

**NATIONAL MEAT
AND
POULTRY
REGULATIONS**

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SHORT TITLE

1. This document may be cited as the National Meat and Poultry Regulations.

PART 1

INTERPRETATION

2. In these regulations:

“adulterated” means, in respect of a meat product intended for sale, use or consumption as an edible meat product in Canada,

(a) containing or having been treated with

- (i) exceeds the maximum level of use prescribed by the Food and Drug Regulations
- (ii) an ingredient a food additive or any source of ionizing radiation not permitted by or in an amount in excess of limits prescribed by these Regulations or by the Food and Drug Regulations.
- (iii) (a) any poison, decomposed substance or contamination or
(b) failing to meet these Regulations

“animal” means a food animal or a bird;

“animal food” means a meat product identified for use as food for an animal that is not a food animal;

“bird” means a bird that is farmed to produce food for human consumption;

“cleaning” means removing soil, food residue, dirt, grease or other objectionable matter;

“code” means the Meat and Poultry Code that is the interpretive guidelines or the manual of procedures that explains how to meet the objectives of these regulations.

“condemn” means to determine that an animal or a meat product is unfit for human consumption;

“contamination” means the introduction or occurrence in food of, or the exposure of food to any biological or chemical agent, foreign matter or other substance that is not allowed by these regulations;

“critical control point” means a point or procedure at which control can be applied and a food safety hazard can be eliminated or reduced to acceptable levels;

“denature” means to process a meat product to:

- (a) change the appearance of the meat product so that it cannot be mistaken for an edible meat product; or
- (b) make it unfit for human consumption;

“Acceptable denaturing agents”: Charcoal or another accepted denaturing agent found acceptable by the *Regulatory Agency*.

“dress” means to progressively separate a slaughtered animal into parts, including both edible and inedible parts;

“edible” means fit for human consumption;

“establishment” means any premises in or on which animals are slaughtered or meat products are prepared, processed, packaged and stored;

“eviscerate” means:

- (a) in respect of a bird other than a chicken 2 kilograms live weight or less, to remove the respiratory, digestive, reproductive and urinary systems and the other thoracic and abdominal organs; and
- (b) in respect of any other animal, to remove the respiratory, digestive, reproductive and, except for the kidneys, urinary systems, and the other thoracic and abdominal organs;

“examiner” means a person who is:

- (a) approved by the regulatory authority as qualified to perform an examination; and
- (b) familiar with the Process Control Based Program in effect in the establishment where an examination is being performed;
- (c) accredited in a training arrangement approved by the Regulatory Authority

“food” means : any product manufactured, sold or represented for use as food or drink for human beings, chewing gum, and any ingredient that may be mixed with food for any purpose whatever (*Food and Drugs Act*);

“food animal” means an animal that is farmed to produce food for human consumption as authorized by the Regulatory Authority, but does not include fish;

“hazard analysis critical control point (HACCP)” means a system implemented in a Process Control Based Program in which critical control points in the processing of food are identified and control is applied to ensure food safety;

“hazard” means a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect in consumers;

“hygienic” means designed to attain and preserve health;

“Inedible” meat products can be grouped into two categories:

“Condemned”: means to determine that an animal or a meat product is unfit for human consumption; and

“ Non-condemned”

- a) salvaged for animal food
- b) salvaged for medicinal purposes
- c) treated by the operator as a condemned meat products
- d) which are by their nature not edible (hides, hair, feathers etc).

In addition to inedible meat products, waste products such as manure from animals, paunch content, contents of intestines, etc.

“inedible products area” means that part of an establishment in which meat products unfit for human consumption are received, held, processed, shipped or otherwise handled;

“ingredient” means an individual unit of food that is combined with one or more other individual units of food to form an integral unit of food;

“inspection legend” means the identification mark approved by the regulatory authority and applied to an edible meat product in an establishment;

“inspector” means a person who is appointed and certified by the Regulatory Authority.

“meat product” means:

- (a) a carcass;
- (b) the blood of an animal or a by-product of a carcass; or
- (c) a product containing anything described in paragraph (b);

“official veterinarian” means a veterinarian appointed or designated as an inspector by the regulatory authority.

“operator” means a person who is authorized by licence to operate an establishment;

“pest” means any animal including an arthropod that might contaminate a meat product;

“premises” means the buildings and surrounding areas of an establishment;

“process” means the operations conducted in an establishment to prepare raw foods for consumption, and includes but is not limited to washing, rinsing, thawing, heating, cutting, cooking, smoking, salting, canning, freezing, pasteurizing and reprocessing of previously processed food;

“process control based program” means a written verification and documentation program that:

- (a) is approved by the Regulatory Authority;
- (b) is under the supervision of an inspector;
- (c) ensures compliance with these Regulations; and
- (d) ensures effective implementation of the guidelines contained in the Codex Alimentarius General Principles of Food Hygiene, as modified from time to time.

“recipe” means a description of the ingredients and food additives contained in a meat product, their relative quantities and proportions and the method of combining them to produce a meat product;

“refrigerate” means to, maintain a temperature of 4°C or lower, but does not include to freeze;

“regulatory authority” means a government enforcement body having jurisdiction over an establishment for the purposes of these regulations, or any agency or authorized representative of that government;

“risk” or means a function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food.

“safety” means, in reference to a meat product, that the product will not cause harm to the consumer when it is prepared and eaten in accordance with its intended use;

“sanitize” means to reduce the level of microorganisms present to a level that will not compromise the safety of a meat product;

“storage container” means a container that is or is intended to be used to store meat products in an establishment;

“transport container” means any container used or intended to be used to transport animals or meat products to, within or from an establishment;

PART 2

PURPOSE

3. The purpose of these regulations is to ensure that no meat product produced under the responsible regulatory authority is sold in Canada unless it is manufactured and inspected in accordance with these Regulations.

PART 3

APPLICATION AND LICENCES

Application

4. (1) Parts 1 (interpretation), 2 (purpose), 3 (application and licences) and 16 (recall procedures, distribution records and complaints) of these regulations shall apply to every establishment in Canada under the jurisdiction of the Regulatory Authority
- (2) Parts 4 to 16 of these regulations shall apply to:
 - (a) an establishment in Canada in which:
 - (i) animals are slaughtered for use in a meat product intended for sale
 - (ii) meat products are prepared, processed, stored, packaged, transported or otherwise handled for sale or other distribution to consumers as food;
 - (b) operators and workers in an establishment described in paragraph (a); and
 - (c) all meat products produced in an establishment described in paragraph (a).

Licences

5. No person shall operate an establishment unless it is licensed by the appropriate regulatory authority.
6. The operator of an establishment shall ensure that the establishment complies with:
 - (a) the terms of its licence; and
 - (b) the applicable standards and requirements of these Regulations.

PART 4

ESTABLISHMENT: DESIGN AND FACILITIES

General

7. (1) The operator of an establishment shall ensure that the establishment is designed and maintained to facilitate the hygienic production of meat products; and any inspection, examination, testing or auditing during or after production.

