 (2).

(2.1) No person shall apply an inspection legend to a hunted game carcass or a hunted game product or to a label used in conjunction with a hunted game carcass or hunted game product. O. Reg. 325/06, s. 21 (2).

(2.2) No person shall apply an inspection legend to anything other than a meat product or a label required under this Part for a meat product. O. Reg. 285/13, s. 58 (1).

(3) No person other than an inspector or a person authorized by an inspector to apply an inspection legend shall apply an inspection legend to a meat product or to a label used in conjunction with a meat product. O. Reg. 31/05, s. 112 (3).

(4) No person shall apply an inspection legend to a meat product or to a label required under this Part for a meat product except at the meat plant at which the meat product was processed or packaged. O. Reg. 285/13, s. 58 (2).

(4.1) If the licence to operate a meat plant has been suspended or revoked, no person shall apply the inspection legend of the meat plant to any meat product or to a label required under this Part for a meat product. O. Reg. 285/13, s. 58 (2).

(5) No person shall reproduce an inspection legend unless,

(a) the person has the permission of a director; or

(b) the person is an inspector or is a person who is authorized by an inspector to apply an inspection legend to a meat product or to a label used in conjunction with a meat product. O. Reg. 31/05, s. 112 (5).

(6) A director shall not refuse the permission mentioned in clause (5) (a) unless the director has reasonable grounds to believe that the person will not use the inspection legend in accordance with this Part. O. Reg. 31/05, s. 112 (6).

Form of inspection legend

113. (1) An inspection legend shall be in one of the following forms:

[Image of inspection legend]

Text alternative: Illustration of inspection legend. The legend has two rounded squares, one inside of the other. The inner rounded square contains a stylized version of the Ontario coat of arms. The outer rounded square contains the bold text "ONTARIO" above the inner rounded square and "APPROVED" below the inner rounded square. The outer rounded square also contains the text "PLT." to the left of the inner rounded square and "000" to the right of the inner rounded square. This text alternative is provided for convenience only and does not form part of the official law.
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Text alternative: Illustration of two inspection legends. The first illustration has two rounded squares, one inside of the other. The inner rounded square contains a stylized version of the Ontario coat of arms. The outer rounded square contains the bold text "ONTARIO" above the inner rounded square and "APPROVED" below the inner rounded square. The second illustration has two rounded squares, one inside of the other. The inner rounded square contains a stylized version of the Ontario coat of arms. The outer rounded square contains the bold text "ONTARIO" above the inner rounded square and "APPROVED" below the inner rounded square. The outer rounded square also contains the text "PLT." to the left of the inner rounded square and "0000" to the right of and overlapping the inner rounded square. This text alternative is provided for convenience only and does not form part of the official law.

O. Reg. 285/13, s. 59 (1).

(2) Subject to subsection (3), the number of the meat plant shall be substituted for the numbers 000 or 0000, as applicable, in the inspection legend.  O. Reg. 31/05, s. 113 (2); O. Reg. 285/13, s. 59 (2).

(3) The number of the meat plant is not required on an inspection legend that is placed on the label required under this Part for a meat product if,

(a) the label is applied to a hermetically sealed container that is marked in accordance with clauses 99 (4) (d) and (e);

(b) the label is applied to a casing or bag closed by a metal clip and the number of the meat plant is legibly engraved on the metal clip and is visible when the clip is closed; or

(c) the label is applied to a cardboard container, a corrugated fibreboard container, a bulk container or a plastic container and the number of the meat plant is clearly marked elsewhere on the principal display panel.  O. Reg. 31/05, s. 113 (3).

(4) The inspection legend shall have no transverse measurement through the centre of the legend of,

(a) less than 10 millimetres, if the legend is placed on a label required under this Part for a meat product; and

(b) less than 25 millimetres, if the legend is stamped directly on a meat product.  O. Reg. 31/05, s. 113 (4).

(5) If ink is used to directly stamp an inspection legend on a meat product, only ink that is fit for human consumption shall be used for the legend.  O. Reg. 31/05, s. 113 (5).

Duty to notify inspector

114. The operator of a meat plant who believes that any carcass, part of a carcass or meat product at the plant that bears the inspection legend does not meet the requirements of the Act and this Regulation shall notify an inspector.  O. Reg. 31/05, s. 114.

LABELLING

Requirement for labels

115. (1) Subject to subsection (2), the operator of a meat plant shall ensure that all meat products at a meat plant are labelled in accordance with this Part before they are shipped from the plant. O. Reg. 285/13, s. 60.

(2) A packaged meat product that is received at a meat plant and that has been labelled in accordance with the Meat Inspection Act (Canada) and the regulations made under it shall be deemed to be labelled in accordance with this Part as long as the product remains in the original packaging material in which it was received at the plant.  O. Reg. 31/05, s. 115 (2).

(3) Labelling materials used at a meat plant shall be stored in an area that prevents contamination of the materials and shall be stored and handled in a hygienic manner that prevents such contamination.  O. Reg. 31/05, s. 115 (3).

(4) Substances and materials that are used as a label for a meat product and that come into contact with the product shall be durable, free of contaminants and suitable for being a label.  O. Reg. 221/05, s. 30 (2).

Form of labels

116. (1) A meat product shall have a label that,

(a) meets the requirements of section 117 if the meat product is a carcass or half carcass or is raw meat or a raw meat by-product derived from such a carcass; and

(b) meets the requirements of section 118 in the case of any other meat product. O. Reg. 221/05, s. 31 (1).

(2) A meat product shall have a label that shows the production date of the product or a code identifying the production lot of the product, except if the product is a whole carcass or a half carcass.  O. Reg. 31/05, s. 116 (2).

