



Province of Alberta

MEAT INSPECTION ACT

MEAT INSPECTION REGULATION

Alberta Regulation 42/2003

With amendments up to and including Alberta Regulation 134/2017

Office Consolidation

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(Consolidated up to 134/2017)

ALBERTA REGULATION 42/2003

Meat Inspection Act

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1 Repealed AR 112/2009 s2.

AR 42/2003 s1;112/2009

Part 1 Interpretation, Application and Administration

Interpretation

2(1) In this Regulation,

- (a) “dispose” means, in the case of a carcass or portion of a carcass or product of an animal, disposal in the manner specified in section 55;
- (b) “edible” refers to whether or not meat is fit for human consumption;
- (c) “exempted animal” means an animal referred to in section 6(2);
- (d) “legislation” means the *Meat Inspection Act* or this Regulation, or both, as the case may be;
- (e) “meat handler” means an individual working in or for a meat facility, whose functions require or permit the individual to be in contact with meat or with equipment that comes into contact with meat;
- (f) “poultry” includes all birds whose meat is potentially edible;
- (g) “red meat animal” means an animal other than poultry;
- (h) “slaughter area” means a dedicated room or area where animals are slaughtered and dressed.

(2) A word defined in this Regulation has the same meaning in the Act.

AR 42/2003 s2;112/2009

Application - meat facilities, mobile butchers

3 This Regulation applies with respect to meat facilities and to mobile butcher operations.

(2) Except where stated or where the context so requires, this Regulation applies with respect to all animals.

AR 42/2003 s3;112/2009

Application - persons liable

4(1) Where a provision of this Regulation imposes a duty or obligation on a meat handler, the operator of the meat facility is

additionally liable for ensuring that the duty or obligation is performed or met.

(2) Duties and obligations imposed by this Regulation do not apply to inspectors, except where so stated or the context so requires.

AR 42/2003 s4;112/2009

Exemption - food establishments

5 A person who operates a food establishment, within the meaning of the *Food Regulation* (AR 240/85), that is not a meat facility or a mobile butcher operation, is exempt from the legislation with respect to that food establishment.

AR 42/2003 s5;112/2009

Exemption – establishments (federally inspected meat)

5.1(1) The legislation does not apply to an establishment or an operator of an establishment.

(2) Section 5(a), (c) and (d) of the Act do not apply if the meat has a meat inspection legend under the *Meat Inspection Act* (Canada) applied to it.

AR 112/2009 s7

Exemption – fish

5.2 The legislation does not apply in respect of fish.

AR 112/2009 s7

Exemptions - wildlife consumption

6(1) In this section,

(a) “household” means

(i) the producer and the producer’s spouse and the producer’s children, siblings and parents, whether in a blood, step or foster relationship or a relationship by marriage to the producer, and

(ii) current employees of the producer living in or on property belonging to the producer;

(b) “producer” means, in relation to an animal, an individual who, directly or indirectly, owns the animal;

(c) “spouse” includes a person who, in relation to the producer, is a common-law partner within the meaning of section 248(1) of the *Income Tax Act* (Canada).

(2) Except where expressly stated in this Regulation, an animal is exempt from the legislation if the animal

- (a) is to be or has been killed on the premises of the producer of the animal and is for consumption only by persons who form part of that producer's household, or**
- (b) is wildlife as defined under the *Wildlife Act*.

(3) A person shall not bring an exempted animal into a meat facility unless it is clean and edible.

(4) An inspector may order an operator of a meat facility to ensure that

- (a) all parts of an exempted animal are removed from the meat facility if the inspector considers that the animal has been rendered inedible, or
- (b) the carcass of such an animal is skinned, trimmed or washed before the carcass enters any cooler or processing area of the meat facility.

(5) A meat handler shall not process an exempted animal in a room where any meat that has been inspected under the legislation is being processed.

(6) After processing or handling an exempted animal, a meat handler shall clean and sanitize all items of equipment used, to the satisfaction of an inspector, before they are used again for the processing or handling of inspected meat.

AR 42/2003 s6;92/2004;244/2005;112/2009;188/2014

Exemptions - food safety process control system

7(1) On a written application by an operator of a meat facility, the Director may make a written order exempting the operator and the meat facility from the specific provisions of the legislation identified in the order on the conditions set out in the order.