Location and general construction requirements

8. (1) An establishment must be located on land that is free of conditions that might interfere with its sanitary operation.
- (2) An establishment shall :
- (a) be separate from and have no direct access to living quarters or any other area in which activities that are incompatible with the hygienic production, handling and storage of meat products are performed; and
 - (b) have a sufficient number of well-designed and well constructed rooms to accommodate the separation of incompatible activities and to permit good manufacturing practices, including protection against contamination and cross-contamination.
9. An establishment must:
- (a) be constructed of materials that are free of contaminants;
 - (b) have areas/rooms where animals are slaughtered, carcasses are dressed or meat products are handled or stored, that have walls, ceilings and floors that are hard, smooth and impervious to moisture;
 - (c) have interior surfaces and systems that will permit effective cleaning;
 - (d) have adequate and secure lighting for activities being performed, adequate ventilation, and heating and plumbing to meet the intent of the Code.
 - (e) have effective drainage and waste disposal facilities that are constructed and maintained:
 - (i) in accordance with both the plumbing regulations of the province in which the establishment is located and the intent of the Code.
 - (ii) in a manner that ensures that meat products and the potable water supply are not likely to be contaminated;
 - (f) have loading and unloading facilities that are configured to promote the hygienic handling of meat products and adequate for the quantity of meat products being transported, and the

size of the transportation vehicles being used; and

- (g) have appropriate mechanisms to monitor and control the temperature, humidity and other environmental factors in each area of an establishment where meat products are handled or stored.

- 10. In addition to the requirements of sections 7 to 9, an establishment in which birds are slaughtered must have adequate facilities for cleaning and sanitizing crates and other transport containers to meet the intent of the Code.

Sanitation and hygiene facilities

- 11. (1) An operator must ensure that the establishment has adequate and appropriate sanitation and hygiene facilities, including handwash stations and lavatories to accommodate:
 - (a) the activities performed at the establishment; and
 - (b) the number of workers at the establishment.
 - (2) In addition to subsection(1) above, a lavatory must be separate from and not lead directly into any area in which meat products are handled or stored.
 - (3) An operator must provide:
 - (a) clean protective clothing for workers in the establishment;
 - (b) change rooms, if appropriate.
 - (4) An operator of an establishment in which live animals are received or held, or in which both edible and inedible meat products are handled or stored, must implement and maintain a program for changing protective clothing at appropriate times to ensure that edible meat products are not contaminated.
 - (5) An operator must ensure that the establishment has sufficient hand washing equipment that is drained in a manner that would not likely contaminate meat products or equipment. The hand washing equipment shall be designed to be hands off or timed, and placed at appropriate locations throughout the establishment.
- 12. (1) An operator must ensure that the establishment contains facilities for use by an inspector that are appropriate for the inspection being made and adequate for the inspection and reporting obligations of the inspector.
 - (2) An establishment must contain office facilities, including appropriate storage equipment and supplies, for use by an inspector.

- (3) An operator must also provide access to appropriate sanitation and hygiene facilities as in section 11, subsection (1) @ the establishment for use by an inspector.

Facilities for the humane handling of animals

13. An operator must ensure that a slaughter establishment has adequate facilities for the humane handling of animals. The design, construction and maintenance of such facilities shall meet the general intent recommended in the relevant section of the Code that relates to humane handling of animals.

Refrigeration, freezing and fermentation facilities

14. (1) An establishment must have:
- (a) adequate refrigeration facilities for chilling and storing dressed carcasses immediately after slaughter; and
 - (b) separate and adequate refrigeration facilities for holding and detaining meat products under the control of an inspector.
- (2) An establishment must have:
- (a) an adequate means of establishing, maintaining and verifying the temperature of rooms where meat products are refrigerated, frozen, stored, fermented or otherwise processed, packaged or labelled;
 - (b) for every room where pork products are frozen for the destruction of trichinae, or where meat products are frozen to destroy parasites, or where meat products packed in hermetically sealed containers are incubated, a self-recording thermometer; and
 - (c) the means of recording the humidity in fermentation and drying rooms.

PART 5

EQUIPMENT

General

15. An operator must ensure that equipment used in an establishment is designed, constructed, installed, operated and maintained in a manner that facilitates the hygienic production of meat products. Equipment intended for use in an establishment shall be found acceptable by the appropriate Regulatory Authority.
16. Equipment used in an establishment must be:

- (a) effective for its intended purpose;
 - (b) constructed of materials that:
 - (i) are free of contaminants;
 - (ii) are resistant to corrosion; and
 - (iii) do not transmit odour or taste; and
 - (c) accessible for inspection, cleaning and service or easily disassembled for those purposes.
17. A food-contact surface in an establishment must also be:
- (a) non-absorbent;
 - (b) smooth and free from pitting, cracks or chipping;
 - (c) capable of withstanding repeated cleaning and sanitizing; and
 - (d) unaffected by food.
18. Equipment used to cook, heat, treat, cool, store or freeze meat products must be designed, operated and maintained in a manner that achieves the optimum food temperature required for the hygienic and safe production of meat products.

PART 6

MAINTENANCE AND SANITATION

Maintenance and sanitation programs

19. (1) An operator must implement and maintain appropriate written sanitation, maintenance and cleaning programs for each area in an establishment to prevent contamination of facilities, equipment and meat products.
- (2) These programs must include appropriate sanitation, maintenance and cleaning schedules and procedures, and must include appropriate methods for:
- (a) controlling rodents and insects
 - (b) managing waste and refuse;
 - (c) ensuring that meat products are not contaminated by cleaning chemicals, pesticides,

lubricants or any other toxic or noxious substance used in the establishment; and

- (d) monitoring the effectiveness of sanitation, maintenance and cleaning programs.

Cleaning and sanitization of facilities and equipment

- 20. (1) An operator must ensure that:
 - (a) facilities and equipment in an area where animals are slaughtered or meat products are processed, handled or stored are thoroughly cleaned and, where appropriate, sanitized as often as necessary to maintain a hygienic environment and prevent food contamination;
 - (b) equipment used to collect or convey inedible meat products within an establishment is clearly identified, cleaned and sanitized before leaving the inedible products area and re-entering another area of an establishment; and
 - (c) cleaning, sanitizing and servicing are not performed in an area of an establishment if there is any risk that a meat product will be contaminated as a result.
- (2) An operator must ensure that all crates and other transport containers used to transport birds to a slaughter establishment are cleaned and sanitized before being moved to any other area in the establishment and before it leaves the establishment.

PART 7

WATER

General

- 21. (1) An establishment must be supplied with, and use potable hot and cold water, and steam and ice generated from potable water, in all operations in which the water, steam or ice may come in contact with a meat product.
- (2) Water, steam and ice used in an establishment must be:
 - (a) adequate in quantity and pressure to serve all the needs of the establishment;
 - (b) stored and distributed in a manner that prevents contamination of a meat product; and
 - (c) monitored to maintain the appropriate pressure, volume and temperature for the operation being performed.
- (3) For the purposes of these regulations, potable water shall conform to the maximum and minimum components to meet the intent of the Code.

22. Non-potable water systems must be separate from potable water systems and clearly identified as non-potable.

PART 8

PERSONNEL

General

23. An operator must ensure that every person in an establishment who enters an area where there is likelihood to contaminate meat products or ingredients must :
- (a) clean hands thoroughly;
 - (b) wear sanitary clothing and a sanitary hair covering;
 - (c) wear clean footwear and if appropriate, shall use a foot dip to clean and sanitize the footwear.
 - (d) not wear an object or use a substance that might contaminate a meat product;
 - (e) not use tobacco or consume food or any other substance, other than water dispensed from a drinking fountain;

Health of Personnel

24. A person who has, is suspected to have, or may be a carrier of a disease or illness likely to be transmitted through a meat product must not enter any area of an establishment if there is a likelihood that a meat product will be contaminated as a result.
25. An operator must implement and maintain procedures for restricting access to areas in an establishment where meat products are processed, handled or stored to ensure that no person who has a disease that is transmissible through food may be admitted unless there is no likelihood that a meat product will be contaminated as a result.
26. (1) Any person in an establishment who has or appears to have symptoms of a disease or illness that is likely to be transmitted through a meat product must report the symptoms, disease or illness to the operator of the establishment.
- (2) On receiving notification under subsection (1), an operator must determine whether the person should undergo medical examination or be excluded from certain areas of the establishment.
- (3) An operator may exclude any person from any area of the establishment if there is a likelihood that the person may contaminate a meat product .

