



Province of Alberta

## MEAT INSPECTION ACT

# MEAT INSPECTION REGULATION

### **Alberta Regulation 42/2003**

With amendments up to and including Alberta Regulation 129/2020

Current as of July 28, 2020

### Office Consolidation

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(Consolidated up to 129/2020)

**ALBERTA REGULATION 42/2003**

**Meat Inspection Act**

**MEAT INSPECTION REGULATION**

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- 1 Repealed AR 112/2009 s2.

AR 42/2003 s1;112/2009

## **Part 1 Interpretation, Application and Administration**

### **Interpretation**

**2(1)** In this Regulation,

- (a) “animal food” means the harvested part of a carcass intended for use as food for a carnivorous or an omnivorous animal where that animal is not intended for human consumption;
- (a.1) “by-product” means the harvested part of a carcass which may be edible or inedible in its current state and may be
  - (i) incorporated into animal food,
  - (ii) used for pharmaceutical purposes, research or education,
  - (iii) processed so that it becomes edible, or
  - (iv) used for some other purpose;
- (a.2) “condemned” means marked by an inspector as unhealthy or unfit for food or containing ingredients or preservatives that may render it unfit for food as required by section 6 of the Act;
- (a.3) “dispose” means, in the case of a carcass or portion of a carcass or product of an animal, disposal in the manner specified in section 45;
- (b) “edible” means fit for human consumption;
- (c) “exempted animal” means an animal referred to in section 6(2);
  - (c.1) “household” means
    - (i) the producer and the producer’s spouse and the producer’s children, siblings and parents, whether in a blood, step or foster relationship or a relationship by marriage to the producer, and
    - (ii) current employees of the producer living in or on property belonging to the producer;
  - (c.2) “inedible” means not fit for human consumption;

- (d) “legislation” means the *Meat Inspection Act* or this Regulation, or both, as the case may be;
- (e) “meat facility premises” includes all grounds of the meat facility and all structures that form a part of the meat facility’s operations located on those grounds, including outbuildings, but does not include any residential premises located on the grounds of the meat facility except to the extent that a residential premises is used as a part of the meat facility’s operations;
- (f) “poultry” includes all birds whose meat is potentially edible;
- (f.1) “producer” means, in relation to an animal, an individual who, directly or indirectly, owns the animal;
- (g) “red meat animal” means an animal other than poultry whose meat is potentially edible;
- (h) “slaughter area” means a dedicated room or area where animals are slaughtered and dressed;
- (i) “spouse” includes a person who, in relation to the producer, is a common-law partner within the meaning of subsection 248(1) of the *Income Tax Act* (Canada);
- (j) “unfit animal” means an animal with reduced capacity to withstand the stress of transportation due to
  - (i) injury, fatigue, poor health, distress, young or old age or impending birth of offspring, or
  - (ii) any other cause where there is a high risk that transportation will lead to undue, unjustified or unreasonable suffering;
- (k) “uninspected slaughter operation” means an operation referred to in section 31.1.

(2) A word defined in this Regulation has the same meaning in the Act.

AR 42/2003 s2;112/2009;129/2020

### Application

**3(1)** This Regulation applies with respect to meat facilities and mobile butchers.

**(2)** Except where stated or where the context so requires, this Regulation applies with respect to all animals.

(3) Duties and obligations imposed by this Regulation do not apply to inspectors, except where so stated or the context so requires.

AR 42/2003 s3;112/2009;129/2020

4 Repealed AR 129/2020 s3.

**Exemption — food establishments**

5 A person who operates a food establishment, within the meaning of the *Food Regulation* (AR 240/85), that is not a meat facility or a mobile butcher, is exempt from the legislation with respect to that food establishment.

AR 42/2003 s5;112/2009;139/2020

**Exemption — establishments (federally inspected meat)**

5.1(1) The legislation does not apply to activities licensed under the *Safe Food for Canadians Act* (Canada).

(2) Section 5(a), (c) and (d) of the Act do not apply if the meat has a meat inspection legend under the *Safe Food for Canadians Act* (Canada) applied to it.

AR 112/2009 s7;129/2020

**Exemption — fish**

5.2 The legislation does not apply in respect of fish.

AR 112/2009 s7

**Exemptions — wildlife consumption**

6(1) Repealed AR 129/2020 s6.

(2) Except where expressly stated in this Regulation, an animal is exempt from the legislation if the animal

- (a) is to be or has been killed on the premises of the producer of the animal and is for consumption only by persons who form part of that producer's household, or
- (b) is wildlife as defined under the *Wildlife Act*.

(3) A person shall not bring the carcass of an exempted animal into a meat facility unless it is edible and free of contamination.

(3.1) The Director may prohibit a meat facility from receiving exempted animals if, in the opinion of the Director, the meat facility is unable to store and process the exempted animals in a manner that makes all meat in the facility safe to eat.