(2) The conditions referred to in subsection (1) must at least include a condition that the operator and the meat facility will comply with the food safety process control system or with those provisions of such a control system that is or are specified in the Director's order, subject to any adaptations or modifications of that system or those provisions that are set out in the order.

(3) The Director shall ensure that each operator of a meat facility regulated under the Act is notified, in such manner as the Minister considers appropriate, of any food safety process control system or the provisions of it referred to in subsection (2).

AR 42/2003 s7;112/2009

Alternative methodology on religious grounds

8 Where the Director, on application, is persuaded that obedience to a specific rule in this Regulation would offend against the religious convictions genuinely held by a person affected by the rule, the Director may approve an alternative method of meeting the general intent of the provision in which the rule is contained that will not offend against those convictions, in which case that person may use that approved method instead.

Approvals, etc.

9(1) All approvals and authorizations given by the Director under this Regulation must be in writing.

(2) All approvals, authorizations and any kind of permissions or instructions given under this Regulation may be made subject to such conditions as the person giving them considers appropriate.

10 Repealed AR 112/2009 s10.

Part 2 Licences and Appeals

Licences

11(1) For the purposes of section 3.1 of the Act, the Director may issue a licence to a person to do one or more of the following, subject to the requirements of this Regulation:

- (a) to process meat from an animal in a meat facility operated by the person;
- (b) to slaughter an animal in an abattoir operated by the person;
- (c) to slaughter an animal as a mobile butcher.

(2) Subject to subsection (3), the Director shall issue or renew a licence if the person

- (a) submits an application as required by the Director, and
- (b) satisfies the Director that the person will operate the meat facility or will operate as a mobile butcher in accordance with the requirements of the legislation.

(3) The Director may refuse to renew or may suspend or revoke a licence if the Director is of the opinion that the person has failed to comply with a requirement of the legislation.

(4) A licence may be issued subject to terms and conditions.

AR 42/2003 s11;112/2009

Expiry

12 A licence expires 5 years after the date it was issued or last renewed unless it is earlier suspended or revoked.

AR 42/2003 s12;112/2009;267/2009

Transfer prohibited

13 A licence is not transferable.

AR 42/2003 s13;112/2009

14 Repealed AR 112/2009 s11.

Appeals respecting licences and inspections

15(1) A person

- (a) whose application for a licence has been refused,
- (b) whose licence has been suspended or revoked, or
- (c) who has the right to appeal under section 7(4) of the Act against the refusal of an inspection,

may, by filing with the Minister a notice of appeal in the form set out in the Schedule, appeal against the decision to the Minister.

(2) The Minister, after a hearing at which all parties entitled to be heard have been given an opportunity to make representations in respect of the appeal, may refuse the appeal or allow the appeal and order the issue or reinstatement of the licence or the inspection, as the case may be, on any terms and conditions considered appropriate.

Part 2.1 Meat Facility Standards

Compliance

15.1 An operator of a meat facility shall, in respect of the operation of the meat facility,

- (a) comply with and ensure compliance with
 - (i) the requirements of the Meat Facility Standards published by the Minister as amended or replaced from time to time, and

- (ii) the requirements of the legislation,
- and
- (b) ensure that all food handling is done in a manner that makes the meat safe to eat.

AR 112/2009 s12;143/2014

Part 3 Meat Facility - Facility and Equipment Requirements

Plans and specifications

16(1) A person shall not commence construction of premises intended to serve as a meat facility unless plans and specifications respecting its location, design and construction have been submitted to and reviewed by the Director.

(2) A person shall not commence to make any alterations to a meat facility or premises referred to in subsection (1) unless plans and specifications respecting the design and construction (so far as applicable) of the alterations have been submitted to and reviewed by the Director.

(3) Plans and specifications under subsection (1) must, and the Director may require that plans and specifications under subsection (2),

- (a) be prepared by a qualified architect or engineer who is familiar with the requirements of meat facility construction, and
- (b) include, so far as applicable, a general layout and details of the facilities and systems required by section 18 and the elevations, construction materials, finishes, equipment layout and product flow.

