



Meat Processing Plant Feasibility Study



Prepared by:
Deb Kalyn, B. Ed.
TruNorth Strategies
December 19, 2022

<This page is left intentionally blank>

Table of Contents

1. Introduction	4
2. Community Analysis	5
2.1. About Peace River.....	5
2.2. Population	9
2.3. Household Income.....	13
2.4. Mill Rate Comparisons	14
2.5. Building Permits.....	16
2.6. Number of Businesses in Peace River	17
2.7. Traffic Counts	18
2.8. Community Analysis Summary.....	19
3. Industry Research.....	20
3.1. The Meat Industry.....	20
3.2. Livestock Supply in Northwestern Alberta	25
3.2.1. Feedlots	27
3.2.2. Auction Marts.....	30
3.2.3. Hutterite Colonies	35
3.3. Industry Surveys.....	37
3.3.1. Abattoirs with Meat Processing Facilities Survey.....	37
3.3.2. Livestock Producers Survey	56
4. Development and Operation of a Meat Processing Plant.....	72
4.1. Federal Regulations	73
4.2. Provincial Regulations	78
4.3. Meat Processing Plant Size.....	83
4.3.1. General Meat Processing Plant Floor Plan	85
4.3.2. Design Build Companies.....	89
4.3.3. The Case for Small Meat Processing Plants.....	90
4.4. Potential Locations	91
4.5. Distribution Channels	95
5. Financing the Construction of a Meat Packing Plant	96
6. Financial Projections	99
6.1. Profitability of a Meat Processing Plant	99
6.2. Proforma Financial Projections.....	102
7. The Impact of Large Industry on Small Communities	105
8. Summary and Recommendations	107

Appendix A – Parkland County Feedlot.....	110
Appendix B – Meat Inspection Regulations.....	111
Appendix C – Meat Inspection Act	112
Appendix D – Meat Facility Standards	113
Appendix E – PLMF Construction/Renovation and Licensing Checklist.....	114
Appendix F – Town of Peace River Land Use Districts Map	115
Appendix G – Retail Price Lists	116

1. Introduction

The Peace River Economic Development Committee is exploring the opportunities for industry growth in the area that would positively impact the economic growth and development of the town of Peace River.

TruNorth Strategies, a division of Nykal Enterprises Ltd., was contracted by the Town of Peace River to research and deliver a Feasibility Study to preliminarily determine the viability of the construction and operation of a meat processing plant in the Peace River area. This Feasibility Study aims to provide an independent assessment of the economic, regulatory, and operational considerations of a meat processing plant.

This Feasibility Study includes a high-level community analysis, meat industry research, the results of an Alberta-wide meat processing plant survey and a livestock producers survey, information on the federal and provincial meat processing regulations, general design of a meat processing plant, financing options and proforma financial projections.

This Feasibility Study should not be considered a Business Plan, as it does not include a marketing analysis, a comprehensive advertising and marketing plan, a competitive analysis or a detailed operational plan.

However, this document does provide a substantial amount of relevant information and proforma financial statements based on certain assumptions that could be used in the development of a formal Business Plan.

2. Community Analysis

2.1. About Peace River

Location of Peace River:

The town of Peace River is located approximately 500 kilometers northwest of Edmonton, Alberta. Flowing through the town is the majestic Peace River that originates in the Rocky Mountains in British Columbia. At 1,923 kilometers long, the Peace River is one of Alberta's longest rivers and is the largest tributary that flows into the Mackenzie River system, the second longest river in North America after the Mississippi River.¹

Highway 2, one of Alberta's major highways, passes through the town of Peace River. Winding its way through the Peace River hills on the east side of town and descending 1,000 feet to the town of Peace River, visitors to the area are treated to a spectacular view of the river valley and Peace River's signature railway bridge!

Figure 1 - View from the east side of Peace River²



¹ Mackenzie River – James H. Marsh and Liza Piper, 2006

² Railpictures.ca

History of Peace River:

The town of Peace River is rich in history. In 1792, Alexander Mackenzie established Fort Fork on the eastern bank of the Peace River. Between 1820 and 1913, the area was home to Hudson Bay Company's Fort St. Mary trading post and the establishment of the Anglican Church Mission and Roman Catholic St. Augustine Mission. This area became known as the Peace River Landing settlement.

On June 2, 1914, the Peace River Landing settlement was incorporated as the Village of Peace River Crossing. In 1916, the Central Canada Railway arrived in the area and the Village of Peace River Crossing was renamed the Village of Peace River. In 1919 a rail and traffic bridge were built across the Peace River. With an oil boom underway, the Village of Peace River was incorporated as the Town of Peace River on December 1, 1919. When the oil boom subsided, the area began to grow as a northern farming centre.³

Figure 2 – Village of Peace River Crossing, 1914.⁴



³ Peace River, Alta – David W. Leonard, June 20, 2010

⁴ Glenbow Archives/NC-6-756

Town of Peace River Neighbours:

The Town of Peace River is bound by the MD of Peace #135 to the west, Northern Sunrise County to the southeast, and the County of Northern Lights to the north. In May 2019, the Town of Peace River, the MD of Peace #135, Northern Sunrise County and the County of Northern Lights entered into the Peace River InterMunicipal Development Plan (“IDP”) partnership agreement, via the following Town of Peace River By-Laws:

- [By-Law 2046 Town of Peace River and Northern Sunrise County](#)
- [By-Law 2047 Town of Peace River and County of Northern Lights](#)
- [By-Law 2048 Town of Peace River and MD of Peace #135](#)

The IDP was developed in response to the Town of Peace River’s growing need for commercial and industrial land. The joint development plan is a partnership agreement to share the costs of servicing lands and jointly collecting taxes, instead of the Town of Peace River having to annex lands from its neighbours. The partnership agreement also addresses the Town of Peace River’s long-term plan to stimulate future residential developments along the scenic banks of the Peace River and to locate/relocate industrial parks away from banks of the Peace River.

Figure 3 -Photo Credit - Peterborough, ON and Kawarthas Economic Development (PKED) – April 21, 2022



Through the adoption of the Peace River InterMunicipal Development Plan, the four municipalities have established a formal commitment to work together to capitalize on opportunities for future economic growth and development in the Peace River area.

Industry:

The Government of Alberta is considered to be one of the largest employers in the Town of Peace River; with over 15 government departments located within its boundaries. The second largest employer in Peace River is the resource sector/support services.

People living in Peace River can work in three major industries: forestry, oil/gas or agriculture. The Peace Country is Alberta's top employer in the forest sector, is the leading producer of pulp and is a large producer of tar sand bitumen.⁵ The Peace Country is also one of Alberta's top agricultural regions; accounting for more than 10% of Alberta's farms and is the largest oilseed producing region.

- **Forestry Industry Employers**

- The major forestry related enterprises in the greater Peace River area include Boucher Bros. Lumber Ltd. in Nampa, AB, Manning Diversified Forest Products Ltd. in Manning, AB and Mercer International Inc. (pulp mill) in the County of Northern Lights.

- **Oil and Gas Employers**

- The Peace River Oil Sands region is located to the east of Peace River. The Peace River area oil sands bitumen is recoverable only through in-situ extraction methods. Peace River Oil Sands is home to CNRL, Baytex Energy Ltd. and Obsidian Energy Ltd.

- **Agriculture**

- The land around Peace River is home to some of the richest farmland in Alberta for crop production. Though the Peace River area was founded by homestead farmers, over the years, these smaller farms have given way to large farming operations. Corporate farms can be found in Northern Sunrise County, MD of Peace #135 and the County of Northern Lights.

⁵ Government of Alberta Regional Economic Indicators - Peace Country Region, 2011

2.2. Population

Population Trend – 2017 to 2021:

The population in Peace River in 2021 was 6,710 in 2021. Over the last 5 years, the population growth of Peace River is on a downward trend and has decreased by 4.66% over the last five years. **See Figure 4.**