Training of establishment workers

27. (1) An operator must ensure that all workers in the establishment are trained and are competent to perform their assigned duties.
- (2) An operator must develop and maintain a training program to ensure that the requirements of section 27, subsection (1) are met. The program must include training in the hygienic handling of edible product.

PART 9

ANTE-MORTEM, SLAUGHTER AND DRESSING, AND POST-MORTEM PROCEDURES

Antemortem inspection

General

28. An operator must ensure that no animal is slaughtered in an establishment unless the animal is slaughtered in accordance with all the sections of Part 9 of these Regulations.
29. (1) All animals presented for slaughter @ the establishment shall be handled in a humane manner.
- (2) Except poultry and rabbits, animals presented for slaughter shall be held in secure and clean pens with an adequate supply of clean water prior to slaughter.
30. (1) No animal shall be slaughtered unless it is examined and approved for slaughter by:
 - (a) an inspector ; or
 - (b) a person trained and accredited as the “examiner” in an arrangement approved by the regulatory authority.
31. All animals shall be slaughtered within 24 hours of passing ante-mortem inspection, or, if not slaughtered within that period, reinspected within 24 hours before slaughter.
32. Normal procedure shall not preclude the admission of animals known to be affected by certain reportable diseases or residues for slaughter under special conditions agreed to by the operator and the regulatory authority.

Antemortem examination

33. Ante-mortem inspection procedures shall be performed to meet the intent of the Code dealing with antemortem procedures.

34. (1) An inspector or an examiner shall only approve an animal for slaughter if it appears on examination that the animal is healthy and shows no deviation from normal behaviour or appearance.
- (2) An official veterinarian may instruct an examiner, or a inspector who is not an official veterinarian in advance that an animal with specified deviations from normal behavior or appearance:
- (a) need not be detained and referred to an official veterinarian for a detailed inspection; and
 - (b) is to be disposed of in accordance with the instructions provided by an official veterinarian.
- (4) An official veterinarian to whom an animal is referred under subsection (2) must ensure that the animal found on inspection to be diseased or in otherwise unsatisfactory condition for slaughter shall be :
- (a) condemned and handled in accordance with section 65(2) of these regulations, or
 - (b) held and segregated from all other animals for rest, treatment or slaughter.
35. The operator shall ensure that animals identified for disposition after ante-mortem inspection are kept separate from healthy animals while awaiting slaughter.

Disposition after Ante-mortem Inspection

36. (1) The following dispositions shall be applied to animals after ante-mortem inspection under an arrangement accepted by the official veterinarian.
- (a) approved as fit for slaughter;
 - (b) withheld from slaughter and detained in an area apart from other animals for rest or treatment pending inspection and disposition. Following further inspection, either approve for slaughter or condemn and dispose of in accordance with section 65(2) of these regulations;
 - (c) treated as suspect and slaughtered under conditions to prevent deterioration of an abnormal condition.
 - (d) condemned as unfit for slaughter, slaughtered in the livestock or the inedible products' area of the establishment and disposed of in accordance with section 65(2) of these Regulations;
- (2) An animal must be condemned, slaughtered in the livestock area or the inedible products area of the establishment and disposed of in accordance with section 65(2) of these Regulations if an official veterinarian:

- (a) determines that the animal is near death or dead; or
 - (b) determines or suspects that the animal is infected with a disease or affected by a condition that might render the carcass or meat produced from the animal unfit for human consumption. The carcass of every animal described in paragraph(b) must undergo a post-mortem inspection and must be identified as detained until inspection has been completed.
37. A summary of suggested procedures for determining the fate of animals detected with abnormal conditions at ante-mortem are described in the Code.
38. Despite any other provision of these Regulations, with the approval of the regulatory authority, an operator may slaughter and dispose of any animal that is not detained as a condemned animal, in accordance with section 65(2) of these Regulations.

Antemortem Identification

39. The operator shall ensure that:
- (a) all animals are adequately identified up to post-mortem inspection;
 - (b) all animals designated as detained or held are segregated and identified as being detained; and
 - (c) the carcasses derived from animals that were identified as being detained are identified as being detained until the completion of post-mortem inspection or examination.

Reportable disease

40. (1) Where a suspected case of a reportable disease is detected in an animal, the nearest District Veterinarian employed by the Canadian Food Inspection Agency shall be immediately notified.
- (2) Diseases designated as reportable under the *Health of Animals Act* are identified in the relevant sections of the Code relating to ante-mortem inspection and reportable diseases.

Slaughter and Dressing

General

41. (a) An operator shall ensure that the slaughtering and dressing procedures of an animal meet the intent of the Code.
- (b) An operator of a plant shall ensure that no carcass of an animal that has been slaughtered at another location without having been inspected before slaughter or that has died is brought

into the plant.

Humane handling and slaughter procedures

42. An operator must implement and maintain procedures:
- (a) for the humane handling and slaughter of an animal that do not subject it to avoidable pain or distress.
 - (b) to ensure that every animal is adequately restrained during stunning. In the case of ritual slaughter, the requirement for stunning may be waived only by the regulatory authority, however, partial or complete hoisting before stunning is not permitted except poultry and rabbits.
 - (c) to ensure that an animal is stunned and bled in a humane manner that produces rapid exsanguination.

Hygienic production of meat products

43. (1) An operator must implement and maintain procedures to ensure that:
- (a) every animal is slaughtered under conditions that facilitate the hygienic production of meat products.
 - (b) after slaughter, every animal is dressed and eviscerated in a timely manner to prevent deterioration of the carcass; and
 - (c) dressing procedures and evisceration of every carcass are designed and implemented to facilitate adequate post mortem examination and to ensure the hygienic production of meat products.
- (2) Despite subsection (1) paragraph (b), the carcass of an animal may be identified as edible without having been fully dressed or eviscerated if:
- (a) the animal from which the carcass is derived is examined or inspected and slaughtered in accordance with these Regulations :
 - (b) the carcass is sufficiently dressed and eviscerated to allow an adequate post mortem examination or inspection to be performed; and
 - (c) the carcass is determined to be edible by an examiner or an inspector.

Post-mortem inspection

General

44. An operator must ensure that every carcass being dressed, every part of that carcass and all blood taken from an animal in an establishment for processing as a meat product, is subjected to a post mortem examination.
45. Every part removed from a carcass before post mortem examination or inspection and all blood taken from an animal in an establishment for processing as a meat product, must be identified in a manner that indicates the carcass of the animal from which it was taken.
46. Every carcass and its parts for disposition shall be examined by a person with training and qualifications which enable accurate recognition of conditions described and their correct disposition. The person performing post mortem examination or inspection shall be an inspector or an examiner.
47. Post-mortem inspection procedures for each species shall be performed to meet the intent of the Code.
48. Carcass, head, and viscera shall be presented in a manner which allows inspection to be performed effectively and efficiently. The carcass, viscera and where appropriate the head, shall be correlated at least until the point of carcass inspection.
49. The operator must ensure that any carcass, viscera or part which is diseased or suspected of being diseased is handled in a manner which ensures that the meat product is not contaminated, and minimizes contamination of the establishment, equipment and personnel.

Post mortem examination

50.
 - (1) The operator shall only identify the carcass, part, viscera or blood as edible if an examiner, or an inspector determines on post mortem examination or inspection the carcass, part of a carcass, blood and viscera from the animal shows no deviation from normal appearance
 - (2) Subject to subsection (3), if it appears to an examiner or an inspector who is not an official veterinarian, on post mortem examination or inspection of an animal, that any blood, carcass, or part of a carcass shows a deviation from normal appearance, the examiner or inspector must identify and detain the blood, carcass and all parts thereof, and refer it to an official veterinarian for detailed inspection or disposition.
 - (3) An official veterinarian referred to in subsection(2) may instruct the inspector or an examiner in advance that blood from an animal, a carcass or part of a carcass with specified deviations from normal appearance:
 - (a) need not be referred to an official veterinarian for disposition; and
 - (b) is to be disposed of in accordance with the instructions provided by the official veterinarian.