(4) A review under this section is only for guidance as to the general suitability of the subject-matter in question and does not imply approval by the Director or the Government, and no liability attaches to either by virtue of the review or anything contained in or absent from it.

(5) The Director shall notify in writing the person who submitted the plans and specifications of the results of the review.

(6) Nothing in this Part is to be construed as setting aside or limiting any requirements of

- (a) the *Alberta Building Code*, being whatever is or was required to comply with the regulation dealing with building code requirements that is or was current for the time the relevant work is or was done, or
- (b) the *Occupational Health and Safety Act* and the regulations under that Act.

AR 42/2003 s16;112/2009

17 Repealed AR 112/2009 s15.

General requirements

18(1) The operator of a meat facility shall ensure that the meat facility is designed and equipped to provide for

- (a) its operational needs and the requirements of the legislation,
- (b) the hygienic production, handling and storage of meat, including
 - (i) in the case of an abattoir, a slaughter area,
 - (ii) separation of incompatible activities,
 - (iii) adequate shipping and receiving areas,
 - (iv) sequential slaughtering or processing operations,
 - (v) personal hygiene facilities, and
 - (vi) food contact surfaces that are non-toxic, non-absorbent, smooth, corrosion resistant, crack or crevice free and able to withstand frequent sanitization,
- (c) readily available refrigeration facilities which allow temperature to be monitored and recorded where necessary,
- (d) inspections and inspectors as required by the Director, including a furnished office,
- (e) adequate ventilation, lighting, hot and cold potable water, plumbing and sewer facilities,
- (f) the sanitary handling, storage and removal of waste and condemned or inedible meat,

- (g) the effective cleaning and sanitization of the meat facility and equipment,
 - (h) in the case of an abattoir, the safe and humane handling of live animals, and
 - (i) any other requirement that the Director may specify.
- (2) The operator of a meat facility shall ensure that the meat facility is soundly constructed and maintained in good repair.

AR 42/2003 s18;112/2009

19 Repealed AR 112/2009 s16.

20 Repealed AR 112/2009 s17.

Part 4 General Operation of Abattoir Provisions

Humane slaughtering

21(1) A person shall minimize pain and distress of any animal that is being prepared for slaughter or slaughtered.

(2) The operator of an abattoir shall ensure that animals being received by the abattoir are provided with immediate shelter.

(3) A person shall not keep an animal in a holding pen for more than 24 hours without providing it with adequate feed, water and bedding.

AR 42/2003 s21;112/2009

Humane slaughtering - instruments

22 A person shall not use an instrument to slaughter an animal or render it unconscious unless the instrument is in good repair.

AR 42/2003 s22;112/2009

Slaughter requirements

22.1(1) A person shall restrain an animal and render it unconscious immediately before the animal is slaughtered.

(2) The method of rendering the animal unconscious must

- (a) produce rapid unconsciousness,

- (b) ensure the animal does not regain sensitivity or consciousness before it is slaughtered, and
- (c) be described in one of the following subclauses:
 - (i) delivering a blow to its head by means of a mechanical device;
 - (ii) exposing it to gas;
 - (iii) applying an electric current;
 - (iv) shooting it in the head with a rifle;
 - (v) a method approved by the Director for the purpose of developing or testing a new procedure or item of equipment intended to improve humane methods of slaughter.

AR 112/2009 s20

Exclusion of extraneous things

23 A meat handler shall not have in a slaughter or processing area anything that is not used in the normal operation of the meat facility and that might interfere with the meat facility's operation or contaminate any meat or equipment in it.

AR 42/2003 s23;112/2009

Slaughter of horses

24 The operator of an abattoir in which animals other than horses are slaughtered shall not allow a horse to be slaughtered in that abattoir.

Presence of live fauna

25 A meat handler shall not allow any live fauna to be present in a meat facility other than an animal that is to be slaughtered there.

AR 42/2003 s25;112/2009

Holding pens

26 An operator of an abattoir shall ensure that holding pens for live animals are not

- (a) overcrowded, or
- (b) used for fattening animals.

