

Aylward's Farm

Port Kirwan, N.L.

Environmental Assessment for a Sheep Abattoir

Submitted to:

Minister of Municipal Affairs and Environment

PO Box 8700

St. John's, NL A1B 4J6

Date: August 10, 2021

1.0 Name of Undertaking:

Port Kirwan Sheep Abattoir

2.0 Proponent:

2.1 Name of Corporate Body: Aylward's Farm

2.2 Address: Box 13, Shute Lane, Port Kirwan, NL, A0A 2G0

2.3 CEO: Patrick Aylward – Owner (709)330- 2590
Box 13, Shute Lane, Port Kirwan, NL, A0A 2G0
(709)363- 2744
bmyfinny@gmail.com

2.4 Principle Contact for purposes of environmental assessment:
Brenda Aylward – Manager (709) 330- 2590
P.O. Box 13, Port Kirwan, NL, A0A 2G0
brenda.aylward@servicecanada.gc.ca or alternatively:
bmyfinny@gmail.com

3.0 The Undertaking:

3.1 Name of the Undertaking

Port Kirwan Sheep Abattoir- The proposed development of an abattoir in Port Kirwan, NL. This will be built on owned farm land that is a working sheep farm. The farm has been in existence for over 50 years. The abattoir itself will be small, measuring 12x20, processing sheep and lamb. It will be constructed at the back of a licenced meat cutting shop that has been in operation for approximately 20 years.

3.2 Purpose/Need/Rationale for the Undertaking:

Aylward's Farm is a small working sheep farm. We have approximately 100 acres of pasture and hay land and three operational barns. There is increasing demand for lamb and sheep but sending them for processing is no longer economically feasible. The long shipping distances are also an animal welfare concern. The stress of trailering is not healthy for the animals and also affects the quality of the meat. Stress to the animal during transport causes tension and results in tougher meat and there is also the danger of bruising. The closest reputable and licenced facility is at least two hours away from our farm and in recent years those facilities have either stopped taking outside animals or have long wait lists with no assurance of being accommodated. These options have been considered in past years but are no longer viable for our farm. Selling animals live weight is also not feasible considering the cost of raising healthy animals today. Having our own abattoir facility is our end goal and will be the final puzzle piece toward self sufficiency. Our sheep and lambs will be raised on the farm and remain stress free until they are humanely slaughtered, using an approved method, then cut and packaged for sale in our licenced cut shop.

4.0 Description of the Undertaking:

4.1 Geographical Location:

The proposed abattoir will be located on our operational farm at Shute Lane in the town of Port Kirwan, located on the Avalon Peninsula of NL. The town has provided a letter of approval and support for the building of the abattoir (**Appendix A**). Please note that the town does not require residents to have building permits so there is no attached Appendix. The structure will be located between the sheep barn and the cut shop. An aerial map has been included showing the location of the barn, cut shop and the accessible gravel road that leads directly to the location on the farm (**Appendix B**). No additional road access will need to be constructed. No additional transmission lines will be required as we already have full functioning power to the current buildings.

4.2 Physical Features:

The farm itself is located in Port Kirwan on the Shute Lane and is the last property on that gravel roadway. There is already full road access and no additional road construction is required. The gravel road leads from the Main Rd. in Port Kirwan directly to the location. The abattoir itself will be a 12x20 room located at back of the current cut shop. The door of the holding barn will lead straight outside to the door of the abattoir. The structure will be directly situated between the two buildings. Animals will be processed in a facility that meets standards approved by Dept. Agriculture and using an approved method (Dept. Agriculture has aided in

the preapproved design). There is already existing electrical power in all the buildings (two barns and cut shop) and will be installed into the new structure by the same Red Seal electrician. No additional transmission lines will be required.