(4) An inspector may order an operator of a meat facility to ensure that

- (a) all parts of an exempted animal are removed from the meat facility if the inspector considers that the animal has been rendered inedible, or
- (b) the carcass of such an animal is skinned, trimmed or rinsed, or any combination of these, to remove all visible contamination before the carcass enters any cooler or processing area of the meat facility.

(4.1) If a carcass or a portion of a carcass of an exempted animal, or any product from it, that is present in a meat facility has been condemned, an operator shall dispose of it in accordance with the *Disposal of Dead Animals Regulation* (AR 132/2014).

(5) An operator shall ensure that an exempted animal is not processed in a room where any meat that has been inspected under the legislation is being processed, unless there are operational controls in place to prevent contamination.

(6) After processing or handling an exempted animal, an operator shall ensure that all items of equipment used are cleaned and sanitized before they are used again for the processing or handling of inspected meat.

AR 42/2003 s6;92/2004;244/2005;112/2009;188/2014;  
129/2020

#### **Exemptions - food safety process control system**

7(1) On a written application by an operator, the Director may make a written order exempting the operator and the meat facility from the specific provisions of the legislation identified in the order on the conditions set out in the order.

(2), (3) Repealed AR 129/2020 s7.

AR 42/2003 s7;112/2009;129/2020

#### **Alternative methodology on religious grounds**

8 Where the Director, on application, is persuaded that obedience to a specific rule in this Regulation would offend against the religious convictions genuinely held by a person affected by the rule, the Director may approve an alternative method of meeting the general intent of the provision in which the rule is contained that will not offend against those convictions, in which case that person may use that approved method instead.

**Approvals, etc.**

**9(1)** All approvals, authorizations, exemptions and orders given by the Director under this Regulation must be in writing.

**(2)** All approvals, authorizations and any kind of permissions or instructions given under this Regulation may be made subject to such conditions as the person giving them considers appropriate.

AR 42/2003 s9;129/2020

**10** Repealed AR 112/2009 s10.

## **Part 2 Licences and Appeals**

**Licences**

**11(1)** For the purposes of section 3.1 of the Act, the Director may issue a licence to a person to do one or more of the following, subject to the requirements of this Regulation:

- (a) to process meat from an animal in a meat facility operated by the person;
- (b) to slaughter an animal in an abattoir operated by the person;
- (c) to slaughter an animal as a mobile butcher;
- (d) to slaughter and process meat as a part of an uninspected slaughter operation.

**(2)** Subject to subsection (3), the Director shall issue or renew a person's licence if the person

- (a) submits an application as required by the Director,
- (b) has met all requirements to obtain the licence,
- (c) satisfies the Director that the person will operate in accordance with the requirements of the legislation, and
- (d) has paid, in full, all fees the person is required to pay.

**(3)** The Director may refuse to renew or may suspend or revoke a licence if the Director is of the opinion that the person has failed to comply with a requirement of the legislation.

**(4)** A licence may be issued subject to terms and conditions.

AR 42/2003 s11;112/2009;129/2020

**Expiry**

**12** A licence expires 5 years after the date it was issued or last renewed unless it is earlier suspended or revoked.

AR 42/2003 s12;112/2009;267/2009

**Transfer of licence**

**13(1)** A licence is not transferable.

**(2)** Despite subsection (1), a licence may be transferred if the Director authorizes the transfer and the transferee

- (a) is eligible for the same class of licence, and
- (b) performs all licensed activities in the location for which the licence was issued.

**(3)** A licence transferred under subsection (2) may be subject to terms and conditions imposed by the Director.

AR 42/2003 s13;112/2009;129/2020

**14** Repealed AR 112/2009 s11.

**Appeals respecting licences and inspections**

**15(1)** A person

- (a) whose application for a licence has been refused,
- (b) whose licence has been suspended or revoked, or
- (c) who has the right to appeal under section 7(4) of the Act against the refusal of an inspection,

may, by filing with the Minister a notice of appeal in the form set out in the Schedule, appeal against the decision to the Minister.

**(2)** The Minister, after a hearing at which all parties entitled to be heard have been given an opportunity to make representations in respect of the appeal, may refuse the appeal or allow the appeal and order the issue or reinstatement of the licence or the inspection, as the case may be, on any terms and conditions considered appropriate.

## **Part 2.1 Meat Facility Standards**

### **Compliance**

**15.1** An operator shall, in respect of the operation of that operator's meat facility,

- (a) comply with and ensure compliance with the requirements of
  - (i) the Meat Facility Standards published by the Minister, as amended or replaced from time to time,
  - (ii) the legislation, and
  - (iii) all other enactments of the Province,
- and
- (b) ensure that all food handling is done in a manner that makes the meat edible.