AR 42/2003 s26;112/2009

Death from natural causes or accident

27(1) A person shall not take into a meat facility an animal that has died from natural causes or because of an accident.

(2) An operator of an abattoir shall ensure that an animal that dies in the abattoir from natural causes or because of an accident is removed forthwith from the abattoir and disposed of.

AR 42/2003 s27;112/2009

Taking of carcasses into meat facility

28 A person shall not take a carcass into a meat facility unless the animal was slaughtered and the carcass has been stamped in accordance with the legislation or the *Meat Inspection Act* (Canada) and the regulations made under that Act.

AR 42/2003 s28;112/2009

Recall of meat

29 An operator of a meat facility shall prepare and maintain written procedures for the recall of meat that is suspected to be inedible.

AR 42/2003 s29;112/2009

Records

30(1) An operator of a meat facility shall make a record with respect to an animal or carcass purchased or otherwise acquired that includes

- (a) the date it was purchased or otherwise acquired,
- (b) the name and address of the person from whom it was purchased or otherwise acquired,
- (c) the number and kind purchased or acquired from that person,
- (d) in the case of a live animal, the date it was slaughtered,
- (e) sufficient identification to enable an inspector to trace its origin,
- (f) sufficient information with respect to the distribution of its meat to enable an inspector to trace the meat's location for recall, and
- (g) such other information as the Director requires.

(2) The operator shall keep a record made under subsection (1) for at least 2 years after the record is made.

(3) The operator shall, when required to do so by the Director or an inspector for a valid reason associated with the administration or enforcement of the legislation,

- (a) produce any record made under this section for inspection, and
- (b) allow the inspector to remove the record for the purpose of making copies.

(4) Where an inspector removes a record under subsection (3)(b), the inspector shall

- (a) leave a statement with the operator specifically indicating which record was removed, and
- (b) as soon as practicable, make the required copies and return the record to the operator.

AR 42/2003 s30;112/2009

Removal before custom slaughter

31 Notwithstanding anything in this Regulation, the owner of an animal presented for custom slaughter at an abattoir may, at any time before the slaughter, with the prior approval of an inspector, remove the animal.

AR 42/2003 s31;112/2009

Part 5 General Operations and Mobile Butchers

Location of operations, and identification of meat

32(1) Subject to subsection (2), a mobile butcher

- (a) shall carry out the complete slaughter operation, including rendering the animal unconscious in accordance with section 22.1 and bleeding, eviscerating and removing the head, feet and hide on the animal owner's premises, and
- (b) shall not carry out any part of that operation elsewhere, including at a meat facility,

unless another location for the operation is approved by the Director.

(2) If the mobile butcher has a separate room that is used solely for the removal of hides, the butcher may transport the animal carcass with the hide attached directly to that room and remove the hide

there, subject to any prohibition or restriction lawfully imposed by an inspector.

(3) The mobile butcher shall identify the carcass and all other edible portions of the animal by affixing tags on them stating "UNINSPECTED - NOT FOR SALE".

AR 42/2003 s33;112/2009

Transportation of carcasses

33(1) If a mobile butcher is transporting a carcass for further processing, the carcass shall be transported forthwith after slaughtering the animal.

(2) The carcass shall be transported in a manner that prevents contamination or spoilage, including

- (a) being completely covered, and
- (b) being isolated from removed hides and inedible parts.

AR 42/2003 s33;112/2009

Reporting by mobile butchers exempted from s4(1) of Act

34 A mobile butcher who is exempted from section 4(1) of the Act by section 4(2) of the Act shall submit monthly to the Minister a report, in the form required by the Director, showing

- (a) the names, addresses and telephone numbers of the owners of the exempted animals referred to in section 6(2)(a),
- (b) the type and description of each of the animals,
- (c) the destination of each carcass, and
- (d) any other information required by the Director.

AR 42/2003 s34;112/2009

Part 6 Inspectors, Inspections and Related Matters

Division 1 Inspectors and General Inspection Provisions

Identification

35 When carrying out a power or duty under the Act, an inspector shall carry identification as provided by the Minister and shall provide the identification on request.

