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**Regulations Respecting the  
Inspection of Meat Plants and Meat Processing Plants  
Made Pursuant to Chapter 6 of the Revised Statutes of Nova Scotia 1996,  
The Meat Inspection Act**

**Short title**

**1** These Regulations may be cited as the *Meat Inspection Regulations*.

**Part I - Interpretation**

**2** In these Regulations,

- (a) “Administrator” means a person appointed as an Administrator by the Minister for the purpose of the *Meat Inspection Act* (Nova Scotia);
- (b) “adulteration” means any meat or meat product, ingredient, or food additive which has been corrupted, debased or made impure through the addition of any foreign or inferior substances;
- (c) “contamination” means the exposure of meat or meat products to conditions which permit or may permit the introduction or the occurrence in meat or meat products, of a disease causing microorganism or parasite, any biological or chemical agent or foreign matter or other substance that may affect their safety or wholesomeness;
- (d) “Department” means the Nova Scotia Department of Agriculture and Fisheries;
- (e) “edible” means a meat or meat product that is fit for human consumption and may be either a meat or meat product that requires preparation before being eaten or a ready-to-eat meat or meat product;
- (f) “farm gate” means land owned, leased or used by a producer to raise animals for sale and includes a producer’s residence;
- (g) “food” means a raw or processed edible substance, ice, or beverage used or intended to be used for human consumption and an ingredient that may be mixed with food for any purpose;

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- (h) “food additive” has the same meaning as in Part B of the *Food and Drug Regulations* (Canada);
- (i) “food animal” means a ruminant, porcine, a ratite or a domesticated rabbit or bird, or other animal, the meat of which is intended to be used for human consumption;
- (j) “food hygiene” means all conditions and measures necessary to ensure the safety and suitability of food, including meat or meat products;
- (k) “ingredient” means a unit of food that is combined with one or more other units of food to form an integral unit of food;
- (l) “inspector” means a person appointed as an inspector by the Minister;
- (m) “inspector (limited)” means a person appointed by the Administrator, as an inspector with limited authority.
- (n) “meat by-product” means the blood, organ or tissue that is derived from the carcass of a food animal and is intended for human consumption but does not include meat or mechanically separated meat;
- (o) “meat plant” means an abattoir, slaughter house or place or premise where animals are slaughtered, processed, prepared or stored for gain;
- (p) “meat processing plant” means a place or premise where meat or meat products are received from a meat plant and meat or meat products are manufactured, produced, processed, prepared and stored for gain;
- (q) “meat product” means food processed or derived in whole or in part from meat and to be or intended to be used for human consumption;
- (r) “official tag” means a tag that is used to indicate that a food animal, a food animal carcass or parts of it, meat by-products, meat or meat product, or other thing has been held, detained, or condemned by an inspector;
- (s) “operator” means a person who holds a permit to operate a meat plant or meat processing plant;
- (t) “process” means to substantially change or alter the appearance or nature of a meat or meat product or combine with an ingredient or additive, or to make meat or meat products ready-to-eat;

- (u) “producer” means a person who raises animals, the meat of which is to be or intended to be used for human consumption;
- (v) “ready-to-eat” means a meat or meat product which has been processed or prepared into a form in which it is normally consumed without further processing;
- (w) “sanitize” means the reduction, by means of a chemical agent and/or physical method, of the number of micro-organisms to a level that does not compromise meat or meat product safety;
- (x) “wildlife” means an animal hunted as game by a person under the provision of the *Wildlife Act* (Nova Scotia).

**Part II - Application of Regulations**

- 3** (1) This regulation applies to every meat plant or meat processing plant other than
- (a) a meat plant operated by a producer, at which the producer has a food animal slaughtered, and sells directly to a consumer at the farm gate
    - (i) an entire food animal carcass, or;
    - (ii) at least a  $\frac{1}{4}$  portion of the carcass of beef, or;
    - (iii) at least a  $\frac{1}{2}$  portion of the carcass of pork; and
    - (iv) the consumer does not intend to sell or use the meat or meat product for commercial purposes.
  - (b) a meat plant or meat processing plant that is registered and operated under the *Meat Inspection Act* (Canada).

**Part III - Operation of a Meat Plant or Meat Processing Plant**

- 4** (1) No person shall establish or operate a meat plant or meat processing plant except in accordance with these regulations.
- (2) No person shall operate a meat plant or meat processing plant unless there is a permit issued under these regulations for that meat plant or meat processing plant.

- (3) Despite clause 3(1)(a), no person shall
- (a) process meat, other than cutting, grinding, and wrapping, to sell at the farm gate without a permit;
  - (b) store, process, or offer for sale government inspected meats and non-government inspected meats, from the same premise.
- (4) The Administrator may designate the type or class of a meat plant or meat processing plant for which the permit is issued under subsection (2).
- (5) The Administrator may amend, add or impose terms and conditions on the permit, including establishing a fee for issuing a permit.
- (6) The person to whom a permit is issued under these regulations must comply to all terms and conditions on that permit.