The Dept. Agriculture advised us to get in touch with Service NL for pre- approval of a septic system. This was issued by Service NL for the construction and installation of a sewer system/water supply to service a commercial septic system, based on site inspection and the data and design provided by an approved designer. A copy of the approval letter is attached in **Appendix C**. Pending release of the Environmental Assessment, the septic system will be installed by qualified professionals in accordance with government standards and requirements.

There are no rivers or large bodies of fresh water close enough to our abattoir that would pose any environmental issues for fish or wildlife. The closest is Chance Bay Pond which is 0.71 miles (1142 metres) in distance. This was recently analysed by the septic designer and Service NL when we initially requested approval for the septic system. There is a runoff drain that runs through town that does not come from a body of water or a spring, but catches rain water from the land and carries it to the ocean during heavy rains (**Appendix D** and **D-1**). The ocean is 0.12 miles (193 metres) from our location (**Appendix E**). The closest neighbouring occupied home that is not ours is .04 miles (64 metres) uphill from the location (**Appendix F**) and the closest unoccupied dwelling is approximately .03 miles (48 metres) (**Appendix F-1**).

4.3 Construction:

Our proposed date for the construction of this project is immediate upon receiving approval of this EA and subsequent approval for the Canadian Agricultural Partnership (CAP) application which will fund 75% of the proposed project. Agriculture has estimated a couple of weeks for review and decision once EA is released (they were in process of review when application was flagged for EA). So, if everything is approved in timely fashion the estimate for construction start is mid October 2021.

The construction of the abattoir and installation of septic system is expected to take three - five days maximum. The structure will be made of wood with a concrete floor having an inward sloped design for drainage as per Meat Inspection Act and Regulations. The building will be approved for Accessibility Exemption and will be approved for Fire and Life Safety . We estimate the material cost for this structure to be approximately \$13,000. The only identified pollutants that may arise during the construction period will be the emissions from the heavy equipment machinery used to install septic system over a one day period.

4.4 Operation:

Our sheep farm has existed for approximately 50 years and is fully run at this time by myself and my daughter. We have a solid reputation in the farming industry for producing high quality sheep and for being responsible farmers who embrace change and new initiatives as they arise within the agricultural industry.

We maintain up to date Environmental Farm Planning certification as required and are committed to sustainable agriculture and environmentally responsible production in our province (**Appendix G**). Our farm is registered (**Appendix H**). We also have participated in an audit initiative for the Canadian Verified Sheep Program, for Food Safety and Traceability. We were selected to participate based on our diligent and responsible farm practices.

The manure on our farm is used to fertilize our pastures, eliminating the need for chemical fertilizers. The barns are cleaned out daily throughout the year and have concrete floors. The manure is removed and brought to pasture and hay land several kilometres outside of town on a daily/weekly basis depending on usage of the barn. Our sheep are outside year round (exception being at lambing time) but always have indoor access during inclement weather.

We maintain approximately 15-20 breeding ewes (female sheep) in any given year and they are bred on the farm by our own rams, selected for desirable traits. We have a closed flock, meaning that we do not mix our sheep with outside animals and we do not use community pasture. This ensures a top quality animals that are free of disease and ailments that are common with integrated flocks. Any outside replacement ewes or rams are quarantined for thirty days once brought onto our farm and are also vet checked. They are vaccinated, dewormed and put on the same health maintenance schedule as the others prior to joining the flock.

We maintain a close working relationship with the provincial veterinarians (specifically Dr. Erin Ramsay) and animal health/welfare is our top priority. We are registered with the NL Premises Identification Program which assists the province in preparing for and responding to emergencies affecting animal health or food safety (**Appendix I**). Our Premise ID # is NL9970645. We follow a regular health management program, practice pasture rotation as a natural form of parasite control and breed our sheep for parasite and disease resistance.