- (4) Every operator must ensure that the carcass, part or blood is disposed of in accordance with the instructions of the official veterinarian.

Post-mortem disposition

51. The following options for dispositions shall be applied to a carcass, its parts, blood, head and/or viscera (including kidneys) after post-mortem inspection:
 - (a) passed for human consumption;
 - (b) held pending corrective treatment, laboratory findings or other examination before final disposition;
 - (c) salvaged as animal food or for pharmaceutical purposes; or
 - (d) referred to an official veterinarian for disposition.
 - (e) found acceptable by the Regulatory Authority

52.
 - (1) If an official veterinarian , determines that a carcass, part of a carcass or blood from an animal is fit for human consumption, the official veterinarian shall approve the carcass, part of a carcass or blood for further processing as an edible meat product.
 - (2) Subject to subsections (3) and (4), if an official veterinarian determines that a carcass, part of a carcass, or blood from an animal is affected by a disease or abnormal condition that might render a meat product unfit for human consumption, the carcass, part of the carcass or the blood must be condemned and disposed of in accordance with section 65(2) of these Regulations.
 - (3) Unless an official veterinarian directs otherwise, inedible parts of a condemned carcass may be salvaged and processed as inedible products without subsequent treatment as condemned material.
 - (4) If an official veterinarian finds evidence of a localized disease or an abnormal condition that would not render a meat product from the remainder of that carcass unfit for human consumption:
 - (a) the part showing evidence of the localized disease or abnormal condition must be removed, condemned and disposed of as condemned material in accordance with section 65(2) of these Regulations, and
 - (b) the part of the remaining carcass or part that shows no evidence of a disease or abnormal condition may be processed as an edible meat product.

53. If an examiner or an inspector suspects that a carcass, part of a carcass or blood taken from an animal is affected by a disease or abnormal condition that might render the blood, the carcass or part of the carcass unfit for human consumption, all of the blood and every part of the carcass must be detained under the control of the examiner or inspector until a post mortem examination of the entire carcass and all the blood is completed.
54. A summary of post-mortem suggested dispositions are described in the Code.

Post-mortem Identification

55. During and after post-mortem, the operator shall apply in relation to the options identified under section 51, appropriate identification to a carcass, its parts, blood, head and/or viscera (including kidneys).

Contamination

56. Except for a meat product that can be salvaged and made to conform with these Regulations, a meat product that is contaminated must be condemned and disposed of in accordance with section 65(2) of these Regulations. A contaminated meat product that can be salvaged and made to conform with these Regulations must be detained until it conforms with these Regulations.
57. A person suspecting an animal, or meat products to be contaminated with drugs or any other chemical agent, shall notify an examiner or an inspector and the animal or the carcass, part of the carcass, blood and/or viscera shall be detained by an inspector pending corrective treatment, laboratory findings or other examination before final disposition.
58. The examiner or the inspector shall use one of following options under an arrangement approved by the regulatory authority, for the final disposition of a meat product referred to in section 57:
- (a) refer the animal, carcass, part, blood and/or viscera to an inspector or an official veterinarian, for further inspection and disposition or in the case of an inspector, refer to an official veterinarian for further inspection and disposition;
 - (b) take adequate samples of the carcass, part, blood and/or viscera and submit them for analysis to a laboratory designated by the Regulatory Authority;
 - (c) condemn and dispose in accordance with section 65 (2) of these Regulations the carcass, part, blood and/or viscera as may be agreed upon by the operator and
 - (d) upon receipt of laboratory examination results, dispose of the carcass, part or blood as follows:
 - (i) if the carcass, part or blood is not contaminated, approve it for further processing as an edible meat product; or

- (ii) if the carcass, part or blood contains chemicals or drugs not permitted or @ a level in excess of that permitted by the *Food and Drugs Act & Regulations*, condemn and dispose of it in accordance with section 65 (2) of these Regulations.

59. Despite any other provision of these Regulations, an operator may @ any time dispose of a meat product that is not identified as detained and may, under an arrangement approved by the regulatory authority, dispose of a meat product that is identified as detained, as a condemned material in accordance with section 65 (2) of these Regulations.

Reportable Disease

60. (1) Where a post-mortem inspection suggests that an animal displays lesions of a reportable disease, the nearest District Veterinarian employed by the Canadian Food Inspection Agency shall be immediately notified and:
- (a) the head, carcass and viscera shall be detained until a course of action is determined under the Health of Animals legislation for the control of reportable diseases in animals and,
 - (b) all slaughter operations shall cease until the District Veterinarian approves slaughter operations to continue.
- (2) Diseases designated as reportable under the *Health of Animals Act* are listed in the relevant sections of the Code that deals with post-mortem dispositions and reportable diseases.

PART 10

INEDIBLE MEAT PRODUCTS

General

61. (1) An operator shall implement and maintain control procedures for inedible meat products that meet the intent of the Code.
- (2) An operator shall ensure that there are sufficient and appropriate facilities, equipment and personnel for the hygienic handling, storage and disposition of inedible meat products.
62. Inedible meat products must be:
- (a) removed in a timely manner from any area of the establishment where edible meat products are handled or stored;
 - (b) conveyed to the inedible products area or room of the establishment; and
 - (c) placed in appropriate storage containers.

63. (1) Subject to subsection (3), no meat product that has been admitted to the inedible products area of the establishment may later be admitted to any other area of the establishment.
- (2) The inedible products area of an establishment must have a shipping area for transporting inedible meat products that is separate from the shipping area used for edible meat products.
- (3) A meat product other, than a condemned meat product, that has been packaged and identified in the establishment for use as animal food may be admitted to another part of that establishment for freezing, or storage, or shipping in the frozen state.

Animal food

64. (1) An inedible meat product may be used for animal food if:
- (a) the animal from which it was derived from was slaughtered in an establishment; and the carcass from which it was derived from is edible;
 - (b) an official veterinarian , determines that the meat product will not create a risk to the health of any animal that consumes it;
 - (c) it is denatured, or is otherwise unlikely to be mistaken for an edible meat product; and is placed in an appropriate container and identified for use as animal food.
- (2) A meat product that is identified for use as animal food must be conveyed to and processed in a room designated for that purpose in the inedible products area of the establishment.

Disposal of condemned meat products

65. (1) In this section “render” means to extract the fat from a meat product by the application of heat.
- (2) A meat product that is condemned in an establishment, other than a condemned meat product sent for laboratory examination or an inedible meat product that is salvaged from a condemned carcass pursuant to section 52 (3) , must be clearly identified as condemned, conveyed to the inedible products area of an establishment and
- (a) rendered or otherwise treated to destroy pathogenic and potentially pathogenic microorganisms;
 - (b) denatured and conveyed to another establishment or to a rendering plant for the rendering or treatment referred to in paragraph (a)
 - (c) in the case of meat products judged by an official veterinarian not to be harmful to the health of animals and permitted by the official veterinarian to be used as animal food, denatured and used for animal food;
 - (d) identified for use for medicinal purposes, with the consent of an official veterinarian;
 - (e) In the case of meat products that are judged by an official veterinarian to be unacceptable for

- rendering due to dangerous residues or for other reasons, disposed of in accordance with local environmental requirements; or
- (f) Disposed of pursuant to subsection 48(1) of the *Health of Animals Act*.