5 Notwithstanding subsection 4(2), a person who holds a permit to operate a food establishment in accordance with *Food Inspection Regulations* (Nova Scotia) and processes meat or meat products at that establishment does not require a permit to operate a meat processing plant provided the meat and meat products are offered for sale or sold at that establishment only and not for wholesale distribution.

#### **Application for Permit**

- 6 A person shall submit annually an application for a permit to the department in a form prescribed by the Administrator, and shall include
- (a) required fee;
  - (b) other information reasonably required; and
  - (c) pursuant to Section 11, plans and specifications of the meat plant or meat processing plant.
- 7 (1) A permit issued pursuant to subsection 4(2) shall
- (a) be in a form and manner prescribed by the Administrator;
  - (b) be posted in a conspicuous location in the meat plant or meat processing plant;

- (c) contain an establishment number for that meat plant or meat processing plant; and
  - (d) remain in force until suspended or canceled.
- (2) A permit is not transferable to any other person or to any other meat plant or meat processing plant.
- (3) A person, who in the opinion of the Administrator, has demonstrated that they are not capable of operating a meat plant or meat processing plant in accordance with these regulations
- (a) may be refused a permit under subsection 4(2); and
  - (b) the refusal shall remain in effect until the Administrator is satisfied that the person is capable of operating a meat plant or meat processing plant in accordance with these regulations.

**Suspension or Revocation**

- 8** (1) The Administrator may suspend or cancel a permit where
- (a) an operator does not comply with these regulations; or
  - (b) the Administrator believes, on reasonable grounds, that the continuing operation of the meat plant or meat processing plant presents a human health risk.
- (2) When a permit is suspended or canceled pursuant to subsection (1) the Administrator shall provide written notice of the suspension or cancellation of the permit to the operator of the meat plant or meat processing plant, and in addition may
- (a) serve a notice of closure on the operator; and
  - (b) post a copy of the notice in a conspicuous place on the meat plant or meat processing plant.
- (3) An operator that receives notice referred to in subsection (2) shall
- (a) cease operations of that meat plant or meat processing plant immediately; and

- (b) close the meat plant or meat processing plant and shall not reopen until authorized by the Administrator.
- (3) No person shall remove a notice that has been posted pursuant to clause (2)(b) unless authorized to do so by the Administrator.

**Appeal**

- 9**
- (1) A person aggrieved by a decision of the Administrator may, within 30 days of being advised of the decision, appeal to the Board by serving the Administrator with a Notice of Appeal accompanied by a non-refundable appeal fee.
  - (2) The Administrator shall send a copy of the Notice of Appeal referred to the subsection (1) forthwith to the chairperson of the Appeal Board established pursuant to Section 10.

- 10**
- (1) The Minister may establish an Appeal Board.
  - (2) The Appeal Board shall
    - (a) appoint a chairperson and determine its own practice and procedures;
    - (b) hear appeals;
    - (c) within 10 days of receiving a copy of the Notice of Appeal review the appeal and make a recommendation to the Minister in respect of the appeal; and
    - (d) one person shall constitute a quorum.
  - (3) The Minister shall within 10 days of receiving the recommendations of the Appeal Board render a decision which shall be final.

- 11**
- No person shall begin to construct a new meat plant or meat processing plant or renovate or expand an existing meat plant or meat processing plant unless plans and specifications have been submitted to and approved by the Administrator.

**Administration of inspection services**

- 12**
- (1) An operator of a meat plant or meat processing plant shall comply with directions given by an inspector pursuant to this enactment.
  - (2) Routine inspection reports are available for public review through the process outlined in the *Freedom of Information and Protection of Privacy Act*.

- (3) When an operator of a meat plant does not comply with directions of an inspector or Administrator pursuant to the Act and these regulations, an inspector or Administrator may refuse to provide inspection services.
  - (4) No person shall remove or alter an official tag applied by an inspector unless directed to do so by the inspector.
  - (5) A food animal, food animal carcass or part of it, meat or meat product, or other thing being held on the instruction of an inspector shall not be handled or used without permission of an inspector.
- 13**
- (1) The Administrator may for the purpose of providing inspection services to a meat plant set
    - (a) the number of hours of inspection services available to a meat plant;
    - (b) schedules providing the hours of inspection services;
    - (c) schedule of fees for inspection services;
    - (d) schedule of penalties for cancellation of inspection services; and
    - (e) schedule of penalties for inefficient use of inspection services.
  - (2) The Administrator may for the purpose of providing inspection services to a meat processing plant set
    - (a) schedule of fees for inspection services; and
    - (b) the frequency of inspections.

**Codes of practice**

- 14**
- (1) The Administrator may establish codes, standards, and guidelines to support and give direction to a meat plant or meat processing plant in interpreting and complying with these regulations.
  - (2) The codes, standards, or guidelines established pursuant to subsection (1) may be revised from time to time by the Administrator.

