

Mobile Abattoir Procedures Manual



Agriculture and
Agri-Food Canada

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Agroalimentaire Canada

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1. Introduction

Early in the fall of 2006, Canada's first mobile abattoir arrived ready for business in the Yukon.

The mobile abattoir is housed in a fifth wheel trailer custom designed with features for Yukon conditions and provides slaughter, inspection and refrigerated transportation services for red meats such as beef, bison, pork, elk, sheep and goats. The front of the unit houses a mechanical room and a cooler with refrigeration capacity for up to 8 bison, beef cattle or elk, 15 hogs, or 20 smaller animals such as sheep or goats. The back half of the unit contains overhead winches for lifting the animal into the dressing bed as well as the equipment needed for skinning and evisceration.

The mobile abattoir, together with individual farms, provides all the necessary components to meet the regulatory requirements to process meat for retail sales. The Yukon government meat inspector will provide inspection services during the slaughter process and ensure all federal and territorial regulations and health guidelines are met or exceeded. The mobile abattoir can then provide refrigerated transportation to a meat processor for cold storage, ageing, butchering and wrapping services.

Farmers, either directly or through arrangements with the meat processor, are now able to market their product to stores, restaurants, and caterers as well as to individual Yukon families.

An outstanding benefit of mobile abattoirs is that the animals are subjected to a minimum of stress as compared with conventional pre-slaughter handling that often includes stressful loading, transport, mixing and crowding, and handling by humans unfamiliar to them.

A. Retail Sale vs Farm Gate Sale

The mobile abattoir is used to process farmed red meat for retail sales, for home consumption or for farm gate sales.

The relevant legislation that distinguishes between meat processed for retail sales and farm gate sales is from the 2002 revision of the Yukon Agricultural Products Act section 19:

- (1) No person shall sell a regulated product or offer a regulated product for sale to any person unless the product has been approved by an inspector in accordance with regulations applying to that product.*
- (2) Subsection (1) does not prohibit a person from making an occasional private sale of a live animal, other than a game animal, raised by the person, whether or not the person assists the purchaser with the slaughter or butchering of the animal.*

Meat intended for retail sales (to stores, restaurants or caterers) must be processed in an inspected facility such as the mobile abattoir and a meat inspector must verify the health of the animal prior to slaughter as well as the postmortem quality of the meat. The meat inspector will stamp the carcass prior to delivery to an approved processing (cutting and wrapping) facility.

In the Yukon, the interpretation of the regulation has been made to allow for some sales of uninspected meat (farm gate sale). The understanding is that the purchaser is buying a live animal and the producer is, perhaps, assisting with preparing the animal for the freezer. The farmer must take every precaution to provide a healthy product for this type of sale. Meat that is classified as "farm gate" cannot be sold in a retail facility or a farmers' market nor to a restaurant or caterer.

The meat inspector is always present when meat is processed in the mobile abattoir. To maintain an inspected product, meat must travel from the mobile abattoir to an approved cutting and wrapping facility by an approved vehicle such as the mobile abattoir. If meat is removed from this inspection process at any point prior to delivery to the customer, the meat is no longer eligible for retail sale as an inspected product and must be considered farm gate sales.

B. Roles and Responsibilities

It is important that each person involved in producing food have a clear understanding of the requirements for cleanliness and the potential for disease transfer so that steps can be taken to minimize the risks. When using the mobile abattoir, these roles must be clearly defined to prevent confusion and ensure the process meets or exceeds federal and territorial food safety and environmental legislation.

Farmer/Producer

The farmer has a legal and ethical responsibility for the care and well being of their animals prior to slaughter. Appropriate handling facilities should be available on the farm to safely control the animal and to minimize stress. Animals should be protected from excessive sun or rain while in holding facilities and must have drinking water available.

The farmer is responsible for providing the meat inspector with information about the animals to be slaughtered. This includes age, identification tags, and medical history.

The farmer will book the abattoir as well as ageing and/or cutting wrapping services if needed.

The farmer must provide a location for the mobile abattoir to park that is at least 30 metres (100 ft) from any drinking water well. If an on site source of water is to be used in the mobile abattoir, that water must be tested by Environmental Health 15 days prior to slaughter. Surface water or water from wells less than 15 metres deep must also be filtered and treated by chlorination or UV disinfection.

The farmer is responsible for the disposal of all waste materials including specified risk materials (SRM). (See page 29 for more information about SRM.)

The farmer is responsible for ensuring their animal(s) is(are) killed using an approved method. This means stunning the animal before being bled with a bullet or the captive bolt stunner. A captive bolt stunner is available from the mobile abattoir operator.

If the hides are to be kept, the farmer is responsible for any processing such as fleshing and/or salting, curing and sale. The farmer should notify the abattoir operator before skinning starts if they wish to keep the hide.

Abattoir Operator

Before booking a slaughter date, the abattoir operator will confirm that the farmer has completed the Application for On-Farm Operation of the Mobile Abattoir.

The abattoir operator is responsible for providing all administrative duties related to the use of the mobile abattoir.

This includes:

- scheduling use of the captive bolt stunner
- scheduling slaughter dates with farmers and the meat inspector
- invoicing farmers and collecting and remitting fees
- keeping and submitting records concerning slaughter, waste disposal, safety, equipment maintenance, time spent at each farm and the temperature on slaughter days
- submitting invoices for reimbursement.

The abattoir operator will clean and sanitize the mobile abattoir, provide the necessary tools, professionally skin and eviscerate farmed red meat animals, and, if required, transport the carcass to a processing (cutting and wrapping) facility. It is important to work carefully and safely to ensure all parts of the animal can be used. Organ meats as well as hides often add value to the sale of an animal.

The operator is responsible for maintaining the equipment and abattoir to inspection standards.

Meat Inspector

The meat inspector, appointed under the Agricultural Products Act, must be on-site prior to slaughter to verify the health of live animals and to collect information from the farmer regarding the age, identification, and medical history of animals to be slaughtered. The antemortem (before death) inspection must be performed on all animals within 24 hours of slaughter to ensure safe and suitable handling of animals intended for meat. No down, diseased, dying, or dead animals can be processed in the mobile abattoir. (An exception may be made for a recently injured animal accompanied by a veterinarian's certificate and a postmortem examination by that veterinarian.)

The meat inspector will verify that the abattoir facility, together with the facilities and equipment supplied by the farmer, meets the standards required to produce an inspected product. The meat inspector will keep a record of the species, age, sex, disposition and medical history of animals slaughtered as well as whether the meat is to be sold retail or as farm gate sale.