(3) The label mentioned in subsection (2) may be part of the label mentioned in subsection (1).  O. Reg. 31/05, s. 116 (3).

(4) Revoked:  O. Reg. 221/05, s. 31 (2).
Subject to subsections (2) and (3), the label required for a meat product that is a carcass or half carcass derived from a food animal or is raw meat or a raw meat by-product derived from such a carcass shall be a stamp of a legible inspection legend on it. O. Reg. 221/05, s. 32; O. Reg. 325/06, s. 22 (1).

If the meat product is a carcass of a rabbit or a bird other than a ratite and it is impracticable to stamp a legible inspection legend on it, the label required shall be a carcass tag that complies with subsection 118 (7), or

(a) in the case of a carcass that is packaged in a sealed bag, a printed inspection legend that is visible on or within the sealed bag or that is on a label used in conjunction with the sealed bag;

(b) in the case of a carcass that is pre-packaged, a label that complies with subsections 118 (1) and (7); or

(c) in the case of a carcass described in subsection (2.1), a label that complies with subsections 118 (3) and (7). O. Reg. 221/05, s. 32; O. Reg. 325/06, s. 22 (2); O. Reg. 285/13, s. 61 (1-3).

Clause (2) (c) applies to a carcass that is packaged in a bulk container and that is shipped in the bulk container to,

(a) another meat plant operated by a licensee for processing; or

(b) premises for cooking on the premises for immediate consumption, excluding private residences or mobile food service premises and excluding premises at which carcasses of the same species are received for purposes other than cooking on the premises for immediate consumption. O. Reg. 325/06, s. 22 (3).

In clause (2.1) (b), "mobile food service premises" means a catering truck or van, trailer or conveyance used to cook and sell or serve meat products for immediate consumption. O. Reg. 325/06, s. 22 (3).

If the meat product is a carcass, other than one described in subsection (2), or half carcass or is raw meat or a raw meat by-product derived from such a carcass, the label required shall be,

(a) in the case of a meat product that is packaged in a sealed bag, a printed inspection legend that is visible on or within the sealed bag or that is on a label used in conjunction with the sealed bag;

(b) in the case of a meat product that is pre-packaged, a label that complies with subsections 118 (1) and (7); or

(c) in the case of a meat product that is packaged in a bulk container, a label that complies with subsections 118 (3) and (7). O. Reg. 221/05, s. 32; O. Reg. 285/13, s. 61 (4, 5).

The label required under subsection 116 (1) for a pre-packaged meat product may be a tag attached to the product, a tag or other label attached to the immediate container in which the product is placed or a label that is applied to or forms part of the immediate container. O. Reg. 31/05, s. 118 (1). O. Reg. 285/13, s. 62 (1).

The label required under subsection 116 (1) for a meat product contained in a bulk container may be a tag or other label attached to the container or a label that is applied to or forms part of the container. O. Reg. 31/05, s. 118 (3). O. Reg. 285/13, s. 62 (1).

The label required under subsection 116 (1) for a meat product that is a carcass of a rabbit or a bird, other than a ratite, may be a carcass tag attached to the carcass. O. Reg. 285/13, s. 62 (2).

The label required under subsection 116 (1) for a meat product, other than a meat product referred to in subsection (1), (3) or (5), may be a tag attached to that product. O. Reg. 285/13, s. 62 (2).

The tag or label mentioned in subsection (1), (3), (5) or (6) shall,

(a) include the inspection legend; and

(b) set out in words "May contain kidneys" or "Peut contenir des reins" if,

(i) in the case of a tag or label mentioned in subsections (1), (5) and (6), the product is a carcass that is derived from a young chicken or young duck or a portion of it and that may contain kidneys, and

(ii) in the case of a tag or label mentioned in subsection (3), the bulk container contains an unlabelled carcass that is derived from a young chicken or young duck or a portion of it and that may contain kidneys. O. Reg. 285/13, s. 62 (2).

No label used in conjunction with a meat product, whether or not it is a label required by this Part, shall,

(a) describe the product by a name set out in Column 2 of Table 1 unless the product conforms to the standards set out in Columns 3 to 6 opposite it;

(b) indicate that the product has been derived from one or more species of food animals unless all ingredients of the product that are meat products are derived from those species of food animals;

(c) describe the product as a carcass, cut, organ or tissue of an animal unless the name of the animal species from which it was derived is also shown; or

(d) show a word or phrase set out in Column 2 of the Table to this section unless the product meets the requirements set out in Column 3 opposite it. O. Reg. 31/05, s. 119 (1).

If the label required for a meat product shows a word or phrase set out in Column 2 of the Table to this section, the label shall show the word or phrase immediately preceding or immediately following the identity of the meat product. O. Reg. 31/05, s. 119 (2).
If the label required for a meat product is required to show the identity of the product and if the product is not a ready-to-eat meat product but has the appearance of or could be mistaken for a ready-to-eat meat product, the label shall set out,

(a) as part of the common name of the product, the expression “ready to cook”, “uncooked”, “ready to cook/prêt à cuire” or “uncooked/non cuit” or an equivalent term to indicate that the product requires cooking before consumption; and

(b) comprehensive cooking instructions such as an internal time and temperature combination that, if followed, will result in conditions that allow for the safe consumption of the product. O. Reg. 31/05, s. 119 (3); O. Reg. 285/13, s. 63 (1).

If the label required for a meat product is required to show the identity of the product and the product is a part of an alimentary tract that has not been scalded and bleached but has been cleaned in some other manner under clause 106 (6) (b), the label shall show the words “clean, green” or “clean, green/lavé, vert” as part of the description of the product. O. Reg. 221/05, s. 34; O. Reg. 285/13, s. 63 (2).

