

# BC Meats Quality Information System (BCMQUIS)



Quality Assurance Program

## Roles and Responsibilities

### Producer

1. Ensure that your 100% BC Beef 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 beef animal delivered to the abattoir is tagged with a CCIA 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 beef carcass identified by the retail/restaurant/distributor was provided with a carcass score and documented with photos on the BCMQUIS program, and the destination customer field fully completed.
2. Ensure that the ear sample is retained and labeled with BCMQUIS lot #, bagged, frozen, categorized by week of kill date, and kept for 12 weeks to enable DNA matching to ensure our traceability system is working.

3. Ensure that every beef carcass that meets the minimum quality standard to be sold under the 100% BC Beef program is marked with a 100% BC Beef carcass stamp, and the BCMQIS lot number. If the animal leaves the plant in boxes or plastic wrap, these must be marked with a 100% BC Beef sticker or stamp and have the BCMQIS lot number clearly showing on each.
4. Ensure that the destination for each beef sold under the program is clearly identified on the destination function of the BCMQIS program and that each shipment leaving the plant under this program has a packing slip that contains the 100% BC Beef logo and has the BCMQIS lot #s clearly identified, along with the destination customer.
5. All invoices should contain the 100% BC Beef logo and have the BCMQIS lot # clearly showing as well.

### **Distributor**

1. Ensure that the 100% BC Beef Label, BCMQIS lot number remains with the beef products from that order as it moves through your site and possession.
2. When beef sold under the 100% BC Beef program leaves your storage facility, ensure that a packing slip is adhered to this order, which clearly identifies the 100% BC Beef logo and has the BCMQIS lot number clearly identified, along with the destination customer.
3. Invoices for 100% BC Beef, should also contain the 100% BC Beef logo and the BCMQIS lot #.

### **Retail**

1. Ensure that the 100% BC Beef Label, BCMQIS lot number remains with the beef products from that order as it moves through your facility (e.g. through storage, secondary processing, in store displays).

2. When beef sold under the 100% BC Beef program leaves your store, ensure that it is clearly marked with the 100% BC Beef logo (and if implemented, the correct QR Code which shows a photo and profile of the farm source). In order to be able to download QR codes at the store or restaurant – it is essential that the destination field on BCMQIS is completed correctly by the abattoir.

### **Chefs/Restaurants**

1. Ensure that the 100% BC Beef Label, BCMQIS lot number remains with the beef products from that order as it moves through your possession (storage, culinary preparation).
2. When beef sold under the 100% BC Beef program is on your menu, ensure that it is clearly marked with the 100% BC Beef logo, and the BCMQIS Lot Number or QR Code is available on request.