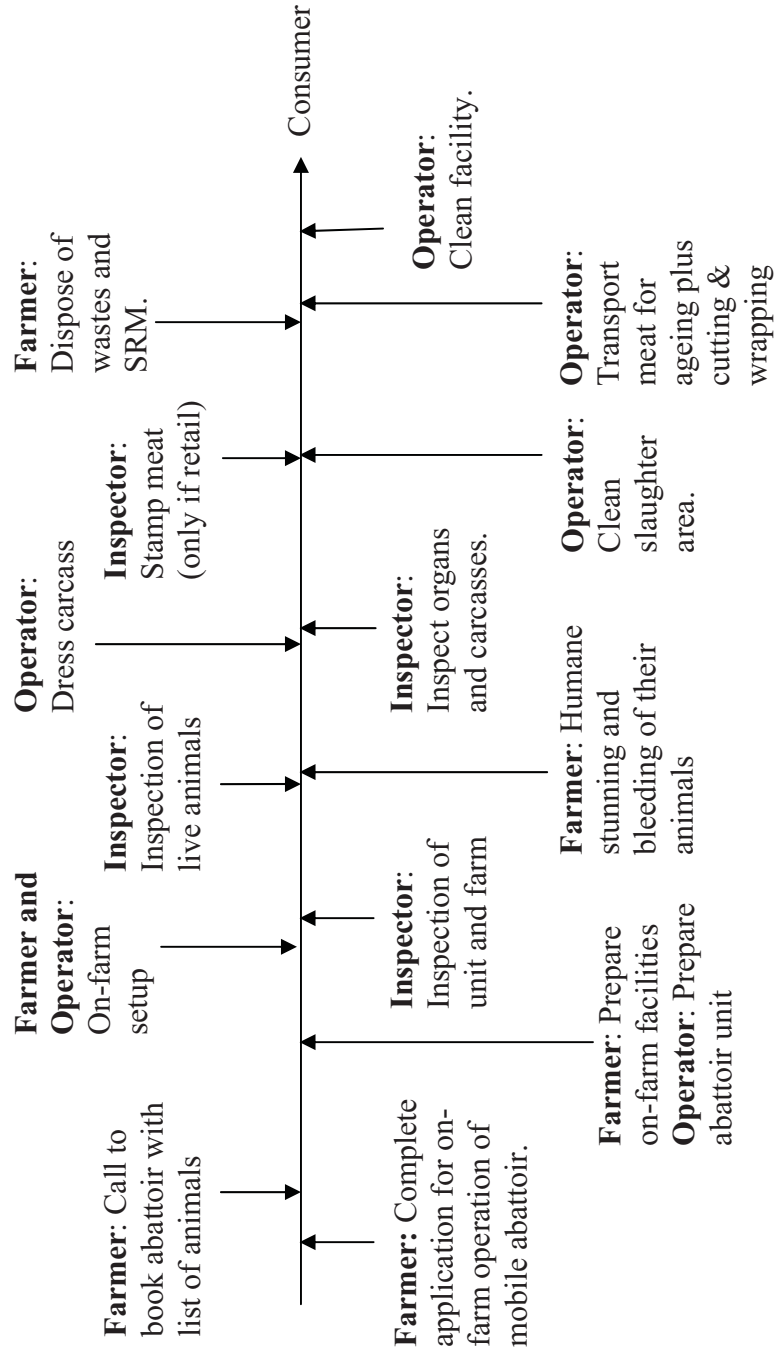
After evisceration, the head, organs and carcass are inspected. When abnormalities are found, the meat inspector may consult with a veterinarian. The meat inspector has the authority and responsibility to reject an animal (or parts of an animal) from the human food chain when that animal or carcass appears diseased or unhealthy.

Processor/Butcher

Meat intended for retail sales must be transported in a truck or trailer approved for such use by a health officer from Environmental Health Services. The facility that the meat is delivered to must be a processor or butcher that meets the requirements of the Food and Drug Act under the authority of the Canadian Food Inspection Agency.

Arrangements for ageing and/or cutting and wrapping as well as payment for those services are made between the butcher and the farmer.

C. Chronology of Events



D. Government Involvement and Relevant Legislation

The federal government of Canada provides regulations for meat inspection, labelling, and grading. The Yukon territorial government is responsible for interpretation of those regulations and has legislation to ensure the health and safety of the abattoir facility, verify the health and safety of processing facilities, provide inspection services, and monitor waste disposal.

Contacts in Whitehorse

Environmental Health Services

#2 Hospital Road,
Whitehorse, Yukon Y1A 3H8

(867) 667-8391
1-800-661-0408
extension 8391

Agriculture Branch, Energy, Mines & Resources
300 Main Street, Suite 320, Elijah Smith Building
P.O. Box 2703, Whitehorse, Yukon Y1A 2C6

(867) 667-5838
1-800-661-0408
extension 5838

Department of Environment

10 Burns Road, across from the airport
P.O. Box 2703, Whitehorse, Yukon Y1A 2C6

(867) 667-5683
1-800-661-0408
extension 5683

Territorial Regulations

Yukon Agricultural Products Act

Meat Inspection and Abattoir Regulations

www.gov.yk.ca/legislation/acts/agpr.pdf

Public Health and Safety Act

Public Health Regulations

www.gov.yk.ca/legislation/acts/puhesa.pdf

Environment Act

Waste Disposal Regulations

<http://www.environmentyukon.gov.yk.ca/pdf/swregs.pdf>

Federal Regulations and References

**Agriculture and Agri-Food Canada
Food Production and Inspection Branch
Meat Hygiene Manual of Procedures**

www.inspection.gc.ca/english/anima/meavia/mmopmmhv/mane.shtml

**Canadian Food Inspection Agency
Meat Inspection Regulations**

<http://laws.justice.gc.ca/en/M-3.2/SOR-90-288>

**Canadian Food Inspection Agency
Livestock and Poultry Grading Regulations**

<http://laws.justice.gc.ca/en/C-0.4/SOR-92-541>

**Hazard Analysis Critical Control Points and
Food Safety Enhancement Programs**

www.inspection.gc.ca/english/fssa/polstrat/haccp/haccpe.shtml

Food and Drugs Act

http://www.hc-sc.gc.ca/fn-an/index_e.html

Food and Drug Regulations

<http://www.inspection.gc.ca/english/anima/meavia/meaviae.shtml>

Health of Animals Act

<http://www.inspection.gc.ca/english/reg/rege.shtml>

E. Abattoir Safety

The Yukon Government is committed to the safety of the abattoir work environment. The objectives of the abattoir safety program are to identify hazards and undertake to reduce or eliminate them. A safe healthy work environment is the responsibility of everyone working in the abattoir and health and safety shall not be sacrificed for expediency. Unacceptable performance of health and safety duties will not be tolerated.

The hazards that may be involved when operating the abattoir include:

- Slipping hazards on wet floor.
- Overhead and falling objects.
- Entry into and exit from the abattoir.
- Sharp knives and saws.
- Exposure to sanitizing agents
- Stunning of animals.
- Transporting animals into and out of abattoir
- Handling animal carcasses

Practices should be implemented to reduce and eliminate abattoir hazards. These include:

- Wearing of rubber boots with slip-resistant treads and protective toes.
- Wearing of a hard hat.
- Handholds for exit and entry.
- Positioning the entry ramp at as shallow an angle as possible.
- Keeping all cutting tools sharp and in good repair.
- Keeping cutting tools encased or enclosed when not in use.
- Wearing cut resistant gloves.
- Making available Material Safety Data Sheets for all sanitizers used.
- Using proper calibre of firearm for stunning.
- Proper placement of bullet or captive bolt.
- Adequate handling facilities.

- Securely shackling animals when transporting to or placing in the abattoir.
- Having first aid kit, emergency numbers and accident procedures list available at a known, accessible location.
- Advising all abattoir workers and farmers about abattoir safety.

Note:

Should an incident occur, the abattoir operator must inform the Agriculture Development Officer so an accident report form can be filed.

2. Booking the Abattoir

The first step in booking the mobile abattoir to come to your farm is to complete the **Application for On-Farm Operation of a Mobile Abattoir**. A copy can be found in the appendix of this manual or obtained from Yukon Environmental Health at #2 Hospital Road in Whitehorse (1-800-661-0408 ext 8391).

Since three different government departments have a role to play in the on farm processing of meat, the application must be submitted one month before you will need the abattoir services. This will allow time for the farmer to become familiar with the regulations that apply and to ensure that on farm preparations will meet the regulatory requirements.

The completed application can be brought in to the Agriculture Branch office on the third floor of the Elijah Smith Building in Whitehorse or sent in the mail. Staff at the office can provide assistance with completing the form if necessary.

The farmer will then contact the abattoir operator, Art Lock: at 867-393-4978 or lock@northwestel.net to schedule the abattoir services.

Be prepared to answer the following questions:

- Have you completed the Application for On-Farm Operation of the Mobile Abattoir?
- When are the preferred times? (have at least three options)
- What species and how many animals do you want slaughtered? (the mobile abattoir can handle farmed red meat)
- Where will the slaughter occur? (have precise directions available)

The abattoir operator will provide current pricing for abattoir services.

If needed, the farmer is responsible for contacting a processing facility to book ageing and/or cutting and wrapping services.

3. Preparations for Slaughter

Each person involved in processing animals for slaughter has a special role to play. Being clear about who is expected to do what will streamline the process and ensure that no detail gets forgotten. It is important to set up the slaughter site so that everything is at hand when it is needed.

A. The Farmer's Preparations

The farmer must ensure that preparations are completed as specified in their application because the farm, together with the mobile abattoir, provides the necessary components to meet the regulatory requirements for processing an inspected product.

The farmer will prepare a waste disposal site or get permission to take the wastes off site for disposal.

A flat area must be provided to park the mobile abattoir. This area must be at least 30 metres (100 ft) from any drinking water well.