PART 11

PROCESSING AND MEAT PRODUCT STANDARDS

General

66. Every operator shall, where applicable, implement and maintain procedures to:
- (a) establish a current written recipe for every prepared meat product;
 - (b) ensure that the process used in manufacturing a meat product is designed and implemented to ensure a safe product;
 - (c) identify and control biological, physical and chemical factors in a production process that are critical to delivering or manufacturing a safe product;
 - (d) control and monitor the critical factors in the production process during preparation and blending to minimize risk and ensure accuracy of composition;
 - (e) identify, isolate, evaluate and correct any deviations from established procedures and any defects that might affect product safety; and
 - (f) evaluate and verify through sampling and testing procedures the effectiveness of controls affecting product safety.
67. An operator must ensure that meat products, ingredients, food additives and packaging materials used in the manufacturing and packaging of all meat products are handled and stored in a manner that avoids contamination of meat products.
68. The recipe for a meat product, and any food additives or nutrients added to the product in accordance with the recipe, must meet the requirements of:
- (a) the *Food and Drugs Act and Regulations*; and

Meat Product Standards

General

69. (1) An operator must ensure that food processing operations in an establishment are performed

in a manner that produces meat products that are safe to eat when prepared and eaten in accordance with their intended use.

- (2) Without limiting the generality of subsection (1):
 - (a) meat products must be:
 - (i) treated and handled in a manner that ensure that they are not and do not become contaminated; and
 - (ii) kept or stored under conditions that avoid contamination; and
 - (b) food processing operations must be performed in a timely manner that prevents the microbial contamination of meat products.

- 70. An operator must ensure that meat products produced in an establishment are derived from:
 - (a) animals that have been examined, inspected and slaughtered in accordance with these regulations; or the Federal Meat Inspection Act and Regulations.
 - (b) carcasses that have been dressed, eviscerated, examined or inspected in accordance with these regulation, or the Federal Meat Inspection Act and Regulations.
- 71. An operator must ensure that no meat product in the establishment is identified as edible unless it complies with;
 - (a) the requirements and standards of these regulations ; and
 - (b) any additional standards prescribed by the regulatory authority.

Disposition of adulterated meat products

- 72. (1) An adulterated meat product must not be identified as edible.
- (2) If an adulterated meat product in an establishment cannot be made to conform to the standards prescribed in these regulations for an edible meat product, the meat product must be condemned by an inspector and disposed of in accordance with Part 10, section 65(2) of these regulations.
- (3) If an adulterated meat product in an establishment can be made to conform to the standards prescribed in these regulations for an edible meat product, the meat product must be detained by the operator or an inspector until:
 - (i) it conforms to prescribed standards; or

- (ii) it is disposed of as a condemned meat product.

Limits for drug residues and microbiological guidelines

73. No meat product shall:
- (a) contain microorganisms in excess of the limits specified in the appropriate sections of the Code
 - (b) contain a substance which is not permitted under the *Food and Drugs Act & Regulations*; and
 - (c) exceed the maximums prescribed by the *Food and Drugs Act & Regulations* for:
 - (i) residue limits for chemicals or veterinary drugs; and
 - (ii) levels of use for food additives.
 - (d) Schedule I of these regulations.

PART 12

SAMPLING AND TESTING PROCEDURES

General

74. An operator must implement and perform sampling and testing procedures to verify that existing production controls result in meat products that comply with the standards prescribed in these regulations and established recipes and microbiological standards established by the Regulatory Authority.
- (a) Schedule II of these regulations.

Provision of samples and test results

75. (1) An inspector may require an operator to provide to the inspector, upon request and free of charge, samples of the following for laboratory examination and testing:
- (a) any meat product;
 - (b) any ingredient, additive or other material used or to be used in the preparation of or in connection with a meat product.
- (2) Reports on the results of a laboratory examination referred to subsection (1), shall be made

available, upon request, to the operator, who provided the sample.

Official test method

76. (1) A laboratory examination or test performed on a sample provided under these regulations must be performed using the official method applicable to that sample recognized by the regulatory authority.
- (2) A regulatory authority must provide to an operator, upon request, a written description of any official method requested.
- (3) If it is determined during a laboratory examination or test that a sample contains a banned substance or a substance in excess of levels permitted under the Food and Drug Regulations, an operator must dispose of the meat product from which the sample was taken as a condemned meat product in accordance with section 65(2) of these regulations.

PART 13

IDENTIFICATION AND LABELLING

General

77. An operator must ensure that a meat product is marked or labelled:
- (a) in accordance with applicable federal and provincial regulations;
 - (b) in a manner that allows for accurate and rapid identification of the meat product; and
 - (c) in a manner that provides adequate and accurate information to the next person in the food production chain to enable the recipient to handle meat products safely and correctly.
78. (1) Material used to label meat products that comes in contact with a meat product must be durable, free of contaminants and suitable for its intended purpose. The material used to label meat products shall be found acceptable by the appropriate Regulatory Authority.
- (2) No material may be used to label a meat product if use of the material:
- (a) might increase the risk of contaminating the meat product; or
 - (b) might prevent the meat product from meeting the requirements of these Regulations.
- (3) Only edible ink may be used to mark a meat product.
- (4) No material used in labelling a meat product in an establishment shall come into contact with

the meat product if the contact might prevent the meat product from conforming to the requirements of these regulations or the Food and Drugs Act and Regulations.

Use of inspection legend

79. Before being shipped from an establishment, an edible meat product must be marked with an inspection legend or seal that clearly indicates that the meat product has been produced in accordance with these regulations.
80. Alternatively to stamping, the meat inspection legend or seal may be applied to the packaging of the product, or to a tag or label attached to the product.
81. The operator shall ensure that an inspection legend or seal must be in a form approved by the Regulatory Authority and applied only:
 - (a) in an establishment,
 - (b) to a meat product that has been approved for human consumption under these Regulations
82. Every carcass and every half carcass, as a result of post-mortem inspection, and identified as edible and fit for human consumption, shall be stamped with the meat inspection legend before refrigeration. This regulation does not include the carcass of a bird or a domesticated rabbit.
83. Upon request, an operator must provide to the Regulatory Authority access to a stamp, label, tag, container, bag or package bearing the inspection legend or seal of the establishment.

PART 14

PACKAGING

General

84. An operator must ensure that an establishment uses packaging materials and procedures that:
 - (a) protect meat products from physical damage;
 - (b) prevent contamination of meat products; and
 - (c) promote the safety of meat products.

Packaging material requirements

85. Packaging material must:

- (a) be durable, free of contaminants and suitable for its intended purpose;
 - (b) not be re-used for meat products unless it is corrosion-resistant, sanitized after each use and capable of withstanding repeated cleaning; and
 - (c) be stored in a hygienic manner that prevents contamination.
86. No material used in packaging a meat product in an establishment shall come into contact with the meat product if the contact might prevent the meat product from conforming to the requirements of these Regulations or the *Food and Drugs Act & Regulations*.

PART 15

STORAGE AND TRANSPORTATION

Storage

General

87. An operator must ensure that meat products are stored:
- (a) under conditions that consistently protect products from contamination;
 - (b) in a manner that consistently protects products from physical damage likely to render the product unsuitable for consumption; and
 - (c) in an environment that effectively controls the growth of pathogenic microorganisms.
88. An establishment must have:
- (a) separate and adequate storage facilities for edible meat products and where appropriate the storage facilities shall be refrigerated;
 - (b) separate and adequate storage facilities for inedible meat products where inedible meat products are stored; and
 - (c) separate and adequate storage facilities for materials used in the activities performed in the establishment.
89. Meat products must be placed in storage containers that meets with the intent of the Code.
90. An operator must ensure that:
- (a) ingredients used in the preparation of meat products are stored in a manner that prevents their

contamination; and

- (b) chemicals and other materials not used in the preparation or packaging of meat products are stored separately in clearly identified containers in a manner that prevents contamination of meat products, packaging materials, ingredients used in the preparation of meat products and food contact surfaces.