**Animals**

- 15**
- (1) An operator shall not permit any live animal to be in the meat plant or meat processing plant except for food animals at a meat plant, for the purpose of slaughter in accordance with this enactment.



- (2) Despite subsection (1), an operator of a meat plant or meat processing plant may permit a guide animal, where access by the guide animal will not pose a risk of contaminating the meat or meat products.

**Part IV - Meat Plant and Meat Processing Plant Design and Facilities**

Rationale: The location, design and construction of buildings should incorporate facilities that prevent hazards that might adversely affect meat or meat product safety and prevent good food hygiene practices.

The facilities should provide suitable environmental conditions, permit adequate maintenance, cleaning and sanitation, minimize migration of extraneous material, prevent access by pests and other animals and allow employees to fulfill their duties.

Product flow and employee traffic must be appropriate to prevent cross contamination. Regular maintenance is required to maintain adequacy of premises.

- 16** (1) A meat plant or meat processing plant must be located, designed, constructed, and maintained to ensure that the
- (a) risk of contamination of the meat or meat product is minimized;
  - (c) operations within the meat plant or meat processing plant are carried out under sanitary conditions appropriate to the operation;
  - (d) surfaces and materials are durable, non-toxic and are easy to maintain, clean and sanitize; and
  - (e) design and layout allows for appropriate
    - (i) maintenance, cleaning and sanitizing;
    - (ii) movement of meat or meat products, and personnel; and
    - (iii) protection against cross contamination.
- (1) A meat plant or meat processing plant shall provide

- (a) a supply of potable hot and cold water at adequate pressure and volume with appropriate facilities to store, distribute and control the water temperature;
  - (a) washroom facilities constructed, equipped and designed in accordance with the *Building Code Regulations* (Nova Scotia);
  - (b) adequate, suitably located and designed hand washing facilities;
  - (c) where appropriate, change rooms and lunch rooms;
  - (d) adequate drainage and waste disposal systems for the removal of solid and liquid wastes, that are designed and installed in accordance with the *Environment Act* (Nova Scotia);
  - (e) adequate storage facilities to store meat or meat products, ingredients, non-food products, and chemicals; and
  - (g) effective protection against the access and harborage of insects, rodents and other pests.
- (3)** A meat plant or meat processing plant shall have adequate lighting, ventilation, heating, refrigeration and plumbing that is appropriate to the specific activities within the establishment.
- (4)** A meat plant must provide, for the use of an inspector, an office or an area suitable to conduct administrative duties.
- 17** **(1)** Living and sleeping quarters located on the premise of a meat processing plant, such as those within a private dwelling, shall be separated from rooms and areas used for food establishment operations by complete partitioning and solid self-closing doors.
- (2)** No person shall use any part of a meat plant as living or sleeping quarters.
- 18** In addition to the requirements of section 16 a meat plant shall also provide
- (a) a separate area that is equipped with pens that permits
    - (i) housing and inspection of food animals of one species separate from food animals of another species;
    - (ii) segregation of a food animal, considered to be a danger to other food animals;

- (iii) holding of food animals that are injured, sick, or suspected of being sick, or identified as being held or condemned in accordance with this enactment; or
- (b) in the case of poultry a separate area that is capable of accommodating poultry shipping and holding crates with facilities to clean and sanitize the crates; and
- (c) floor, ramps, gangways, and chutes that are constructed and maintained in a manner to provide secure footing for a food animal and to prevent any injury to a food animal during movement.

**Part V - Equipment**

**Rationale:** Equipment used in meat plants and meat processing plants should be kept in a clean and sanitary condition to minimize the risk of contamination of meat or meat products by equipment.

Poor design and construction may result in equipment which may be difficult to clean and may require a higher degree of maintenance. Inadequately maintained equipment could result in meat or meat products being held at unsafe temperatures (i.e. malfunctioning refrigeration equipment) or in meat or meat products becoming contaminated (i.e. chipped or cracked equipment).

Installation of equipment in an orderly manner permits proper cleaning and maintenance, minimizes circulation of personnel, and optimizes product flow.

- 19** (1) Equipment and utensils used to manufacture, process, prepare, store, sell or display meat or meat products shall be designed, constructed, installed and maintained to
    - (a) protect meat or meat products from contamination; and
    - (b) allow adequate cleaning, sanitizing and maintenance.
  - (2) Equipment must be made of materials that are non-toxic to meat or meat products.
- 20** Equipment used to cook, heat treat, cool, store, display or freeze meat or meat products shall be designed to
- (a) achieve the required meat or meat product temperature as rapidly as necessary to maintain meat or meat product safety; and

- (b) control temperature, humidity, air flow and any other condition that is likely to have a detrimental effect on meat or meat product safety.

**21** Meat plants and meat processing plants shall provide equipment or containers, to hold and handle wastes, and inedible or contaminated products that are clearly identified or labeled, and used exclusively for that purpose.