AR 112/2009 s12;143/2014;129/2020

## **Part 3 Meat Facility — Facility and Equipment Requirements**

### **Plans and specifications**

**16(1)** A person shall not commence construction of premises intended to serve as a meat facility unless plans and specifications respecting its location, design and construction have been submitted to and reviewed by the Director.

**(2)** A person shall not commence to make any alterations to a meat facility or premises referred to in subsection (1) unless plans and specifications respecting the design and construction (so far as applicable) of the alterations have been submitted to and reviewed by the Director.

**(3)** Plans and specifications under subsection (1) must, and the Director may require that plans and specifications under subsection (2),

- (a) be prepared by a qualified architect or engineer, and
- (b) include, so far as applicable, a general layout and details of the facilities and systems required by section 18 and the elevations, construction materials, finishes, equipment layout and product flow.

(4) A review under this section is only for guidance as to the general suitability of the subject-matter in question and does not imply approval by the Director or the Government, and no liability attaches to either by virtue of the review or anything contained in or absent from it.

(5) The Director shall notify in writing the person who submitted the plans and specifications of the results of the review.

(6) Nothing in this Part is to be construed as setting aside or limiting any requirements of

- (a) the *Alberta Building Code*, being whatever is or was required to comply with the regulation dealing with building code requirements that is or was current for the time the relevant work is or was done, or
- (b) the *Occupational Health and Safety Act* and the regulations under that Act.

AR 42/2003 s16;112/2009;129/2020

**17** Repealed AR 112/2009 s15.

#### **General requirements**

**18(1)** The operator of a meat facility shall ensure that the meat facility is designed, constructed, equipped and maintained to provide for

- (a) its operational needs and the requirements of the legislation and the Meat Facility Standards,
- (b) the hygienic production, handling and storage of meat,
  - (i) in the case of an abattoir, a slaughter area,
  - (ii) separation of incompatible activities,
  - (iii) adequate shipping and receiving areas,
  - (iv) sequential slaughtering or processing operations,
  - (v) personal hygiene facilities, and
  - (vi) food contact surfaces that are non-toxic, non-absorbent, smooth, corrosion resistant, crack or crevice free and able to withstand frequent sanitization,
- (c) repealed AR 129/2020 s13,

- (d) inspections and inspectors including a furnished office,
- (e), (f) repealed AR 129/2020 s13,
- (g) effective cleaning and sanitization practices,
- (h) the safe and humane handling of live animals, and
- (i) any other requirement that the Director may specify.

(2) Repealed AR 129/2020 s13.

AR 42/2003 s18;112/2009;129/2020

19 Repealed AR 112/2009 s16.

20 Repealed AR 112/2009 s17.

## **Part 4 General Operation of Abattoir Provisions**

### **Humane slaughtering**

**21(1)** A person shall minimize pain and distress of any animal that is being prepared for slaughter or slaughtered.

**(2)** The operator of an abattoir shall ensure that animals being received by the abattoir are provided with immediate shelter.

**(3)** A person shall not keep an animal in a holding pen for more than 24 hours without providing it with adequate feed, water and bedding.

AR 42/2003 s21;112/2009

### **Humane slaughtering - instruments**

**22** A person shall not use an instrument to slaughter an animal or render it unconscious unless the instrument is in good repair.

AR 42/2003 s22;112/2009

### **Method of slaughter**

**22.1(1)** A person shall restrain an animal and render it unconscious immediately before the animal is slaughtered.

**(2)** The method of rendering the animal unconscious must

- (a) produce rapid unconsciousness,

- (b) ensure the animal does not regain sensitivity or consciousness before it has been bled out, and
- (c) be one of the following methods:
  - (i) delivering a blow to the animal's head by means of a mechanical device that is in accordance with accepted industry standards for animal welfare;
  - (ii) exposing the animal to gas by a method that is in accordance with accepted industry standards for animal welfare;
  - (iii) applying an electric current to the animal;
  - (iv) penetrating the animal's skull and brain
    - (A) with a captive bolt device, or
    - (B) by shooting it in the head with a rifle;
  - (v) using a method approved by the Director for the purpose of developing or testing a new procedure or item of equipment intended to improve humane methods of slaughter.

AR 112/2009 s20;129/2020

#### **Exclusion of extraneous things**

**23** An operator shall ensure that there is nothing in a slaughter or processing area, including any area where meat or meat products, ingredients or packing materials are stored, that might interfere with the meat facility's operation or cause a risk of contamination.

AR 42/2003 s23;112/2009;129/2020

#### **Slaughter of horses**

**24** The operator of an abattoir in which animals other than horses are slaughtered shall not allow a horse to be slaughtered in that abattoir.

#### **Presence of live fauna**

**25** An operator shall not allow any live fauna to be present in a meat facility other than an animal that is to be slaughtered there.