Because the farmer must kill the animal outside the mobile abattoir facility, it is worth spending some time to make arrangements for the mobile abattoir to be located as near as possible to the on-farm animal handling areas. The area must be as free as possible from dust, fecal material or mud to minimize contamination. Dogs or other pets should be confined in an area away from where slaughter will occur.

The farmer, operator and meat inspector must be able to access the on-farm washroom and hand-washing area. Soap and single use towels should be provided. Any people who may come in contact with the carcass should be healthy and should be wearing clean, washable outer clothes and head covering. All participants must be aware of the risks and methods for preventing the contamination of the meat or the transfer of disease.

If the operator needs more than the 1350 litres (300 gallons) of water contained in the mobile abattoir, the farm water must be

tested 15 days prior to slaughter, and the water must be satisfactory for bacteriological quality. Testing is provided free of charge from Environmental Health Services located at #2 Hospital Road in Whitehorse. The farmer must obtain a sample bottle and collect a water sample. The sample should be kept cool and returned for testing within 24 hours of collection. You should have results back by the next working day.

Surface water or water from shallow wells (less than 15 metres or 50 feet) must be filtered and treated by chlorination or UV. Environmental Health can provide recommendations for treatment.

The farmer must be prepared to kill their animals and must be familiar with the proper stunning technique using a rifle or captive bolt stunner. A captive bolt stunner is available through the mobile abattoir operator. Farmers should have a means of safely restraining the animal and must be knowledgeable about appropriate shot placement for the species of animal. The farmer must be prepared with the equipment necessary to hoist the animal for proper bleeding.

Animals should not be fed for 8 – 18 hours prior to slaughter, but must continue to have access to clean drinking water. An empty digestive tract is easier to remove and handle which reduces the risk of rupture and contamination of the meat. The farmer is also responsible for providing shelter to protect the animals from the elements and animals shouldn't be over crowded in the holding area.

The farmer is responsible for the disposal of all waste materials. A permit must be obtained from the Department of Environment to set up an on-farm waste disposal site. Some containers are provided by the mobile abattoir to hold and transport waste materials from the mobile abattoir to the disposal site. When slaughtering beef cattle, age matters. Animals over 30 months of age are at a higher risk for BSE and so must be processed last. (See page 29 for more about Specified Risk Materials - SRM)

If the abattoir must remain on the farm for more than one day of slaughter, the farmer must pay the cost of keeping the cooler refrigerated. To continue to be an inspected product suitable for

retail sales, the carcass(es) must remain in the abattoir cooler until delivery to a cut and wrap facility.

B. The Abattoir Operator's Preparations

The operator and any individuals who will be assisting inside the abattoir facility itself must come prepared with their hair (including facial hair) well trimmed, washed and covered. Jewellery, including wristwatches must be removed. Clean and sanitary protective clothing must be worn. Hands must be washed thoroughly with hot water and soap after using the washroom, and when entering or leaving the processing area.

The abattoir must arrive at the farm ready to go to work. This means the water tank must be full, the generator must be fuelled and in good working order. The refrigeration unit must be started chilling and ready to receive completed carcasses. Lights must be in good working order. A well stocked first aid kit must be on hand.

The floor and equipment in the mobile abattoir must be clean and disinfected to be ready for operation. The abattoir operator must keep all meat products free from: foreign material, toxic metals, harmful chemicals, pathogenic or disease causing micro-organisms, and non-pathogenic organisms that cause spoilage.

Knives must be kept sharp to avoid having to use excessive force when cutting. A mesh glove should be worn on the free hand when sharpening or using a knife. Knives should be stored in a scabbard when not in use and worn knives should be replaced before arriving at a farm.

The operator should communicate with other workers concerning safety around the abattoir. The operator will ensure that everyone working around the abattoir knows where the accident procedures list is posted.

C. *The Meat Inspector's Preparations*

The meat inspector must arrive prior to slaughter to perform the antemortem (before death) inspection. The meat inspector must observe the animals at rest and moving noting any abnormality in breathing, behaviour, gait, posture, discharges or protrusions, structure or conformation, colour and or temperature. If the meat inspector determines that an animal is not in good health, it will not be slaughtered that day.

The meat inspector will verify and record that the preparations made by the farmer and the abattoir operator meet accepted standards. Enforcement of sanitation standards is essential to fulfilling the meat inspector's primary responsibility of ensuring food safety.

For each animal, the meat inspector will record the species, identifiable markings, tag numbers, age, sex, disposition, recent medications and medical history and whether the meat will be stamped for retail sales or farm gate sales. Cattle that have left their farm of origin should have a Canadian Cattle Identification Agency (CCIA) tag.

Services of the mobile abattoir will not be used for dead, dying, downed or diseased animals. The meat inspector must make the decision as to whether the animal is fit or unfit for slaughter. If an animal is deemed unfit for slaughter during the antemortem inspection, the meat inspector will consult with a veterinarian.

When a veterinarian determines that an animal must be killed immediately because of an injury AND after being killed, it will be fit for human consumption, the veterinarian may issue a certificate directing that the animal be slaughtered immediately. That same veterinarian must then conduct a postmortem inspection of the carcass, its parts and viscera, and issue a report to the meat inspector.

4. Slaughter and Evisceration

The farmer is responsible for providing the necessary information about their animals to the meat inspector. The age, identifiable markings of the animal, sex and medical history, and tag numbers, as well as if slaughter is for farm gate or retail purposes.

The farmer is responsible for actually killing the animal. A captive bolt stunner is available for use by the farmer or a rifle may be used. Stunning brings the animal instantly into a state of insensibility which must last until they are bled to prevent avoidable suffering.

Stunning minimizes the risk of the animal feeling pain during and after sticking, immobilizes the animal to allow sticking to be performed more easily and accurately, and prevents the convulsions which occur during bleeding in animals that have not been stunned.

After the animal has been stunned, the farmer will hoist the animal up and make a cut for bleeding the animal. When the animal has bled out, the hoists in the mobile abattoir will be used to lift the animal onto the skinning cradle where the abattoir operator will skin and eviscerate the animal.

The farmer must let the abattoir operator know if the hide or other organs such as the heart, liver, tongue or kidneys are to be kept and if the organs are to be for human consumption or for pet food. The meat inspector will harvest the organs and will incise them as needed for inspection. The meat inspector will ensure the operator removes the spinal cord.

The farmer must have containers ready to hold inspected organs and the waste material from the evisceration process. Some containers are available to be used from the mobile abattoir operator. It is the farmer's responsibility to dispose of all waste materials. (See page 29 for details on disposing of Specified Risk Materials – SRM.)

If the meat inspector finds any part of a carcass that is abnormal or diseased, or is affected with a condition that may present a hazard to human health, or that may be repulsive to the

consumer, trimming or condemnation may result. If only a small area is affected, trimming may be sufficient. If effects are more widespread, the entire carcass and organs will be held for inspection by a veterinarian during which the disposition of the carcass will be determined.

If the animal is for retail sale, it will be stamped as Yukon Approved (Plant 2) after the carcass is moved from the slaughter area to the cooler. For beef cattle over 30 months, a triangular stamp with a 3 is used. If a beef carcass over 30 month is transported to a butcher with the vertebrae in, the meat inspector will paint the inside of the spinal column with ink to ensure it is removed and disposed of properly.

A. Using the Captive Bolt Stunner

Stunning can be reversible (the animal can regain consciousness) or irreversible (the stunning method leads to death).

Mechanical means of stunning include delivering a blow to the head with either a non-penetrating device or a penetrating device such as the captive bolt stunner or a bullet from a rifle.

The disadvantages of using a rifle for stunning include:

- danger to both the operator and bystanders with ricochets,
- inaccuracy in hitting the target area, and
- ineffective stunning from using the incorrect calibre.

Effective stunning by captive bolt depends on:

- accurate placement of the pistol
- using the correct cartridge for the size and species of animal
- proper maintenance of the bolt and pistol

When using the captive bolt stunner, the farmer must be close to the animal and the animal must be properly restrained in order to get proper placement of the bolt. The captive bolt should not be fired when the animal is moving its head.

With either method, the farmer must immediately follow stunning with cutting both carotid arteries and both jugular veins for the quickest bleeding. The stunning procedure renders the animal unconscious for only a very short period of time and bleed-out must occur quickly while the animal is insensitive to pain and before it begins to recover consciousness. The farmer should be prepared to hoist and cut the animal efficiently to ensure that bleeding starts as quickly as possible.