Transportation

General

- 91. An operator must inspect each transport container prior to use to ensure that it is clean, free of contaminants and suitable for the purpose for which it is intended.
- 92. An operator must ensure that a transport container used for transporting meat products meets with the intent of the Code and:
 - (a) is constructed of durable materials ;
 - (b) is capable of protecting meat products and their packaging from physical damage, deterioration and contamination;
 - (c) is equipped, where applicable, with adequate controls to ensure that meat products are transported @ the appropriate temperature and humidity and under such other conditions as may be necessary for the product being transported.

PART 16

RECALL PROCEDURES, DISTRIBUTION RECORDS AND COMPLAINTS

General

- 93. (1) An operator who has processed, packaged, labelled, stored or distributed a meat product and who receives information that queries the safety of the meat product shall investigate the information.
- (2) If the results of the investigation indicate that the meat product may constitute a hazard to the public, the operator shall notify the Regulatory Authority within twenty four hours after becoming aware of that indication

Recall Procedures and product distribution records

- 94. (1) An operator shall prepare written procedures for the recall of meat products. Those procedures shall meet the intent of the Code.

- (2) The operator shall maintain any product distribution records that are necessary to facilitate the location of products in the event of a product recall

Evaluation of recall procedures

95. (1) In order to evaluate the effectiveness of the product recall procedures, the operator shall simulate the record keeping and recall procedures periodically to verify that meat products can be rapidly identified and recalled.
- (2) On the request of the Regulatory Authority, the operator shall provide in a readily accessible location, a copy of the product recall procedures and the results of the simulated product recalls for a length of time prescribed by the Regulatory Authority.

Complaints

96. Every operator shall prepare written procedures and maintain records for receiving, investigating and responding to product complaints. Those procedures and records shall meet the general intent of the Code.

Schedules

Schedule I

{Sections 69-73 }

STANDARDS FOR MEAT PRODUCTS

Notes:

1. In this Schedule:

"anti-foaming agent" means a substance authorized by the *Food and Drug Regulations* to be used in or on a meat product to suppress or prevent the formation of foam; (*agent antimousse*)

"fresh" means, in respect of a meat product ingredient, not cooked or preserved; (*frais*)

"preservative" means, in respect of a meat product, a preservative authorized by the *Food and Drug Regulations* to be used in or on the meat product. (*agent de conservation*)

2. For the purposes of this Schedule,

- (a) unless otherwise specified, any meat product ingredient set out in column II of an item of this Schedule may be fresh, preserved or cooked;
- (b) unless otherwise specified, the amounts set out in column V of an item of this Schedule represent percentages in the finished product;
- (c) where two or more names of meat products set out in column I of an item of this Schedule are combined and used as the name of another meat product, that meat product shall meet the standards applicable in respect of all of the meat products in that name;
- (d) where an optional treatment or process is employed that is not commonly used for a particular meat product set out in column I of an item of this Schedule, that treatment or process shall be reflected in the name of the meat product;
- (e) headmeat used in the production of headcheese and brawns may include pork scalps and snouts;
- (f) where pork skin is used as an ingredient in a prepared meat product and there are adhering to it the underlying tissues normally accompanying pork skin and having an average thickness of not less than 1.25 cm, pork skin is considered pork meat;
- (g) where comminuted boneless pork is used as an ingredient of a prepared meat product, naturally adhering skin is considered pork meat;
- (h) where pork skin is separated from muscle tissue, the skin may be added to skinless pork, provided

the amount of skin in the pork does not exceed 8 per cent;

- (i) where boneless poultry is used as an ingredient of a prepared meat product, naturally adhering skin and fat are considered poultry meat;
 - (j) where poultry skin is separated from muscle tissue, the skin may be added to skinless poultry, provided the amount of skin in the poultry does not exceed 8 per cent;
 - (k) where poultry fat is separated from the muscle tissue, poultry fat not exceeding 4 per cent of boneless poultry weight may be added;
 - (l) where the addition of a filler to a meat product is permitted in column III of an item of this Schedule, the addition of a seasoning, a spice, a sweetening agent, a flavour enhancer, salt and water is also permitted;
 - (m) where the addition of water to a meat product is permitted in column III of an item of this Schedule, the addition of ice and meat broth is also permitted;
 - (n) where the addition of gravy to a meat product is permitted in column II of an item of this Schedule or the addition of sauce to a meat product is permitted in column III of an item of this Schedule, the addition of water and seasoning is also permitted;
 - (o) where the addition of seasoning to a meat product is permitted in column III of this Schedule, the addition of salt and spice is also permitted;
 - (p) where the addition of seasoning to a meat product contributes more than 1 per cent protein in the finished product, the added seasoning is considered a filler;
 - (q) where the addition of a preservative to a meat product is permitted in column III of an item of this Schedule, the addition of alcohol or a sweetening agent or both is also permitted;
 - (r) where the addition of a filler to a meat product is permitted in column III of an item of this Schedule, the addition of an ingredient that is not a meat product and does not constitute a filler because it is visually distinguishable from the meat product is also permitted where the name used to describe the resulting product is descriptive of the resulting product;
 - (s) where a flavouring agent is added to a meat product listed in column I of an item of this Schedule, the name and nature of that agent must be reflected in the name of the meat product.
3. The standards for an edible meat product identified in column I of Schedule I of these regulations are the standards prescribed in columns II to V of Schedule I for that meat product.

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
1. (a)	Regular Ground Meat ¹	Fresh boneless skinless meat*	None	Comminuted	Max. 30% fat
(b)	Medium Ground Meat ¹	Fresh boneless skinless meat*	None	Comminuted	Max. 23% fat
(c)	Lean Ground Meat ¹	Fresh boneless skinless meat*	None	Comminuted	Max. 17% fat
(d)	Extra lean Ground Meat ¹	Fresh boneless skinless meat*	None	Comminuted	Max. 10% fat
(e)	Mechanically separated meat ¹	Fresh mechanically separated meat*	None	None	Min. 14% protein when sold as fresh meat product labelled for retail sale
2. (a)	Meat ¹ Pattie	Fresh boneless meat*	Seasoning+	Comminuted and formed	Min. 15% meat product protein Min. 16% total protein
(b)	Meat ¹ Balls Meat ¹ Burger Meat ¹ Chopette Meat ¹ Croquette Meat ¹ Cutlette Meat ¹ Steakette (uncooked)	Fresh boneless meat or fresh mechanically separated meat of both*	Filler+	Comminuted, formed and, if it contains mechanically separated meat, frozen	Min. 11.5% meat product protein Min. 13% total protein
(c)	Meat ¹ Balls Meat ¹ Burger Meat ¹ Chopette Meat ¹ Croquette Meat ¹ Cutlette Meat ¹ Steakette (cooked)	Boneless meat or mechanically separated meat or both*	Filler+	Comminuted, formed and cooked	Min. 13.5% meat product protein Min. 15% total protein
(d)	Flakes of meat ¹	Boneless meat* In the case of chicken flakes, mechanically separated chicken+	Water+ Seasoning+ Preservative+	Chunked and cooked	Min. 15% meat product protein Min. 16% total protein In the case of chicken flakes, max. 15% mechanically separated chicken