AR 42/2003 s35;112/2009

Powers of inspector in case of contravention

36(1) Where a provision of the legislation is contravened or there is a risk to food safety or animal welfare, an inspector may do one or more of the following:

- (a) refuse to inspect an animal, carcass or meat;
- (b) refuse to approve an animal for slaughter or a carcass or meat for human consumption;
- (c) require an operator to take specific action by a certain date to rectify the non-compliance or risk to food safety or animal welfare, as the case may be.

(2) If an inspector makes a refusal under subsection (1)(a) or (b), the inspector shall immediately notify the Director of the decision, with reasons.

AR 42/2003 s36;112/2009;143/2014

Specimens

37 An inspector may take specimens for testing purposes from

- (a) any animal, including the carcass or portion of a carcass or any product of that animal,
- (b) any equipment or surface, and
- (c) a water supply.

AR 42/2003 s37;112/2009

Seizure and disposal – non-compliance

38 An inspector who considers an animal was slaughtered or that meat from an animal was processed in a manner that contravened the legislation may seize the carcass or the meat and dispose of it.

AR 42/2003 s38;112/2009

Holding of equipment, surface or room

39(1) An inspector who considers that any equipment, surface or room does not meet the requirements of the legislation, may hold it, in which case the inspector

- (a) shall
 - (i) order that it not be used until it does meet those requirements, and
 - (ii) attach to it a tag bearing a serial number and the words “ALBERTA HELD”,
- and
- (b) may issue any further orders about it considered necessary or advisable.

(2) When the inspector considers that the held equipment, surface or room has been so altered as to comply with the legislation, the inspector shall remove the tag.

(3) A person who is not an inspector shall not

- (a) remove a tag attached to it under subsection (1), or
- (b) use any equipment, surface or room that has a tag so attached or that had a tag so attached that was not removed by an inspector.

Ante-mortem and post-mortem inspections

40(1) The operator of an abattoir shall ensure that

- (a) no animal is slaughtered there unless an inspector is present at the slaughter and has performed a full ante-mortem inspection on it, and
- (b) an inspector performs a full post-mortem inspection on each animal slaughtered there,

in accordance with the legislation.

(2) The operator shall make arrangements with the inspector to enable the inspector to arrange for the ante-mortem inspection of the animals to be slaughtered, the post-mortem inspection of their carcasses and the application of the inspection legend during the times established by or under section 41.

(3) The operator shall

- (a) make reasonable arrangements to expedite ante-mortem inspections,
- (b) give the inspector full cooperation and active assistance in the performing of an ante-mortem inspection where, due to exceptional circumstances, such assistance is needed and the inspector requests it,
- (c) ensure that the slaughtering and dressing operations are conducted with reasonable speed in order to expedite post-mortem inspections, and
- (d) ensure that evisceration is completed within such reasonable time after the slaughter as the inspector orders.

AR 42/2003 s40;112/2009

Meat facility - time of inspection services

41(1) The Director may designate the hours of the day and the days of the week when inspection services will be provided to each meat facility.

(2) The operator shall ensure that the maximum number of hours of inspection service by the inspector does not exceed the number of hours decided by the Director and notified in writing to the operator.

(3) In the case of an abattoir, the Director shall base the allowed maximum

- (a) on the number of animals slaughtered in the abattoir in the previous calendar year, or
- (b) if the abattoir has been operating for less than 12 months, on an estimate of the number of animals to be slaughtered in the current calendar year.

(4) Unless other arrangements are made under subsection (5), the inspection service required by the legislation must be provided between the hours of 7 a.m. and 5 p.m. on days other than

- (a) Saturdays and Sundays, and

- (b) other holidays declared by the Director to be holidays for the purposes of this section,

but the length of the service must not exceed 7 1/4 hours on any one day.

(5) An operator shall make special arrangements for inspection service

- (a) with the Director or another individual designated by the Director for the purposes of this subsection, where the service is required at times other than the hours or days prescribed by subsection (4), or
- (b) with an inspector in cases of emergency.

(6) The onus of ensuring that inspections required by the legislation are done and of making arrangements for the inspections is on the operator.