The captive bolt stunner is effective on bison, cattle, elk, goats and sheep but is more difficult to use to stun pigs because of the structure of their skull. The captive bolt stunner is available to be used by farmers who may or may not have booked the mobile abattoir facility. Use may be booked through the mobile abattoir operator.

Bison

If the captive bolt stunner is used with bison, the shot should be at the midpoint on a line drawn from the base of one horn to the base of the horn on the opposite side of the head and aimed down the length of the spine. Be sure the cartridge strength is high enough – the manufacturer's recommendations should be taken as the minimum strength required. Exceeding the recommendations will increase the likelihood of effective stunning. Bison are often shot twice with the captive bolt stunner although 95% are rendered unconscious with a single shot. The second shot ensures the animal is insensate before someone approaches for sticking (administering the cut for bleeding).



Bison should be shackled between the foot and the hock for hoisting. A sterilized knife is used to make a cut through the hide from the underside of the throat to the brisket. Re-sterilize the knife and insert it at a 45° angle directly below the brisket and sever both carotid arteries and both jugular veins.

The knife can be chemically sanitized or sterilized in clean, hot water. (See page 33 for details on appropriate sanitizing solutions.)

Cattle

Ensure the animal is well restrained before using the captive bolt stunner. The position for the shot from the stunner is at the crossover point between two lines drawn between the inside corner of each eye and the top of the ear on the opposite side of the head and directed down the length of the spinal column.



Shackle the animal between the foot and the hock to hoist them. Cut both sides of the throat to sever both carotid arteries and both jugular veins.

Sterilize the knife before sticking and re-sterilize for each animal. The knife can be chemically sanitized or sterilized in clean, hot water. (See page 33 for details on appropriate sanitizing solutions.)

Elk

Because the head of elk must be removed and sent for testing, the captive bolt stunner cannot be used on elk. Instead, elk are shot high in the neck with the intent of severing the spinal cord to render the animal insensate. To hoist, shackle the animal between the foot and hock. Both carotid arteries and both jugular veins are then cut with a sterilized knife to bleed the animal.



The knife can be chemically sanitized or sterilized in clean, hot water. (See page 33 for details on appropriate sanitizing solutions.)

Pigs

Although it may be more difficult to use the captive bolt stunner with a pig because of the structure of their skull, it can still be effective when properly positioned. The position is the same for using the captive bolt stunner as for using a bullet. The only difference is that the captive bolt pistol is held firmly against the skull, whereas a rifle would be held 5 to 25 centimetres (2 – 10 inches) away. The proper position is directed at the mid-line of the forehead, 2.5 cm (one inch) above the level of the eyes, and directed down the line of the spinal cord.

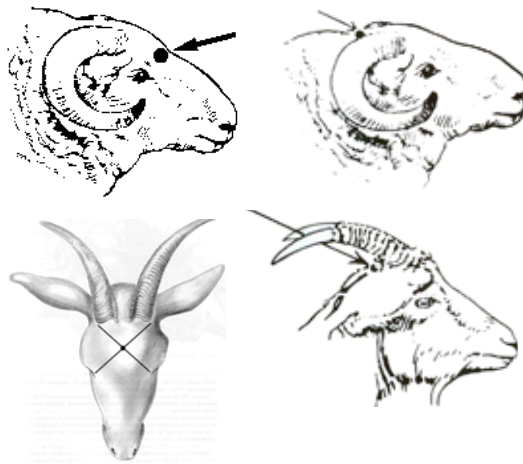


Immediately shackle the hind leg and hoist the animal up. Insert the sterilized knife at a 45° angle directly below the brisket to sever the carotid artery and jugular vein.

The knife can be chemically sanitized or sterilized in clean, hot water. (See page 33 for details on appropriate sanitizing solutions.)

Sheep or Goats

A shot aimed at the front of the head just above the eyes and pointing straight down the spine should be used in preference to the poll position (just behind the horns). Where the poll position must be used, the shot should be placed immediately behind the base of the horns and aimed toward the mouth.



Shackle the hind leg between the hoof and hock and hoist the carcass up. Bleeding sheep or goats is done by holding the ear in one hand and inserting the sterilized knife behind the jaw, even with the base of the ear, with the other. Then, pull the knife outward to sever the carotid artery and jugular vein.

The knife can be chemically sanitized or sterilized in clean, hot water. (See page 33 for details on appropriate sanitizing solutions.)

B. Dressing and Eviscerating Procedures

For all animals, possible sources of contamination must be eliminated or controlled by the abattoir operator during the dressing operation. The most common sources of contamination are flying insects, the hide, feet, contents of the digestive and reproductive tract, diseased tissue and unclean equipment or personnel. During insect season, carcasses will be sprayed with an acetic acid solution before entering the abattoir.

For this reason, the flow of people in and out of the abattoir unit is strictly controlled. If the meat inspector is not satisfied that methods or conditions meet approved standards, the meat cannot be stamped and, therefore, will not be suitable for retail sale.

Bison or Cattle

The head is removed immediately after bleeding and after moving the carcass into the abattoir. Care must be taken to ensure that the flaps of skin do not contact underlying tissue. No incisions should be made into the oral cavity. The head is removed at the joint between the skull and the first vertebra. The head must not contact the ground while it is being moved.

The operator will skin the head, and then the external surfaces of the head are washed and the nasal passages flushed. The meat inspector will expose and incise the lymph nodes and other organs that need to be examined in the head.

The operator will now remove the lower part of the front legs with a cut through the knee joint. The hide is removed from the lower portion of the hind leg to expose the Achilles tendon (which will be used to hang the animal in the cooler) and the feet are removed at the hock joint.

The carcass is skinned beginning at the neck where the knife is slipped under the skin and the hide is cut from the inside out down the midline to the pubic area. Cutting from the inside minimizes contamination of the carcass with hair and doesn't dull the knife as quickly. A cut from the midline is made up the inside of each leg. The hide is pulled from the legs, belly and sides of the animal making sure to reflect the hide away from the carcass so that contamination does not occur. The brisket is split with a sanitized saw and, if present, lactating udders are removed.

Now a hook with attached rollers is placed under the Achilles tendon and used to lift the carcass to the half-hoist position. Hooks and rollers must be clean and free of excess mineral oil. They must not be contaminated by contact with the floor at any time.

Using a clean knife, the skin around the anus and vulva is reflected back, making sure the sphincter muscle of the anus remains intact. The anus, along with the neck of the bladder, are freed from their attachments, securely tied, and lowered into the pelvic cavity. This process is called "dropping the bung".

After the bung is dropped, the pubic, or aich, bone is split. The hide is removed from the hind quarters as the carcass is hoisted high enough for the front legs to clear the floor. The rest of the hide is removed in a downward direction. If requested, the abattoir operator will now pass the hide out to the farmer for further processing such as fleshing and salting. The hide must be completely removed before removal of the internal organs (evisceration) begins.

The viscera (internal organs) are now removed through a cut made along the midline of the abdominal wall starting from the pelvic area down to the sternum. After initial entry, the knife is inserted into the abdomen and the cut is made from the inside with the blade of the knife pointing outward to prevent the accidental puncture of the intestines or stomachs. The operator can use his elbow to hold the viscera away from the cut.

Once the opening is made, downward pressure is exerted on the rumen while the connective tissue along the spine is cut. The weight of the viscera assists in its removal. To prevent contamination, the liver is usually removed before cutting the esophagus where it enters the rumen.

The viscera is placed on the floor and the contents of the thoracic cavity (the heart, lungs, trachea, etc) as well as the liver and kidneys are removed and placed on the inspection table by the operator.

The carcass is now split by cutting through the midline of the spine. For cattle over 30 months of age, the entire spinal column and the basal root ganglia must be removed and treated as SRM. (See page 29 for more details about SRM.) For cattle under 30 months of age, the spinal cord is removed and any areas that have been contaminated are trimmed. The carcass is then washed to remove any blood or loose bone dust.

For all cattle the distal ileum, the last portion of the small intestine, must be removed and treated as "Specified Risk Material" (SRM). Since beef cattle over 30 months of age are at a higher risk for BSE, they must be processed last. (See page 29 for more details about BSE and SRM.)

Elk

The process for skinning, eviscerating, and inspecting elk is the same as for bison or cattle.