The sheep grazing the hillsides are visible when entering the town and people always ask about the purchase of lamb and mutton. Being able to raise, process and sell lamb on our farm is our end goal and the abattoir is the last piece of that puzzle. We will remain small scale for the foreseeable future but want to incorporate lamb into the meat product offered in the shop. Our average number of lambs born ranges between 25-30 maximum per year. Several ewe lambs are kept as replacement breeders each year and so we average between 20-25 market lambs available for sale. We only breed our sheep once a year and lambs are born in the spring and are ready for market in the fall.

Once we have an abattoir, we will continue to born and raise the lambs on the farm. Once they are old enough to process they will be led from the holding barn directly into the abattoir room. This will be a stress free process as the animals will remain in their daily environment until the end. They will be secured with a penning gate and humanely processed using an approved method (pre approved by Dept. of Agriculture). Attached hand drawn diagram illustrates the way the set up will look (**Appendix J**)

The animals will then be paunched and skinned and sent to the cool room. Once chilled they will be cut and packaged for sale in our licenced and regularly inspected cut shop. We utilize as much of the animal as possible. Fleeces are set aside for tanning and used to make sheepskin rugs and motorcycle/saddle seat covers. All blood is saved in plastic sealable containers for use in blood puddings.

There will be a minimal amount of offal, approximately 200 lb, from all sheep/lambs processed per slaughter event. The slaughter event will occur once per year, in the fall, with a maximum of 25-30 animals (20-25 lambs and occasionally 3-5 sheep per year) going through the abattoir. Only sheep and lambs will be processed in the facility. This offal will be stored in a sealed, leak proof plastic drum and we will deliver to the Sunnyside Waste Management Facility, located at 819 Veterans Rd. near the town of Sunnyside. I had a discussion with the manager of the Sunnyside Landfill-Organic Waste (709) 472- 4506 and it was confirmed that they can accept the anticipated volume, and type of offal, from our proposed abattoir. Once the drum is taken to the organic waste site, we will offload and dispose of the offal as per the facility's protocol and under their guidance and supervision.

Many options were considered for disposal of offal prior to choosing the aforementioned. The three fur farms we contacted do not take it any longer. They advised they now take only Country Ribbon and fish plant waste. Local fish plants only have permits to carry fish offal. Other waste management sites either do not take organic waste or have permit for only shellfish etc., not animal offal. Composting would have been an interesting option but the approximate price quote for an insulated acceptable container suited to meat product was 12-15,000 dollars and not financially sensible for the disposable of such a small amount of offal. This might be an option in future years if growth is considered. A concrete impermeable platform was also considered but the location out in our remote hay field was likely not passable for cement and dump trucks. After a great deal of research, the Sunnyside option best suited our need at this time.

4.5 Occupations:

With regard to occupations, the completion of the project will provide employment for one day for the heavy equipment operator, the septic designer and electrician. There will be approximately a week of work for a carpenter and his assistant to build and complete the structure. The plan is to hire someone on a part time seasonal basis to help with the processing of orders in the shop, product production (sausages, burgers, puddings etc.) and packaging. Fall is the busiest time for the cut shop so there will be excess work with the addition of lamb/sheep processing during the same period of time. This will be an equal opportunity position requiring minimal training of a couple of hours at most.

The farm is managed by myself and my daughter; she cares for the animals and day to day chores while I maintain the land and do the book keeping. No salary is taken from this work. Should lamb sales continue to be in high demand in the coming years, we may consider expansion which would require the hiring of a part time farm hand to help with day to day feeding and care of the animals.

4.6 Project Related Documents:

- Letter of Support from Town of Port Kirwan- **Appendix A**
- Aerial image from Google maps indicating the location of proposed project and showing existing road access- **Appendix B**
- Service NL preliminary letter of approval for septic design and installation - **Appendix C**
- Aerial image showing closet body of fresh water- **Appendix D and D-1**
- Aerial image from Google maps showing distance from proposed location to the ocean - **Appendix E**
- Aerial image showing distance to closest neighbouring homes and identifying our homes and buildings- **Appendix F and F-1**
- Environmental Farm Planning Certificate(renewal every 5 years) - **Appendix G**
- Farm Registration- **Appendix H**
- Premise Identification Program- **Appendix I**
- Diagram drawing of proposed abattoir as supported by Dept. Agriculture- **Appendix J**
- Aerial showing location of Port Kirwan in relation to Highway Route 10 'The Irish Loop' - Ferryland- St. John's- **Appendix K, K-1 and K-2**
- Letter of Support from Department of Fisheries, Forestry and Agriculture - **Appendix L**