<table>
<thead>
<tr>
<th>Item</th>
<th>Word or Phrase</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>“Baked” “Cuit au four”</td>
<td>Having dry heat applied without direct contact with a flame for a time sufficient to produce the characteristics of baked or roasted meat product, such as brown crust on the surface, rendering out of surface fat or caramelization of added sugar. The meat product must be ready-to-eat.</td>
</tr>
<tr>
<td>2.</td>
<td>“Baste” “Arrosé” or “Imprégné”</td>
<td>Injected with meat broth containing at least 15 per cent solid matter, butter or edible fats or oils that are of vegetable origin, up to a maximum of 3 per cent.</td>
</tr>
<tr>
<td>3.</td>
<td>“Breaded” “Pané”</td>
<td>Coated with a combination of batter and bread or cracker crumbs.</td>
</tr>
<tr>
<td>4.</td>
<td>“Cooked” “Cuit”</td>
<td>Subjected to heat for a time sufficient to produce the characteristics of a cooked meat product in respect of friability, colour, texture and flavour. The meat product must be ready-to-eat.</td>
</tr>
<tr>
<td>7.</td>
<td>“Liver” “With giblets”</td>
<td>Containing a liver, a heart or a gizzard or any combination of them of the same species.</td>
</tr>
<tr>
<td>8.</td>
<td>“With natural juices” “Avec jus de cuisson”</td>
<td>Packaged in a package containing the juices generated by the cooking of the meat product.</td>
</tr>
</tbody>
</table>

Storage instructions

If the label required for a meat product is required to show storage instructions, the label shall indicate if the product should be kept refrigerated or kept frozen, except if the product,

(a) is packaged in a hermetically sealed container and treated to achieve commercial sterility;

(b) is dried to attain a water activity of 0.85 or less;
section 91. O. Reg. 31/05, s. 126 (1).

pharmaceutical, therapeutic or research purposes has a label before it is shipped from the plant for any purpose other than disposal in accordance with

Label for inedible material Accords, has a pH of 5.3 or less and a water activity of 0.90 or less; or

(f) has been subjected to treatment approved by a director that ensures the stability of the product when it is stored at normal room temperature.

O. Reg. 31/05, s. 121.

Location of information on label

122. (1) Subject to subsections (2) and (3), the information that section 118 requires be included on the label required for a meat product shall be shown on the principal display panel, except if the label is a carcass tag attached to a carcass of a rabbit or a bird, other than a ratite, or a tag or label that does not have a principal display panel. O. Reg. 31/05, s. 122 (1); O. Reg. 221/05, s. 35; O. Reg. 285/13, s. 65 (1).

2. The inspection legend that is required to be included on the label for a pre-packaged meat product under section 118 may be included on a panel other than the principal display panel. O. Reg. 285/13, s. 65 (2).

3. The inspection legend that is required to be included on the label for a meat product contained in a bulk container under section 118 may be shown on the seal of the bulk container if it is sealed with a tamper-evident seal. O. Reg. 285/13, s. 65 (2).

(4) Revoked: O. Reg. 285/13, s. 65 (2).

Location of label

123. (1) Subject to subsection (2), all or part of the label required under subsection 116 (1) for a meat product shall be applied to the principal display surface, except if the label is a stamp of the inspection legend on the product. O. Reg. 31/05, s. 123 (1).

2. If the container of a pre-packaged meat product is mounted on a display card, the label may be applied to the side of the display card that is displayed or visible under normal or customary conditions of sale or use. O. Reg. 31/05, s. 123 (2).

Legibility of labels

124. (1) The height that this section requires for the characters of the words that comprise information shall be,

(a) the height of an upper case letter, if the characters of the words all appear in upper case; and

(b) the height of the lower case letter “o”, if the characters of the words appear in lower case or in a mixture of upper and lower case. O. Reg. 31/05, s. 124 (1).

2. Subject to subsections (3) and (4), all information that this Part requires a label required for a meat product to show shall be shown in a manner easily legible to any person under normal or customary conditions of sale or use of the product and shall be in characters not less than 1.6 millimetres in height. O. Reg. 31/05, s. 124 (2).

3. If the area of the principal display surface of a container containing a meat product is not more than 10 square centimetres and if all the information that this Part requires a label required for the product to show is shown on the principal display panel of the container, that information may be in characters not less than 0.8 millimetres in height. O. Reg. 31/05, s. 124 (3); O. Reg. 285/13, s. 66 (1).

(4) (5) Revoked: O. Reg. 285/13, s. 66 (2).

Shipping meat products without a label

125. The operator of a meat plant who is a licensee may ship a meat product to another meat plant operated by a licensee, without its being labelled in accordance with subsection 115 (1), if,

(a) the product is shipped from the first meat plant in a bulk container or transport container that was sealed with an official seal under the authority of an inspector;

(b) the product is accompanied by,

(i) a document from the operator of the first meat plant stating that the product is fit for human consumption, and

(ii) in the case of a prepared meat product, a list of the ingredients of the product; and

(c) the official seal is broken only with the approval of an inspector. O. Reg. 31/05, s. 125.

Label for inedible material

126. (1) The operator of a slaughter plant shall ensure that inedible material at the plant that is intended for use in animal food, pet food or intended for pharmaceutical, therapeutic or research purposes has a label before it is shipped from the plant for any purpose other than disposal in accordance with section 91. O. Reg. 31/05, s. 126 (1).