A cut is made along the midline and up each leg. Legs are removed at the knee joint. The hide is removed from the sides and a hook under the Achilles tendon is used to hoist the animal so the “bung” can be dropped and the remainder of the hide removed. The skin can now be passed out to the farmer for further processing if requested.

Elk and deer are at risk for CWD or chronic wasting disease, similar to BSE in cattle. A compulsory CWD program is in place for all farmed elk. All captive elk slaughtered must have the head sent out for testing.

Pigs

Before opening the carcass any hair, scurf or other contamination must be completely removed. Although the most common method of dressing pigs is scalding and de-hairing, they may be skinned in the same way as other animals since the mobile abattoir does not have the facilities to do this. If a farmer wants to have a pig processed with the skin on, the facilities for scalding and de-hairing must be provided by the farm.

After skinning or de-hairing, hooks are placed under the tendons of the hind legs to hang the animal.

Heads may be left on the carcass or separated just at the base of the skull. If the head is to be kept, the nasal and oral cavities must be flushed with water at 82°C or hotter and the eyes, eyelids and eardrums must be removed.

Similar to the manner used for cattle, a midline incision is made from the pelvis to the sternum and the brisket is opened with a long, sharp knife. The bung is dropped by cutting around the anus with a clean knife. It is not necessary to tie the rectum in pigs because fecal leakage is seldom a problem if the pigs have been off feed for 18 hours prior to slaughter.

In males, the penis is removed along with the entire preputial pouch to prevent contamination. The pubis is split and the

bladder and remaining portion of the penis is removed. In females, the uterus is removed at this time.

The abdominal organs and thoracic organs can be completely removed in one operation and placed in a container for inspection. Care must be taken throughout the operation to prevent accidental puncture of the stomach or intestines.

Following evisceration, the carcass is split and given a final wash.

Sheep or Goats

The process for skinning and eviscerating sheep or goats is the same as for bison, elk, or cattle although special care must be taken when the animals have long wool or hair to prevent contamination by contact with the carcass.

To make it easier to prevent contamination, the lower portion of one leg should be skinned out and the animal hung by the Achilles tendon from the rail rather than using the dressing bed. Skinning should start from the rump leaving about ½ inch of skin that is free from wool (or hair) around the anus. Skinning proceeds along the flanks and back, gradually reaching the shoulders and neck. The forelegs are skinned and the lower legs removed at the knee joint. The head (with horns) is removed at the beginning of the spine.

Evisceration is done in the same way as for bison or elk.

C. *Role of the Meat inspector*

The meat inspector must examine the organs as well as the entire carcass to check for abnormalities. The order is not specific, but each meat inspector develops a routine that ensures the inspection is thorough and includes various lymph nodes, the liver, kidneys, abdominal viscera, trachea, heart and lungs as well as the carcass itself. The meat inspector will be evaluating the health of the animal by looking for pathological indicators of disease such as cysts, lesions and inflammation. The evaluation includes a visual inspection, palpation (feeling), and will often involve incising (cutting) the organs in a way that will not ruin the organ for processing if no abnormalities are found.

When abnormalities are found in either organs or in the carcass, the meat inspector may consult with a veterinarian. The meat inspector has the responsibility, and in consultation with a veterinarian, the authority to reject an animal (or parts of an animal) from the human food chain when that animal or carcass appears diseased or unhealthy.

Upon completion of the postmortem inspection, the meat inspector must make the decision to:

- * approve the entire carcass for human consumption,
- * condemn organs and/or portions of the carcass if the abnormal conditions are localized or benign,
- * place a "held" tag on the carcass and hold all edible viscera pending further consultation with a veterinarian and/or laboratory testing.

Approved carcasses will be stamped as Yukon Approved (Plant 2) by the meat inspector when the carcass is moved to the cooler. (Beef over 30 months of age, will also be stamped with a triangular stamp with a 3 in it.)

5. Waste Disposal and Post Slaughter Clean-up Procedures

Once the slaughter and inspection is complete, the carcass(es) will be moved to the cooler to await transport to a butcher. The operator will clean the abattoir and the farmer will dispose of any wastes generated in the slaughtering process. All waste and drainage from the operation of the abattoir shall be disposed of in a sanitary manner and with the approval of a health officer from Environmental Health.

Meat intended for retail sales must be transported in a truck or trailer approved for such use by a health officer from Environmental Health Services. The facility that the meat is delivered to must be a processor or butcher that meets the requirements of the Food and Drug Act under the authority of the Canadian Food Inspection Agency.

A. Specified Risk Material

Bovine Spongiform Encephalopathy (BSE) is an untreatable disease affecting the nervous system of cattle and is spread via ingestion of beef or sheep tissue. More specifically, a direct link between the ingestion of feeds containing rendered material was discovered. Tissues containing the BSE infectious agents (prions) have been identified as Specified Risk Material (SRM) and are to be removed from the food chain to prevent transmission of a similar disease in humans. SRMs include: the skull, brain, trigeminal ganglia, eyes, tonsils, spinal cord, dorsal root ganglia of animals over 30 months of age as well as the distal ileum of all cattle.

Recent federal legislation prescribes strict collection and disposal procedures of SRMs to prevent this worldwide reportable disease. Collection procedures include: storing these materials in dedicated containers that are clearly and indelibly marked in both official language: "Specified Risk Material/Matériel à risque spécifié" or "SRM/MRS"; and these tissues must be thoroughly stained with blue meat dye. Due to the difficulty in destroying the prions within these SRM tissues, disposal methods are

limited. The two options currently available include on-site/off-site burial or a certified incinerator. If SRMs are to be disposed of on-site, marking and staining is not required, but any material that comes in contact with the SRMs must also be treated as SRM. (See below for burying procedures.) Separating SRMs from other wastes limits the volume of SRM that must be dealt with.

Transportation of any SRM (if not buried on-site) will require a special permit from the Canadian Food Inspection Agency (CFIA).

B. Other Wastes

The farmer is responsible for the proper disposal of all wastes generated during the slaughter of their animals. Details of how wastes will be dealt with must be included in the Application for On-Farm Operation of a Mobile Abattoir.

Options for on-farm waste disposal include burying, burning, composting, or recycling. Off site disposal is also possible as long as permission from the owner of the dump site is obtained. With prior approval, solid wastes can be taken to a community dump and liquid wastes to a sewage lagoon.

Burying

Solid or liquid waste can be buried on-site at the farm in a pit or trench. The hole must be at least 2.3 metres (7 ½ feet) deep and the wastes must be covered immediately with at least 2 metres (6 ½ feet) of soil. The pit or trench must be at least 450 metres (1500 feet) from any building used for human occupancy or for the storage of food and special care must be taken not to contaminate the water supply. Burying is the only option that is acceptable for both the disposal of SRMs and other wastes.

Burning

Waste from the butchering process that does not include SRM can be burned on farm. Burning must be in compliance with environmental legislation for air quality.

An Air Emissions Permit must be obtained from the Yukon Environmental Programs Branch for burning more than 5 kg per day of garbage either in the open or in an incinerator.

Please take these precautions when burning solid waste:

- Burn only when wind conditions will disperse the smoke away from nearby populated areas.
- Don't burn during high winds or when the wind direction is frequently changing as fire can spread quickly.
- Keep fires an adequate distance from buildings.
- Ensure a quick, hot and complete burn by turning or aerating smouldering materials.
- Make every reasonable effort to prevent runoff water from entering the burning area.
- Burn in small manageable piles.

Composting

Although composting is commonly associated with small animals such as poultry, large animals such as cattle or pigs, or the remains from slaughtering that do not contain SRM will compost under proper conditions. Control the composting process carefully to promote proper decomposition. Burying a carcass in a pile of straw to rot is not considered composting.

The compost pile that will be used to compost waste from the slaughtering process must be located at least 100 metres (330 feet) from any water source including a well, stream, creek, pond or lake and 100 metres (330 feet) from any residence. The pile must be built in a way that will exclude scavengers and the volume of animal parts must not exceed 25% of the total compost pile. The animal parts must be covered by at least 15 cm (6 inches) of composting material.

