Did you know?

Many diseases such as BSE (Mad Cow) and Rabies are only detectable by inspection while the animal is still alive. This is the basis for the ante-mortem inspection.

Dead animals cannot be brought into a slaughterhouse because the conditions surrounding the animal’s death are unknown. It is not possible to determine the total health of the animal if it has not been seen alive.

For more information, please contact the Animal Health Division Food Safety Specialist or your local Government Service Center Inspector.

Other pamphlets are available online from the Department of Natural Resources at:

www.nr.gov.nl.ca/agric/

Links

Meat Inspection Act:
www.hoa.gov.nl.ca/hoa/statutes/m02.htm

Meat Inspection Regulations:
www.hoa.gov.nl.ca/hoa/regulations/rc960801.htm

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Introduction

The Meat Inspection Act and Regulations protect the public from harm by setting the minimum standards with respect to how animals can be slaughtered within the Province of Newfoundland & Labrador.

Just as home buyers expect the homes they purchase to be up to code, people who buy meat products expect that the meat has been produced within the code of the Meat Inspection Act and Regulations.

This pamphlet explains the Act and Regulations concerning illegal slaughter and is a consumer guide to safe meat products.

What are the Rules?

Prohibition (from the Meat Inspection Act)

4. A person shall not

(b) sell, offer for sale, give, transport, deliver, or deal in the meat of an animal unless the slaughter of the animal took place at a plant to which this Act applies or at an establishment; and

(c) operate a plant to which this Act applies unless the plant complies with the standards for plants prescribed in the regulations, or with the standards for an establishment.

Licence Requirements (from the Meat Inspection Regulations)

3. (1) All plants must be licensed under these regulations unless they are registered as establishments under the Meat Inspection Act (Canada) or unless they are operated solely for the provision of food for the operator and the operator's family.

(2) An operator who holds a licence under these regulations shall operate the plant in accordance with these regulations.

Dead Animals (from the Meat Inspection Regulations)

40. A person shall not take a dead animal into a plant other than approved wild game.

What Does this Mean?

1) You may not kill an animal on a farm and use that animal for any other purpose than to feed your immediate family. If killed on farm, the animal cannot leave the premises.

2) You may not transport a dead animal off the farm for the purpose of human consumption.

3) You may not bring a dead animal into a slaughterhouse other than wild game.

4) You may not process any meat, other than wild game, which was not killed in a licensed slaughterhouse.

5) Breaking the rules can lead to fines and jail time under the Meat Inspection Act.

There is one exception to these rules. A permit can be obtained which will allow the occasional transport of a farm killed animal for personal use. The permit can be obtained from your local GSC office, your Regional Veterinarian or by contacting the Animal Health Division.

What are the Penalties?

A person who contravenes the Meat Inspection Act or Regulations is guilty of an offence and liable on summary conviction:

(a) in the case of a corporation, to a fine of not more than $1,000; and

(b) in the case of a natural person, to a fine of not more than $500

and, in default of payment, to imprisonment for a term not exceeding 3 months, or to both a fine and imprisonment. This is applicable for each offence.

Tips for the Consumer

To help end illegal slaughter, do not purchase illegally-slaughtered meat or participate in these activities. Be wary of door to door salespeople and ask for identification and proof that they are who they claim to be. Do not purchase meat if the salesperson cannot prove where the meat came from. These people may have insufficient food safety knowledge to ensure your health and safety.

Purchase your products from reputable sources where you know quality and safety are built into the finished goods. Ask to see a license or plant number, ask if the product is inspected or not. Make them prove their product's worth.

What to do Next

If you are a farmer and wish to sell meat from your animals, have the meat slaughtered and inspected properly in a licensed facility. Ask to see the operator's license and slaughtering technique.

If you are a cut shop, ask which plant the meat came from. A food premises license can be revoked if there is evidence of a public nuisance. Do not accept illegally killed meat into your shop.

Report all illegal activities to local Police, Government Services Center or Crime Stoppers at 1-800-222-TIPS(8477). Illegal slaughter is unsafe, unethical and steals business from reputable, legitimate slaughtering operations which follow the requirements of the acts and regulations.

Crimestoppers: 1-800-222-TIPS(8477)