2. The label shall set out,

(a) the species from which the material was taken and a description of the material;

(b) in the case of inedible material intended for use in animal food, the words “Animal food” or “Animal food/Aliment pour animaux” or the words naming the animal species for which the material is intended, followed by the word “Food” or “Food/Aliment pour” shown in letters of a height of not less than 1.9 centimetres;

(c) in the case of inedible material intended for use in pet food, the words “Pet food” or “Pet food/Aliment pour animaux de compagnie” or the words naming the companion animal species for which the material is intended, followed by the word “Food” or “Food/Aliment pour” shown in letters of a height of not less than 1.9 centimetres;

(d) in the case of inedible material intended for pharmaceutical, therapeutic or research purposes, the words “For pharmaceutical purposes”, “For therapeutic purposes”, “For research purposes”, “For pharmaceutical purposes/À des fins pharmaceutiques”, “For therapeutic purposes/À des fins thérapeutiques” or “For research purposes/À des fins de recherche”, as the case may be;

(e) the net quantity of the material, which may be in weight or volume;
(f) the name and address of the slaughter plant where the material was produced or labelled or the words "Prepared for" or "Prepared to prepare pour" followed by the name and address of the person for whom the inedible material was produced or labelled; and

(g) storage instructions for the material, including an indication if the material should be kept refrigerated or kept frozen. O. Reg. 31/05, s. 126 (2); O. Reg. 285/13, s. 67 (1-4).

3. All information that this section requires the label required for inedible material to show shall be shown in a manner easily legible to any person under normal or customary conditions of sale or use of the material. O. Reg. 31/05, s. 126 (3); O. Reg. 285/13, s. 67 (5).

PACKAGING

Packaging

The operator of a meat plant shall ensure that meat products packaged at the plant and inedible materials that are packaged at the plant and that are intended for use in animal food, pet food or intended for pharmaceutical, therapeutic or research purposes are packaged in accordance with this Part. O. Reg. 31/05, s. 127.

Procedures

The operator of a meat plant shall ensure that procedures used in the packaging of meat products at the plant protect the products from physical damage and prevent their contamination. O. Reg. 31/05, s. 128.

Packaging material

Packaging material used at a meat plant for packaging meat products, hunted game products and inedible materials intended for use in animal food, pet food or intended for pharmaceutical, therapeutic or research purposes shall,

(a) be durable, free of contaminants and suitable for packaging meat products, hunted game products or inedible materials, as the case may be; and

(b) not be re-used unless it is corrosion-resistant, cleaned and sanitized after each use and capable of withstanding repeated cleaning. O. Reg. 31/05, s. 129 (1); O. Reg. 325/06, s. 24.

Despite clause (1) (b), meat products shipped from a meat plant may be packaged in re-useable boxes if,

(a) in the case of meat products other than meat products that are pre-packaged, the boxes are lined with a single use liner;

(b) the boxes are in good repair and free from contaminants; and

(c) all previous markings are removed from the boxes or rendered unreadable and the boxes are marked or labelled in accordance with this Part. O. Reg. 285/13, s. 68.

No packaging material used at a meat plant shall come into contact with a meat product if the contact may prevent the product from complying with this Regulation, the Food and Drugs Act (Canada) and the regulations made under that Act. O. Reg. 31/05, s. 129 (3).

Packaging materials used at a meat plant shall be stored in an area that prevents contamination of the materials and shall be stored and handled in a hygienic manner that prevents such contamination. O. Reg. 31/05, s. 129 (4).

TRANSPORTATION STANDARDS

Receiving carcasses, etc.

The operator of a meat plant shall ensure that carcasses, meat products and ingredients are received at the plant in a manner that protects them from physical damage. O. Reg. 31/05, s. 132.

Shipping carcasses, etc.

The operator of a meat plant shall ensure that carcasses and meat products are shipped from the plant in a manner that protects them from physical damage. O. Reg. 31/05, s. 133 (1).

The operator of a meat plant shall ensure that no carcass or meat product is shipped from the plant unless it is protected against deterioration and contamination. O. Reg. 31/05, s. 133 (2).

Before a carcass or a part of a carcass is shipped from a meat plant, the operator of the meat plant shall ensure that the internal temperature of the warmest part of the carcass or of a part of the carcass is 4 degrees Celsius or less, unless the inspector has directed otherwise in accordance with subsections 83 (8), (9) or (10). O. Reg. 285/13, s. 70.

Standards for transport containers

Subject to subsection (2), the operator of a meat plant shall ensure that no carcasses, meat products and ingredients are received at the plant and no carcasses and meat products are shipped from the plant unless the operator inspects the transport container in which they are transported to or from the plant, as the case may be, and the container meets the following requirements:

1. It is clean, free of contamination and suitable for its intended use.

2. It is constructed of material that is free from any constituents likely to contaminate carcasses, meat products or ingredients.

3. It has inside surfaces that are hard, smooth, impervious to moisture and in good repair.

4. It is capable of protecting a carcass, meat product, ingredient and any container for a carcass, meat product or ingredient against contamination.
5. If it transports refrigerated carcasses, meat products or ingredients, it is equipped to maintain the carcasses, meat products or ingredients at an internal temperature of 4 degrees Celsius or less.

5.1 If it transports frozen carcasses, meat products or ingredients, it is equipped to maintain the carcasses, meat products or ingredients in a frozen state.

6. It is equipped to prevent the accidental freezing of carcasses, meat products and ingredients if there is a risk of freezing and if freezing could adversely affect the carcasses, meat products or ingredients.

7. It is not being used for transporting animals, inedible materials, refuse, control products as defined in section 2 of the Pest Control Products Act (Canada), being chapter P-9 of the Revised Statutes of Canada, 1985, pest control products as defined in subsection 2 (1) of the Pest Control Products Act (Canada), being chapter 28 of the Statutes of Canada, 2002, or anything else that might contaminate a carcass, meat product or ingredient. O. Reg. 31/05, s. 134 (1); O. Reg. 285/13, s. 71.