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
3. (a)	Sausage (ready to eat) Salami Wiener Frankfurter Bologna Pepperoni Liver Sausage Liverwurst Mortadella Salametti Cervelat	Boneless meat or meat by-product or mechanically separated meat, or any combination thereof* If cooked, partially defatted beef or pork fatty tissue or both+	Preservative* In the case of fermented sausage, lactic acid starter culture+ Filler+ Glucono delta lactone+	Comminuted and cured, and one or more of the following: smoked, cooked dried and fermented	Min. 9.5% meat product protein Min. 11% total protein Min. 25% of the meat product ingredients to be liver, calculated as fresh liver, if product name is liver sausage or liverwurst
(b)	Blood Sausage	Blood* Boneless meat, meat by-product or mechanically separated meat, or any combination thereof+	Preservative+ Filler+	Comminuted and cooked	Min. 9.5% meat product protein Min. 11% total protein
(c)	Black Pudding Blood Pudding	Blood* Boneless meat, meat by-product or mechanically separated meat, or any combination thereof+	Preservative+ Filler+ Gelling agent ³ +	Comminuted and cooked	Min. 9.5% meat product protein Min. 11% total protein
(d)	Blood and Tongue Sausage	Blood* Boneless tongue* Boneless meat, meat by-product or mechanically separated meat, or any combination thereof+	Filler+ Preservative+	Comminuted and cooked	Min. 9.5% meat product protein Min. 11% total protein
(e)	Sausage Breakfast sausage Dinner Sausage Sausage Meat ¹	Fresh boneless meat, fresh meat by-product or fresh mechanically separated meat, or any combination thereof*	Filler+	Comminuted and, if it contains mechanically separated meat, frozen	Min. 7.5% meat product protein when sold as fresh meat product Min. 9% total protein when sold as fresh meat product

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
(f)	Preserved Sausage ⁴ or (if sodium or potassium nitrite or both added) Cured Sausage ⁴	Fresh or preserved boneless meat or meat by-product, fresh or preserved mechanically separated meat, or any combination thereof*	Preservative* Filler+	Comminuted and preserved, and, if it contains mechanically separated meat, frozen	Min. 7.5% meat product protein when sold as raw meat product Min. 9% total protein when sold as raw meat product
4	Potted Meat ¹ Meat ¹ Paste Meat ¹ Spread Meat ¹ Paté	Boneless meat, meat by-product or mechanically separated meat, or any combination thereof*	Filler+ Preservative+ Gelling agent ³ +	Comminuted and cooked	Min. 7.5% meat product protein Min. 9% total protein
5	Liver Paste Liver Spread Paté de Foie	Liver* Boneless meat* Fatty tissue+	Preservative+ Filler+ Gelling agent ³ +	Comminuted and cooked	Min. 7.5% meat product protein Min. 9% total protein Min. 25% of the meat product ingredients to be liver, calculated as fresh liver, except where packaged as shelf stable product in a hermetically sealed container, min. 22% to be liver
6	Meat ¹ Loaf Meat ¹ Lunch Luncheon Meat ¹	Boneless meat, meat by-product or mechanically separated meat, or any combination thereof* Partially defatted beef or pork fatty tissue or both+ If boneless meat is chicken ¹ , chicken ² skin+	Preservative+ Filler+ Gelling agent ³ +	Comminuted and cooked, and one of the following: cured or frozen	Min. 9.5% meat product protein Min. 11% total protein In the case of chicken loaf, max. 15% chicken ² skin
7	Chopped Ham	Boneless ham*	Preservative* Water+ Seasoning+ Gelling agent ³ +	Comminuted, cured and cooked	Min. 12% meat product protein

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
8	Corned Beef	Coarsely cut, pre-cooked, boneless beef or a mixture of coarsely cut, pre-cooked boneless beef and fresh boneless beef* (fresh beef not to exceed 5%)	Salt* Preservative* Water+ Seasoning+ Phosphates+	Cooked and cured	Min. 21% meat product protein when enclosed in a hermetically sealed container
9. (a)	Bacon	Boneless pork belly*	Salt* Preservative* Water+ Seasoning+ Phosphates+	Cured	None
(b)	Back Bacon	Boneless pork loin*	Salt* Preservative* Water+ Seasoning+ Phosphates+	Cured and smoked, with an internal temperature during smoking of not less than 58°C	None
(c)	Wiltshire Bacon	Boneless pork loin with portion of belly attached	Salt* Preservative* Water+ Seasoning+ Phosphates+	Cured	None
10. (a)	Meat ¹ Roll	Boneless meat ¹ *	Filler+ Preservative+ Gelling agent ³ + If boneless chicken ⁵ cuts are cured, Phosphates+	Formed	Min. 12% meat product protein when the product is cooked and min. 10% meat product protein when the product is uncooked Max. 16% emulsion
(b)	Whole Chicken ² with Broth	Dressed chicken ² carcass* Broth*	Water+ Seasoning+ Gelling agent ³ + If boneless chicken ² cuts are cured, Phosphates+	Cooked	Min. 50% of declared net quantity dressed chicken ⁵ carcass when enclosed in a hermetically sealed container

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
(c)	Boneless Chicken ²	Boneless skinless chicken ²	Water+ Seasoning+ Gelling agent ³ +	Cooked	Min. 50% chicken ⁵ meat when enclosed in a hermetically sealed container
11. (a)	Meat ¹ Pie	Boneless meat* Gravy+	Pastry crust* Filler+ Preservative+ Vegetables+	Cooked (except for the crust)	Min. 20% of the filling to be meat, calculated as fresh meat
(b)	Beef Steak and Kidney Pie Beef Steak and Kidney Pudding	Boneless beef* Beef kidney* Gravy+	Pastry crust* Filler+ Vegetables+	Cooked (except for the crust)	Min. 30% of the filling to be meat product, calculated as fresh meat product
(c)	Tourtière	Boneless beef, veal or pork, or any combination thereof*	Pasty crust* Filler+ Potatoes+	Cooked (except for the crust)	Min. 11.5% meat product protein Min. 13% total protein
12. (a)	Creton	Boneless pork* Pork fatty tissue+	Filler+	Comminuted and cooked	Min. 11.5% meat product protein Min. 13% total protein
(b)	Country-Style Creton	Boneless pork* Pork fatty tissue+	Water+ Seasoning+	Comminuted and cooked	Min. 12% meat product protein Min. 13% total protein
13. (a)	Headcheese	Boneless headmeat* Boneless meat other than headmeat or meat by-product or both+	Water+ Seasoning+ Preservative+ Gelling agent ³ +	Comminuted and cooked	Min. 50% of the meat product ingredients to be headmeat
(b)	Brawn	Boneless headmeat* Boneless meat other than headmeat or meat by-product or both+	Water+ Seasoning+ Preservative+ Gelling agent ³ +	Comminuted and cooked	None
14. (a)	Wieners and Beans Wieners with Beans	Wieners*	Beans* Sauce+	Cooked	Min. 25% Wieners
(b)	Beans and Wieners Beans with Wieners	Wieners*	Beans* Sauce+	Cooked	Min. 10% Wieners

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
15	Chili con Carne Chili	Boneless meat or mechanically separated meat or both* Gravy+	Chili* Filler+ Beans+	Comminuted and cooked	Min. 20% boneless or mechanically separated meat calculated as raw ingredient Mechanically separated meat to contain min. 14% protein
16. (a)	Stew ¹	Boneless meat* Gravy+	Vegetables*	Cooked	Min. 20% meat calculated as raw ingredient Min. 30% vegetables calculated as raw ingredients
(b)	Irish Stew	Boneless meat consisting of beef, mutton or lamb, or any combination thereof* Gravy+	Vegetables*	Cooked	Min. 20% meat calculated as raw ingredient Min. 30% vegetables calculated as raw ingredients
(c)	Vegetable Stew with Meat ¹	Boneless meat* Gravy+	Vegetables*	Cooked	Min. 12% meat calculated as raw ingredient Min. 38% vegetables calculated as raw ingredients
(d)	Meat ¹ Dinner Meat ¹ Bourguignon Meat ¹ Goulash and other Specialty Meat ¹ Stew Products	Boneless meat* Gravy+	Vegetables*	Cooked	Min. 25% meat calculated as raw ingredient Min. 55% meat and vegetables calculated as raw ingredients
17. (a)	Meat ¹ Ball Stew	Meat balls* Gravy+	Vegetables*	Cooked	Min. 22% meat balls calculated as raw ingredients Min. 30% vegetables calculated as raw ingredients