AR 42/2003 s25;112/2009;129/2020

#### **Holding pens**

**26** An operator of an abattoir shall ensure that holding pens for live animals are not

- (a) overcrowded, or
- (b) used for fattening animals.

AR 42/2003 s26;112/2009

**Death from natural causes or accident**

**27(1)** A person shall not take into a meat facility an animal that has died from natural causes or because of an accident.

**(2)** An operator of an abattoir shall ensure that any animal that is present in the abattoir and has died from a cause other than by slaughter

- (a) is removed from the abattoir forthwith, or
- (b) is treated as inedible and disposed of forthwith.

AR 42/2003 s27;112/2009;129/2020

**28, 29** Repealed AR 129/2020 s18.

**Records**

**30(1)** An operator of a meat facility shall make a record with respect to an animal or carcass purchased or otherwise acquired that includes

- (a) the date it was purchased or otherwise acquired,
- (b) the name and address of the person from whom it was purchased or otherwise acquired,
- (c) repealed AR 129/2020 s19,
- (d) in the case of a live animal, the date it was slaughtered,
- (e) sufficient identification to enable an inspector to trace its origin, and
- (f) repealed AR 129/2020 s19,
- (g) such other information as the Director requires.

**(2)** The operator shall keep a record made under subsection (1) for at least 2 years after the record is made.

**(3)** The operator shall, when required to do so by the Director or an inspector for a valid reason associated with the administration or enforcement of the legislation,

- (a) produce any record made under this section for inspection, and

- (b) allow the inspector to make copies of a record that has been produced.

(4) Repealed AR 129/2020 s19.

AR 42/2003 s30;112/2009;129/2020

#### **Removal before custom slaughter**

**31** Notwithstanding anything in this Regulation, the owner of an animal presented for custom slaughter at an abattoir may, at any time before the slaughter, with the prior approval of an inspector, remove the animal.

AR 42/2003 s31;112/2009

## **Part 4.1 Uninspected Slaughter Operations**

#### **Uninspected slaughter operations**

**31.1(1)** The operator of an uninspected slaughter operation, or a person authorized by that operator, shall only slaughter, process or transport an animal in accordance with the requirements of this Part and Part 5.

(2) Subject to subsection (3), Parts 2.1, 3, 4 and 6 and section 77 do not apply to an uninspected slaughter operation.

(3) The following sections apply to uninspected slaughter operations:

- (a) section 6(3.1);
- (b) section 18(1)(b);
- (c) section 21(1);
- (d) section 22.1;
- (e) section 25;
- (f) section 30;
- (g) section 36(1)(c).

AR 129/2020 s20

#### **Location of slaughter and processing**

**31.2(1)** An uninspected slaughter operation may be conducted at premises owned, leased or otherwise controlled by the operator.

(2) Subject to section 32(2), the operator of an uninspected slaughter operation shall ensure that the slaughter operation, including rendering the animal unconscious in accordance with section 22.1 and bleeding, eviscerating and removing the head, feet and hide, is completed on the premises referred to in subsection (1).

AR 129/2020 s20

#### **Transportation and storage**

**31.3** A carcass slaughtered as a part of an uninspected slaughter operation,

- (a) if it is transported, shall only be transported in accordance with the requirements in Part 5, and
- (b) if it is stored, shall be stored in accordance with the requirements for sanitary storage and handling of meat as set out in section 18(1)(b) and any other requirements set out by the Director.

AR 129/2020 s20

#### **Meat for household consumption**

**31.4(1)** Meat harvested from an animal slaughtered as a part of an uninspected slaughter operation

- (a) is for consumption only by persons who form part of the producer's household, and
- (b) shall not be sold.

(2) The operator of an uninspected slaughter operation shall not slaughter, purchase, store, process or sell inspected meat as part of that operation.

AR 129/2020 s20

#### **Operator responsibilities**

**31.5** The operator of an uninspected slaughter operation shall ensure that

- (a) any animal slaughtered at that operation is slaughtered humanely and safely,
- (b) if a carcass is processed and the processing is not done at a meat facility other than an uninspected slaughter operation or by a mobile butcher, anyone processing the carcass has the knowledge, skill and equipment to do so safely, and

- (c) every carcass and every part of a carcass that is slaughtered or processed at that operation is kept in a safe and sanitary manner at a temperature that ensures that meat will be free of spoilage or contamination.

AR 129/2020 s20

#### **Inspection not required**

**31.6** An inspection is not required for an animal that is slaughtered at an uninspected slaughter operation.

AR 129/2020 s20

#### **Disposal**

**31.7** The operator of an uninspected slaughter operation shall dispose of any carcass or portion of a carcass that is not provided to a producer in accordance with the *Disposal of Dead Animals Regulation* (AR 132/2014).