Figure 4 - Population of Peace River 2017 to 2019

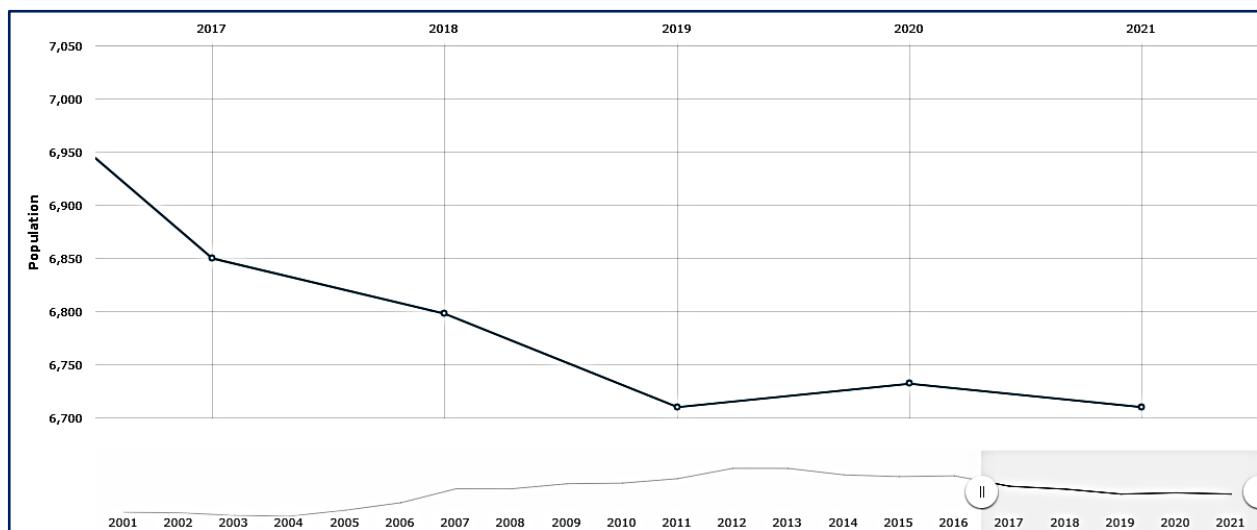


Figure 5 – Foot Path along the Peace River. Photo Credit – Mighty Peace Tourism

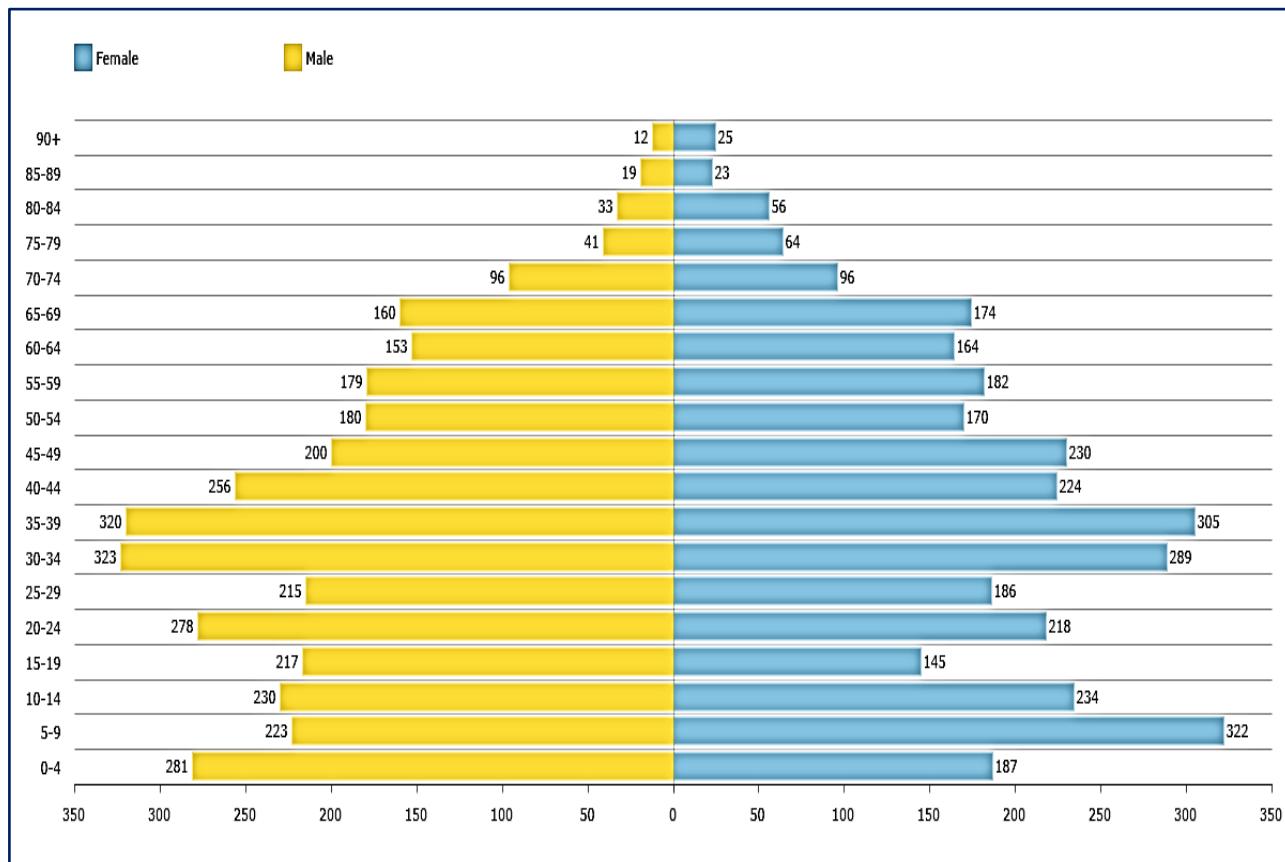


2021 Population Distribution⁶:

Though the overall population of Peace River has been trending downward over the last five years, in 2021, the population age distribution data indicates that the largest population group is the working population between the ages of 20 and 55 years of age, which totals 2,946 males and females. **See Figure 6.** This is good news for the resource sector in the Peace River area, as this number indicates that workers are attracted to work in the area and live in Peace River.

With a total population of 1,829 males and females between the ages of 0 and 19, a strong base of workers will eventually enter the workforce.

Figure 6 - 2021 Peace River Population Distribution by Age



⁶ Alberta Regional Dashboard - 2021

Population Growth Comparison over 40 Years:

Though Peace River has 3 significant resource industries active in the area; forestry, oil/gas, and agriculture, the community has not grown in population in proportion to other similar sized communities over the last 40 years.⁷

- In 1980, at 5,754 people, Peace River's population was greater than Devon, Drayton Valley, Ponoka, Rocky Mountain House, and Slave Lake. Over a span of 40 years, these communities grew in population between 29.4% to 45.1% for an average of 34%, while Peace River grew in population by only 14.5%.
- If Peace River had grown by the average amount of 34% over 40 years, Peace River's population in 2020 could have been 7,710; an increase of 978 people.
- **See Figure 7 for population data in 5-year increments.**
- **See Figure 8 on the next page for graphical representation of the data.**

Figure 7 - Growth over 40 Years in 5-Year Increments

Year	Peace River	Devon	Drayton Valley	Ponoka	Rocky Mountain House	Slave Lake
2020	6732	6687	7022	7375	6323	6538
2015	6729	6650	7049	6773	7220	6782
2010	6315	6534	6893	6576	7231	7031
2005	6240	6095	6210	6330	6584	6600
2000	6536	4808	5883	6149	6062	6553
1995	6696	4380	5486	5861	5684	5607
1990	6644	3956	5474	5473	5343	5611
1985	6043	3931	4982	5221	5126	4838
1980	5754	3669	5076	4873	4467	4328
Population Growth	978	3018	1946	2502	1856	2210
% Growth over 40 yrs.	14.5%	45.1%	27.7%	33.9%	29.4%	33.8%

⁷ Government of Alberta – Alberta Legislature Library, 2022

Figure 8 -Population Growth Comparison over 40 Years

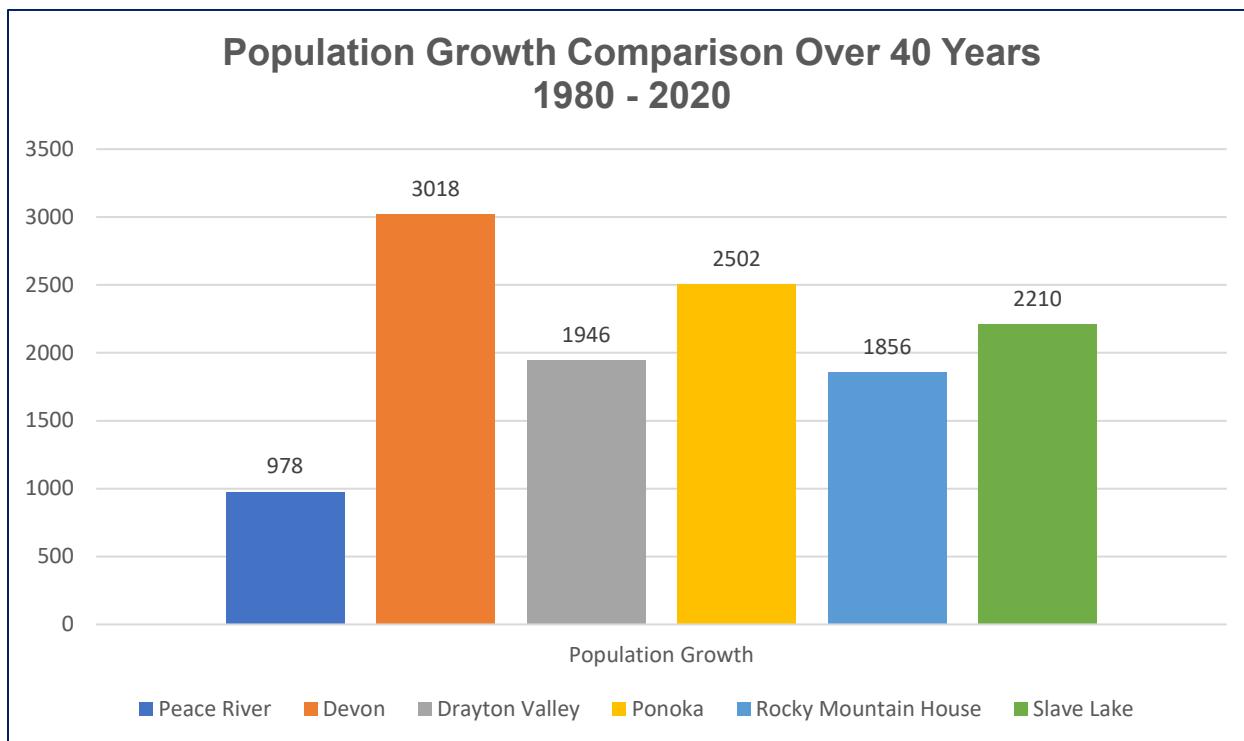


Figure 9 - Snowshoeing at the top of Misery Mountain, 2022. Photo Credit Paul Lavoie.