(2) Subsection (1) does not apply to,

(a) meat products that are transported to a meat plant in a transport container for processing for use or consumption by an individual or the individual’s family if the container contains no other meat products during the time that they are transported to the plant;

(b) the carcass of a food animal that dies during transportation if the transport container in which it dies does not contain meat products or any carcasses, other than the carcass of another food animal that has also died during transportation;

(c) meat products that an individual has purchased at a meat plant and ships from the plant in a transport container for the use or consumption of the individual or that of the individual’s immediate family if the container contains no other meat products during the time that they are shipped from the plant; or

(d) meat products that are,

(i) derived from a food animal or meat product that has been brought to a meat plant for slaughter or processing for an individual, and

(ii) shipped from the plant in a transport container for the use or consumption of the individual or the individual’s immediate family if the container, during the time that they are shipped from the plant, contains no meat products, other than meat products for the use or consumption of the individual or the individual’s immediate family. O. Reg. 31/05, s. 134 (2); O. Reg. 221/05, s. 37.

PART XIV
DISTRIBUTION RECORDS, RECALL PROCEDURE AND NOTICE TO THE PUBLIC

135. REVOKED: O. Reg. 221/05, s. 38.

Distribution record

136. (1) The operator of a meat plant shall ensure that, at the time a carcass, meat product or inedible material is shipped from the plant, a written distribution record is made that records the address to which the carcass, meat product or inedible material, as the case may be, is shipped. O. Reg. 31/05, s. 136 (1).

(2) The operator shall keep the written distribution record at the plant at least until,

(a) the third anniversary of the date on which it is made, in the case of a thermally-processed, hermetically-sealed meat product; or

(b) the anniversary of the date on which it was made in all other cases. O. Reg. 31/05, s. 136 (2).

Recall procedure

137. (1) The operator of a meat plant shall establish and maintain at the plant a written procedure that, when followed, would ensure the timely and effective recall of any carcass or meat product shipped from the plant. O. Reg. 31/05, s. 137 (1).

(2) The operator shall periodically evaluate the effectiveness of the recall procedure required by subsection (1), including whether carcasses or meat products can be effectively identified and recalled in a timely manner. O. Reg. 31/05, s. 137 (2).

(3) If a periodic evaluation required by subsection (2) determines that the recall procedure does not provide for the timely and effective identification and recall of carcasses or meat products, the operator of the meat plant shall immediately,

(a) amend the procedure; and

(b) evaluate the effectiveness of the amended procedure, including whether carcasses or meat products can be effectively identified and recalled in a timely manner. O. Reg. 31/05, s. 137 (3).

Notice of defective shipping

138. (1) The operator of a meat plant shall immediately notify an inspector upon receiving information that indicates that a carcass or meat product that was shipped from the plant,

(a) may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation; or

(b) may be contaminated. O. Reg. 31/05, s. 138 (1).

(2) The notice given under subsection (1) shall include the following information:

1. If applicable, a description of how the carcass or meat product may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation.

2. If applicable, the nature of the contamination.

3. The type of carcass or meat product.

https://www.ontario.ca/laws/regulation/060031
4. If applicable, the quantity of carcasses or meat products that may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation.

5. If applicable, the quantity of carcasses or meat products that may be contaminated.

6. The distribution records for all carcasses and meat products that may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation or that may be contaminated, except for meat products that an individual purchases from the meat plant for the individual’s own use or consumption or that of the individual’s immediate family. O. Reg. 31/05, s. 138 (2).

PART XIV.1 (ss. 138.1-138.5) REVOKED: O. Reg. 70/08, s. 14.

139. OMITTED (PROVIDES FOR COMING INTO FORCE OF PROVISIONS OF THIS REGULATION). O. Reg. 31/05, s. 139.

### TABLE 1

**MEAT PRODUCT STANDARDS**

<table>
<thead>
<tr>
<th>Column 1</th>
<th>Column 2</th>
<th>Column 3</th>
<th>Column 4</th>
<th>Column 5</th>
<th>Column 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item</td>
<td>Meat Product</td>
<td>Meat Product Ingredient</td>
<td>Other Ingredients and Food Additives</td>
<td>Mandatory Treatments and Processes</td>
<td>Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements</td>
</tr>
<tr>
<td>1. (a)</td>
<td>Regular Ground Meat</td>
<td>Fresh boneless skinless meat required</td>
<td>None</td>
<td>Comminuted</td>
<td>Maximum 30 per cent fat.</td>
</tr>
<tr>
<td>(b)</td>
<td>Medium Ground Meat</td>
<td>Fresh boneless skinless meat required</td>
<td>None</td>
<td>Comminuted</td>
<td>Maximum 23 per cent fat.</td>
</tr>
<tr>
<td>(c)</td>
<td>Lean Ground Meat</td>
<td>Fresh boneless skinless meat required</td>
<td>None</td>
<td>Comminuted</td>
<td>Maximum 17 per cent fat.</td>
</tr>
<tr>
<td>(d)</td>
<td>Extra lean Ground Meat</td>
<td>Fresh boneless skinless meat required</td>
<td>None</td>
<td>Comminuted</td>
<td>Maximum 10 per cent fat.</td>
</tr>
<tr>
<td>(e)</td>
<td>Mechanically separated meat</td>
<td>Fresh mechanically separated meat required</td>
<td>None</td>
<td>None</td>
<td>Minimum 14 per cent protein if sold as fresh meat product labelled for retail sale.</td>
</tr>
<tr>
<td>2. (a)</td>
<td>Meat Pattie</td>
<td>Fresh boneless meat required</td>
<td>Seasoning permitted</td>
<td>Comminuted and formed</td>
<td>Minimum 15 per cent meat product protein. Minimum 16 per cent total protein.</td>
</tr>
<tr>
<td>(b)</td>
<td>Meat Balls</td>
<td>Fresh boneless meat or fresh mechanically separated meat or both required</td>
<td>Filler permitted</td>
<td>Comminuted, formed and, if it contains mechanically separated meat, frozen</td>
<td>Minimum 11.5 per cent meat product protein. Minimum 13 per cent total protein.</td>
</tr>
<tr>
<td>(c)</td>
<td>Meat Balls</td>
<td>Boneless meat or mechanically separated meat or both required</td>
<td>Filler permitted</td>
<td>Comminuted, formed and cooked</td>
<td>Minimum 13.5 per cent meat product protein. Minimum 15 per cent total protein.</td>
</tr>
<tr>
<td>(d)</td>
<td>Flakes of meat</td>
<td>Boneless meat required</td>
<td>Water permitted *</td>
<td>Choked and cooked</td>
<td>Minimum 15 per cent meat product protein. Minimum 16 per cent total protein. In the case of chicken flakes, maximum 15 per cent mechanically separated chicken.</td>
</tr>
<tr>
<td>3. (a)</td>
<td>Sausage ready-to-eat</td>
<td>Boneless meat or meat by-product or mechanically separated meat, or any combination of them required</td>
<td>Preservative required</td>
<td>Comminuted and cured, and one or more of the following: smoked, cooked, dried and fermented</td>
<td>Minimum 9.5 per cent meat product protein. Minimum 11 per cent total protein.</td>
</tr>
</tbody>
</table>