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
(b)	Meat ¹ Balls and Gravy	Meat balls* Gravy*	None	Cooked	Min. 50% meat balls calculated as raw ingredients

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
18. (a)	Lard	Fresh pork fatty tissue*	Preservative+	Rendered	<p>Relative density of not less than 0.894 and not more than 0.906, calculated with the lard at 40°C and water at 20°C (40°C/water at 20°C). Refractive index of not less than 1.448 and not more than 1.461, calculated using the sodium D-line as the light source and with the lard at 40°C.</p> <p>A titre of not less than 32°C and not more than 45°C.</p> <p>Saponification value of not less than 192 and not more than 203, expressed as milligrams potassium hydroxide per gram of fat. Iodine value of not less than 45 and not more than 70, calculated using the Wijs test.</p> <p>Unsaponifiable matter content of not more than 12 g per kilogram.</p> <p>Acid value of not more than 2.5 mg potassium hydroxide per gram of fat.</p> <p>Peroxide value of not more than 16 milliequivalents peroxide oxygen per kilogram of fat.</p> <p>Max. 1% substances resulting from the</p>

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
(b)	Leaf Lard	Fresh abdominal fatty tissue of swine, excluding fatty tissues adhering to intestines*	Preservative+	Rendered at a moderately high temperature	As in (a) above, except Iodine value of not less than 45 and not more than 65

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
19	Suet	Fresh fatty tissues from the omentum and kidney region of bovines*	Cereal+ Salt+	None	Relative density of not less than 0.893 and not more than 0.898, calculated with the suet at 40° C and water at 20°C (40°C/water at 20°C). Refractive index of not less than 1.448 and not more than 1.460, calculated using the sodium D- line as the light source and with the suet at 40°C. A titre of not less than 42.5°C and not more than 47°C. Saponification value of not less than 190 and not more than 200, expressed as milligrams of potassium hydroxide per gram of fat. Iodine value of not less than 32 and not more than 47, calculated using the Wijs test. Unsaponifiable matter content of not more than 10 g per kilogram. Acid value of not more than 2.0 mg potassium hydroxide per gram of fat. Peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of fat. When in comminuted form,

SCHEDULE I (applies to Section 69-73)

STANDARDS					
	Column I	Column II	Column III	Column IV	Column V
Item	Meat Product	Meat Product Ingredient *Mandatory +Optional	Other Ingredients and Food Additives *Mandatory +Optional	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
20	Tallow	Fresh beef or mutton fatty tissues or both*	Preservative+	Rendered	None
21	Shortening other than butter or lard	Animal or vegetable fat or oil or a combination thereof*	Preservative+ Anti-foaming agent+ Stearyl monoglyceridyl citrate+ Monoglycerides or a combination of monoglycerides and diglycerides of fat forming acids+ Lactylated monoglycerides or a combination of lactylated monoglycerides and lactylated diglycerides of fat forming acids+ Sorbitan tristearate+	None	Monoglycerides max. 10% monoglycerides and diglycerides, whether lactylated or not, max. 20% of weight of shortening. Lactylated monoglycerides and lactylated diglycerides max. 8% of weight of shortening.

Key to Schedule

- ¹ The word "meat" may be replaced by the name of the animal species or of the cut of meat of the animal species.
- ² The word "chicken" is replaced by the appropriate poultry species name.
- ³ Up to 0.25% may be added without reflecting such an addition in the name of the product.
- ⁴ Add "Ready to cook", "Uncooked" or an equivalent term that indicates that the sausage requires cooking before consumption.
- ⁵ The name of the poultry species.

Schedules update 2000-01-21

Schedule II
(Labelling)

PERMITTED WEIGHTS FOR PREPACKAGED MEAT PRODUCTS

Item	Column I Meat Product	Column II Permitted Weights
1.	Sliced bacon	From 1 to 100 g in increments of 1 g, 250 g, 500 g, 1.0 kg, 1.5 kg, 2.0 kg, over 2 kg in whole kilograms
2.	Sliced ready to eat meat products	From 1 to 100 g in increments of 1 g, 125 g, 175 g, 250 g, 375 g, 500 g, 1.0 kg, 1.5 kg, 2.0 kg, over 2 kg in whole kilograms
3.	Unpreserved sausages and sausage meat	From 1 to 100 g in increments of 1 g, 250 g, 375 g, 500 g, 750 g, 1.0 kg, 1.5 kg, 2.0 kg, over 2 kg in whole kilograms
4.	Smoked or cooked sausages other than wieners	From 1 to 100 g in increments of 1 g, 125 g, 175 g, 250 g, 300 g, 375 g, 500 g, 600 g, 750 g, 1.0 kg, 1.5 kg, 2.0 kg, over 2 kg in whole kilograms
5.	Wieners	From 1 to 100 g in increments of 1 g, 225 g, 300 g, 375 g, 450 g, 500 g, 675 g, 900 g, 1.0 kg, 1.5 kg, 2.0 kg, over 2 kg in whole kilograms
6.	Potted meat product	From 1 to 100 g in increments of 1 g, 150 g, 200 g, 250 g, 300 g, 375 g, 400 g, 500 g, 600 g, 700 g, 900 g, 1.0 kg, 1.5 kg, 2.0 kg, over 2 kg in whole kilograms

Schedule III

PROCESSING AND LABELLING REQUIREMENTS FOR MEAT PRODUCTS

	Column I	Column II
Item	Word or Phrase	Requirements
1.	"Baked" "Oven roasted"	Having dry heat applied without direct contact with a flame for a time sufficient to produce the characteristics of baked or roasted meat product, such as brown crust on the surface, rendering out of surface fat or caramelization of added sugar
2.	"Barbecued"	Cooked with seasoning
3.	"Basted" "Deep basted" "Prebasted" "Self basting"	Injected with meat broth containing at least 15% solid matter, butter or edible fats or oils that are of vegetable origin, up to a maximum of 3%
4.	"Breaded"	Coated with a combination of batter and bread or cracker crumbs
5.	"Cooked"	Subjected to heat for a time sufficient to produce the characteristics of a cooked meat product in respect of friability, colour, texture and flavour
6.	"Corned"	Cured
7.	"Dried" "Dry" "Semi-dry"	Dehydrated
8.	"Freeze-dried"	Dehydrated by a process of freeze-drying
9.	"Fully cooked"	Heated to an internal temperature of at least 69°C
10.	"Jellied"	Gelling agent added
11.	"Rolled"	Boned, rolled and tied
12.	"Semi-boneless"	Having not less than 45% of the bone removed from the meat cut
13.	"Shankless"	(a) In the case of a foreleg, having the forelimb removed at the elbow joint

(b) In the case of a hind leg, having the hindlimb removed at the knee joint

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| 14. | "Smoked" | Treated with smoke derived either directly or indirectly from hardwood |
| 15. | "Stuffed"
"Stuffed with" | Stuffed with a seasoned mixture of bread, grains or like substances or with a prepared meat product or a combination thereof |
| 16. | "With giblets" | Containing a liver, a heart or a gizzard or any combination thereof of the same species |
| 17. | "With natural
juices" | Packaged in a package containing the juices generated by the cooking of the meat product |
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