2.3. Household Income

In Peace River, the average household income in 2019 was **\$113,250.00** per year (before taxes). The Peace River average household income increased 1.13% year-over-year and increased 5.04% in the last five years and is trending upward.⁸ See **Figure 10**.

When compared to the average household income in Canada and Alberta in 2019, Peace River families earned slightly more than the national and provincial average. This is in line with the high number of Government of Alberta and resource sector related jobs in the area.

- **Average Household Income in Canada in 2019 = \$98,690.00⁹**
- **Average Household Income in Alberta in 2019 = \$103,720.00¹⁰.**

Figure 10 - Average Family Income from 2015 to 2019



⁸ Alberta Dashboard

⁹ Median total family income in Canada from 2000 to 2020 – Statista.com

¹⁰ Median total family income in Alberta from 2000 to 2020 – Statista.com

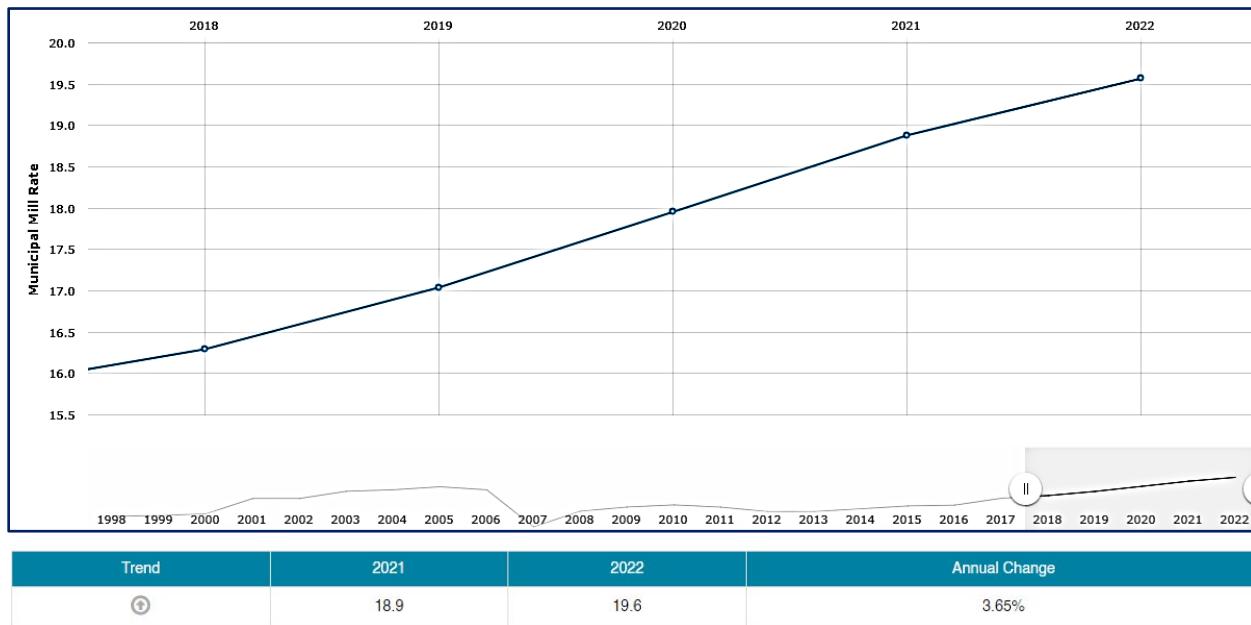
2.4. Mill Rate Comparison

The **mill rate** is the amount of **tax** payable per dollar of the assessed value of a property. The **mill rate** is based on "mills." When used to calculate property taxes, 1 mill is equal to \$1 in property tax levied per \$1,000 of a property's assessed value.¹¹

Local governments set mill rates based on the total value of property within their jurisdiction to provide the necessary tax revenue to cover projected expenses such as roads, schools, emergency services, and other special projects in their annual budgets.

The 2022 non-residential municipal(commercial) mill rate in Peace River is 19.6%, an increase of 3.65% from 18.9% in 2021.¹² See **Figure 11**. Given that since 2018, the mill rate in Peace River has been on an upward trend, it is likely there will be an increase in commercial mill rates in 2023.

Figure 11 - Commercial Mill Rate Chart - 2018 - 2022



¹¹ www.investopedia.com

¹² Alberta Regional Dashboard

In 2022, the average commercial mill rate in communities that surround Peace River is 17.14%. **See Figure 12.** Based on this data, Peace River's mill rate is higher than the average mill rate in the area. The MD of Green View #16 has the lowest mill rate at 6.69%, while the Village of Hines Creek has the highest mill rate at 36.72% for commercial properties.

Northern Sunrise County, which borders the Town of Peace River to the east, offers the lowest the commercial mill rate when compared to Peace River's other neighbours (County of Northern Lights and the MD of Peace #135), making it an attractive location for industry development.

Figure 12 - Regional Commercial Mill Rate Comparison

Commercial Mill Rates
2022 Mill Rate Comparison
Source – Alberta Dashboard

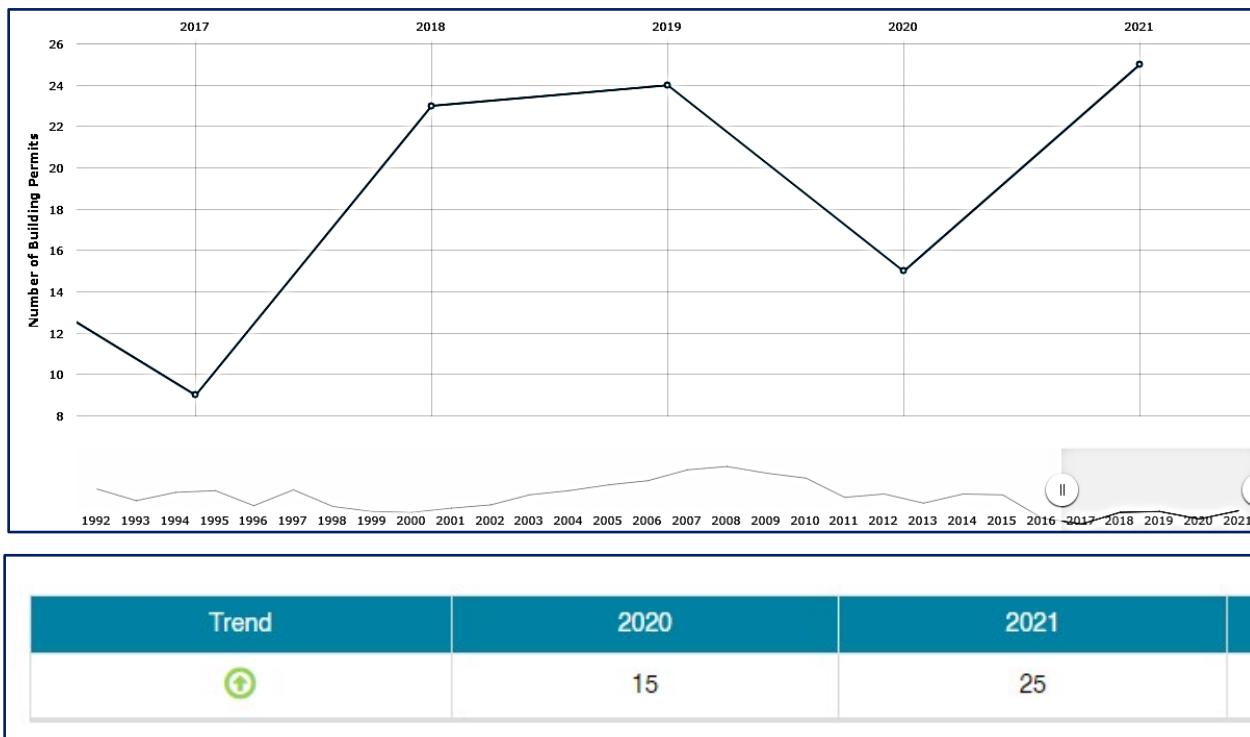
Municipality	Commercial Mill Rate
Town of Peace River	19.57
MD of Greenview #16	6.69
Town of High Level	12.01
Town of Grimshaw	12.71
Northern Sunrise County	13.00
Town of Fairview	14.45
Town of Spirit River	14.70
County of Northern Lights	14.85
Town of High Prairie	15.66
MD of Peace #135	15.68
Town of Manning	15.75
MD of Spirit River #133	15.93
Village of Nampa	15.95
MD of Smoky River #130	17.41
Town of Falher	17.50
MD of Fairview #136	21.50
Village of Berwyn	28.50
Village of Hines Creek	36.72
Average Mill Rate	17.14

2.5 Building Permits

The number of building permits issued annually by a municipality is considered an economic indicator. Since 2018 the number of building permits has been trending upwards. The deep dip in building permits in 2020 was likely due to COVID restrictions. In 2021, the Town of Peace River issued 25 building permits in 2021, an increase of 66.7% over 2020, when only 15 building permits were issued.¹³ See **Figure 13**.

The number of building permits trending upwards bodes well for the Peace River economy. This indicates that economy within the town of Peace River is not shrinking; but rather it is growing. More building means more jobs and the potential to attract families and development investors to the Town of Peace River.