https://www.ontario.ca/laws/regulation/060031
### Mortadella
- **Glucono delta lactone permitted**
- Minimum 25 per cent of the meat product ingredients to be liver, calculated as fresh liver, if product name is liver sausage or liverwurst.

### (b) Blood Sausage
- **Preservative permitted**
- **Filler permitted**
- Comminuted and cooked
- Minimum 9.5 per cent meat product protein.
- Minimum 11 per cent total protein.

### (c) Black Pudding
- **Preservative permitted**
- **Filler permitted**
- Gelling agent permitted
- Comminuted and cooked
- Minimum 9.5 per cent meat product protein.
- Minimum 11 per cent total protein.

### (d) Blood and Tongue Sausage
- **Preservative permitted**
- Comminuted and cooked
- Minimum 9.5 per cent meat product protein.
- Minimum 11 per cent total protein.

### (e) Sausage
- **Breakfast sausage**
- **Dinner Sausage**
- **Sausage Meat**
- Fresh boneless meat, fresh meat by-product or fresh mechanically separated meat, or any combination of them required
- **Preservative required**
- **Filler permitted**
- Comminuted and, if it contains mechanically separated meat, frozen
- Minimum 7.5 per cent meat product protein if sold as fresh meat product.
- Minimum 9 per cent total protein if sold as fresh meat product.

### (f) Preserved Sausage
- Fresh or preserved boneless meat or meat by-product, fresh or preserved mechanically separated meat, or any combination of them required
- **Preservative required**
- **Filler permitted**
- Comminuted and preserved, and, if it contains mechanically separated meat, frozen
- Minimum 7.5 per cent meat product protein if sold as raw meat product.
- Minimum 9 per cent total protein if sold as raw meat product.

### 4. Potted Meat
- **Meat Paste**
- **Meat Spread**
- **Meat Paté**
- Boneless meat, meat by-product or mechanically separated meat, or any combination of them required
- **Preservative permitted**
- **Filler permitted**
- Gelling agent permitted
- Comminuted and cooked
- Minimum 7.5 per cent meat product protein.
- Minimum 9 per cent total protein.

### 5. Liver Paste
- **Liver Spread**
- **Paté de Foie**
- Liver required
- Boneless meat required
- Fatty tissue permitted
- **Preservative permitted**
- **Filler permitted**
- Gelling agent permitted
- Comminuted and cooked
- Minimum 7.5 per cent meat product protein.
- Minimum 9 per cent total protein.
- Minimum 25 per cent of the meat product ingredients to be liver, calculated as fresh liver, except if packaged as shelf stable product in a hermetically sealed container, minimum 22 per cent to be liver.