5.0 Approval of the Undertaking:

- Approval and release from Environmental Assessment
- Letter of approval from town of Port Kirwan (**Appendix A**)
- Certificate of Approval for commercial septic system from Service NL (**Appendix C**)
- Department of Fisheries, Forestry and Agriculture- Animal Health Division (issuing slaughterhouse license)

6.0 Schedule:

This project will commence immediately once all approvals are in place. Based on the timeframe for the EA and the subsequent approval from the Dept. of Agriculture, commencement will be mid October, 2021 and is anticipated to be completed one week later. The materials have already been secured and are at the hardware supply store. The heavy equipment operator and electrician are both on stand by and the septic design is ready. This project was set to commence several months ago prior to being flagged for EA so all parties are waiting to hear from us with the go ahead, once the EA is approved and released. The aforementioned date is chosen only because this will be the earliest date we will be able to start project taking into account the timeframe for the EA and subsequent CAP funding approval.

5.0 Funding

Funding for the building/septic materials and the excavation applied for under the Canadian Agricultural Partnership (CAP) for Processing and Value- Added Program, which will cover 75% of the total cost, excluding HST. We will pay the total cost and will then be reimbursed upon proof of purchase and

completion of the project. We will pay the remaining 25% as well as cost of electrician, plumber and carpenter. CAP funding is delivered through the following:

Canadian Agricultural Partnership Program
Department of Fisheries and Land Resources Agriculture Business Development Division
P.O. Box 2006 Corner Brook, NL A2H 6J8
Fax: 709-637-2589
Email:CAP@gov.nl.ca

Appendix A

TOWN OF PORT KIRWAN
P.O. BOX 40, SITE 2
PORT KIRWAN, NL
A0A 2G0

September 7th, 2020

To Whom It May Concern:

Patrick Aylward has full approval and support from the Port Kirwan Town Council to build an abattoir on his property. The council welcomes new construction to our town. We trust that Mr. Aylward will abide by all the building guidelines. Any further questions or concerns please feel free to contact us by email: portkirwan@yahoo.ca or by phone 743-3255.

Regards,

Dana Nolander



Town Manager/Clerk

Appendix B





Newfoundland Labrador

Government of Newfoundland and Labrador
Digital Government and Service NL

Appendix C

November 25, 2020

CERTIFICATE OF APPROVAL

Patrick Aylward
P.O. Box 13
Port Kirwan NL
A0A 2G0

**RE: 10 Shoot Road
Port Kirwan
GSC File number: HS-2020 109455 00**

Dear Mr. Aylward:

Pursuant to the Sanitation Regulations and based on a review of the site data and design provided by Approved Designer Erwin J. O'Brien, Registration # AD-2000 101691, approval is given to **Patrick Aylward** for the construction and installation of a sewage system/water supply to service a commercial septic system at **10 Shoot Road in the Town of Port Kirwan**. The sewage system/water supply must be installed precisely as indicated on the Approved Designer's drawings and must not be changed without prior approval from an Environmental Health Officer. **A deviation from the terms and conditions of a Certificate of Approval shall make it null and void.**

It shall be noted that the sewage system/water supply shall not be backfilled before being inspected and without having first obtained a final approval certificate. This can be arranged by calling the number listed below and giving advance notice of **five working days**. Please note, it is the responsibility of an applicant to ensure that a Final Approval Certificate is obtained from the officer in respect of the installed sewage system/water supply. Where a sewage system/water supply has been covered without a final approval certificate, an Environmental Health Officer may, at the expense of the applicant, require it to be uncovered for inspection.