Figure 13 - Number of Building Permits Issued in Peace River between 2017 and 2021



¹³ Alberta Regional Dashboard - 2022

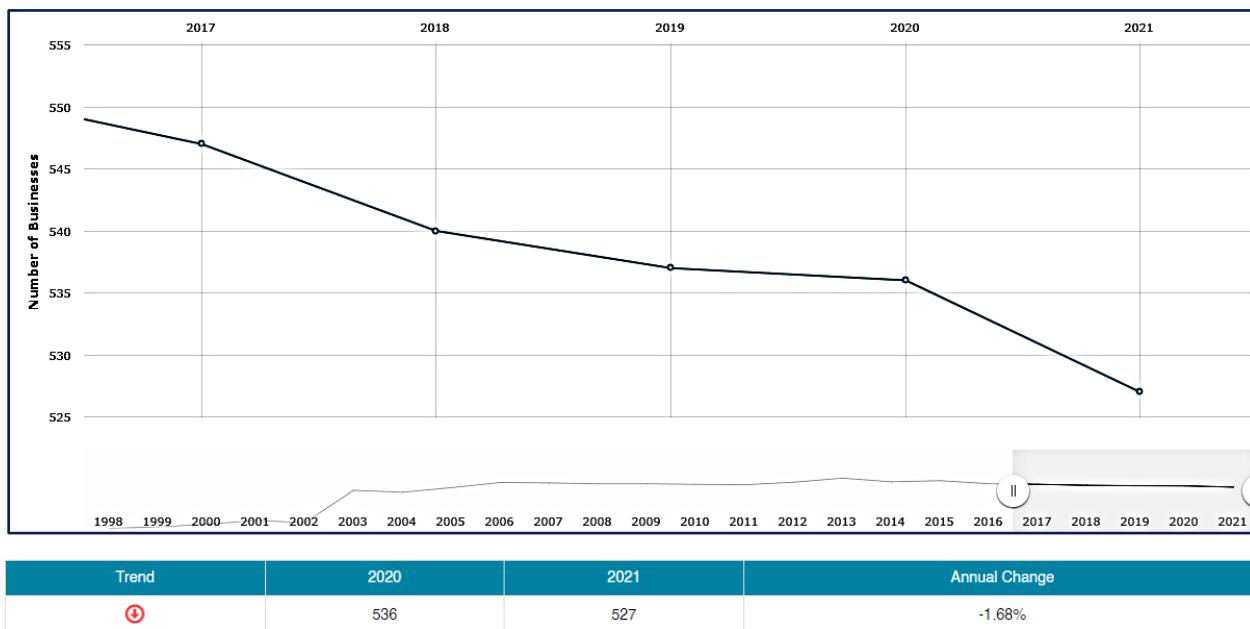
2.5 Number of Businesses in Peace River

The number of businesses operating in the Town of Peace River is also a key economic indicator. A municipality with a consistently growing business sector has the potential to attract workers and families to the area.

Over the last five years, the number of businesses operating in Peace River is on a downward trend. From 547 businesses operating in the town of Peace River in 2017 to 527 in 2021, this reflects a net loss of 20 businesses or 3.6%.¹⁴ **See Figure 14.**

It is possible the decrease in businesses is the result of an increase in online shopping and the decrease in the need for bricks and mortar businesses. However, the loss of operating businesses without being replaced can contribute to retail and service gaps and population decrease.

Figure 14 - Number of Businesses in Peace River 2017 to 2021



¹⁴ Alberta Regional Dashboard - 2022

2.6 Traffic Counts

Alberta Transportation conducts traffic counts at key intersections throughout Alberta on an annual basis to measure traffic flow on their roads. For the town of Peace River, the number of vehicles driving into town is an important economic indicator.

Alberta Transportation and Economic Corridors has located a daily traffic counter on the southwest side of the Peace River bridge. This traffic counter records the movements of all types of vehicles; passenger vehicles, recreational vehicles, buses, single unit and tractor/trailer units.

In October 2022, 6,887 vehicles/day travelled westbound across the Peace River bridge and 6,862 vehicle/day travelled eastbound across the Peace River bridge; approximately the same number of vehicles were travelling west and east. **See Figure 15.**

Figure 15 - Traffic Counts¹⁵

Location Description:	WEST SIDE OF PEACE RIVER BRIDGE (S.W. Corner)
Month:	October 2022
Direction:	Two Way
MADT¹ Westbound:	6887
MADT¹ Eastbound:	6862

Using the data from the daily counter, the Transportation and Economic Corridors engineering department manually calculated that **5,200 to 5,500 vehicles/day** are heading eastbound (coming down the west hill) and ramping off the Peace River bridge to go into town. Approximately **800 to 960 vehicles/day** that are travelling westbound (coming down the east hill) ramp off before the Peace River bridge and go into town.

This data suggests that up to 6,460 vehicles drive into the town of Peace River on any given day. If there is an average of 2 people per vehicle, that translates into approximately **12,920 potential shoppers** driving into town.

¹⁵ Transportation and Economic Corridors – December 9, 2022

2.7 Community Analysis Summary

The town of Peace River is located in one of the most beautiful valleys in Alberta. Surrounded by majestic hills and home to the largest and longest river in Alberta, living in Peace River is ideal for nature lovers, sports enthusiasts, and retirees.

Add to that is the opportunity for good paying jobs. The resource sector is alive and well in the area and contributes to the higher-than-average household income for Peace River residents.

Given these positive factors, the town of Peace River has yet to achieve its full potential. Population growth over the last 40 years has been slow when compared to similar communities, commercial taxes are high when compared to neighbouring municipalities and the number of businesses is on the decline. It is timely to research economic development opportunities for growth and development in Peace River and area.

Building on the town of Peace River's historic past in agriculture, this feasibility study will explore the potential of building and operating a Meat Processing Plant in the greater Peace River area. With recent closing of H and M Meats in Grande Prairie, there is a significant gap in this agricultural sector.

3. Industry Research

The term “meat processing” as used in this feasibility study, encompasses the whole host of activities related to the processing of meat, beginning with slaughter of animals, disposing of waste materials, cutting of meat, inspecting of meat to ensure it is safe for human consumption, packaging the meat and lastly processing it into value-add products such as sausage or lunch meats for delivery to stores and selling it consumers.

3.1. The Meat Industry

The Meat Industry in Canada:

The meat industry in Canada is made up of the production, processing, packing, preserving and marketing of meat that includes beef, pork, chicken, lamb, goat, rabbit, horse, bison and wild game such as venison (elk or deer).

Canadians love their meat! This is good news for a meat processing plant. The Canadian meat sector is forecasted to grow by 15%; from \$18.7Billion (USD) in 2018 to \$22.2Billion (USD) in 2023. In 2018, beef represented 29.1% of the overall Canadian retail meat sector.¹⁶

Over-the-counter fresh meat purchases were the largest preferred consumer choice, followed by chilled raw packaged and processed meat. Volume of frozen meat is expected to be the fastest growing category with a forecasted growth of 2.6%, followed by 1.7% growth for fresh meat and 1.7% growth for chilled raw packaged and processed meat between 2018 and 2023.¹⁷

¹⁶ Agriculture Canada - 2019

¹⁷ Ibid

Per capita consumption of meat in Canada in 2018 clocked in at 39.4 kilograms, which is over twice the global average of 16.7 kilograms/capita but is lower than the North American level of 52.1 kilograms. Per capita consumption in Canada is expected to reach **40.7 kilograms by 2023.**¹⁸ There is no hint of meat consumption decreasing.

Per capita expenditure of meat in Canada in 2018 was recorded as **\$594.00USD**, which is higher than both global average expenditure of \$180.10 and the North American region of \$557.60USD.¹⁹ This may indicate that Canadian meat is more expensive than the average in North America.

The top distribution channels in the Canadian meat sector in 2018 were **hypermarkets** (retail outlets offering a wide variety of products at discounted prices in a warehouse style; like Costco) and **supermarkets** (retail outlets that offer a wide variety of products in a friendly shopping atmosphere; like Walmart Superstore). Together, hypermarkets and supermarkets accounted for 72.8% share of meat sales, while restaurants accounted for 20.6% and convenience stores accounted for 4.0%.²⁰

Though Canadians love their meat, there appears to be an emerging trend on the horizon to reduce meat consumption. In July 2020 in a survey of 5,440 Canadians conducted by ProedgeMR revealed that many Canadians would be willing to reduce their meat consumption or cut meat entirely out of their diets.

37% of the respondents said they were willing to cut back on their meat consumption, 17% of the respondents said they will probably reduce meat consumption and 8.66% stated they fully intend to decrease their meat consumption.²¹

¹⁸ Ibid

¹⁹ Agriculture Canada - 2019

²⁰ Ibid

²¹ Canadian Willingness to reduce meat consumption – Nils-Gerrit Wunsch – May 19, 2020

In May 2021, 1503 Canadians were surveyed and asked why they were willing to reduce their meat consumption. 53% of the respondents said it was better for their overall health, 46% said they were concerned about the environment, 31% the price of meat is too high and 15% said they preferred a lifestyle without animal-based products.²²

In September 2022, the Environment and Climate Change Canada released the “Faster and Further: Canada’s Methane Strategy.” This Strategy outlined the Government of Canada’s plan to reduce domestic methane emissions by more than 35% by 2030, compared to 2020 levels.