AR 129/2020 s20

## **Part 5 General Operations and Mobile Butchers**

#### **Location of operations, and identification of meat**

**32(1)** Subject to subsection (2), a mobile butcher

- (a) shall carry out the complete slaughter operation, including rendering the animal unconscious in accordance with section 22.1 and bleeding, eviscerating and removing the head, feet and hide on the animal owner's premises, and
- (b) shall not carry out any part of that operation elsewhere, including at a meat facility,

unless another location for the operation is approved by the Director.

(2) If a mobile butcher or the operator of an uninspected slaughter operation has a separate room that is used solely for the removal of hides, the butcher or operator may transport the animal carcass with the hide attached directly to that room and remove the hide there, subject to any prohibition or restriction lawfully imposed by an inspector.

(3) A mobile butcher or the operator of an uninspected slaughter operation shall identify the carcass, all other edible portions of the animal and any by-products of that carcass by affixing tags on them stating "UNINSPECTED - NOT FOR SALE".

AR 42/2003 s32;112/2009;129/2020

**Transportation of carcasses**

**33(1)** If a mobile butcher or the operator of an uninspected slaughter operation, or a person authorized by that operator, is transporting one or more carcasses for further processing, the carcass or carcasses shall be transported forthwith after the animal or animals are slaughtered.

**(2)** A carcass shall be transported in a manner that prevents contamination or spoilage, including, but not limited to,

(a) being completely covered, and

(b) being isolated from removed hides and inedible parts.

AR 42/2003 s33;112/2009;129/2020

**Reporting**

**34** A person who is exempted from section 4(1) of the Act by section 4(2) of the Act, and the operator of an uninspected slaughter operation, shall submit a report to the Minister in the form and at the frequency required by the Director.

AR 42/2003 s34;112/2009;129/2020

**Maximum allowable number of animals**

**34.1** A mobile butcher and the operator of an uninspected slaughter operation shall ensure that the number of animals slaughtered for a single producer by that mobile butcher or at that operation does not exceed the maximum allowable number prescribed by the Director.

AR 129/2020 s24

## **Part 6 Inspectors, Inspections and Related Matters**

### **Division 1 Inspectors and General Inspection Provisions**

**Identification**

**35** When carrying out a power or duty under the Act, an inspector shall carry identification as provided by the Minister and shall provide the identification on request.

AR 42/2003 s35;112/2009

**Powers of inspector**

**36(1)** Where a provision of the legislation is contravened or there is a risk to food safety or animal welfare, an inspector may do one or more of the following:

- (a) refuse to inspect an animal, carcass or meat;
- (b) refuse to approve an animal for slaughter or a carcass or meat for human consumption;
- (c) require an operator to take specific action by a certain date to rectify the non-compliance or risk to food safety or animal welfare, as the case may be.

**(2)** If an inspector makes a refusal under subsection (1)(a) or (b), the inspector shall immediately make a record of the decision, with reasons.

**(3)** Where an inspector is at a location that is not inside a meat facility and there is an emergency situation which, if the same circumstances existed in a meat facility, would empower the inspector to adopt certain measures under other provisions of this Regulation, the inspector may exercise those powers as if in a meat facility.

AR 42/2003 s36;112/2009;143/2014;129/2020

**Specimens**

**37** An inspector, or a person designated by the Director, may take specimens from a meat facility premises for testing purposes.

AR 42/2003 s37;112/2009;129/2020

**Seizure and disposal – non-compliance**

**38** An inspector who considers an animal was slaughtered or that meat from an animal was processed in a manner that contravened the legislation may seize the carcass or the meat and dispose of it.

AR 42/2003 s38;112/2009

**Holding of equipment, surface or room**

**39(1)** An inspector who considers that any equipment, surface or room does not meet the requirements of the legislation, may hold it, in which case the inspector

- (a) shall
  - (i) order that it not be used until it does meet those requirements, and

- (ii) attach to it a tag or label bearing a serial number or other individual identifier that serves to identify it as held,

and

- (b) may issue any further orders about it considered necessary or advisable.

**(2)** When the inspector considers that the held equipment, surface or room has been so altered as to comply with the legislation, the inspector shall remove the tag or direct an individual to remove the tag.

**(3)** A person who is not an inspector shall not

- (a) remove a tag attached to it under subsection (1), unless directed to do so in accordance with subsection (2), or
- (b) use any equipment, surface or room that has a tag so attached or that had a tag so attached that was not removed by an inspector or an individual directed to do so in accordance with subsection (2).

AR 42/2003 s39;129/2020

#### **Ante-mortem and post-mortem inspections**

**40(1)** The operator of an abattoir shall ensure that, subject to section 40.1,

- (a) no animal is slaughtered there unless an inspector is present at the slaughter and has performed a full ante-mortem inspection on it, and
- (b) an inspector performs a full post-mortem inspection on each animal slaughtered there,

in accordance with the legislation.

