

Behind the Legend

ISSUE NO. 9 Quarterly newsletter for Ontario's provincially licensed meat plant operators April 2013

The **meat inspection legend** is the stamp that goes on meat products when they have met all regulatory requirements and are deemed safe for Ontario consumers.



IN THIS ISSUE

New Guidelines for fermented and dried meats 2

Reduce bacterial contamination for less than \$1 per carcass 2

Meat Plant Guideline Updates 3

Switch to new information system completed 4

Upcoming OIMP Workshop 4

Supporting your food safety programs 4

Have your say on proposed changes to the Meat Regulation

Learn more about, and provide your feedback on, proposed changes to address industry concerns, clarify requirements and make it easier to comply without compromising food safety

The Ministry of Agriculture and Food and Ministry of Rural Affairs (OMAF and MRA) are always working to ensure regulations support food safety programs and policies that make sense. As part of our continuous improvement process, we are proposing some changes to the meat regulation to best address food safety without being unnecessarily onerous for businesses. We hope to implement changes in early 2014.

The ministry is seeking input on changes that would:

- ensure the Meat Regulation is regulating the right types of businesses,
- provide flexibility for meat plant operators in purchasing and receiving meat products,
- improve animal handling and care standards at slaughter plants, and
- reduce burden, provide a clearer, modernized and more outcome-based regulation.

You can learn more about the proposed changes by:

- attending a meeting in early May (Ridgetown, May 2; Downsview, May 6; Sudbury, May 7; Kemptville, May 8; Alfred, May 9),
- visiting OMAF's website at www.ontario.ca/meatinspection to review the discussion paper,
- visiting Ontario's Regulatory Registry at www.ontariocanada.com/registry and select "Current Regulatory Proposals" to review the proposed changes.

Ontario's provincially licensed meat plants have a well-earned reputation for safe food. Your input and feedback is important, and so we encourage you to participate in this discussion and provide your comments. Feedback can be submitted through the Regulatory Registry or by e-mailing andrea.smallwood@ontario.ca before June 3, 2013 (see newsletter insert for additional information). ■

New meat plant guidelines for the production of safe fermented sausage and dried meats

Increase consumer confidence in your products and protect the reputation of your business — Information sessions in June

New meat plant guidelines are being rolled out to support the production of safe fermented sausage and dried meat products for your customers. These new guidelines bring provincial regulatory requirements in line with Health Canada requirements.

Fermented and dried meat products present very specific food safety challenges, due to the process used to make them. The Ministry's testing over the past three years has shown that contamination results often come from fermented sausage (such as salami and pepperoni) and dried meat products (such as jerky). Infection with toxic strains of *E. coli* and *Salmonella* has serious and possibly fatal consequences for consumers, and can in turn have a lasting and damaging effect on the reputation and viability of a business.



OMAF and MRA and the Ontario Independent Meat Processors are holding joint information sessions in Stratford and Mississauga to present and explain the range of

options to control pathogens and to help operators prepare for upcoming guidelines.

The new guidelines come into effect on January 1, 2014. Ministry staff will work closely with operators to help them implement the guidelines.

If you process fermented sausage or dried meat products, please register for one of the sessions (a registration form is provided with this edition of Behind the Legend if you have not received one in the mail).

For more information contact: Agnes Pawelek, Food Safety Advisor, Regulatory: agnes.pawelek@ontario.ca, 519-826-4843 ■

Lactic acid wash can reduce bacterial contamination for less than \$1 per beef carcass

OMAF and MRA conducted a small pilot project in the fall of 2012 that demonstrated the efficacy of lactic acid carcass wash in decreasing the risk of contamination of beef in provincially licensed abattoirs.

Lactic acid carcass wash is a simple, low-cost treatment which is easy to apply in small abattoirs. In the pilot, a 2.5- per-cent lactic acid solution was applied with a small, hand-held sprayer at 55°C, to decrease bacterial load on the carcass surface.

Swabs were collected before and after the carcass treatment and samples were tested for coliforms, generic *E. coli* and STEC (Shiga-Toxin producing *E. coli*). The before and after treatment samples were compared and results showed that improvements were significant.

The large recall of XL Foods meat products highlighted the importance of implementing carcass wash treatments in meat plants. Several plant operators have been asking OMAF and MRA to provide more information on carcass treatments.

The ministry is offering other beef plants the opportunity to have an in-plant demonstration of this carcass treatment.

For information or to request in-plant demonstration, contact Jeanine Boulter-Bitzer at 519-826-3514, jeanine.boulter-bitzer@ontario.ca ■

Attend an information session: Control Measures For Processing Fermented Sausage And Dried Meat Products

Tuesday, June 11, 2013

1:00 to 4:00 p.m.

Best Western, The Parlour Historic Inn
Stratford

Wednesday, June 12, 2013

1:00 to 4:00 p.m.

Four points by Sheraton
Mississauga Meadowvale

More information at: www.oimp.ca, 519-763-4558, info@oimp.ca

Meat Plant Guidelines Updates

Meat Plant Guidelines are clear, plain-language explanations of the regulatory requirements under the Meat Regulation (Ontario Regulation 31/05). Updates are released on a quarterly basis. They are not changes to the Meat Regulation.

The Meat Inspection Policy Review Committee (which includes ministry staff and industry representatives) reviews the Meat Plant Guidelines to ensure they respond to industry needs and maintain food safety. Updates to the following meat plant guidelines are effective as of April 1st, 2013.

