



Behind the Legend

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.

From our Food Safety Desk:

Safe Handling and Storage of Ice in Meat Plants

Many meat plants use ice to chill products, or as an ingredient in products. Ensuring sanitary handling practices for ice-making equipment and staff involved in the production and handling of ice are critical to providing potable ice for use in food production.

Clean ice, clean ice storage bins and sanitary handling practices are key to minimizing ice contamination.

Tips for reducing ice contamination

- Wash hands before getting ice.
- Hold the ice scoop by the handle. Do not touch other parts of the scoop.
- Do not store the scoop in the ice bin. A container that can easily be cleaned and sanitized should be used to store the ice scoop close to the machine.
- Do not handle the ice directly with your hands.
- Do not return unused ice to the ice storage chest or machine.

Following these tips will ensure ice is handled and stored in a manner that prevents contamination.

For further information on safe handling of ice, please contact the ministry's Residue Control Officer – Water 1-888-466-2372 Ext. 519 826 4516.



Avoid storing the ice scoop inside the bin

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Report Back:

Food Inspection Branch Conference 2016

On April 8th and 9th Meat Inspection staff from around the province participated in inspection training. This training helps to ensure that we continue to offer the inspection services that meat plant operators and Ontarians rely on.

We would like to thank you for adjusting your plant schedules to accommodate this important training event. Food safety and animal welfare are our top priorities and taking this time for training and reviewing what we do is an important business practice.

Staff ran a simulation-based exercise using a fictitious meat plant to gain practical experience in root cause analysis, which involves:

- Defining the problem
- Collecting data
- Identifying possible causes using a range of tools available
- Identifying the root cause
- Investigating and testing
- Recommending and implementing solutions
- Forming a corrective action plan

If problems arise in your plant, OMAFRA's Inspectors, Managers and Coordinators are available to help you conduct root cause analysis, so you can continue to produce safe food that is compliant with regulatory requirements.

To learn more about root cause analysis, talk to your inspector or get the Ontario Independent Meat Processors' for (OIMP) information sheet, available at:

www.oimp.ca/wp-content/uploads/2015/04/Root-Cause-Analysis-Info-Sheet.pdf



Iftikhar Awan, Further Processing Inspector, and Randy Wink, Meat Hygiene Officer, reviewing data together to solve a food safety problem.

From our Program Desk:

Contacting Meat Inspection Program (MIP) after hours

The Meat Inspection Program is committed to quality client service. We know that emergencies can happen outside of regular business hours. To help us continue providing effective service, please review the following guidelines for emergency contact outside normal business hours (7:30 am – 5:30 pm Monday to Friday), unless operations have been previously arranged for Saturday services.

Emergency contact includes any changes to your operational plan that impact operations or inspection for the following 18 hours, including unavoidable/unexpected cancellation or delays in start-times.

Items that would not be considered an emergency include:

- The normal slaughter schedule for the following week.
- Obtaining laboratory results for samples collected from your plant.
- Program policy inquiries/support..
- Compliance action follow-up or letters that have been brought to your attention with a reasonable time to respond/inquire.

As a reminder, when paging your MIP (and VIAU) staff, please ensure you include the following information:

- Name of the person calling
- Organization/Plant name and # if applicable
- Call back number
- A subject line (indicating urgency and response expectations)

We kindly request that non-emergency business be communicated to Area Managers and Coordinators during regular business hours.

From our Food Safety Desk: **Halal Labelling Requirements**

Consumers are reading labels more carefully and asking more questions about how their food is produced. To help consumers make informed decisions about their food, the Canadian Food Inspection Agency (CFIA) has changed labelling requirements in the Food and Drug Regulations for halal food products. The new requirements took effect on April 4, 2016.

The regulation now requires halal claims on food labels, packaging or advertising material to include **the name of the organization or person that certified the food as halal**. While halal claims are voluntary, if a halal claim is made on a product label, packing or in advertising, then it must follow the federal regulatory requirements. These regulations do not specify which organizations are qualified to certify food as halal, only that the production method used was assured to be halal by a certification body.

Remember that meat products produced in a provincial meat plant must:

- Be labelled according to the federal *Food and Drugs Act* and the *Consumer Packaging and Labelling Act*.
- Meet all the requirements in the *Food Safety and Quality Act, 2001* and O. Reg. 31/05 (Meat).
- Be truthful and not misleading in any product claims.

For more information about federal labelling requirements, please visit the CFIA website at:
www.inspection.gc.ca/food/labelling/eng/1299879892810/1299879939872

From our Enforcement Desk: A sample of recent convictions

- 1.** On January 27, 2016, 1107053 Ontario Inc. (operating as Greenwood Meats), and owner Thomas Greenwood pleaded guilty in the Brantford Provincial Offences Court to one count each of processing meat products without a licence under the *Food Safety and Quality Act, 2001*. Mr. Greenwood and his company were ordered to pay a total fine of \$3,000 plus a \$750 Victim Fine Surcharge.
- 2.** On February 4, 2016, Norman Weber pleaded guilty in the Minden Provincial Offences Court to one count of interfering with detained meat products without authorization to do so under Section 3 (4) of Ontario Regulation 222/05, pursuant to the *Food Safety and Quality Act, 2001*. Justice of the Peace James E. Oates ordered Mr. Weber to pay a fine of \$750 plus a Victim Fine Surcharge of \$125.
- 3.** On March 10, 2016, on behalf of the business, the operators of Nagelhaven Farms Ltd., of Springfield, pleaded guilty in the Elgin County Provincial Offences Court to two charges in violation of Ontario Regulation 105/09 (Disposal of Deadstock) under the *Food Safety and Quality Act, 2001*. As those responsible for the care of and having control over a fallen animal, they failed to promptly kill it or arrange for it to be killed, in a humane manner in either case. They also moved the fallen animal before it was killed. Justice of the Peace Peter Aharan ordered Nagelhaven Farms Ltd. to pay a total fine of \$7,500.
- 4.** On April 7, 2016 Lucas Miedema, owner of Gourmet Meats Ltd., pleaded guilty on behalf of himself and his meat plant business in the Hamilton Provincial Offences Court. Both were charged with one count each of conducting a licensed activity (producing meat products) without a licence as required under the *Food Safety and Quality Act, 2001*.