**Part VI - Maintenance And Sanitation**

<p><b>Rationale:</b> Buildings, materials, utensils and equipment in a meat plant or meat processing plant, including waste water and refuse collection systems all present a potential source of contamination of meat or meat products. Having well established maintenance, cleaning and sanitation program in place facilitates the effective control of hazards, pests and other agents likely to contaminate meat or meat products.</p>
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**22** An operator of a meat plant or meat processing plant shall ensure that articles, equipment or materials not associated with the operation of the meat plant or meat processing plant are

- (a) stored separate from areas where meat or meat products are processed or prepared; and
- (b) stored in a manner that does not contaminate meat or meat products, or processing or preparation areas.

**23 (1)** A meat plant or meat processing plant shall have appropriate maintenance, cleaning and sanitation programs to control physical, chemical and microbiological contamination of meat or meat products, equipment, utensils and other facilities in the meat plant or meat processing plant

**(2)** Programs developed pursuant to subsection (1) shall provide for

- (a) appropriate maintenance;
- (b) appropriate cleaning and sanitizing, including
  - (i) requirements for the meat plant or meat processing plant, and for all equipment and utensils used therein; and
  - (ii) the identification of cleaning and sanitizing agents used in the meat plant or meat processing plant including their concentration and uses.

- (c) monitoring the effectiveness of the maintenance and sanitation programs;
- (d) managing all waste streams in and surrounding the meat plant or meat processing plant; and
- (e) control of insects, rodents and other pests;

**24** A meat plant or meat processing plant must provide suitable facilities and equipment to implement the maintenance, cleaning and sanitation programs.

**Part VII - Personnel**

**Rationale:** People who do not maintain an appropriate degree of personal cleanliness, who have certain illness or condition or who behave inappropriately can contaminate meat or meat products and transmit illness to consumers.

It is essential that personnel employed in meat related activities understand and be capable of demonstrating their duties relative to food safety. Inadequate training of personnel, or the absences of an appreciation of the importance of good manufacturing practices, and safe food handling practices, often contribute to the production of meat or meat products which may pose a hazard to health.

- 25**
- (1) A meat plant or meat processing plant shall develop and demonstrate policies and procedures for personnel that ensures
    - (a) no person who is suffering or suspected to be suffering from or a carrier of a disease or illness that is likely to be transmitted through meat or meat products, shall be allowed to enter any meat processing or preparation area, or come into contact with meat or meat products, if there is likelihood of that person contaminating meat or meat products; and
    - (b) no person who has an open or infected lesion shall be allowed to enter a meat processing or preparation area, or come into contact with meat or meat products, if there is a likelihood of that person contaminating meat or meat products.
  - (2) A meat plant or meat processing plant shall develop and demonstrate policies and procedures for personnel to ensure that a person entering a meat processing or preparation area or engaging in an operation in a meat plant or meat processing plant who comes into contact with meat or meat products shall
    - (a) exhibit cleanliness and good personal hygiene;

- (b) wear clean clothing and footwear;
  - (c) take adequate measures to ensure that meat or meat products are not contaminated by hair;
  - (d) wash their hands as often as necessary to prevent contamination of meat or meat products;
  - (e) remove from their person any object or substance that might fall into or otherwise contaminate meat or meat products; and
  - (f) refrain from any behavior or practice that may result in the contamination of meat or meat products.
- 26** (1) No person shall smoke or chew tobacco, or eat food of any kind in an area of a meat plant or meat processing plant where meat or meat products are manufactured, processed, prepared, labeled, packaged, stored or handled.
- (2) All persons in a meat plant or meat processing plant that are entering a meat manufacturing, preparation, processing, or handling area must be properly clothed and adhere to personnel hygiene policies of the meat plant or meat processing plant.

**Training**

- 27** (1) The operator of a meat plant or meat processing plant must hold a certificate confirming their completion of a food hygiene training program recognized by the Administrator.
- (2) When the operator is absent from the meat plant or meat processing plant, the operator shall ensure an employee who represents the operator, is present and holds the certificate referred to in subsection (1).
- (3) A person in a meat plant or meat processing plant who comes into contact with meat or meat products shall
- (a) be trained or instructed in food hygiene to a level appropriate to the operation that person is to perform; and
  - (b) provide confirmation of a person's appropriate training to the inspector on request.

**Part VIII - Primary Processing of Animals**

Rationale: The purpose of ante-mortem and post-mortem inspection is to ensure that meat approved for human consumption is safe and wholesome, and to prevent the introduction of zoonotic diseases associated with meat into the food chain.

The maintenance of hygienic controls during routine slaughtering and dressing procedures, and effective inspection procedures, are necessary to prevent physical, chemical and microbiological contamination of product, and risks to the health of plant personnel and consumers.

The development and maintenance of proper handling and slaughtering techniques are necessary to prevent animals from being subjected to any unnecessary pain or suffering, and to prevent risks to the health and safety of plant personnel.