AR 42/2003 s41/112/2009

42 Repealed AR 112/2009 s39.

Emergency powers outside meat facility

43 Where an inspector is outside a meat facility and there is an emergency situation which, if the same circumstances existed in a meat facility, would be such as would empower the inspector to adopt certain measures under other provisions of this Regulation, the inspector may exercise those powers as if in a meat facility.

AR 42/2003 s43;112/2009

**Division 2
All Animals**

Taking of animal into abattoir

44 Unless authorized by the inspector, a person shall not take a live animal into a killing room unless the inspector has completed an ante-mortem inspection of the animal and has approved it for slaughter.

Condemning live animals as unfit for food

44.1 Every animal that is found on inspection to be unhealthy or unfit for food shall be so marked by an inspector in the prescribed manner and is, on being so marked, deemed to be condemned as unfit for food.

(2) The operator shall slaughter the condemned animal and the inspector shall mark the carcass as condemned in the prescribed manner.

AR 112/2009 s41

Live condemned animals

45 An operator of an abattoir shall ensure that a condemned live animal is

- (a) slaughtered apart from animals not condemned,
- (b) removed forthwith to the disposal or storage room,
- (c) treated to keep it unfit for human consumption by a method approved by the Director, and
- (d) disposed of as ordered by an inspector under section 55.

AR 42/2003 s45;112/2009

Holding of animals and slaughter of held animals

46(1) Where, under this Regulation, a held animal is to be slaughtered, the inspector

- (a) may order that that animal be slaughtered after all the other animals to be slaughtered that day have been slaughtered,
- (b) shall attach firmly to the carcass, or to its container a tag, bearing a serial number and the words "ALBERTA HELD", and
- (c) shall order that the carcass be removed to and kept in the area designated by the inspector for the purposes of this subsection.

(2) Where, under this Regulation, a dead animal is to be held, the inspector shall adopt the measures specified in subsection (1)(b) and (c).

AR 42/2003 s46;112/2009

Post-mortem inspection

47 Forthwith after an animal is slaughtered, the inspector shall perform a complete post-mortem inspection on it.

Detention for inspection

48 An inspector may hold an animal, a carcass or any product of an animal for inspection, including further inspection or

re-inspection, and may issue any order about it the inspector considers necessary or advisable.

AR 42/2003 s48;112/2009

Chilling and storage rooms

49 An operator of a meat facility shall ensure that animal hides or any part of an animal that has been condemned are not taken into any room in which edible meat is being chilled or stored.

AR 42/2003 s49;112/2009

Removal of held and condemned animals

50 Unless authorized by an inspector, a person shall not remove an animal, a carcass of an animal or any product from it that is held or has been condemned from the area designated by an inspector for its detention or keeping.

AR 42/2003 s50;112/2009

Attachment and removal of tags and labels

51 Unless authorized by the inspector, a person shall not attach to or remove from an animal or carcass or portion of a carcass or any product from it or its container a tag bearing the words “ALBERTA HELD” or “ALBERTA CONDEMNED”.

AR 42/2003 s51;112/2009

Chilling

52 Unless authorized by the Director, a carcass must be chilled forthwith after inspection to an internal temperature of 4°C and maintained at that temperature until it is shipped.

Reinspection

53 An inspector may at any time reinspect meat, and all the provisions of this Regulation respecting original inspections apply to such a reinspection.

AR 42/2003 s53;112/2009

Diseases and conditions in animals

54(1) In this section, “instructions” means instructions issued by the Director under subsection (2).

(2) The Director may issue instructions on how animals that are affected with diseases or conditions dealt with in those instructions are to be and may be dealt with.

(3) Notwithstanding any other provision of this Regulation, an inspector who, on performing an inspection, finds or suspects that

an animal is affected with a disease or condition dealt with in the instructions,

- (a) shall comply with the instructions, and
- (b) may exercise the powers conferred by the instructions,

with respect to the animal.

(4) Without limiting subsection (3), the instructions may give inspectors powers or duties to issue orders and to do other things, when circumstances specified in the instructions are met.

Disposal condemned animals, etc.

55(1) This section applies to exempted animals as it applies to other animals.

(2) If a carcass or portion of a carcass of an animal or any product from it has been condemned, an operator shall dispose of it in accordance with the *Destruction and Disposal of Dead Animals Regulation* (AR 229/2000).