To properly compost, there needs to be a suitable mixture of materials high in carbon such as old hay, straw, shredded branches or leaves as well as materials high in nitrogen such as grass clippings, animal parts or animal manures. Getting lots of air into the pile and ensuring there is enough high carbon material will keep the pile from smelling. Keep the pile wet as you build it and make sure the moisture level remains high

enough when you turn it. Turn often and re-cover the top with a layer of high carbon material.

Recycling

Many parts from the slaughtering process can be used to feed animals that won't be used as human food. Sometimes trappers or dog team owners are interested in using slaughter wastes.

Rendering is a process that treats the carcass at high temperatures and pressures to remove water and fats. The remaining meat and bone meal is then ground up into a fine powder and can be used as a fertilizer. The person who is rendering must make sure that high enough temperatures and pressures are reached to kill all viable pathogenic organisms and a complete record must be kept.

C. *Sanitizing and Maintenance of the Mobile Abattoir*

Constant attention to sanitation during abattoir operations is essential because all animal parts will readily decompose and this provides an ideal medium for bacterial growth.

Maintenance of acceptable standards of sanitation is the responsibility of the abattoir operator. The meat inspector's responsibility is to ensure these conditions are met.

The advantages of keeping a clean and sanitary environment include:

- less production delays
- minimizes trimming losses
- longer shelf life for the meat
- improved quality of the product
- improved customer satisfaction
- a safe working environment.

Simple visible cleanliness is not always sufficient to prevent the spread and growth of bacteria. Bacteria must be inhibited or eliminated by means of chemical or heat treatment. The effectiveness of sanitation practices can be measured by swabbing surfaces and submitting the swabs for culturing to

determine bacterial counts. Measuring protein residue can indicate if there is a potential for contamination.

A routine cleaning schedule for overhead structures, walls and doors is necessary. Floors must be completely free of meat scraps, blood, fat and all manure or dirt at the end of each slaughter session and before the start of operations in a new location.

Equipment must be constantly observed and repaired as necessary.

To be effective, sanitizing agents must be warm enough and must be in contact with the surface to be sanitized for at least 45 seconds.

Suitable sanitizing agents include:

- clean hot water [77°C (171°F) or more]
- a clean chlorine solution [≥100 ppm at ≥24°C]
- a clean ammonia (NH₄ compound) solution [≥200 ppm at ≥24°C]
- a clean iodine solution [≥25 ppm at ≥24°C]
- a solution of any other non-toxic sanitizing agent that provides a bactericidal result equivalent to or better than the other sanitizing options mentioned. This agent must be a recognized and federally registered product.

The operator must have available the proper test paper (such as litmus paper) to determine the concentration of the sanitizer and a thermometer to determine the temperature of the sanitizing solution.

Hot Water

When using hot water as a sanitizing agent, the water must be clean and a temperature of at least 77°C (171°F) must be maintained. The surface to be sanitized must be in contact with the water for at least 45 seconds.

Chlorine Solution

Household bleach (about 5% chlorine by weight) can be used to make a sanitizing solution. (Commercial chlorine solutions will

be much stronger.) To make a chlorine solution that has at least 100 parts per million from household bleach would require 9 mL (2 teaspoons) of bleach in 4.5 litres (1 gallon) of water. To be effective, the solution must be kept at a temperature of 24°C (75°F) or more and must be kept clean.

Ammonia Solution (NH₄ compound)

Household ammonia (ammonium hydroxide) is between 5% and 10% ammonium by weight. To make a solution that has at least 200 parts per million from household ammonia would require 18 mL (1 tablespoon) in 4.5 litres (1 gallon) of water. To be effective, the solution must be kept at a temperature of 24°C (75°F) or more and must be kept clean.

Iodine Solution

Tincture of iodine (5% elemental iodine in a water/ethanol base) is often found in emergency survival kits. To make a sanitizing solution from tincture of iodine that has at least 25 parts per million of available iodine would require 2.5 mL (1/2 teaspoon) of tincture of iodine in 4.5 litres (1 gallon) of water. To be effective, the solution must be kept at a temperature of 24°C (75°F) or more and must be kept clean.

Caution

Do **NOT** mix sanitizing solutions. Iodine with ammonia can be explosive and ammonia with bleach produces toxic fumes.

6. Transport, Cutting and Wrapping

Once the animal has been eviscerated, hung to chill, and age the next step is to cut and wrap the meat on the farm for farm gate sales or transport the carcass to an approved facility for processing the meat for retail sale.

A. Farm Gate Sales

Since the term “farm gate sales” refers to meat that is not an inspected product, the location where the meat will be cut and wrapped for the customer does not need to be an inspected facility but the farmer is responsible to ensure that it is clean and sanitized.

When meat is being sold as “farm gate”, it is possible for the meat to be transported in a vehicle other than the mobile abattoir to where it will be cut and wrapped. The meat must be kept cold and clean during transportation. The meat should be protected from weather conditions and road dust.

B. Retail Sales

To be approved for retail sales, meat must be processed in a way that meets the relevant regulations to ensure a safe, inspected product. This means that each step in the chain is supervised by the person designated for that task. Transfer of the meat from one person to another is confirmed with a signature.

After being processed in the mobile abattoir, the meat is delivered in an approved truck or trailer to an approved facility. The temperature in the trailer must remain at 4°C or lower throughout transport. The vehicle must be clean, free from odours and the hanging method must not allow the product to contact the walls or floors. The butcher, who receives the stamped carcass, signs to confirm that the meat was delivered in an acceptable condition.

For retail sales, the place where cutting and wrapping or further processing of the meat occurs must comply with the Federal Food and Drugs Act and Regulations as they pertain to sanitation, ingredients, additives, processing good management practices, labelling and controls for SRM. The butcher must be trained to process the meat safely.

An inspected processing facility must:

- have all equipment and utensils designed, constructed and installed to permit adequate cleaning and sanitizing.
- clean and sanitize all areas, equipment and utensils on a daily basis

The Canadian Food Inspection Agency's Meat Hygiene Manual of Procedures is available from <http://www.inspection.gc.ca/english/anima/meavia/mmopmm/hv/mane.shtml>

7. Complaints

Not every system works perfectly every time. If something goes wrong, talking about what happened and why is the best way to improve the system so it won't happen again.

If there are concerns about how the process will work on a particular farm, the first step should be a conversation between the farmer, the abattoir operator and the meat inspector.

If a farmer would like to provide feedback on the operation of the mobile abattoir on their farm, they should call the development officer at the Yukon Agriculture branch office at (867) 667-5838 or 1-800-661-0408 extension 5838.

Changes to policies or procedures for the mobile abattoir will be decided upon by the development officer in consultation with the mobile abattoir working group.

References

1) Solid Waste Regulations (*Environment Act*)

Read it on the Internet at

<http://www.environmentyukon.gov.yk.ca/pdf/swregs.pdf>

or call the Department of Environment: (867) 667-5683
or 1-800-661-0408 extension 5683

2) Meat Inspection and Abattoir Regulations (*Agricultural Products Act*)

Read it on the Internet at

http://www.gov.yk.ca/legislation/regs/oic1988_104.pdf

or call the Agriculture branch: (867) 667-5838
or 1-800-661-0408 extension 5838

3) Public Health Regulations (*Public Health and Safety Act*)

Read the Public Health and Safety Act on the Internet at

<http://www.gov.yk.ca/legislation/acts/puhesa.pdf>

or call the Environmental Health office: (867) 667-8391
or 1-800-661-0408 extension 8391

4) Assessable Activities, Exceptions and Executive Committee Projects Regulations (*Yukon Environmental and Socio-Economic Assessment Act*)

Find them on the Internet at

http://www.yesab.ca/act_regulations/act_regulations.html

or call the YESAB office: (867) 668-6420

5) Regulations for Humane Slaughter

Read sections 77 – 80 of the Canadian Meat Inspection Regulations on the Internet at

<http://laws.justice.gc.ca/en/M-3.2/SOR-90-288/index.html>

"Every food animal that is slaughtered shall, before being bled,

(a) be rendered unconscious in a manner that ensures that it does not regain consciousness before death, by one of the following methods:

(i) by delivering a blow to the head by means of a penetrating or non-penetrating mechanical device in a manner that causes immediate loss of

*consciousness,
(ii) by exposure to a gas or a gas mixture in a manner that causes a rapid loss of consciousness, or
(iii) by the application of an electrical current in a manner that causes immediate loss of consciousness; or
(b) be killed by one of the methods set out in paragraph (a) or, in the case of a bird or a domesticated rabbit, by rapid decapitation."*