**Operation of a meat plant**

- 28** An operator of a meat plant shall
- (a) ensure that all food animals received at the meat plant are transported in a manner to prevent undue stress or harm and to prevent suffering or injury;
  - (b) provide adequate food, water, shelter and care to food animals being held for slaughter; and
  - (c) handle food animals in a manner to prevent undue stress or harm and to prevent suffering or injury.

- 29** A meat plant shall develop and demonstrate hygienic procedures and techniques that effectively reduce the risk of contamination of a food animal carcass or any part of it or meat by-product harvested from a food animal during the slaughter and dressing of a food animal.

**Ante-mortem inspection**

- 30** (1) No person shall slaughter a food animal unless immediately before the time of slaughter, an inspector completed an ante-mortem inspection and approved the food animal for slaughter.
- (2) No person shall remove a live food animal from a meat plant without authorization from an inspector.
- 31** (1) Despite section 30, the Administrator may appoint a person as an inspector (limited) to carry out the ante-mortem inspection and slaughter of an animal.

- (2) The administrator shall set the terms and conditions for the appointment of an inspector (limited).
  - (3) A person appointed as an inspector (limited) must comply to all the terms and conditions of that appointment
- 32**
- (1) Despite section 30 in a meat plant where poultry is processed, that has in place a quality assurance program acceptable to the Administrator, an inspector (limited) appointed by the Administrator may carry out ante-mortem and post-mortem inspections of poultry within the meat plant.
  - (2) The quality assurance program referred to in subsection (1) must provide for the humane handling of the food animals.
- 33**
- (1) An inspector or an inspector (limited) appointed pursuant to subsection 32(1) upon completion of an ante-mortem inspection of a food animal shall
    - (a) approve the food animal for slaughter; or
    - (b) detain the food animal; or
    - (c) condemn the animal and have it slaughtered and disposed of in accordance with section 52.
  - (2) An inspector or an inspector (limited) who detains a food animal pursuant to clause (1)(b) shall
    - (a) direct it be kept in an area separate from the other animals until disposition; or
    - (b) direct it be slaughtered apart from other animals; and
    - (c) make a post-mortem inspection of the carcass.
  - (3) An animal detained or condemned on an ante-mortem inspection shall be identified as being detained or condemned.

**Slaughter of animals**

- 34**
- (1) No food animal shall be taken into the slaughtering area of a meat plant unless it has been approved by an inspector or approved by an inspector (limited) pursuant to subsection 31(1) and 32(1).
  - (2) A food animal shall be slaughtered by a method that



- (a) produces rapid exsanguination in the food animal;
  - (b) immediately before being bled, renders the food animal unconscious by means of a mechanical instrument or device and in a manner to ensure that the food animal does not regain consciousness before death; and
  - (c) does not subject the food animal to unnecessary pain or distress.
- (3) Despite subsection (2), a food animal that is ritually slaughtered in accordance with a religious practice shall be slaughtered in a manner to produce rapid exsanguination in the food animal, and causes the food animal to lose consciousness immediately.

**Post-mortem inspection**

- 35** (1) Every food animal carcass that is being dressed, every part of a carcass and all meat by-product taken from a food animal in a meat plant must be presented to an inspector or an inspector (limited) appointed pursuant to subsection 32(1) for a post-mortem inspection.
- (2) Every part of a carcass and meat by-product taken from a carcass of a food animal before the post-mortem inspection shall be identified with the carcass of the food animal from which the part or meat by-product were removed.
- 36** An inspector or an inspector (limited) appointed pursuant to subsection 32(1) upon completion of a post-mortem inspection of a food animal shall
- (a) approve the carcass or parts of it, or meat by-products for food; or
  - (b) detain the carcass or parts of it or meat by-products for further inspection; or
  - (c) condemn the carcass or parts of it or meat by products as inedible and have it disposed of in accordance with Section 52.
- 37** Every carcass, or part of it that has been approved for food shall be marked with an inspection legend and in a manner approved by the Administrator, and no person other than an inspector, persons directed by an inspector under subsection 32(1) shall apply the inspection legend.
- 38** Pursuant to clause 36(b) or (c) an inspector or person directed by an inspector, or an inspector (limited) pursuant to subsection 32(1) shall
- (a) attach a tag bearing a serial number and the words “Nova Scotia Held” to a carcass or part of it, or meat by-product that has been detained;

- (b) attach a tag bearing a serial number and the words ‘Nova Scotia Condemned’ to a carcass or part of it or meat by-products that have been condemned.

**39** An inspector while in a meat plant or meat processing plant may at any time reinspect a carcass or part of it that has been stamped with the inspection legend.

- 40**
- (1) A meat by-product approved pursuant to clause 36(a), and is intended for use as an edible product must be processed and handled to prevent any contamination.
  - (2) Any part of a urinary or alimentary tract that is intended for use as an edible meat product must have the contents and mucous lining removed from the tract, and the part of it to be used washed to remove contamination and checked for cleanliness by an inspector.