In response to this announcement, the Canadian Cattle Association stated that advancements in sustainable beef production have been a priority in Canada’s beef industry for many years and through the development of the Canada’s National Beef Strategy, 2030 goals include a target of reducing greenhouse gas emissions by 33%.²³

See Figure 16.

Figure 16 - Beef Goals 2030



²² Reasons why Canadians are considering cutting beef from their diets 2021 – M. Shahandeh, Jan. 24, 2022

²³ Canadian Cattle Association – Canada’s beef industry leads the way in environmental practices – Sept. 23, 2022

The Meat Industry in Alberta:

Agriculture, value-added agri-food processing and manufacturing are key drivers in Alberta's economy. In 2018, these sectors employed over 76,000 Albertans; 52,100 in primary agriculture and 23,900 in food/beverage processing.²⁴

The meat product manufacturing industry is the largest food segment in Alberta, representing 55.8% of total manufactured food sales in 2018 and 26.1% of total Canadian meat sales. Sales in the Alberta meat product manufacturing industry grew by \$2.1 billion (37.5%) from 2013 to 2018.²⁵

In 2022, Alberta accounts for 43.5% of Canada's cattle farms and 11.3% of Canada's hog farms. Alberta continues to lead the nation in cattle inventory, followed by Saskatchewan and Ontario.

In 2022, the number of cattle in Alberta totaled 5.4 million head, down 2% from July 2021.²⁶

In 2022, the number of hogs totaled 1.6 million head, down .3% from July 1, 2021.²⁷



²⁴ NWO Analytics – March 2019

²⁵ NWO Analytics – March 2019

²⁶ Government of Alberta – AFED – July 1, 2022, Livestock Inventory Estimates – Alberta, Canada

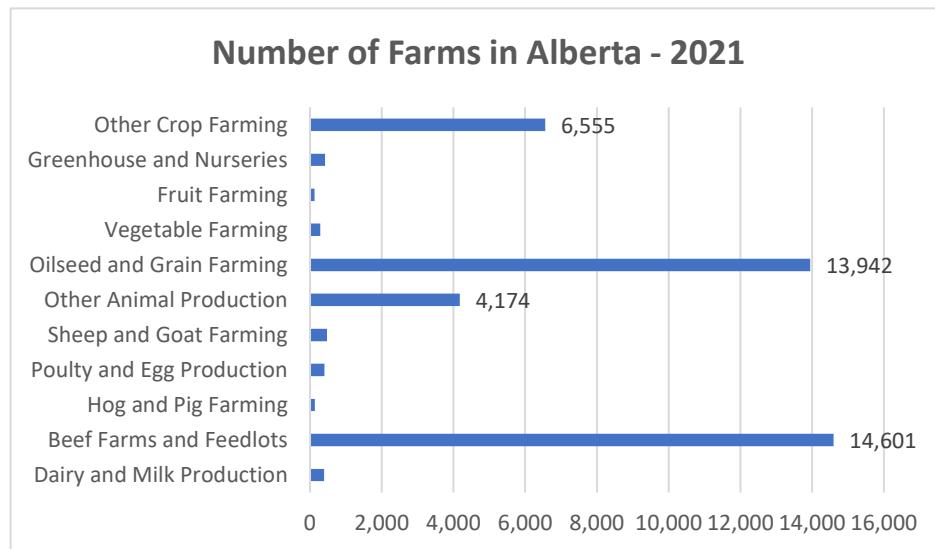
²⁷ Ibid

Livestock production and crop production go hand in hand. In 2021, Alberta was home to 41,505 farms and 49.2 million acres dedicated to crop and livestock production. Farms classified as beef or feedlots made up 35.2% of Alberta farms, with grain farms following close behind at 33.6%.²⁸ See Figures 17 and 18

Figure 17 - Number and Proportion of Farms by Type in Alberta - 2021²⁹

Type of Farm	# of Farms	%
Dairy and Milk Production	393	0.9%
Beef Farms and Feedlots	14,601	35.2%
Hog and Pig Farming	136	0.3%
Poultry and Egg Production	400	1.0%
Sheep and Goat Farming	473	1.1%
Other Animal Production	4,174	10.1%
Oilseed and Grain Farming	13,942	33.6%
Vegetable Farming	287	0.7%
Fruit Farming	123	0.3%
Greenhouse and Nurseries	421	1.0%
Other Crop Farming	6,555	15.8%
	41,505	

Figure 18 - Number and Proportion of Farms by Type in Alberta Graphic -2021



²⁸ Canadian Agriculture at a Glance – Alberta has the highest farm operating revenues in Canada – Michelle St. Pierre and Mike McComb – June 2022

²⁹ Statistics Canada – Agriculture Census 2021

3.2. Livestock Supply in Northwestern Alberta

A meat processing plant can be designed to process either beef/hogs/sheep/venison or poultry, but not both. While four legged animals can be processed in the same facility, poultry processing requires an entirely different plant design. The focus of this feasibility study will be on the processing of four legged animals.

Cattle are required in a meat processing plant for the production of wholesale and retail beef products including prime cuts of beef, beef jerky, beef wieners and beef patties. Hogs are required for the production of wholesale and retail pork products including pork cuts, ground pork, sausage and wieners.

A successful meat processing plant must have access to an ample supply of both cattle and hogs year-round to operate profitably. According to the Census for Agriculture 2021, the number of cattle in northwestern Alberta totaled 328,113 head of cattle.³⁰

The Census for Agriculture 2021 did not collect detailed Alberta hog inventories but did provide an overall number of hogs in Alberta. We calculated the number of hogs in northwestern Alberta to be approximately 121,600 hogs by using the ratio of hogs in northwestern Alberta in 2016 compared to all hogs in Alberta in 2016.³¹

Meat processing plants are generally grouped by the number of cattle they process³²:

Small – processing of 20 to 100 cattle per week

Medium – 100 to 1000 head of cattle per week

Large – 1,000 to 5,000 head of cattle per day

³⁰ Government of Canada – Census for Agriculture 2021

³¹ Government of Canada – Census for Agriculture 2016

³² The Feasibility of Small Local Meat Packing Plants in Canada – James Rude, Nov. 23, 2020

Based on the meat processing plant defined sizes, a plant in the Peace River area would likely be characterized as a “small meat processing plant”. A peak capacity, a small meat processing plant could process an average of **60 cattle/week** and **120 hogs/week** for a total of 180 animals per week.

Based on this quantity, a small meat packing plant would need at least 3,120 head of cattle per year and 6,240 hogs per year to maintain plant capacity. Given that there are over 300,000 cattle and over 120,000 hogs in northwestern Alberta, there appears to be enough livestock in the area to sustain a small meat processing facility.

If a meat processing plant cannot rely on regular supply of animals from local producers to maintain plant capacity, they can buy the animals they need from local cattle feedlots or local auction marts.

Figure 19 - Photo Credit - Alberta Cattle Feeders' Association



3.2.1. Feedlots

When calves are born in the spring, they typically spend the summer with their mothers in a pasture or grazeland. These producers are called “cow-calf” operations and can range in size from 10 cattle to 200 cattle. Cow-calf operations are the first part of the meat processing supply chain and are essential for feedlot operations to exist.

Once the young calves reach a weight of 300 – 700 lbs. (140 to 320 kgs.), they are either sold directly to feedlots or sent to cattle auctions for feedlots to bid on. When the animals arrive at the feedlot, they are housed in pens and fed a total mixed ration (TMR) diet consisting of forage, grain, minerals, and supplements to benefit the animal’s health and to maximize feed efficiency.

The typical feed lot diet consists of 62% roughage, 31% grain and 5% supplements. Feedlot diets tend to be high in protein to encourage the growth of muscle mass and the distribution of fat (known as “marbling” by the butcher). Marbling is desirable to consumers as it contributes to the flavour and tenderness of the meat.

Cattle generally spend 200 days at the feedlot and can gain additional 400 – 600 lbs. (180 kgs). The goal of a feedlot is to fatten the cattle to approximately 1,200 lbs. Once the animals are fattened to their finished weight, they are transported to a meat processing plant.

Because the animals live in close proximity to each other, feedlot owners keep a close eye on illness, as a virus can spread quickly throughout the herd. Feedlot owners also watch for digestive disorders, lameness or bullying behavior, in an effort to keep the herd physically and mentally healthy.

Most of the feedlots in Alberta are concentrated in the southern part of the province and tend to be located near the large processing plants; Cargill Canada in High River and JBS Foods Canada Ltd. in Brooks. Their beef products will be labelled “grain fed” if the animal being processed has spent at least 50 days at a feedlot.

In 2022, there are 153 registered feedlots in Alberta.³³ 80% of the feedlots in Alberta handle between 1,000 to 10,000 head of cattle; however, there are 13 very large feedlots in Alberta that handle 20,000 or more head of cattle. **See Figure 20.**

Figure 20 - Number of Feedlots in Alberta

Feedlots in Alberta

Number of Cattle	Number of Feedlots
1,000 - 5,000	70
5,000 - 10,000	45
10,000 - 15,000	16
15,000 - 20,000	9
20,000+	13
Total Number of Feedlots in 2022	153

There are two medium sized feedlots located northwest of Edmonton; [Jubilee Farms Ltd.](#) in Westlock, AB and [Titan Land and Cattle 2001 Ltd.](#) in Niton Junction, AB. Jubilee Feedlot's herd size averages 6,500, while Titan Land Cattle's herd size ranges from 8,000 to 10,000.