(3) Repealed AR 112/2009 s49.

AR 42/2003 s55;112/2009

Removal and disposal of parts

56 Subject to this Regulation, an inspector may order an operator to

- (a) remove parts of an animal during slaughtering or butchering, and
- (b) dispose of some or all of those parts as if they were condemned.

AR 42/2003 s56;112/2009;143/2014

Division 3 Red Meat Animals

Holding of live red meat animals

57 Where, under this Regulation, a live red meat animal is to be held, the inspector shall

- (a) identify the animal in the manner specified by the Director, and

- (b) order that the animal be removed to and kept in an area designated for the purposes of this section by the inspector apart from other animals.

58 Repealed AR 112/2009 s51.

Dressing red meat animals

58.1(1) Before a red meat carcass is chilled in accordance with section 52, the operator shall dress the carcass by

- (a) removing the feet, skin and head except in the case of a scalded pig or a goat if otherwise authorized by the Director,
- (b) removing the spermatic cords or developed mammary glands,
- (b.1) removing visible contamination by trimming,
- (c) eviscerating the carcass,
- (d) splitting the carcass at its sternum and backbone except in the case of a sheep, calf, domesticated rabbit or barbeque pig if otherwise authorized by the Director, and
- (e) thoroughly washing the carcass.

AR 112/2009 s52;143/2014

Treatment of condemned red meat carcasses

59 Where this Regulation allows or requires that a red meat carcass be condemned, the inspector shall firmly attach a tag bearing a serial number and the words "ALBERTA CONDEMNED" to the carcass.

60 to 63 Repealed AR 112/2009 s53.

Division 4 Poultry

Preparation for ante-mortem inspection of poultry

64(1) The operator of an abattoir shall assemble poultry that is to be slaughtered in the receiving area and make it available for ante-mortem inspection.

(2) The abattoir operator shall dispose of poultry that dies, other than by slaughter, while being kept at the abattoir.

Treatment of condemned poultry carcasses

65(1) Where this Regulation allows or requires that a poultry carcass be condemned, the inspector shall identify the carcass as condemned by

- (a) ensuring the carcass is given an appearance or character that cannot be mistaken for approved meat, or
- (b) firmly attaching a tag bearing a serial number and the words "ALBERTA CONDEMNED" to the carcass or its container.

(2) In addition to the requirement under sections 50 and 51 and if the poultry carcass is identified as condemned under subsection (1)(a), a person shall not alter the appearance or the character of the carcass so that it might be confused for approved meat.

AR 42/2003 s65;112/2009

Preparation for post-mortem inspection of poultry

66(1) All poultry carcasses must be opened and eviscerated in such manner as to

- (a) preserve the identity of the viscera, and
- (b) expose the organs and body cavity,

for proper post-mortem inspection.

(2) All poultry carcasses must be eviscerated in the presence of the inspector.

(3) Repealed AR 112/2009 s55.

AR 42/2003 s66;112/2009

Post-mortem inspection of poultry

67(1) The inspector shall, at the time of evisceration, commence a post-mortem inspection of all poultry slaughtered at an abattoir.

(2) On the post-mortem inspection of poultry, the inspector shall, with respect to the carcass and the offal,

- (a) approve the meat for food,
- (b) hold it for reinspection, or
- (c) condemn it and order its disposal.

AR 42/2003 s67;112/2009

Dressing poultry

68 Before a poultry carcass is chilled in accordance with section 52, an operator shall dress the carcass by

- (a) removing the feathers, hair and oil sacs,
- (b) removing the head and feet unless otherwise authorized by the Director,
- (c) eviscerating the carcass,
- (d) vacuuming the carcass cavity, and
- (e) thoroughly washing the interior and exterior of the carcass.

AR 42/2003 s68;112/2009

**Division 5
Inspection Legend – Application,
Handling and Prohibitions**

Application of inspection legend

69(1) Only the following persons may apply an inspection legend to a carcass or meat or its container:

- (a) an inspector;
- (b) a meat handler who is authorized by the inspector or an operator referred to in clause (c);
- (c) an operator referred to in section 70(2) who is authorized by the Director.