**41** A meat plant shall keep records for the immediately preceding 12 months that reflects the activity and operations as deemed necessary by the Administrator, and the records shall be made available upon request by an inspector.

#### **Part IX - Processing and Manufacturing Controls**

**Rationale:** The incorporation of a control system based on principles of hazard analysis and identifying critical control points will provide the controls and preventative measures needed to reduce the risk of unsafe meat or meat products from physical, chemical and microbiological hazard.

The control of manufacturing through the implementation of appropriate procedures, rather than testing of finished product is more effective in ensuring safety.

A well established and designed record keeping system provides the assurance that meat or meat products are produced to established procedures. Records are also a means for a regulatory agency to verify compliance over a period of time rather than only on a day of inspection.

- 42**
- (1) A meat plant or meat processing plant when directed by the Administrator must have in place, a system which will identify, implement, monitor and verify critical factors in the manufacturing, processing or preparation of meat or meat products and which will effectively prevent physical, chemical and microbiological contamination or adulteration of meat or meat products.
  - (2) A system pursuant to subsection (1) shall

- (a) identify procedures and methods to be used in the manufacturing, processing or preparation of meat or meat products that will ensure the delivery of safe meat or meat products;
- (b) identify specific ingredients and additives, and the amounts to be used in a meat or meat product;
- (c) control the addition of food additives and nutrients to meet the requirements of the *Food and Drug Act* (Canada);
- (d) ensure that information on a meat or meat product label is complete and accurately represents the meat or meat product; and
- (e) have controls in place that prevent meat or meat product mislabeling.

43 A meat plant or meat processing plant shall have in place procedures that

- (a) identify, isolate and evaluate meat or meat products when a deviation or a defect occurs in the procedures referred to in subsection 42(2) which could affect meat or meat product safety; and
- (b) indicate corrective actions to be taken when a deviation or defect occurs, and procedures to prevent a reoccurrence of deviation or defect.

44 A meat plant or meat processing plant shall maintain records that demonstrate the procedures and methods used in the manufacturing, processing, or preparation of a meat or meat product to ensure meat or meat product safety and these records must be made available upon request by an inspector.

45 A meat plant or meat processing plant shall establish an effective system for handling and investigating meat or meat product complaints.

#### **Part X - Controlling Meat or Meat Product Hazards**

Rationale: The control of food hazards at all stages of manufacturing, processing, preparation, and storage in ways that will prevent contamination and ensure the safety of the meat or meat products.

Meat or meat products that are contaminated or otherwise unsafe must be handled and disposed in a way that will not allow contamination of other meat or meat products.

- 46 (1) An operator of a meat plant or meat processing plant shall ensure that all meat or meat products within the establishment are
- (a) obtained from a source that is subject to inspection by the Government of Canada, the Province or any other province or territory, or an official agency of those Governments under whose authority food safety standards are established or enforced;
  - (b) labeled or identified as being from an establishment inspected pursuant to clause (a); and
  - (c) labeled in accordance with these regulations and the *Food and Drug Act* (Canada), and *Consumer Packaging and Labeling Act* (Canada).
- (2) Despite subsection (1) an operator of a meat plant or meat processing plant may have within the establishment, wildlife carcasses for the purpose of processing provided that
- (a) the establishment has been approved by the Administrator to process wildlife carcasses pursuant to subsection 4(4);
  - (b) the wildlife carcass is clean, in a condition suitable for food, and does not present a risk of contamination to meat or meat products, equipment or facilities;
  - (c) the wildlife carcass or part of it is
    - (i) stored and processed in a manner so that the wildlife carcass is separated from and does not come into direct contact with other meat or meat products; and
    - (ii) not processed in the same room and at the same time as meat or meat products that have been inspected or provided in these regulations;
  - (d) after processing of the wildlife carcass, all equipment is cleaned and sanitized before being used for processing of inspected meat or meat products;
  - (e) a record is kept, in a manner prescribed by the Administrator, of every wildlife carcass received; and
  - (f) records kept pursuant to clause (e) shall be made available at the request of an inspector.

