



BC ASSOCIATION OF
ABATTOIRS
Safe, Local Meat Products for BC Families



FOOD SAFETY

Our reputation, viability and growth depend on it

The increasing trend for consumers to buy and eat locally grown products puts BC abattoirs in a positive position to provide safe, high quality meats to BC families. Members and operators need to be dedicated to continuously improve food safety programs and standards in every provincially licensed plant to meet these consumer demands.

The [BC Meat Inspection Program](#) requires operators of provincially licensed Class A and B slaughter establishments to meet high food safety standards under the Food Safety Act and Meat Inspection Regulation to assure our customers that BC meats meet the highest standards of food safety for their families. This includes a regulatory requirement to develop, maintain, and follow written food safety and sanitation procedures. These procedures are critically important for reducing the risk of food-borne illness, and can assist with employee training, reduce waste in the establishment and allow operators and staff to control and maintain food safety.

For this reason, the **BC Association of Abattoirs**, with funding from the BC Food Processor's Association Meat Inspection System Program, has been working to assist all BC provincial plants (members and non-members) to finish developing and implementing plant-specific food safety plans.

A pilot project was initiated in May 2014 with 15 provincially licensed plants located across the Province, and now the BC Abattoirs' Food Safety Enhancement Program is underway with all the remaining plants in the province. The target for completion is Fall 2015.

"Operations need to be food safe and have an approved food safety plan in place," emphasizes Nova Woodbury, Operations Manager. "This is a regulatory requirement in British Columbia for plants to stay in business."

The Ministry of Agriculture's Food Safety and Inspection Branch is committed to working together to make food safety top



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— NOVA WOODBURY

of mind at all provincially licensed plants. British Columbians can be confident that their provincial meat inspection system will continue to support the highest standards and work together with industry towards excellence in food safety.

The **BC Association of Abattoirs** is committed to working closely with staff of the Ministry of Agriculture Meat Inspection Program to provide safe, high quality meats to BC families. Food safety is not only the key to business sustainability for small abattoirs throughout British Columbia, but it is also the key to growth for larger plants.

Operators are under increased scrutiny, but they understand the importance of having proven food safety procedures in place because unwanted outbreaks can be deadly. Beyond the risks to human health, they can destroy reputations, wipe out businesses, and severely impact our communities.

“Fundamentally, businesses operate more efficiently when they implement effective food safety plans,” adds Woodbury.

“Documented food safety plans are the foundation for efficiency in every aspect of the business.”

The Food Safety Enhancement Program is simply the starting point for all provincially-licensed plants to focus on improving their written food safety plans, complete with procedures and checklists that are fully operational and audit ready. These plans are meant to be continually improved as new evidence, processes and equipment are found. They are also a starting point to identify where there may be gaps in facilities and equipment that can be upgraded.

Additional funding is available through the [Post-Farm Food Safety Program](#) to address these gaps with facility modifications and technical advisory services. The activities must contribute towards a plant becoming Hazard Analysis Critical Control Point certified.



Food Safety Enhancement Program
BC Association of Abattoirs
Nova Woodbury
250.558.6855

Post-Farm Food Safety Program
BC Food Processors Association
Christine Koch
604.866.7600

For General Information
BC Association of Abattoirs
Gillian Watt
Executive Director
250.319.2367