

BC Meats Quality Information System (BCMQUIS)



Quality Assurance Program

Roles and Responsibilities

Producer

1. Ensure that your Premium BC Lamb licensing agreement and membership is current
2. Read, understand and adhere to the Canadian Code of Practices for the Care and Handling of Livestock and be prepared for a random audit at any time in regard to this requirement.
3. Ensure that every lamb delivered to the abattoir is tagged with a RFID tag.
4. Request from the abattoir and be prepared to pay for carcass evaluation on every carcass sold under this program.
5. Ensure that your production protocols described in your profile are up to date and accurate and be prepared for a random audit at any time in regard to this requirement.

Abattoir

1. Ensure that every lamb carcass destined for sale under the Premium BC Lamb program (BCPL) has been provided with a carcass score and the score and photos have been recorded on the BCMQUIS.
2. Ensure that every lamb carcass that meets the minimum quality standard to be sold under the CBCB program is marked with a PBCL carcass stamp, and the BCMQUIS Lot Number. If the animal leaves the plant in boxes or plastic wrap, these must be marked with a PBCL sticker or stamp and have the lot # clearly showing on each.
3. Ensure that the destination for each lamb sold under the program is clearly identified on the destination function of the BCMQUIS program and that each shipment leaving the plant under this program has the BCMQUIS generated packing slip that contains the PBCL logo and has the lot #s clearly identified, along with the destination customer.

Distributor

1. Ensure that the Premium B.C. Lamb Label and the BCMQIS Lot Number remains with the lamb products from that order as it moves through your storage, secondary processing and distribution centres.
2. When lamb sold under the PBCL program leaves your storage facility, ensure that a packing slip is adhered to this order, which clearly identifies the PBCL logo and has the BCMQIS lot # clearly identified, along with the destination customer.

Retail

1. Ensure that the Premium BC Lamb label and Lot Number remains with the lamb products from that order as it moves through your storage, secondary processing and in store displays.
2. When lamb sold under the PBCL program leaves your store, ensure that it is clearly marked with the CBCB logo and the QR Code relating to that Lot Number is visible on each package.

Chefs

1. Ensure that the Premium BC Lamb label and BCMQIS Lot Number remains with the lamb products from that order as it moves through your storage, culinary preparation and customer experience.
2. When lamb sold under the PBCL program is on your menu, ensure that it is clearly marked with the PBCL logo. Ensure that you can provide the BCMQIS lot #, and packing slip for each lamb served in your restaurant if requested by the BCMQIS Quality Assurance auditor.

*Funding to pilot this program has been provided by Agriculture and Agri-Food Canada and the BC Ministry of Agriculture through the Canada-BC Agri-Innovation Program under **Growing Forward 2**, a federal-provincial-territorial initiative. The program is delivered by the Investment Agriculture Foundation of BC.*