### 6. Meat Loaf
- **Meat Lunch**
- **Luncheon Meat**
- Boneless meat, meat by-product or mechanically separated meat, or any combination of them required
- Partially defatted beef or pork fatty tissue or both permitted
- If boneless meat is chicken, chicken skin permitted
- **Preservative permitted**
- **Filler permitted**
- Gelling agent permitted
- Comminuted and cooked, and one of the following: cured or frozen
- Minimum 9.5 per cent meat product protein.
- Minimum 11 per cent total protein.
- In the case of chicken loaf, maximum 15 per cent chicken skin.
<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Belled meat required</th>
<th>Preservative required</th>
<th>Water permitted</th>
<th>Seasoning permitted</th>
<th>Gelling agent permitted</th>
<th>Phosphates permitted</th>
<th>Cooked and cooked</th>
<th>Minimum 1.2 per cent meat product protein.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.</td>
<td>Chopped Ham</td>
<td>Boneless ham required</td>
<td>Preservative required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Gelling agent permitted</td>
<td></td>
<td></td>
<td>Minimum 1.2 per cent meat product protein.</td>
</tr>
<tr>
<td>8.</td>
<td>Corned Beef</td>
<td>Coarsely cut, pre-cooked, boneless beef or a mixture of coarsely cut, pre-cooked boneless beef and fresh boneless beef required</td>
<td>Salt required</td>
<td>Preservative required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Phosphates permitted</td>
<td>Cooked and cooked</td>
<td>Minimum 21 per cent meat product protein if enclosed in a hermetically sealed container.</td>
</tr>
<tr>
<td>9. (a)</td>
<td>Bacon</td>
<td>Boneless pork belly required</td>
<td>Salt required</td>
<td>Preservative required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Phosphates permitted</td>
<td>Cured</td>
<td>None</td>
</tr>
<tr>
<td>10. (b)</td>
<td>Back Bacon</td>
<td>Boneless pork loin required</td>
<td>Salt required</td>
<td>Preservative required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Phosphates permitted</td>
<td>Cured and smoked, with an internal temperature during smoking of not less than 58 degrees Celsius</td>
<td>None</td>
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<tr>
<td>11. (c)</td>
<td>Wiltshire Bacon</td>
<td>Boneless pork loin with portion of belly attached required</td>
<td>Salt required</td>
<td>Preservative required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Phosphates permitted</td>
<td>Cured</td>
<td>None</td>
</tr>
<tr>
<td>10. (a)</td>
<td>Meat Roll</td>
<td>Boneless meat required</td>
<td>Filler permitted</td>
<td>Preservative permitted</td>
<td>Gelling agent permitted</td>
<td>Phosphates permitted</td>
<td>Formed</td>
<td>Minimum 12 per cent meat product protein if the product is cooked and minimum 10 per cent meat product protein if the product is uncooked. Maximum 16 per cent emulsion.</td>
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<tr>
<td>(b)</td>
<td>Whole Chicken with Broth</td>
<td>Dressed chicken carcass required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Gelling agent permitted</td>
<td>Phosphates permitted</td>
<td>Cooked</td>
<td>Minimum 50 per cent of declared net quantity dressed chicken carcass if enclosed in a hermetically sealed container.</td>
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</tr>
<tr>
<td>(c)</td>
<td>Boneless Chicken</td>
<td>Boneless skinless chicken required</td>
<td>Water permitted</td>
<td>Seasoning permitted</td>
<td>Gelling agent permitted</td>
<td>Phosphates permitted</td>
<td>Cooked</td>
<td>Minimum 50 per cent chicken meat if enclosed in a hermetically sealed container.</td>
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</tr>
<tr>
<td>11. (a)</td>
<td>Meat Pie</td>
<td>Boneless meat required</td>
<td>Pastry crust required</td>
<td>Filler permitted</td>
<td>Preservative permitted</td>
<td></td>
<td>Cooked except for the crust</td>
<td>Minimum 20 per cent of the filling to be meat, calculated as fresh meat.</td>
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<tr>
<td><strong>(b)</strong></td>
<td><strong>Beef Steak and Kidney Pie</strong></td>
<td>Boneless beef required</td>
<td>Pastry crust required</td>
<td>Cooked except for the crust</td>
<td>Minimum 30 per cent of the filling to be meat product, calculated as fresh meat product.</td>
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<td></td>
<td><strong>Beef Steak and Kidney Pudding</strong></td>
<td>Beef kidney required</td>
<td>Filler permitted</td>
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<td></td>
<td></td>
<td>Gravy permitted</td>
<td>Vegetables permitted</td>
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<tr>
<td><strong>(c)</strong></td>
<td><strong>Tourtière</strong></td>
<td>Boneless beef, veal or pork, or any combination of them required</td>
<td>Pastry crust required</td>
<td>Cooked except for the crust</td>
<td>Minimum 11.5 per cent meat product protein. Minimum 13 per cent total protein.</td>
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<td></td>
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<td>Filler permitted</td>
<td>Potatoes permitted</td>
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<td><strong>12. (a)</strong></td>
<td><strong>Creton</strong></td>
<td>Boneless pork required</td>
<td>Filler permitted</td>
<td>Comminuted and cooked</td>
<td>Minimum 11.5 per cent meat product protein. Minimum 13 per cent total protein.</td>
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<td>Pork fatty tissue permitted</td>
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<td><strong>(b)</strong></td>
<td><strong>Country-Style Creton</strong></td>
<td>Boneless pork required</td>
<td>Water permitted</td>
<td>Comminuted and cooked</td>
<td>Minimum 12 per cent meat product protein. Minimum 13 per cent total protein.</td>
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<td>Pork fatty tissue permitted</td>
<td>Seasoning permitted</td>
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<td><strong>13. (a)</strong></td>
<td><strong>Headcheese</strong></td>
<td>Boneless headmeat required</td>
<td>Water permitted</td>
<td>Comminuted and cooked</td>
<td>Minimum 50 per cent of the meat product ingredients to be headmeat.</td>
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<td>Boneless meat other than headmeat or meat by-product or both permitted</td>
<td>Seasoning permitted</td>
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<td>Gelling agent permitted</td>
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<td><strong>(b)</strong></td>
<td><strong>Brawn</strong></td>
<td>Boneless headmeat required</td>
<td>Water permitted</td>
<td>Comminuted and cooked</td>
<td>None</td>
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<td>Boneless meat other than headmeat or meat by-product or both permitted</td>
<td>Seasoning permitted</td>
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<td>Preservative permitted</td>