**(2)** Repealed AR 129/2020 s28.

**(3)** The operator shall

- (a) make reasonable arrangements to expedite ante-mortem inspections,
- (b) give the inspector full cooperation and active assistance in the performing of an ante-mortem inspection where, due to exceptional circumstances, such assistance is needed and the inspector requests it,

- (c) ensure that the slaughtering and dressing operations are conducted with reasonable speed in order to expedite post-mortem inspections,
  - (d) ensure that evisceration is completed within such reasonable time after the slaughter as the inspector orders, and
  - (e) make arrangements with the inspector to enable the inspector to arrange for the application of the inspection legend during the times established by or under section 41.
- (4) When performing a post-mortem inspection, the inspector shall, with respect to the carcass and the offal,
- (a) approve the meat for food,
  - (b) hold the carcass and the offal for reinspection, or
  - (c) condemn the carcass and the offal and order their disposal.

AR 42/2003 s40;112/2009;129/2020

#### **Video inspection**

**40.1(1)** Where an inspection is required by the legislation prior to the slaughter of an animal, an individual may slaughter that animal, despite the fact that an inspector is not present at the slaughter, if a full ante-mortem inspection is conducted by an inspector with the use of video technology in any of the following circumstances:

- (a) in an emergency situation;
  - (b) where an animal is an unfit animal;
  - (c) in any other circumstance prescribed and published by the Director.
- (2) An ante-mortem inspection conducted with the use of video technology must be in accordance with the requirements of the Director.
- (3) An animal that has been slaughtered in accordance with this section must be transported to a meat facility no later than 2 hours after the slaughter occurs.

AR 129/2020 s29

#### **Meat facility — time of inspection services**

**41(1)** The Director may designate the hours of the day and the days of the week when inspection services will be provided to each meat facility based on

- (a) the hours and days granted when a licence was issued to the operator of that facility, or
- (b) a standard established by the Director and communicated to persons to whom licences have been issued.

**(2), (3)** Repealed AR 129/2020 s30.

**(4)** Unless other arrangements are made under subsection (5), the inspection service required by the legislation must be provided between the hours of 7 a.m. and 5 p.m. on days other than

- (a) Saturdays and Sundays, and
- (b) other holidays declared by the Director to be holidays for the purposes of this section,

but the length of the service must not exceed 7 1/4 hours on any one day.

**(5)** An operator shall make special arrangements for inspection services with the Director or another individual designated by the Director for the purposes of this subsection, where the service is required at times other than the hours or days prescribed by subsection (4).

**(6)** The onus of making arrangements for the inspections required by the legislation is on the operator.

AR 42/2003 s41/112/2009;129/202020

**42** Repealed AR 112/2009 s39.

**43 to 44.1** Repealed AR 129/2020 s31.

#### **Condemned animals**

**45(1)** Every animal that is found on inspection to be unhealthy or unfit for food shall be so marked by an inspector in the prescribed manner and is, on being so marked, deemed to be condemned as unfit for food.

**(2)** An operator of an abattoir shall ensure that a condemned live animal is

- (a) slaughtered apart from animals not condemned,
- (b) removed immediately after the slaughter to the disposal or storage room,
- (c) treated and kept, as directed by the inspector, as inedible by a method approved by the Director, and

(d) disposed of in accordance with the *Disposal of Dead Animals Regulation* (AR 132/2014).

(3) Unless authorized by the inspector, a person shall not attach to or remove from an animal or carcass or portion of a carcass or any product from it or its container a tag bearing the words "ALBERTA CONDEMNED".

(4) An operator of a meat facility shall ensure that no part of an animal that has been condemned is present in any room in which edible meat is being chilled or stored.

AR 42/2003 s45;112/2009;129/2020

#### **Holding of animals and slaughter of held animals**

**46(1)** Where, under this Regulation, a held animal is to be slaughtered, the inspector may order that animal to be slaughtered after all the other animals to be slaughtered that day have been slaughtered.

(2) Where a held animal is slaughtered in accordance with subsection (1), the inspector

- (a) may attach to the carcass, or to its container, a held tag or label bearing a serial number or other individual identifier, and
- (b) shall order that the carcass be removed to and kept in the area designated by the inspector for the purposes of this subsection.

(3) Unless authorized by an inspector, a person shall not remove an animal, a carcass of an animal or any product from an animal that is held from the area designated by an inspector for its detention or keeping.

AR 42/2003 s46;112/2009;129/2020

**47** Repealed AR 129/2020 s34.

#### **Detention for inspection**

**48** An inspector may hold an animal, a carcass or any product of an animal for inspection, including further inspection or re-inspection, and may issue any order about it the inspector considers necessary or advisable.