This Certificate of Approval is valid for 24 months from the date of issue. An extension of a further 12 months may be granted. This Certificate of Approval does not release the applicant from the obligation to obtain appropriate approvals from other concerned provincial, federal and municipal agencies and is conditional upon the applicant having clear title to the land.

It is your responsibility to retain a copy of this approval and its associated septic system design plans for your files.

Yours truly,



John Kennedy, C.P.H.I.(C)
Environmental Health Officer

C Town of Port Kirwan
Erwin J. O'Brien, Approved Designer

Appendix D



Appendix D-1



Appendix E



Appendix F



Appendix F-1



Environmental Farm Planning

Let it be recognized that

Patrick Aylward
Aylward's Farm

has completed the Newfoundland and Labrador
Environmental Farm Plan Workbook, and is
committed to sustainable agriculture and
environmentally responsible production in our
Province.

Fayy Mulla

Environmental Farm
Planner

June 7, 2018

Date

APPENDIX H



Government of Newfoundland and Labrador
Department of Fisheries and Land Resources

February 2, 2021

Aylward's Farm
ATT: Patrick Aylward
P.O. Box 13
Port Kirwan, NL
AOA 2G0

Re: Farm Registration

We have processed your recent request for farm registration with the Government of Newfoundland and Labrador.

Your farm has been assigned identification number 12.0037 and your registration is effective until **March 31, 2023**. This correspondence can be used as official authorization your registration with the province.

If you have any questions please contact the undersigned at (709) 637-2416.

Sincerely,

Martina Gallant
Manager, Farm Industry Review Board

October 15, 2020

Aylward's Farm
c/o Brenda Aylward
P.O. Box 8, 11 Gullage Street, Goulds
St. John's, NL A1S 1B2

Dear Brenda Aylward;

Thank you for registering Aylward's Farm with the Newfoundland and Labrador Premises Identification (PID) Program. Your participation in this program will assist the province in preparing for and responding to emergencies affecting animal health or food safety.

A Newfoundland and Labrador Premises Identification Number has been assigned to each of the registered premises below:

Premises Identification Number	Premises Name
NL9970645	Aylward's Farm

Enclosed you will find a location map for each of the registered premises, along with a PID Certificate and a wallet-sized ID Card.

If you have any questions, please feel free to contact me at 709.637.2088 or NLPID@gov.nl.ca.