- (3) For the purpose of clause (2)(f) an inspector includes a conservation officer appointed pursuant to the *Wildlife Act* (Nova Scotia).
- 47 (1) An operator of a meat plant or meat processing plant shall ensure that the temperature of meat or meat products are controlled so that the meat or meat products will not deteriorate, become inedible or unsafe.
- (2) The operator of a meat plant or meat processing plant shall ensure that all refrigeration and hot holding equipment is provided with a temperature measuring device that is accurate and in good repair.
- 48 Despite subsection 46(2) an operator of a meat plant or meat processing plant shall ensure that
- (a) meat or meat products are produced from food animals that have been inspected and slaughtered in accordance with these regulations;
  - (b) meat or meat products are produced from carcasses that have been dressed and inspected in accordance with these regulations;
  - (c) meat or meat products conform to the standards prescribed by the *Food and Drug Act* (Canada) and the *Meat Inspection Act* (Canada);
  - (d) no food additive or other substance shall be used in or on any meat product except as authorized by the *Food and Drug Act* (Canada) or these regulations;
  - (e) ready-to-eat meat or meat products are processed so that they do not contain pathogens, toxins or parasites that make them inedible or unsafe; and
  - (f) no meat or meat product that has been returned to a meat plant or meat processing plant may be repackaged, reprocessed or sold unless it has been reinspected and approved by an inspector.
- 49 A meat plant or meat processing plant shall be operated so that all meat or meat products, ingredients, and food additives are
- (a) handled, prepared, manufactured, packaged, displayed, and stored in a manner which prevent contamination or adulteration; and
  - (b) labeled to indicate the product, its composition and directions for use.

- 50** (1) An operator of a meat plant or meat processing plant shall not sell, offer for sale, supply, prepare, process, package, display, or store meat or meat products that are contaminated, adulterated, or inedible.
- (2) Pursuant to subsection (1) any meat or meat product that is deemed inedible shall be condemned and shall be disposed of as follows
- (a) in the case of meat plant, in accordance with section 52; and
  - (b) in the case of meat processing plants in accordance with a method that is satisfactory to an inspector.

**Part XI - Handling of Inedibles**

<p>Rationale: Consistent control of inedible meat or meat products that prevents contamination and adulteration of edible products will ensure the safety and wholesomeness of meat or meat products.</p>
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- 51** A meat plant or meat processing plant shall develop and implement procedures to control inedible meat or meat products that will
- (a) provide adequate equipment and facilities for the collection, handling, storage and disposal of inedible meat or meat products;
  - (b) prevent contamination or adulteration of edible meat or meat products;
  - (c) be handled in a hygienic and sanitary manner;
  - (d) control the risk of pest infestation; and
  - (e) ensure the identification and appropriate disposition of inedible meat or meat products.
- 52** A food animal, carcass or part of it or meat by-product that is condemned in a meat plant pursuant to clause 33(1)(c) or subsection 36(c) shall be conveyed to the inedible products area and
- (a) denatured, rendered or otherwise treated to destroy pathogenic or potentially pathogenic microorganisms; or
  - (b) identified for use for medical, research or educational purposes under the direction and with the consent of an inspector; or

- (c) disposed of pursuant to subsection 48(1) of the *Health of Animals Act* (Canada); or
- (d) in the case of meat or meat products, judged by an inspector to be safe for use as animal food, identified and handled as animal food.

**Part XII - Sampling and Testing**

Rationale: Established sampling and testing procedures will ensure that meat or meat products are free of residues of chemicals or drugs or microorganisms that may be harmful to human health.

Inspection programs supplemented with laboratory examinations will verify compliance to composition standards of meat or meat products and measure the effectiveness of quality assurance programs.

- 53** The Administrator may require the operator of a meat plant or meat processing plant to implement sampling and testing procedures to demonstrate that
- (e) meat or meat products do not contain microorganisms, residues of chemicals or drugs, or foreign substances in concentrations that may be harmful to human health;
  - (f) an established procedure does not result in the adulteration of meat or meat products; and
  - (g) compositional standards are met.
- 54** The operator of a meat plant or meat processing plant shall, at the request of an inspector and without charge, provide the inspector, for laboratory examination, with samples of a meat or meat product, ingredient, additive, or packaging material used or to be used in the manufacturing, processing or preparation of meat or meat products.
- 55** An inspector, who has reason to believe that meat or meat products in a meat plant or meat processing plant are adulterated, contaminated or inedible shall
- (a) detain the meat or meat products with an official tag securely attached bearing the words “Nova Scotia Held” for further investigation and may submit samples to a laboratory designated by the Administrator for testing.
  - (b) condemn the meat or meat products and have it disposed of pursuant to subsection 50(2); or

**Part XIII - Labeling and Packaging**

Rationale: Proper packaging of meat or meat products will provide protection from physical, chemical and microbiological contamination during storage, handling and transportation.

Appropriate product information or labeling of meat or meat products will ensure that they are handled, stored, processed, prepared, displayed and consumed in a way that does not pose a threat to human health.

Insufficient product information or inadequate knowledge of general food hygiene can lead to meat or meat products being mishandled at later stages in the food chain resulting in illness or product becoming contaminated.