There was a large feedlot located north of Edmonton in Parkland County. This feedlot is no longer operation and is currently for sale by Remax. The sales brochure provides a glimpse into the design of this feedlot operation and can be found in [Appendix A](#), should the meat processing plant in the Peace River area contemplate having their own feedlot.

Based on the herd size of the two feedlots located northwest of Edmonton, a small meat processing plant in the Peace River area would have access to over 16,500 cattle per year to maintain plant capacity.

³³ Alberta Cattle Feeders' Association

Figure 21 – Feedlot Cattle - Photo Credit Western Producer - April 2021



3.2.2. Auction Marts

Auction marts are another source of cattle for meat processing plants when local producers cannot supply enough animals.

Before cattle can be taken to auction, each animal must be tagged with an RFID. The [Canadian Livestock Tracking System](#) (CLTS) database is a trace-back system that holds information associated with each unique, approved RFID (Radio Frequency ID) tag. RFID tags are attached to the ear of all cattle in a producer's herd.

The CLTS database allows regulated parties to record location traceability information and as well value-assurance information, such as birth date, move in, move out, exported or imported.³⁴

See Figure 22.

Figure 22 - Cattle with RFID tags on their ears. Photo Credit - Canadian Cattle Inspection Agency



³⁴ Canadian Livestock Tracking System

When a cattle hauler picks up animals to be taken to auction, the driver fills out the Alberta Manifest Transport Form that records all the animals that are being picked up. The RFID number is used as the key identifier for each animal and confirms its movement from the farm to the auction.

The owner of the cattle signs the Alberta Manifest Form consenting that the animals on the list can be moved. The Alberta Manifest Form prevents animals from being stolen or being sold without the permission of the owner.

LIVESTOCK IDENTIFICATION SERVICES LTD. ALBERTA LIVESTOCK MANIFEST						AM 000000
Part A – Purpose of Manifest						LIS USE <input type="checkbox"/> Inspection Only
<input type="checkbox"/> Transport Only	Transport For Sale -	<input type="checkbox"/> By Owner	<input type="checkbox"/> By Dealer on behalf of owner			
Part B – Transportation and Sales Details						DATE YYYY/MM/DD
Owner or Dealer Name						Phone #
Owner or Dealer Address						
On Account of						
Livestock Location Before Transport, Sale, Consignment						Premises ID #
Check One <input type="checkbox"/> Transport to <input type="checkbox"/> Sold to <input type="checkbox"/> Consigned to <input type="checkbox"/> Other specify						
Name						
Address						
Description of the Livestock						Lot or Pen #
Number	Colour	Kind	Brand(s)/Identifier		Loc	Other Information
Total	Part C – I CERTIFY THAT PARTS "A" AND "B" ARE TRUE					
	X Signature of Owner (or if permitted Owner's agent)					
Part D – Inspector						
Adjusted Total	Inspector Signature			Inspector #	Client #	
	Date: YYYY/MM/DD			Permit / Hold Form #		
Part E – Transporter						
Transporter's Name (Print)				Trailer or Conveyance licence #		
Transporter's Signature			Phone #	Trucking Charges		
Part F – Livestock Security Interest Declaration						
NAME AND ADDRESS of the Holder of any Livestock Security Interest in the Livestock or the Dam of the Livestock or if None so indicate by writing "None"						
I CERTIFY THAT THIS DECLARATION IS TRUE.						Date YYYY/MM/DD
X Signature of Owner						
Check if Livestock Security Interest Declaration is by separate document <input type="checkbox"/>						
Part G – Destination						
Destination Name		Date Received YYYY/MM/DD		Time received	Count	
Received and counted by - Print name and signature						Premises ID #

HEAD OFFICE COPY

AM 000000

There are 2 major cattle auction marts in northwestern Alberta:

- North Central Livestock Exchange Inc. (NCL) – Clyde, Vermilion
- VJV Auctions – Beaverlodge, Dawson Creek, Westlock, Rimbev and Ponoka

Northern Livestock Exchange Inc. (“NLC”):

NLC is the largest cattle auction market in Canada and is located in the centre of the highest concentration of cow-calf producers per acre in Canada. NLC runs regular weekly cattle auction sales every Tuesday, starting at 9:00 AM. From time to time, NLC will run feature Bred Cow sales, Purebred sales and Special sales on Thursdays and Saturdays.

Between Dec. 1, 2021 and November 1, 2022, the average number of cattle sold per auction sale at the Westlock site = 2,224 head of cattle for an annual total of **26,691** cattle.

NLC's buyers' market extends into eastern Canada and into the northern United States. Their service area is northern Alberta, northeastern British Columbia and parts of northern Saskatchewan. NLC offers live auctions, as well as internet auctions through DLMS.

Their website provides [detailed auction mart results](#), so buyers and sellers can view past auctions and determine market trends. The website also provides a handy list of animal [transport haulers](#) to help buyers move their cattle purchases to their destination.

Figure 23 - NLC Auction Site



- **Vold, Jones and Vold Auction Co. Ltd.**(“VJV”)

VJV Auction Co. Ltd. has four locations; three locations are in Alberta and one location is in BC. Founded in Ponoka, AB, the auction operation has grown to include locations in Rimbey, Westlock, Beaverlodge and Dawson Creek.

VJV Auction conducts weekly sales in Ponoka, Rimbey, and Westlock. Their closest auction location to Peace River is Beaverlodge. VJV also offers internet auction sales every Thursday at 9:30 am, live from Beaverlodge. Between Nov. 6, 2021 and November 12, 2022, an average of 535 cattle per month were sold at the Beaverlodge auction for an annual total of **6,417** cattle.

VJV’s website also provides historical data so buyers and sellers can see the current market price and compare it to other sales. **See Figure 24.**

Figure 24 – Cattle Market Sales Report Comparing the Last Auction to Selected Auction Nov. 17, 2022

Cattle Market Report Comparison – VJV Beaverlodge

	Last Auction	Selected Auction
Week Ending:	Thu Dec 8, 2022	Thu Nov 17, 2022
Head Sold:	401	1118
Slaughter Cattle		
D1 - D2 Cows	\$64.00 - \$74.00	\$68.00 - \$75.00
D3 - D4 Cows	\$58.00 - \$68.00	\$60.00 - \$67.00

Upcoming Sales – VJV Beaverlodge

All Cattle (1)



THU DEC 15

9:00 AM

Regular Cattle Sale

At the Beaverlodge online auctions, VJV Auction sells cattle that are part of their [VJV Canadian Gold Show List](#). Animals on the Canadian Gold Show list must meet a specific set of criteria. The animals must be one-owner, age and source verified. The cattle are catalogued the day before the sale and posted on the VJV website, so buyers can gather detailed information about the animals they wish to bid on.

This process is a win-win. It is less stressful for the animals and shortens selling time. Buyers have the opportunity to research the quality of animals before sale day and can be selective about the producer they wish to buy from.

By clicking on the Lot # in the Canadian Gold Show List, the buyer can gather additional pertinent information about the animals as well as view any videos or pictures of the animals. **See Figure 25.**

Figure 25 - Sample of Canadian Gold Show Listings for Dec. 8, 2022 auction

Click Lot # for additional details and video/images											Total Head Count: 281
Seq ▲	Lot	Pen	Description	Avg WT	Total WT	Shrink	Hauled	Feed	Health	Owner	
100	1	313	10 MXD STEER CALF	732	7325	4		HAY & OAT GREEN FEED, OFF COW	TASVAX 8 & IVOMEC OCT 30/22, ANGUS X	RYAN BESENT	
200	2	311 LOT 1	10 MXD STEER CALF	632	6317	4		HAY & OAT GREEN FEED, OFF COW	TASVAX 8 & IVOMEC OCT 30/22, ANGUS X	RYAN BESENT	

In summary, the combined annual total of cattle sold at Northern Livestock Exchange Inc. in Westlock and VJV Auction Co. Ltd. in Beaverlodge = **33,108 head of cattle.**

This offers another source of cattle for a meat processing plant in Peace River if local producers are not able to support the plant's capacity. With the added information provided by VJV's Canadian Gold Show List, buyers have a greater confidence in the quality of animals they are purchasing related to animal's weight, health and type of feed.

3.2.3 Hutterite Colonies

There are numerous Hutterite Colonies in the Peace River area:

Name of Colony	Location
Birch Hills Hutterite Colony	Birch Hills County
Codesa Hutterite Colony	Birch Hills County
Twilight Hutterite Colony	MD Smoky River #130
Homeland Hutterite Colony	MD Smoky River #131
Birch Meadows Hutterite Colony	Birch Hills County
Hines Creek Hutterite Colony	MD of Fairview #136
Cleardale Hutterite Colony	Cleardale County
Twin Rivers Hutterite Colony	County of Northern Lights

We were able to speak to the Livestock Managers of two colonies. Their cattle herds averaged 600 head and their hog population averaged 250 head. Between just these two Hutterite colonies, another 1,200 head of cattle and 500 hogs could potentially be available to support capacity of a Peace River meat processing plant.

Interestingly enough, both livestock managers stated that though their operations are typically on a larger scale than livestock farmers in the area, they experience similar livestock industry issues. They struggle with obtaining more land to grow their herds. They wish livestock prices were higher. They also struggle with workers. One Hutterite colony livestock manager commented that younger generation's work ethic is a potential threat to their colony - "Cell phones are the worst thing that could have ever happened!"