(2) For the purpose of subsection (1), if the Director authorizes the use of containers with pre-applied inspection legends, the inspection legend shall not be considered to be applied until

- (a) meat is within the container, and
- (b) a person referred to in subsection (1) has approved the use of the container.

(3) An inspection legend may only be applied to a carcass after the inspector completes a post-mortem inspection of the carcass and approves it for human consumption.

(4) An inspection legend may only be applied to meat or its container if the meat

- (a) is obtained from a carcass that had an inspection legend applied to it, or
 - (b) is inspected by an inspector and approved for human consumption.
- (5) The inspection legend
- (a) shall be applied in the form and manner specified by the Director, and
 - (b) must include the number assigned to the meat facility by the Director unless the meat facility is an abattoir dealing solely with poultry.
- (6) If the application of an inspection legend is provided for by this Regulation, an operator must ensure that an inspection legend is applied to a carcass or meat or its container forthwith.

AR 42/2003 s69;112/2009

Custody and responsibility for inspection legends

70(1) Inspection legends, including inspection legends pre-applied to unused containers or methods of generating an inspection legend, shall be kept in the custody and control of an inspector or, subject to subsection (2), an operator.

(2) If authorized by the Director, an operator may have custody and control of unused inspection legends as specified by the Director.

AR 112/2009 s58

Destruction of inspection legend

71 If an inspection legend is attached to meat or its container and the meat is further processed or removed from the container, the inspection legend shall be immediately destroyed.

AR 112/2009 s58

Prohibitions

72 A person shall not apply to a carcass or meat or its container

- (a) anything that is similar to or might be mistaken for an inspection legend, or
- (b) an inspection legend contrary to a provision of the Act.

AR 112/2009 s58

73 to 75 Repealed AR 112/2009 s58.

Part 7 Miscellaneous Provisions

Compliance with orders

76 A person to whom an order given under the legislation is issued shall comply with the order.

Receiving uninspected meat

77 Where a carcass, including that of an exempted animal, is received by a meat facility for processing and an inspection was not completed under the legislation or the *Meat Inspection Act* (Canada), the operator shall ensure that

- (a) a tag is attached firmly to the carcass or to its container bearing
 - (i) the word “UNINSPECTED”,
 - (ii) the name and address of the owner, and
 - (iii) the date of the slaughter,

and

- (b) following the processing of the meat, each edible portion of the meat or its container is identified with the words “UNINSPECTED - NOT FOR SALE”.

AR 42/2003 s77;112/2009

Identification and notice of uninspected meat

78(1) A person who cuts or wraps meat from an uninspected carcass shall ensure that all containers of meat cut and wrapped from the uninspected carcass are identified with the words “UNINSPECTED - NOT FOR SALE”.

(2) The owner of premises where uninspected meat is processed shall ensure that a sign that is visible to the public is posted on the portion of the premises that is open to the public, which sign reads as follows:

The sale of uninspected meat is prohibited in Alberta.
Uninspected meat is processed on these premises for the owner of the animal.

Transfer of meat

79 A person shall not barter, give away or otherwise transfer meat to another person, or offer to do so, unless the conditions set out in section 5(a) to (d) of the Act are met.

Expiry

80 For the purpose of ensuring that this Regulation is reviewed for ongoing relevancy and necessity, with the option that it may be repassed in its present or an amended form following a review, this Regulation expires on July 31, 2020.

AR 42/2003 s80;112/2009;143/2014;134/2017

81 Repealed AR 112/2009 s61.

Schedule**Notice of Appeal**

(Section 15)

TO: Minister of Agriculture and Rural Development
Legislature Building
10800 - 97 Avenue
Edmonton, AB T5K 2B6

Take notice that (name of appellant) of (address of appellant) wishes to appeal the decision of the Director to (indicate whether the decision was to refuse, to suspend or revoke a licence or to refuse an ante-mortem or post-mortem inspection - identifying which kind of inspection), dated the (day) of (month), (year).

A copy of that decision is attached and forms part of this appeal.

The grounds for the appeal are as follows:
(grounds for appeal)

Dated at (place), this (day) day of (month), (year).

(Signature)

AR 42/2003 Sched.;35/2007;68/2008



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