AR 42/2003 s48;112/2009

**Dressing a carcass**

**48.1** An operator shall ensure that, when a carcass is dressed, it is dressed in a sanitary manner that prevents contamination of the carcass.

AR 129/2020 s35

**49 to 51** Repealed AR 129/2020 s36.

**Chilling**

**52** Unless authorized by the Director, the operator of a meat facility shall ensure that, immediately following slaughter, a carcass is chilled in a continuous manner to an internal temperature of 4°C and maintained at that temperature while that carcass remains in the control of the operator.

AR 42/2003 s52;129/2020

**53** Repealed AR 129/2020 s38.

**Diseases and conditions in animals**

**54(1)** In this section, “instructions” means instructions issued by the Director under subsection (2).

**(2)** The Director may issue instructions on how animals that are affected with diseases or conditions dealt with in those instructions are to be and may be dealt with.

**(3)** Notwithstanding any other provision of this Regulation, an inspector who, on performing an inspection, finds or suspects that an animal is affected with a disease or condition dealt with in the instructions,

(a) shall comply with the instructions, and

(b) may exercise the powers conferred by the instructions,

with respect to the animal.

**(4)** Without limiting subsection (3), the instructions may give inspectors powers or duties to issue orders and to do other things, when circumstances specified in the instructions are met.

**55** Repealed AR 129/2020 s38.

**Removal and disposal of parts**

**56** Subject to this Regulation, an inspector may order an operator to

- (a) remove parts of an animal during slaughtering or butchering, and
- (b) dispose of some or all of those parts as if they were condemned.

AR 42/2003 s56;112/2009;143/2014

### **Salvage of meat products**

**56.1(1)** An operator may salvage a meat product for

- (a) by-product,
- (b) animal food, or
- (c) research, educational or pharmaceutical purposes.

**(2)** The operator shall ensure that, when a product is salvaged for the purposes listed in subsection (1),

- (a) if the product is inedible,
  - (i) appropriate facilities are in place to ensure that the product is collected, handled, harvested and stored separately from any edible products and any areas where edible products are found, and
  - (ii) the product is clearly identifiable as inedible throughout the entire salvage process, including collection, handling, processing, storage and shipment,
- (b) the product is labelled in order to identify the product and its intended use, prior to leaving the facility, and
- (c) the product does not contain any of the following:
  - (i) subject to subsection (4), condemned material;
  - (ii) the skull, brain, trigeminal ganglia, eyes, palatine tonsils, spinal cord or dorsal root ganglia of cattle aged 30 months or older;
  - (iii) the distal ileum of cattle of all ages.

**(3)** When a product is salvaged for a by-product, the operator shall ensure that a written procedure for the salvage is submitted and approved by the Director.

**(4)** A product that contains condemned material may be salvaged for the purpose of animal food if all of the reasons that the material

was condemned have been prescribed by the Director for the purpose of this subsection.

AR 129/2020 s39

### **Division 3 Red Meat Animals**

**57** Repealed AR 129/2020 s40.

**58** Repealed AR 112/2009 s51.

#### **Dressing red meat animals**

**58.1** Before a red meat carcass is chilled in accordance with section 52, the operator shall dress the carcass by

- (a) removing the feet, skin and head, except in the case of a scalded pig or a goat,
- (b) removing the spermatic cords or developed mammary glands,
- (c) removing visible contamination by trimming,
- (d) eviscerating the carcass,
- (e) splitting the carcass at its sternum and backbone, except in the case of a sheep, calf, domesticated rabbit or barbeque pig if requested by the operator and authorized by the inspector, and
- (f) thoroughly rinsing the carcass.

AR 112/2009 s52;143/2014;129/2020

**59** Repealed AR 129/2020 s42.

**60 to 63** Repealed AR 112/2009 s53.

### **Division 4 Poultry**

#### **Preparation for ante-mortem inspection of poultry**

**64(1)** The operator of an abattoir shall assemble poultry that is to be slaughtered in the receiving area and make it available for ante-mortem inspection.

**(2)** Repealed AR 129/2020 s42.

AR 129/2020 s42

**65** Repealed AR 129/2020 s42.

**Preparation for post-mortem inspection of poultry**

**66(1)** All poultry carcasses must be opened and eviscerated in such manner as to

- (a) preserve the identity of the viscera, and
- (b) expose the organs and body cavity,

for proper post-mortem inspection.

**(2)** Repealed AR 129/2020 s42.

**(3)** Repealed AR 112/2009 s55.

AR 42/2003 s66;112/2009;129/2020

**67** Repealed AR 129/2020 s42

**Dressing poultry**

**68** Before a poultry carcass is chilled in accordance with section 52, an operator shall dress the carcass by

- (a) removing the feathers, hair and oil sacs,
- (b) removing the head and feet unless otherwise authorized by the Director,
- (b.1) removing visible contamination by trimming,
- (c) eviscerating the carcass,
- (d) vacuuming the carcass cavity, and
- (e) thoroughly rinsing the interior and exterior of the carcass.