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<td>Gelling agent permitted</td>
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<td><strong>14. (a)</strong></td>
<td><strong>Wieners and Beans Wieners with Beans</strong></td>
<td>Wieners required</td>
<td>Beans required</td>
<td>Cooked</td>
<td>Minimum 25 per cent wiiners.</td>
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<td>Sauce permitted</td>
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<tr>
<td><strong>(b)</strong></td>
<td><strong>Beans and Wieners Beans with Wieners</strong></td>
<td>Wieners required</td>
<td>Beans required</td>
<td>Cooked</td>
<td>Minimum 10 per cent wiiners.</td>
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<td></td>
<td>Sauce permitted</td>
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<td><strong>15.</strong></td>
<td><strong>Chili con Carne Chili</strong></td>
<td>Boneless meat or mechanically separated meat or both required</td>
<td>Chili required</td>
<td>Comminuted and cooked</td>
<td>Minimum 20 per cent boneless or mechanically separated meat calculated as raw ingredient. Mechanically separated meat to contain minimum 14 per cent protein.</td>
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<td>Gravy permitted</td>
<td>Filler permitted</td>
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<td>Beans permitted</td>
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<td><strong>16. (a)</strong></td>
<td><strong>Stew</strong></td>
<td>Boneless meat required</td>
<td>Vegetables required</td>
<td>Cooked</td>
<td>Minimum 20 per cent meat calculated as raw ingredient. Minimum 30 per cent vegetables calculated as raw ingredients.</td>
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<td>Gravy permitted</td>
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<td><strong>(b)</strong></td>
<td><strong>Irish Stew</strong></td>
<td>Boneless meat consisting of beef, mutton or lamb, or any combination of them required</td>
<td>Vegetables required</td>
<td>Cooked</td>
<td>Minimum 20 per cent meat calculated as raw ingredient. Minimum 30 per cent vegetables calculated as raw ingredients.</td>
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<td>Gravy permitted</td>
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<td><strong>(c)</strong></td>
<td><strong>Vegetable Stew with Meat</strong></td>
<td>Boneless meat required</td>
<td>Vegetables required</td>
<td>Cooked</td>
<td>Minimum 12 per cent meat calculated as raw ingredient. Minimum 38 per cent vegetables calculated as raw ingredients.</td>
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<td>Gravy permitted</td>
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<td><strong>(d)</strong></td>
<td><strong>Meat Dinner Meat Bourguignon Meat Goulash</strong></td>
<td>Boneless meat required</td>
<td>Vegetables required</td>
<td>Cooked</td>
<td>Minimum 25 per cent meat calculated as raw ingredient.</td>
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<td>Gravy permitted</td>
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<tr>
<td>Stew Products</td>
<td>Requirement</td>
<td>Description</td>
<td>Calculated as</td>
<td>Minimum % of meat and vegetables calculated as raw ingredients.</td>
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<tr>
<td>17. (a) Meat Ball Stew</td>
<td>Meat balls required</td>
<td>Gravy permitted</td>
<td>Vegetables required</td>
<td>Cooked</td>
<td>Minimum 22 per cent meat balls calculated as raw ingredients. Minimum 30 per cent vegetables calculated as raw ingredients.</td>
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<tr>
<td>(b) Meat Balls and Gravy</td>
<td>Meat balls required</td>
<td>None</td>
<td>Gravy required</td>
<td>Cooked</td>
<td>Minimum 50 per cent meat balls calculated as raw ingredients.</td>
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<tr>
<td>18. (a) Lard</td>
<td>Fresh pork fatty tissue required</td>
<td>Preservative permitted</td>
<td>Rendered</td>
<td>Relative density of not less than 0.894 and not more than 0.906, calculated with the lard at 40 degrees Celsius and water at 20 degrees Celsius. Refractive index of not less than 1.448 and not more than 1.461, calculated using the sodium D-line as the light source and with the lard at 40 degrees Celsius. A titre of not less than 32 degrees Celsius and not more than 45 degrees Celsius. Saponification value of not less than 192 and not more than 203, expressed as milligrams potassium hydroxide per gram of fat. Iodine value of not less than 45 and not more than 70, calculated using the Wjjs test. Unsaponifiable matter content of not more than 12 grams per kilogram. Acid value of not more than 2.5 milligrams potassium hydroxide per gram of fat. Peroxide value of not more than 16 milliequivalents peroxide oxygen per kilogram of fat. Maximum 1 per cent substances resulting from the rendering process, other than fatty acids and fat.</td>
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<tr>
<td>(b) Leaf Lard</td>
<td>Fresh abdominal fatty tissue of swine, excluding fatty tissues adhering to intestines required</td>
<td>Preservative permitted</td>
<td>Rendered at a moderately high temperature</td>
<td>As in the box immediately above, except for an iodine value of not less than 45 and not more than 65.</td>
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<td>19. Suet</td>
<td>Fresh fatty tissues from the omentum and kidney region of bovines required</td>
<td>Cereal permitted</td>
<td>Salt permitted</td>
<td>None</td>
<td>Relative density of not less than 0.893 and not more than 0.898, calculated with the suet at 40 degrees Celsius and water at 20 degrees Celsius. Refractive index of not less than 1.448 and not more than 1.460, calculated using the sodium D-line as the light source and with the suet at 40 degrees Celsius. A titre of not less than 42.5 degrees Celsius and not more than 47 degrees Celsius.</td>
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<td>20.</td>
<td>Tallow</td>
<td>Fresh beef or mutton fatty tissues or both required</td>
<td>Preservative permitted</td>
<td>Rendered</td>
<td>None</td>
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<td>21.</td>
<td>Shortening other than butter or lard</td>
<td>Animal or vegetable fat or oil or a combination of them required</td>
<td>Preservative permitted Anti-foaming agent permitted Stearyl monoglyceridyl citrate permitted Monoglycerides or a combination of monoglycerides and diglycerides of fat forming acids permitted Lactylated monoglycerides or a combination of lactylated monoglycerides and lactylated diglycerides of fat forming acids permitted</td>
<td>None</td>
<td>Monoglycerides maximum 10 per cent monoglycerides and diglycerides, whether lactylated or not, maximum 20 per cent of weight of shortening. Lactylated monoglycerides and lactylated diglycerides maximum 8 per cent of weight of shortening.</td>
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O. Reg. 31/05, Table 1.

SCHEDULE 1 REVOKED: O. Reg. 401/10, s. 2 (2).