Because colonies support a multitude of families, price for their livestock rules - "We sell to the highest bidder." One colony livestock manager said they transport their hogs to Langley, BC, as they can get a better price there than at Olymel in Red Deer.

Another livestock manager said that they have a contract with a company in the United States that travels up to northern Alberta to pick up their cattle and transport them back to the United States. Once again, price rules.

Both colonies said they do not send their cattle to a feedlot. They finish their cattle on their own colony and usually transport them directly to Cargill. Sometimes they take their cattle to the auction in Beaverlodge, AB or Dawson Creek, BC.

When asked if they would consider shipping their cattle or hogs to a meat processing plant in the Peace River area, they both said they would, if the price was right. They liked the idea of a meat processing plant being built in the Peace Country. One of the livestock managers said: "It's about time!"

Figure 26 - Photo Credits - The Meat Shop, division of Prairie Farm Foods Inc., Wetaskiwin, AB



3.3. Industry Surveys

3.3.1. Abattoirs with Meat Processing Facilities Survey

In Alberta, meat processing plants are either federally or provincially licensed facilities. A federally licensed plant can distribute their finished products Canada-wide and globally. A provincially licensed plant is only allowed to distribute their finished products within the province of Alberta.

In 2021, there were 6 federally licensed beef processing plants and 4 federally licensed pork processing plants in Alberta³⁵. See **Figure 27**.

These plants process beef and hogs in high volumes and are all located in central or southern Alberta. For example, Cargill Limited, located in High River, AB, processes 4,700 head of cattle per day, employs 2,200 workers and ships their products all over the world.

Figure 27 - Federally Licensed Plants - Alberta

Federally Licensed Meat Processing Plants - Alberta

BEEF PROCESSING PLANTS	
#506: Bouvry Export Calgary Ltd.	Fort MacLeod
#657: Canadian Premium Meats Inc.	Lacombe
#093: Cargill Limited	High River
#794: Harmony Beef Company Ltd.	Balzac
#038: JBS Food Canada Inc.	Brooks
#875: Prairie Farm Foods Inc.	Wetaskiwin
PORK PROCESSING PLANTS	
#513: Donald's Fine Foods(some Alberta producers ship hogs to Langley)	Langley, BC
#001A: Maple Leaf Foods Inc.	Lethbridge
#270A: Olymel L.P.	Red Deer
#875 Prairie Farm Foods Inc.	Wetaskiwin
#604: Trochu Meat Processors Ltd.(Sunterra)	Trochu

³⁵ Agriculture Canada – Federally Inspected Slaughter Plants - 2021

To support Alberta meat processing plant capacity and to meet the growing consumer demand for beef, Alberta feedlots take advantage of importing cattle from the United States to build their herds.

In 2015, Alberta imported 399 head of cattle from United States.

In 2021, live cattle imports reached 171,460 head of cattle, a whopping 428% increase over 2015.³⁶



For a small to mid-sized meat processing plants in Alberta to successfully compete in the marketplace, they need to carve out their own niche market.³⁷ It is recommended that this size of meat processing plant become a provincially licensed facility, as opposed to a federally inspected facility, and ideally include a feedlot (if space permits) and an abattoir.

The government of Alberta issues several types of slaughter licenses:

- **Abattoir** – a licensed premise that slaughters animals for the purpose of preparing, packaging or storing the meat. Meat from an abattoir is inspected by licensed Alberta food inspectors, is declared fit for human consumption, stamped “Inspected” and can be sold to consumers, retailers or wholesale food service companies within the province of Alberta.
- **Mobile Butcher** – an operator who is licensed to slaughter an individual’s animal on the individual’s land. This meat is classified as “Uninspected” meat and can only be consumed by the animal owner and their immediate family. Because the meat is uninspected, it cannot be sold or further distributed

³⁶ Government of Alberta – Live cattle imports and live cattle slaughter both higher - 2021

³⁷ CIFA - 2022

- **Mobile Butcher Facility** – licensed mobile premises operated by a mobile butcher for the purpose of processing inspected or uninspected meat. This license allows the mobile butcher license holder to purchase inspected meat which can be further processed in their mobile butcher facility. The inspected meat or any processed meat products made from the inspected meat can be sold to Alberta consumers. If the mobile butcher processes uninspected meat, this meat can only be consumed by the animal owner and their immediate family. This meat cannot be sold or further distributed.



- **On-Farm Slaughter Operation (OFSO)** – a licensed farm operation that can sell their live animal to a customer who has the animal slaughtered and processed on the farm. This type of operation can also provide a location for others to conduct on-farm slaughter and processing activities, such as 4-H clubs or religious ceremonies. Meat processed on a OFSO is classified as “Uninspected” meat and is only meant for consumption by the customer and their immediate family. This meat cannot be sold or further distributed.

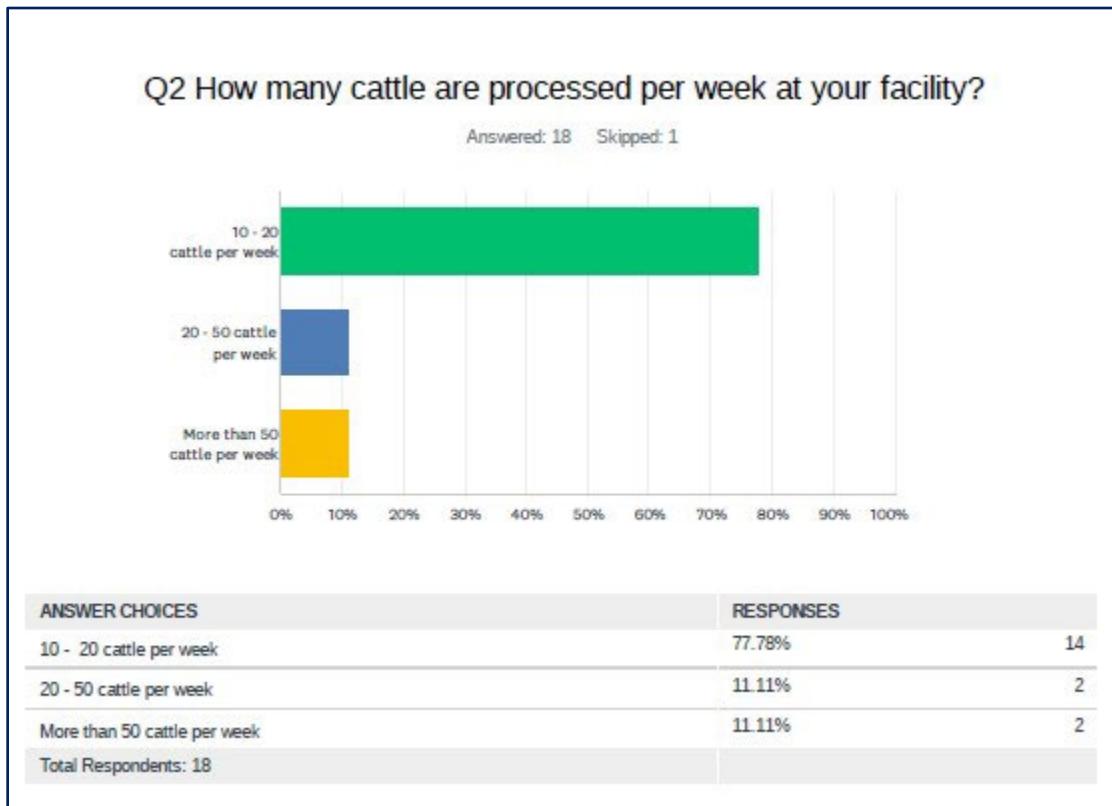
In Alberta in 2022, there are 45 licensed abattoirs with meat processing facilities.³⁸ Five of these facilities are located in Hutterite colonies. As suggested by CIFA, small to medium sized meat processing plants with abattoirs and feedlots have the greatest opportunity for success. To learn more about meat processing plant operations in Alberta, we surveyed 19 licensed abattoirs with meat processing facilities.

³⁸ Government of Alberta – Directory of Slaughter Operations - 2022

We placed phone calls to 23 businesses and were able to connect with 19 businesses. We asked 7 key questions and one open ended question. While the quantitative data we collected provided insights into the day-to-day operations of Alberta meat processing facilities, the qualitative data we collected through the open-ended question provided us with invaluable information for the development of a meat processing plant in the Peace River area.

1. Name of Business (*this information is not included for privacy reasons*)
2. How many cattle per week are processed at your facility?
3. Where do you source your cattle from?
4. What other livestock do you process at your facility?
5. How many staff do you employ at your facility?
6. Does your facility do custom meat processing?
7. Where do you sell your finished products?
8. What specialty items do you sell?
9. Final Comments
 - *Quoted comments are included in this section are provided with the consent of the respondents.*

Survey Results:



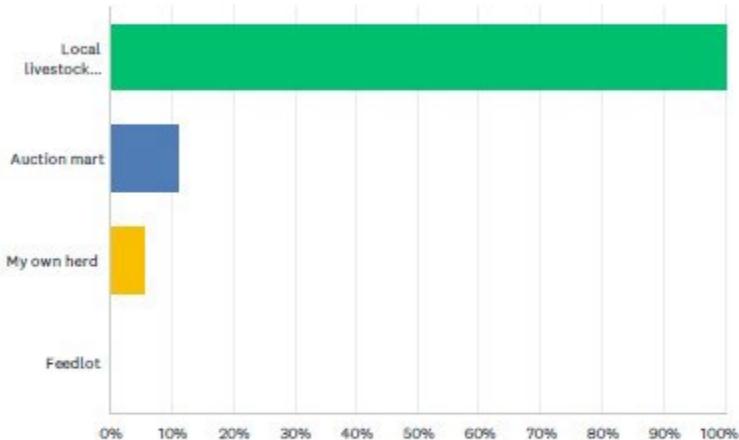
Analysis:

The majority of meat processing plants we surveyed process 10 to 20 cattle per week. Some operators are able to process more cattle per week, however this is function of the size of their facility, access to a meat inspector and the number of qualified staff. Some operators are able to book the meat inspector in their area up to 2 times a week; others only once a week.