6) The latest information on Bovine Spongiform Encephalopathy (BSE) in North America

Read it on the Internet at

<http://www.inspection.gc.ca/english/anima/heasan/disemala/bseesb/bseesbindexe.shtml>

7) Specified Risk Materials - SRM is defined as the skull, brain, trigeminal ganglia (nerves attached to the brain), eyes, tonsils, spinal cord and dorsal root ganglia (nerves attached to the spinal cord) of cattle aged 30 months or older, and the distal ileum (last portion of the small intestine) of cattle of all ages. Health Canada http://www.hc-sc.gc.ca/ahc-asc/media/nrcp/2003/bse-esb_bk1_e.html

9) The CFIA Meat Hygiene Manual of Procedures is available from

<http://www.inspection.gc.ca/english/anima/meavia/mmopmm/hv/mane.shtml>

Appendices

Appendix 1 Forms for the Farmer

Appendix 2 Forms for the Abattoir Operator

Appendix 3 Forms for the Meat Inspector



Agriculture and
Agri-Food Canada

Agriculture et
Agroalimentaire Canada

Canada

Yukon
Energy, Mines and Resources

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Appendix 1

Forms for the Farmer



Application for On-Farm Operation of a Mobile Abattoir

The completed and signed application should be sent or brought to:

Agriculture Branch, Energy, Mines & Resources

300 Main Street, Suite 320, Elijah Smith Building

P.O. Box 2703, Whitehorse, Yukon Y1A 2C6

(867) 667-5838

1-800-661-0408 extension 5838

Applicants should be familiar with the relevant parts of the regulations that affect the on-farm operation of the mobile abattoir. Links to these references are available in the References section of the Mobile Abattoir Procedures Manual. The applicant can also contact the appropriate government department for assistance in determining the best options for their farm.

- Solid Waste Regulations (Environment Act)
- Meat Inspection and Abattoir Regulations (Agricultural Products Act)
- Public Health Regulations (Health and Safety Act)
- Assessable Activities, Exceptions and Executive Committee Projects Regulations (Yukon Environmental and Socio-economic Assessment Act)

For more information about the public health requirements contact:

Environmental Health Services

#2 Hospital Road,

Whitehorse, Yukon Y1A 3H8

(867) 667-8391

1-800-661-0408 extension 8391

For more information about the solid waste requirements contact:

Department of Environment

10 Burns Road, across from the airport

P.O. Box 2703, Whitehorse, Yukon Y1A 2C6

(867) 667-5683

1-800-661-0408 extension 5683

The applicant must complete all sections by legibly printing or typing the information. Confirm each page is complete by writing your initials in the space provided. Complete the signature block at the end of the form and attach all requested documents.

Before any permits are issued, an inspection may be conducted.

The applicant will be contacted if additional information is required.

Contact and Location Information

1.

Applicant's Name	Phone #
Legal Business Name	Fax #
Mailing Address	Postal Code

2. Location where the mobile abattoir will be used:

Municipal address, subdivision, highway milepost, or geographic location			
Lot:	Block:	Quad:	Plan:
Legal Location			
Description of land zoning (example – agriculture, rural residential)			
Landowner (if different than applicant)		Phone #	

3. Nearest Community: _____

4. Proposed Dates for Operation: _____

Site Plan

5. Attach a line drawing with distances shown or a map or aerial photograph at a scale of 1:50,000 showing the location for each of the following:

- | | |
|--|--|
| <input type="checkbox"/> mobile abattoir | <input type="checkbox"/> washroom(s) |
| <input type="checkbox"/> drinking water well(s) | <input type="checkbox"/> property lines |
| <input type="checkbox"/> surface water bodies and water courses | <input type="checkbox"/> roads |
| <input type="checkbox"/> dressing/change room(s) | <input type="checkbox"/> environmentally sensitive areas |
| <input type="checkbox"/> all permanent structures (include residences) | <input type="checkbox"/> solid and liquid waste disposal sites (if applicable) |
| <input type="checkbox"/> on-site sewage disposal system(s) | |

Potable/Drinking Water

6. Do you intend to use potable/drinking water in addition to the 1135 litres (300 gallons) of water supplied by the mobile abattoir?

- Yes – please answer questions 7, 8 & 9 No – skip questions 7, 8 & 9

7. Where will the potable/drinking water to be used in the mobile abattoir come from?

- drilled well delivered/trucked water
 dug well treated surface water

8. Type(s) of water treatment:

Treatment is mandatory for surface water, dug wells, and well less than 15 metres deep which are at risk for contamination

- chlorination filtration: describe _____
 UV disinfection other: _____

9. Have you attached a copy of a recent bacteriological analysis report of the on-site source of potable/drinking water you will be using in the mobile abattoir? The analysis should be done as close as possible to the day of slaughter.

10. Will the mobile abattoir be located and the slaughter of animals occur at least 30 metres away from any drinking water well?

This setback is required by section 19(a) of the Public Health Regulations. Other setbacks may be required by other regulatory authorities. In the case of a difference, the greater distance will apply.

Transportation

11. Do you plan to transport any meat from the mobile abattoir by any means other than the abattoir itself?

- Yes – please answer question 12 No – skip question 12

12. Describe the vehicle that will be used to transport meat from the mobile abattoir:

Stunning

13. How will you stun animals before they are slaughtered?

- captive bolt rifle
 other – describe: _____

21. Identify the method(s) of on-site waste management and disposal (check all that apply)

Solid Waste

- Trench or pit and covered – excavation at least 2.3 m (7.5 ft) deep and wastes covered immediately after they are deposited with a minimum of 2 m (6 ft) of soil.
- Burning – describe: _____
- Waste segregation – describe: _____
- Composting – describe: _____
- Recycling – describe: _____
- Other – describe: _____

Liquid Waste

- Same as for solid waste disposal
- Trench or pit and covered – excavation at least 2.3 m (7.5 ft) deep and wastes covered immediately after they are deposited with a minimum of 2 m (6 ft) of soil.
- Burning – describe: _____
- Waste segregation – describe: _____
- Composting – describe: _____
- Recycling – describe: _____
- Other – describe: _____

22. Describe any current environmental monitoring of the land, air or ground/surface water:

- See attached
-

23. Is there a closure/decommissioning/reclamation plan for this site?

- Yes – please attach
- No

24. Confirm that you have provided an electric fence around the waste disposal site for security and to control wildlife.

25. Describe any other security/control measures that you will use around the waste disposal site: See attached

26. Check to confirm that the on-site waste disposal site meets the following set-back distances:

- 450 metres** from any building used for human occupancy or for the storage of food (*section 13(a) and 33(b) – Public Health Regulations*)
- 90 metres** from any public road allowance, railway, right-of-way, cemetery, highway or thoroughfare (*section 33(a) – Public Health Regulations*)
- 100 metres** from the high water mark of any waterway (*Schedule 1, Solid Waste Regulations*)
- 30 metres** from any drinking water well (*section 19(a) – Public Health Regulations*)

Note: other set-back distances may be required by other regulatory authorities. In the case of a difference, the greater distance will apply.

Off-Site Waste Disposal

Wastes to be disposed of off-site must be taken to approved solid and/or liquid waste disposal sites (example: a community dump [solid wastes], sewage lagoon [liquid waste]). Permission from the owner of the disposal site must be obtained prior to disposing of any wastes generated from the mobile abattoir.

27. Contact information for the owner of the off-site disposal site you intend to use:

Solid Waste Site

Contact Person Phone #

Legal Business Name or Government Agency/Branch/Department Fax #

Mailing Address Postal Code

Liquid Waste Site

Contact Person Phone #

Legal Business Name or Government Agency/Branch/Department Fax #

Mailing Address Postal Code

28. Describe the method(s) of disposal at the off-site waste disposal site that has been discussed and approved by the owner/operator of the waste disposal site. See attached

Solid Waste Site

Liquid Waste Site

29. Confirm that you have attached a copy of your letter of permission from the owner/operator of the off-site waste disposal site to use that site. See attached

Permits and Approvals

31. List any Permits or Approvals that have been obtained for this site: See attached

Applicant's Declaration and Signature

I, _____ [print name clearly], am the authorized representative of _____ [name of business/community], and I certify that the information provided on this application is correct and complete to the best of my knowledge.

