

11.0 ON-FARM SLAUGHTERHOUSES AND MEAT INSPECTION

Slaughter Facilities for Own Use

A number of livestock operations have their own slaughter facilities. Under the Meat Inspection Act (Newfoundland), those who slaughter their own animals on their property for their own use do not need either a facility license or individual animals inspected.

You can, however, minimize environmental and food standard problems in your facility by following guidelines for inspected facilities.

Commercial Slaughter Facilities

Under the Meat Inspection Act (Newfoundland), the slaughter of all livestock must be done in a licensed slaughterhouse. There is no exception for custom kill. The only exemptions are as indicated above (personal use) or for slaughterhouses registered under the Meat Inspection Act (Canada).

In addition to mandatory licensing, the Meat Inspection Act (Newfoundland) provides for voluntary inspection of animals before and during the slaughter process. This results in the stamping of finished product allowing easier access to retail markets.

Construction and Design

A slaughter facility must be located at a site which is free from conditions that interfere with its sanitary operation. These include but are not limited to:

- ! a reasonable offset from barnyards, stables, dead meat (rendering) operations, waste disposal facilities and offensive trades;
- ! a reasonable offset from any source of pollution or any place that harbours insects, rodents or other vermin likely to cause meat or meat products to become contaminated;
- ! a reasonable offset from residential property; and,
- ! specific regulations imposed by the Department of Environment (currently being updated).

A reasonable offset is the equivalent of 100 metres (330 ft) unless otherwise determined by the inspector for abattoirs.

In addition to proper construction, it is important that slaughterhouse facilities and equipment are operated in a manner that minimizes the chances of contamination and thereby the risks of food-borne diseases. This includes regular cleaning during and after each day's slaughter and the proper separation and disposal of condemned products.

For more information on the Meat Inspection Program and construction and operational guidelines, please contact your local Government Services Centre.