Yours sincerely,

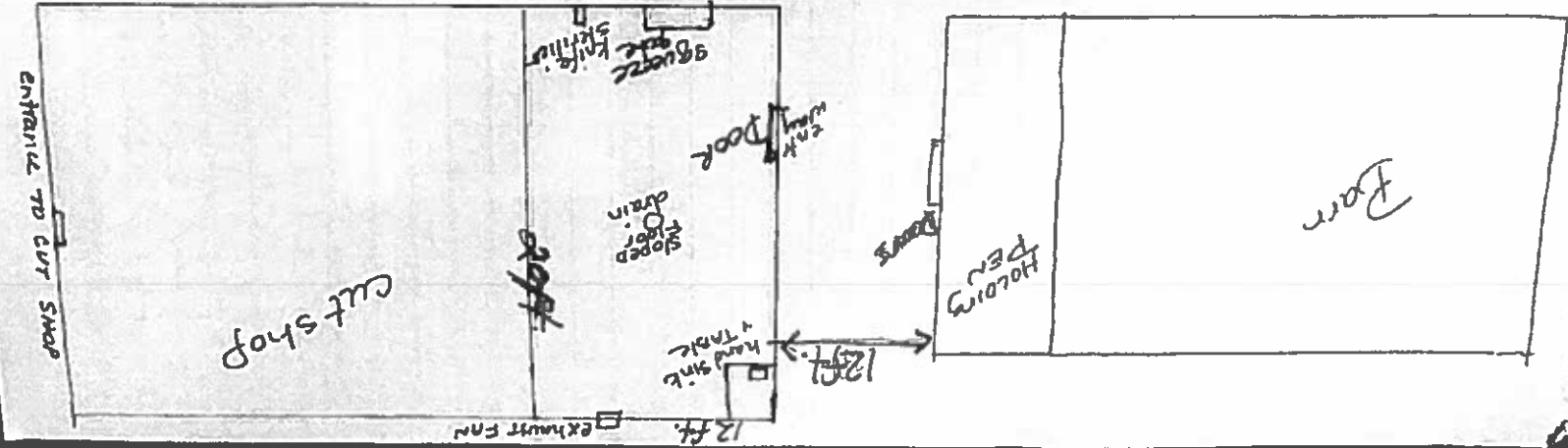


Sarah Hynes
Traceability Coordinator

APPENDIX J

- sloped concrete floor toward drain (no pooling of water in corners or near walls)
- exhaust fan
- clothing racks for kill clothes
- small gambrel items for room
- hot hook up for pushdown animal
- squeeze gate to secure
- knife stanchion

- Room Height 10 feet.



Appendix K



Port Kirwan To Route 10 Highway

Appendix K-1



Route 10 to Ferryland

Port Keweenaw

Appendix K-2



August 12, 2021

RE: Letter of Support for Aylward's Farm Sheep Abattoir

I am writing this letter to show my support for Brenda and Patrick Aylward of Aylward's Farm in Port Kirwan. I have known both Brenda and Patrick over 8 years. Throughout the years, Aylward's Farm has shown responsibility, compassion, knowledge, innovation, and have taken recommendations given to them in stride. Aylward's Farm produces sheep that they sell live. At rare times, Aylward's Farm is able to process a few sheep at abattoirs around the Avalon and bring the carcasses back to Aylward's Farm Meat Shop where the carcasses are further processed into food products. Brenda utilizes as much of the animal as possible by keeping the hides and using the fleece for crafting (rugs, throws, motorcycle seat covers, etc.). Finding an abattoir around the Avalon (or elsewhere around the Province) to process sheep is an extremely difficult task as all of the abattoirs process their own animals and are too busy to accept other producers' animals.

Aylward's Farm raises their own sheep on their pasture, has a meat cutting shop, but does not have an abattoir. This is the one critical piece missing to their operation. I am in full support of Aylward's Farm to build an abattoir in order to process their own lambs directly from farm to plate instead of selling sheep live or having to struggle to find an abattoir who has the time to process Aylward's Farms' sheep. By having an abattoir of their own, Aylward's Farm is able to remove stress caused to the animals during transportation. Stressed animals produce an inferior meat product since stressed animals produce a tougher meat. If Aylward's Farm had their own abattoir, sheep would walk directly from the pasture into the abattoir without the need of having to be transported long distances in a trailer.

In regards to Food Safety, by Aylward's Farm having their own abattoir, the risk of contamination during transportation of a carcass is eliminated since the sheep will now be processed at a provincially licensed facility on-site, and the carcass does not need to be transported long distances from another abattoir to the Aylward's Farm meat cutting shop.

Brenda's love for her sheep cannot be matched while Patrick's knowledge for meat cutting and running a business is paramount to the success of Aylward's Farm.

I have no doubts that Aylward's Farm will operate a successful abattoir in a Food Safe manner while meeting all other regulations and requirements (including Animal Welfare). Brenda and Patrick's attention to detail and knowledge in sheep husbandry throughout the decades can be seen and felt directly at the Farm. The small salt water community of Port Kirwan produces exceptional sheep and sheep products and it would be a shame if Aylward's Farm ceases existing if they don't have their own abattoir.

Please do not hesitate to contact me if you have any questions.



Regards,
Food Safety Coordinator (east coast)
709.729.1842