Signature of Applicant

Date

Number of Attachments: _____

Approvals & Authorizations to Use the Mobile Abattoir

Attachment to the "Application for On-Farm Operation of a Mobile Abattoir

For Government of Yukon use only

Application received by:

Name	Department
Date	Time

TO BE COMPLETED BY HEALTH & SOCIAL SERVICES, ENVIRONMENTAL HEALTH SERVICES ONLY
Health Officer Approval for the operation of a vehicle to transport meat from an abattoir.

Signature, Health Officer *Print Name* *Date*

Personal information is collected under the authority of the Public Health and Safety Act for the purpose of safeguarding personal and/or public health. This information may be accessible under the Access to Information and Protection of Privacy Act. Questions regarding the collection of this information should be directed to the Manager, Environmental Health Services, at (867) 667-8391 or toll free at 1-800-661-0408 extension 8391.

TO BE COMPLETED BY DEPARTMENT OF ENVIRONMENT, ENVIRONMENTAL PROGRAMS BRANCH ONLY

I, _____, representing the Environmental Programs Branch of the Yukon Department of Environment, have reviewed this application and can confirm that based on the information contained herein, this activity:

- requires a Commercial Dump Permit
- does not require a Commercial Dump Permit at this time

Signature, Environmental Programs Branch *Date*

Information is collected under the authority of section 9 of the solid Waste Regulations. For further information, contact the Environmental Programs Branch at (867) 667-5683 or toll free at 1-800-661-0408 extension 5683.

TO BE COMPLETED BY HEALTH & SOCIAL SERVICES, ENVIRONMENTAL HEALTH SERVICES ONLY
Health Officer Approval for the method(s) of disposal for solid and liquid wastes generated by the operation of the mobile abattoir, either on-site or off-site.

Signature, Health Officer

Print Name

Date

Personal information is collected under the authority of the Public Health and Safety Act for the purpose of safeguarding personal and/or public health. This information may be accessible under the Access to Information and Protection of Privacy Act. Questions regarding the collection of this information should be directed to the Manager, Environmental Health Services, at (867) 667-8391 or toll free at 1-800-661-0408 extension 8391.

TO BE COMPLETED BY ENERGY, MINES, AND RESOURCES, AGRICULTURE BRANCH ONLY
Agriculture Development Officer Approval that the on-farm preparations described along with the mobile abattoir meet the regulatory requirements.

Signature, Agriculture Development Officer

Print Name

Date of Approval

Date Authorization Expires

Note: The applicant must contact the Agriculture Branch no later than 72 hours prior to operation of the mobile abattoir if any changes are made which affects the information provided in this application.

Declaration by Owner Producer

For cattle less than 30 months of age:

I, _____, [print name] the owner/producer of a _____ [example: Holstein cow], carcass bearing CCIA tag # _____ do hereby declare that to the best of my knowledge the above animal is **less** than 30 months of age.

Furthermore, the **small intestine shall not be used for human consumption.**

Signature

Date

For cattle over 30 months of age:

I, _____, [print name] the owner/producer of a _____ [example: Holstein cow], carcass bearing CCIA tag # _____ do hereby declare that to the best of my knowledge the above animal is **more** than 30 months of age.

Furthermore, I understand the following specified risk materials: **head (skull, brain, trigeminal ganglia, eyes, tonsils), vertebral column (spinal cord, dorsal root ganglia) and small intestine shall not be used for human consumption.**

Signature

Date

Bovine Dentition to Determine Age



Milk teeth
less than 24 months



First incisors erupting
less than 30 months



First pair incisors
less than 30 months



Third incisor
older than 30 months



Second pair of incisors
older than 30 months



Two full pairs of incisors
older than 30 months

Cattle must be considered to be 30 months of age or older when they have more than two permanent incisor teeth erupted. That is when the first pair of permanent incisors and at least one tooth from the second pair of permanent incisors is above the gum line.

Pre-Slaughter Checklist for the Farmer

- | | | | |
|---|--------------------------|---|--------------------------|
| Completed Application for On-Farm Operation of a Mobile Abattoir | <input type="checkbox"/> | Waste disposal method approved | <input type="checkbox"/> |
| Preparation for waste disposal complete | <input type="checkbox"/> | Water tested by Environmental Health | <input type="checkbox"/> |
| Permit to transport SRM (if required) | <input type="checkbox"/> | Butchering services booked | <input type="checkbox"/> |
| For Cattle: declaration by owner completed and submitted to Ag branch | <input type="checkbox"/> | Area for parking abattoir prepared | <input type="checkbox"/> |
| Handling facilities available for livestock | <input type="checkbox"/> | Identification of animals prepared | <input type="checkbox"/> |
| Feed withdrawn from animals 8 – 18 hours prior to slaughter | <input type="checkbox"/> | Containers available for transporting wastes to the disposal site | <input type="checkbox"/> |
| Informed on humane killing techniques | <input type="checkbox"/> | Knife sharp and sanitizing solution available | <input type="checkbox"/> |
| Know location for proper stunning | <input type="checkbox"/> | Washroom facilities available and clean | <input type="checkbox"/> |
| Prepared to hoist animal for bleeding | <input type="checkbox"/> | Informed operator of desire to keep organs or hide | <input type="checkbox"/> |

Post-Slaughter Checklist for the Farmer

- | | | | |
|--|--------------------------|--|--------------------------|
| Disposal of slaughter wastes completed according to details specified in Application for On-Farm Operation of the Mobile Abattoir. | <input type="checkbox"/> | Disposal of SRM completed (if needed). | <input type="checkbox"/> |
| Containers used to transport wastes cleaned and returned to the abattoir operator. | <input type="checkbox"/> | | |

Appendix 2

Forms for the Abattoir Operator

Checklist for Booking the Abattoir

(To be completed by the abattoir operator)

Confirmed the farmer has completed and submitted the Application On-Farm Operation of the Mobile Abattoir: _____

Farm Name: _____

Producers Name: _____

Contact Information: _____

Physical Location: _____

Preferred dates:

(1) _____

(2) _____

(3) _____

Containers needed for waste disposal _____

Delivery Instructions for cutting and wrapping: _____

Species and Number of Animals:

_____ bison _____ beef _____ elk _____ goat _____ sheep _____ pigs _____ other (_____)

Identification or Description (include age) of individual animals:

Stunning method that will be used: _____

Confirmed the processing date with the meat inspector: _____

Pre-Slaughter Checklist for the Abattoir Operator

- | | | | |
|--------------------------|--------------------------|--------------------------------|--------------------------|
| Generator fuelled | <input type="checkbox"/> | Cooler at 4°C | <input type="checkbox"/> |
| Water tank full | <input type="checkbox"/> | Cooler sanitized | <input type="checkbox"/> |
| Machinery in good repair | <input type="checkbox"/> | Knives sharpened and sanitized | <input type="checkbox"/> |
| Slaughter area sanitized | <input type="checkbox"/> | Sanitizing solution available | <input type="checkbox"/> |

Details of on-farm preparations required to satisfy environmental health regulations:

- | | | | |
|------------------------------------|--------------------------|--|--------------------------|
| Washroom facilities available | <input type="checkbox"/> | Waste disposal prepared | <input type="checkbox"/> |
| Prepared for stunning and bleeding | <input type="checkbox"/> | Details comply with Application for On-Farm Operation of the Mobile Abattoir | <input type="checkbox"/> |

Name of Inspector: _____

Date: _____

Signature, Meat Inspector

Post-Slaughter Checklist for the Abattoir Operator

- | | | | |
|---|--------------------------|-------------------------------|--------------------------|
| Slaughter area cleaned | <input type="checkbox"/> | Slaughter area sanitized | <input type="checkbox"/> |
| Equipment cleaned | <input type="checkbox"/> | Equipment sanitized | <input type="checkbox"/> |
| Equipment secured for travel | <input type="checkbox"/> | On-farm connections unplugged | <input type="checkbox"/> |
| Carcass delivered and transferred hygenically | <input type="checkbox"/> | | |

Name of butcher: _____ Date: _____

Signature, butcher/processor

Appendix 3

Forms for the Meat Inspector

Compiled by:
40056 Yukon Inc.
P.O. Box 20143
Whitehorse, Yukon Y1A 7A2