On April 7, 2016, Justice of the Peace Lillian Ross ordered Gourmet Meats Ltd. to pay a fine of \$6,250, including Victim Fine Surcharge, and Lucas Miedema to pay a fine of \$2,500, including Victim Surcharge, for a combined total of \$8,750.

This is a second offence under the Act for Gourmet Meats Ltd. On February 3, 2015, Lucas Miedema appeared in Hamilton Provincial Offences court and pled guilty on behalf of his business to carrying on the same activity without a licence to do so. The first offence resulted in the business being fined \$2,500, including Victim Fine Surcharge.
- 5.** On April 27, 2016, Darren Greulich, owner and operator of Greulich Meats (located at 1000 Orrs Lake Road, Cambridge Ontario), pleaded guilty in the Kitchener Provincial Offences Court to one count of carrying on licensed activities without being licensed as required under the *Food Safety and Quality Act, 2001*. His Worship, Mr. William Ross ordered Mr. Greulich to pay a \$2,000 fine and a \$500 Victim Fine Surcharge.

To view the full details of these recent convictions, please visit:
omafra.gov.on.ca/english/food/foodsafety/compliance/index.htm

From our Veterinarian Desk: Porcine Epidemic Diarrhea (PED)

The swine industry conducts surveillance for Porcine Epidemic Diarrhea (PED) in Ontario. PED surveillance allows for monitoring and potentially reducing the spread of the disease in Ontario. Surveillance results indicate that livestock trailers including some abattoirs and assembly yards can be sources of PED virus transmission, and producers and transporters should take necessary biosecurity precautions.

Biosecurity precautions for operators include:

- Following manufacturers' directions for disinfectants effective against PED, including concentration, contact time and temperature.
- Training workers in biosecurity protocols; including hand washing, changing footwear and use of specified entry and exit points.
- Limiting transport drivers to the unloading chute and truck area.
- Identifying zones that separate activity types and clearly marking them.
- Posting signs to stop or direct people and vehicles.
- Informing all visitors of biosecurity protocols.

Biosecurity precautions for transporters include:

- Not entering any restricted access areas without permission.
- Inquiring with the producer, if biosecurity steps aren't posted.
- Entering pick-up and drop-off sites through the designated entry points.
- Ensuring load-out equipment and transfer chutes are clean.
- Wearing clean boots or boot covers and clean clothes for each load.
- Thoroughly cleaning, disinfecting and drying the truck and trailer between loads.
- Following loading and biosecurity protocols at all facilities.

Since January 2014, there have been 97 reported cases of PED in Ontario.

To control the spread of PED in Ontario, all members of the pork value chain need to continue to maintain strict biosecurity measures. OMAFRA is committed to continuing to work with the pork industry to mitigate PED's impact. For more information about PED surveillance and biosecurity resources, visit the Ontario Pork website at: ontariopork.on.ca

There are currently 373 FSMP and 128 Abattoirs

Did You Know?

There were 796,448 red meat slaughters that occurred in provincially– inspected abattoirs to date in 2015/16 which is a decrease compared to 2014/15, when there were 805,756.

There were 19,278,488 white meat slaughters that occurred in provincially-inspected abattoirs to date in 2015/16 which is an increase from 2014/15, when there were 16,902,427.

Upcoming Training Opportunities with OIMP

July 20, 2016	September 21, 2016	October 26, 2016
Ventilation Design and Food Safety Workshop	Executing and Effective Mock Recall Webinar	Biofilm Detection and Treatment Workshop

Meat Inspection Program Management Team

GENERAL MANAGER:

Jason McLean 519-826-4367

REGIONAL MANAGERS

Kim Landers, East 519-826-3250

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OPERATIONS MANAGER

Joe Iacobellis 519-826-3059

AREA MANAGERS

Brighton — Robin Drew 705-324-7353

GTA — Ivona Jarosz 416-235-6690

Guelph — Lynn Philp 519-826-4368

Kemptville — Vickie Sauvé 613-679-2825

For any inquiries regarding meat inspection, please contact your area manager. All area managers can be paged at:

1-866-395-8957 or 416-614-5580.

Ask for your area manager by name.

Midhurst — Eloise Jones 416-433-2483

Peel — Alan Yee 416-235-4591

Ridgetown — Jeff Richards 519-259-9080

Stratford — Mark Mitchell 519-271-8278

Verner — Vicky French 807-475-1664

Vineland — Goce Manevski 905-562-1710

Woodstock — Ed Bailey 519-537-5646

York — Hemant Karalepatil
(Acting) 416-235-6585

For more information:

Telephone: 1-877-424-1300

Email: ag.info.omafra@ontario.ca

Web: ontario.ca/meatinspection

Twitter: @ONfoodsafety

Regulation: www.ontario.ca/laws

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