AR 42/2003 s68;112/2009;129/2020

**Division 5  
Inspection Legend – Application,  
Handling and Prohibitions**

**Application of inspection legend**

**69(1)** Only the following persons may apply an inspection legend to a carcass or meat or its container:

- (a) an inspector;
- (b) an individual who is authorized by the inspector or an operator referred to in clause (c);

- (c) an operator referred to in section 70(2) who is authorized by the Director.
- (2) Repealed AR 129/2020 s44.
- (3) An inspection legend may only be applied to a carcass after the inspector completes a post-mortem inspection of the carcass and approves it for human consumption.
- (4) An inspection legend may only be applied to meat or its container if the meat
  - (a) is obtained from a carcass that had an inspection legend applied to it, or
  - (b) is inspected by an inspector and approved for human consumption.
- (5) The inspection legend
  - (a) shall be applied in the form and manner specified by the Director, and
  - (b) must include the number assigned to the meat facility by the Director unless the meat facility is an abattoir dealing solely with poultry.
- (6) If the application of an inspection legend is provided for by this Regulation, an operator must ensure that an inspection legend is applied to a carcass or meat or its container as soon as reasonably practicable.

AR 42/2003 s69;112/2009;129/2020

#### **Custody and responsibility for inspection legends**

**70(1)** Inspection legends, including inspection legends pre-applied to unused containers or methods of generating an inspection legend, shall be kept in the custody and control of an inspector or, subject to subsection (2), an operator.

**(2)** If authorized by the Director, an operator may have custody and control of unused inspection legends as specified by the Director.

AR 112/2009 s58

**71** Repealed AR 129/2020 s45.

#### **Prohibitions**

**72** A person shall not apply any of the following to a carcass or meat or any product derived from a carcass or meat:

- (a) anything that is similar to or might be mistaken for an inspection legend;
- (b) an inspection legend, if applying the inspection legend would be contrary to a provision of the Act.

AR 112/2009 s58;129/2020

**73 to 75** Repealed AR 112/2009 s58.

## **Part 7 Miscellaneous Provisions**

### **Compliance with orders**

**76** A person to whom an order is issued under the legislation shall comply with the order.

AR 129/2020 s47

### **Receiving uninspected meat**

**77** Where a carcass, including that of an exempted animal, is received by a meat facility or a mobile butcher for processing and an inspection was not completed under the legislation or the *Safe Food for Canadians Act* (Canada), the operator or the butcher, as applicable, shall ensure that

- (a) a tag is attached firmly to the carcass or to its container bearing
    - (i) the words “UNINSPECTED – NOT FOR SALE”, and
    - (ii) the name and address of the owner,
- and
- (b) following the processing of the meat, each edible portion of the meat or its packaging is identified with the words “UNINSPECTED – NOT FOR SALE”.

AR 42/2003 s77;112/2009;129/2020

### **Identification and notice of uninspected meat**

**78(1)** Repealed AR 129/2020 s49.

**(2)** The owner of premises where uninspected meat is stored or processed shall ensure that a sign that is visible to the public is posted on the portion of the premises that is open to the public, which sign reads as follows:

The sale of uninspected meat is prohibited in Alberta.  
Uninspected meat is stored or processed on these premises  
for the owner of the animal.

AR 129/2020s 49

#### Transfer of meat

**79** A person shall not barter, give away or otherwise transfer meat to another person, or offer to do so, unless the conditions set out in section 5(a) to (d) of the Act are met.

#### Expiry

**80** For the purpose of ensuring that this Regulation is reviewed for ongoing relevancy and necessity, with the option that it may be repassed in its present or an amended form following a review, this Regulation expires on January 31, 2026.

AR 42/2003 s80;112/2009;143/2014;134/2017;129/2020

**81** Repealed AR 112/2009 s61.

### Schedule

#### Notice of Appeal

(Section 15)

TO: Minister of Agriculture and Rural Development  
Legislature Building  
10800 - 97 Avenue  
Edmonton, AB T5K 2B6

Take notice that (name of appellant) of (address of appellant) wishes to appeal the decision of the Director to (indicate whether the decision was to refuse, to suspend or revoke a licence or to refuse an ante-mortem or post-mortem inspection - identifying which kind of inspection), dated the (day) of (month), (year).

A copy of that decision is attached and forms part of this appeal.

The grounds for the appeal are as follows:  
(grounds for appeal)

Dated at (place), this (day) day of (month), (year).

(Signature)

AR 42/2003 Sched.;35/2007;68/2008









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