Updated Meat Plant Guidelines are posted on OMAF and MRA's website: www.omafra.gov.on.ca/English/food/inspection/meatinsp/manual/index.htm. To request printed copies or CD versions of the complete set contact ag.info.omafra@ontario.ca or 1-877-424-1300. ■

No	Title	What has changed
S9.04.11.01	Receiving and housing areas for food animals	Rationale was rewritten for clarity. Element added to prevent injuries for crated rabbits and birds. Element about animal unloading facilities moved from C9.04.02.02 (see below).
C9.04.02.02	Location of entrances and exits to the premises	Rationale was rewritten for clarity. Element 01 revised. Element 02 eliminated. Element 03 moved to S9 04 11 01 (see above).
C9.06.09.01	Handling of garbage	REMOVED
S9.04.13.01	Sanitary footwear	Rationale and elements revised for clarity
C9.07.04.01	Training and supervision	Element 2 was revised to better align with the regulation.
C9.12.03.08	Label review process	REMOVED Incorporated rationale into C9.12.04.01 (see below)
C9.12.04.01	Conformance to legislation	Information added to rationale for clarity. Incorporated information from C9.12.03.08 Label review process (see above).

No	Title	What has changed
C9.12.12.01	Application of inspection legend	Element regarding Director permission for reproducing legend removed to eliminate duplication.
C9.13.02.01	Shipping procedures	REMOVED Incorporated into C9.13.02.02 (see below). Two elements removed to eliminate duplication and better align with regulation.
C9.13.02.02	Shipping carcasses and meat products	Rationale was revised for clarity. Revised to incorporate C9.13.02.01 (see above).
P9.10.01.07	Temperature control system in processing steps	REMOVED
P9.12.04.02	Durable life determination	REMOVED Important components of rationale will be incorporated into P9.12.03.02
Table of Contents	Updated	C9.04.02.02 Title changed from "Location of entrances and exits" to "Location of entrances and exits to the premises" S9.04.11.01 Title changed from "Housing areas for food animals" to "Receiving and housing areas for food animals".

Cleaning and Sanitation Kits

Meat inspection staff have been distributing cleaning and sanitation information kits to all operators. Each kit contains: cleaning and sanitizing posters, sample checklists, sample procedures, hang tags for cleaning solution bottles and top 10 business reasons for sanitization.

If you have not received your kit, or would like additional ones, please talk to your inspector or area manager. The information is also posted on OMAF and MRA's website at:

www.ontario.ca/meatinspection ■

Meat Inspection Program switched to new information system on April 1, 2013

No impact on operators anticipated

The ministry is upgrading the information system used to manage the Meat Inspection Program. The switch to the new system (named “Siebel”) will improve program efficiency and took place on April 1, 2013.

Inspectors have been trained and the transition should be seamless for operators. No impact on service delivery is

anticipated, and it has been “business as usual” following the switch to the new system.

In the future, the new system will allow you to have access to your own information via the Web through your service provider. ■

Supporting Your Food Safety Programs

Looking for help developing Good Manufacturing Practices (GMPs) or HACCP plans? OMAF and MRA food safety advisors are available to provide personalized advice on food safety best practices specific to your facility.

In addition to workshops, we also offer free one-on-one assistance. At your convenience, you can sit down with a Food Safety Advisor in Guelph to help develop your GMPs and HACCP Plans.

To register for a workshop, or to book your one-on-one session, call 1-877-424-1300 or visit www.ontario.ca/haccp ■

Ontario Independent Meat Processors'

Humidity and Temperature Control Workshop

May 29, 2013, 1:00 to 4:00 p.m., OIMP Boardroom, Guelph

Learn the basic concepts and mechanics of refrigeration systems to assist you in developing an effective humidity and temperature control program, and reduce or eliminate condensation issues.

For more information: info@oimp.ca, 519-763-4558, www.oimp.ca ■

Meat Inspection Program Management Team

GENERAL MANAGER:

Lee Orphan

REGIONAL MANAGERS

Nick Van Lankveld, West/North
Joe Koza, East

519-826-4281
519-826-3250

OPERATIONS MANAGER

Joe Iacobellis

519-826-4364

AREA MANAGERS

Brighton — Robin Drew

613-475-5446

GTA — Ivona Jarosz

416-235-6690

Guelph — Alan Yee

519-826-4368

Kemptville — Vickie Sauvé

613-679-2825

Midhurst — Travis McMunn

705-725-7292

Peel — Eloise Jones

416-235-4086

Ridgetown — Jeff Richards

519-674-1534

For any inquiries regarding meat inspection, please contact your area manager. All area managers can be paged at: 1-800-263-1420. Please ask for your area manager by name.

Scarborough — Clive Kingsbury

416-235-4591

Stratford — Mark Mitchell

519-271-8278

Thunder Bay — Ken Ranta

807-620-2957

Verner — Doug McLean

705-594-2314

Vineland — Kim Landers

905-562-1710

Woodstock — Ed Bailey

519-537-5646

York — Pierre Adrien

416-235-6585

For more information:

Telephone: 1-877-424-1300

Email: ag.info.omafra@ontario.ca

ontario.ca/MeatInspection

www.e-laws.gov.on.ca/index.html

There are currently 134 provincially licensed abattoirs and 394 provincially licensed freestanding meat plants in Ontario.