- 56** (1) An operator of a meat plant or meat processing plant shall ensure that all meat or meat products within the establishment are labeled in accordance with these regulations, *Food and Drug Act* (Canada), and *Consumer Packaging and Labeling Act* (Canada).
- (2) The operator of a meat plant or meat processing plant shall
- (a) provide appropriate information that enables the purchaser to handle, store, process, prepare or display the meat or meat product safely; and
  - (b) ensure that any ready-to-eat meat product be clearly marked at the time of processing or preparation to indicate the date by which the ready-to-eat meat product shall be consumed.
- 57** Any food animal carcass or part of it, meat by-product, meat or meat product shipped from a meat plant or meat processing plant shall be clearly identified as inspected by means of an inspection legend
- (a) applied to the food animal carcass or part of it, pursuant to section 35; or
  - (b) applied to the carton, package, bag, insert or label used in the packaging of the meat or meat product.
- 58** The operator of a meat plant or meat processing plant shall ensure that containers, materials and procedures used for packaging and labeling meat or meat products will
- (a) prevent physical, chemical and microbiological contamination of meat or meat products;



- (b) provide an environment that will not contribute to the growth of pathogenic or spoilage microorganisms and toxin production; and
- (c) protect meat or meat products from damage likely to render the product unsuitable for consumption.

**Part XIV - Storage and Transportation**

<p><b>Rationale:</b> Meat or meat products that are stored or transported in a manner that subjects them to unsatisfactory temperature, humidity or environment conditions will cause those meat or meat products to deteriorate or become contaminated or unsuitable for human consumption.</p>
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- 59**
- (1) The operator of a meat plant or meat processing plant shall ensure that all meat or meat products are stored or transported under conditions that will
    - (a) protect the meat or meat products from potential sources of chemical, physical or microbiological contamination;
    - (b) provide an environment that adequately controls the growth of microorganisms and toxin production; and
    - (c) protect meat or meat products from damage likely to render the product inedible.
  - (2) Conveyances and containers used to transport or store meat or meat products shall be designed and constructed to
    - (a) provide adequate protection from contamination;
    - (b) be adequately cleaned, and where necessary, sanitized;
    - (c) adequately maintain temperatures, relative humidity and other conditions necessary to protect meat or meat products from harmful microbiological growth; and
    - (d) permit the adequate separation of different meat or meat products from one another, and from non-food items where necessary.
  - (3) The operator of a meat plant or meat processing plant shall ensure that all meat or meat products received at the establishment have been transported pursuant to subsections (1) and (2).

- (4) The operator of a meat plant or meat processing plant shall ensure that all meat or meat products leaving the establishment, that are destined to another food establishment, are transported pursuant to subsections (1) and (2).
- 60** (1) Meat or meat product ingredients, additives, and packaging materials shall be stored in a designated room or area that will
- (a) protect the ingredients, additives, or packaging materials from chemical, physical, or microbiological contamination; and
  - (b) provide an environment in which temperature, relative humidity, and other conditions may be controlled to protect these items from damage, deterioration, or spoilage likely to render them unsuitable for use.
- (2) Partially used or opened packages of meat or meat product ingredients, additives, or packaging materials shall be
- (a) transferred to clean, suitable covered containers, or
  - (b) sealed and securely closed; and
  - (c) clearly identified as to contents.

**Part XV - Recalls and Returns**

<p>Rationale: A recall system, supported by distribution records, is a quick and effective method of removing from the market, meat or meat products that may represent a health risk to the consumer.</p>
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- 61** (1) The operator of a meat plant or meat processing plant shall establish
- (a) a written procedure that permits the timely and complete recall of any lot of meat or meat products; and
  - (b) a distribution record to enable the operator to recall any lot of meat or meat products.
- (2) Any meat or meat products returned to a meat plant or meat processing plant as part of a recall, shall be held for disposal under the direction and supervision of an inspector.

**Part XVI - Penalties**

- 62 (1) Any person who contravenes or fails to comply with any provision of these regulations is guilty of an offense and upon summary conviction is liable for a first offense to a fine of not more than two thousand dollars or to imprisonment for a term of not more than six months, or to both, and for a subsequent offence to a fine of not more than ten thousand dollars or to imprisonment for a term of not more than one year or both.
- (2) Despite subsection (1) a corporation that is convicted of an offense is liable for a first offence to a fine of not more than ten thousand dollars and for a subsequent offence to a fine of not more than fifty thousand dollars.
- (3) Each day that a person contravenes or fails to comply with any provision of these regulations, constitutes a separate offense.
- 63 Where a corporation commits an offence under these regulations, any officer, director, or representative of the corporation who directed, authorized, assisted, or participated in the violation is guilty of the offence and is liable for the offence.

**Part XVII - Transition and Repeals**

**Transitional**

- 64 A valid meat plant or meat processing plant permit issued under *Meat Inspection Regulations* (Nova Scotia) shall continue in force as if it were a permit under this *Regulation* until March 31 following the coming into force of this section.
- 65 Where a meat plant or meat processing plant is in operation on the date this section comes into force, the following provisions do not apply to that meat plant or meat processing plant until the dates specified;
- (a) Section 42 and 43 until one year after coming into force of these regulations
- (b) Section 27 until January 1, 2003

**Repeals**

- 66 The following is repealed: *Meat Inspection Regulations* (N.S. Reg. 46/90)