In our discussions with the business operators, we also discovered that because cattle are much larger animals compared to hogs, sheep or goats, the through-put of cattle through the abattoir is slower than for other smaller animals.

Q3 Where do you source your cattle from?

Answered: 18 Skipped: 1



ANSWER CHOICES	RESPONSES
Local livestock producers	18
Auction mart	2
My own herd	1
Feedlot	0
Total Respondents: 18	

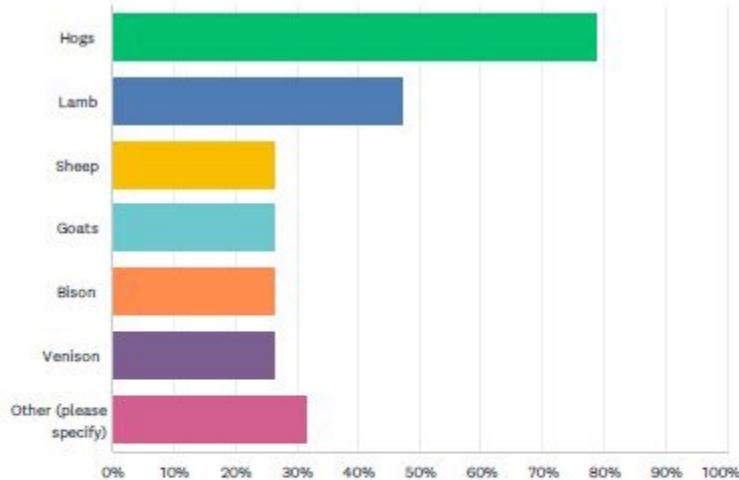
Analysis:

When asked where the business operators sourced their livestock from, all of them said their primary source of livestock was local producers. Two operators said they bought some animals from the auction mart to supplement the demand at their facility and 1 said they also selected animals from their own herd. None of the business operators we spoke to choose to source their animals from feedlots.

We concluded that the business operators preferred to source their animals from producers they knew and where they could rely on consistent quality. There appeared to be no interest at all in sourcing animals from feedlots where the focus is on fast weight gain.

Q4 What other livestock do you process at your facility?

Answered: 19 Skipped: 0



ANSWER CHOICES	RESPONSES	
Hogs	78.95%	15
Lamb	47.37%	9
Sheep	26.32%	5
Goats	26.32%	5
Bison	26.32%	5
Venison	26.32%	5
Other (please specify)	31.58%	6
Total Respondents: 19		

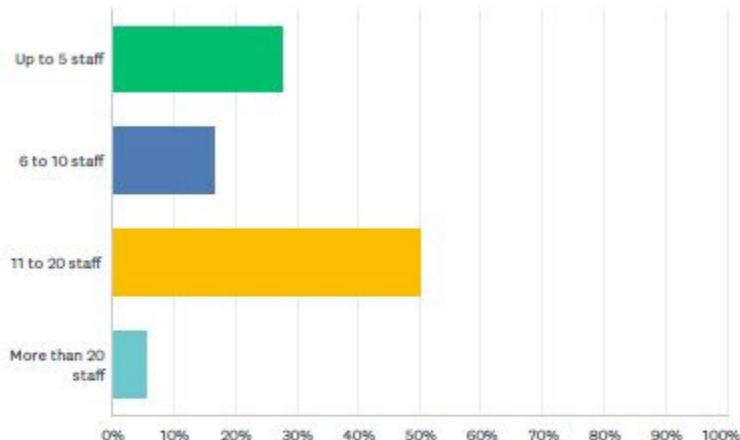
Analysis:

The majority of business operators we spoke to processed other animals besides cattle. The most common other animal processed is hogs. A meat processing plant that manufactures products such as sausages or wieners requires pork to enhance the flavour of these items.

A four-legged processing facility is able to process other livestock, such as sheep, lamb goats, bison and wild meat. They cannot, however, process any chickens or turkeys.

Q5 How many staff do you employ at our facility?

Answered: 18 Skipped: 1

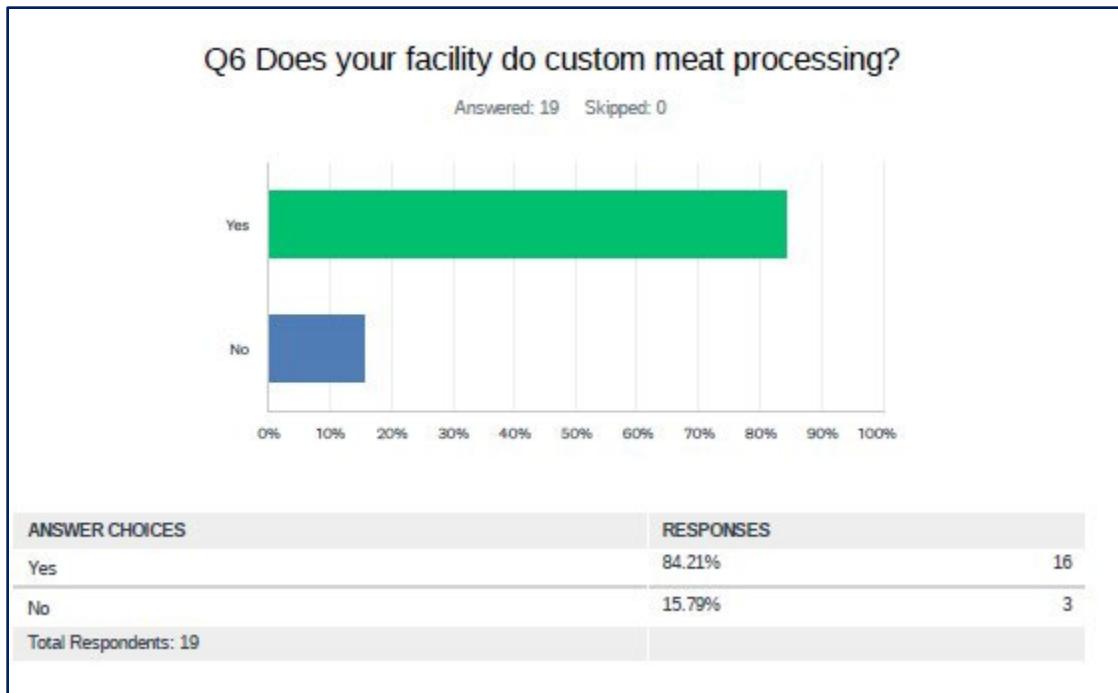


ANSWER CHOICES	RESPONSES	
Up to 5 staff	27.78%	5
6 to 10 staff	16.67%	3
11 to 20 staff	50.00%	9
More than 20 staff	5.56%	1
Total Respondents: 18		

Analysis:

The majority of the business operators we spoke to employed between 11 to 20 staff. One respondent said they employed over 20 staff.

Difficulty with hiring good staff was a common issue amongst all the operators we spoke to and posed a larger threat to their business success than the supply of livestock or volume of product sales.



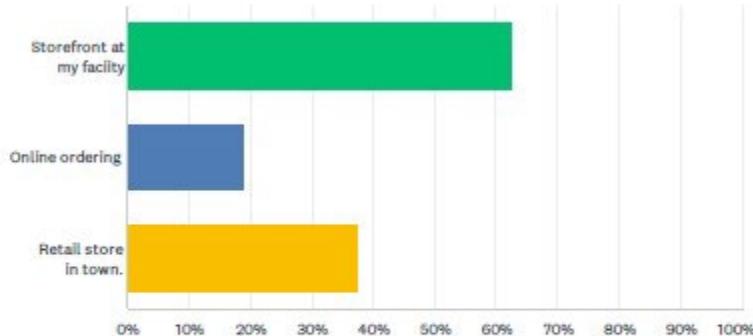
Analysis:

Custom processing services are offered to customers who transport their own livestock to a meat processing facility and is processed to their specifications. For example, if a customer brings a cow or steer to a meat processing facility, the customer can decide on the type and cut of roasts, the thickness of steaks, the leanness of hamburger and the type of value-added processed meats, such as sausages or jerky. The meat is vacuum packed for the customer, just like it would be if it were to be sold commercially.

The majority of business operators provided custom processing services. The business operators went on to say that their custom processing services need to be booked well in advance to fit into the abattoir's schedule. One business operator we spoke to was already booked 6 months out for custom processing.

Q7 Where do you sell your finished products? Select all that apply.

Answered: 16 Skipped: 3



ANSWER CHOICES	RESPONSES	
Storefront at my facility	62.50%	10
Online ordering	18.75%	3
Retail store in town.	37.50%	6
Total Respondents: 16		

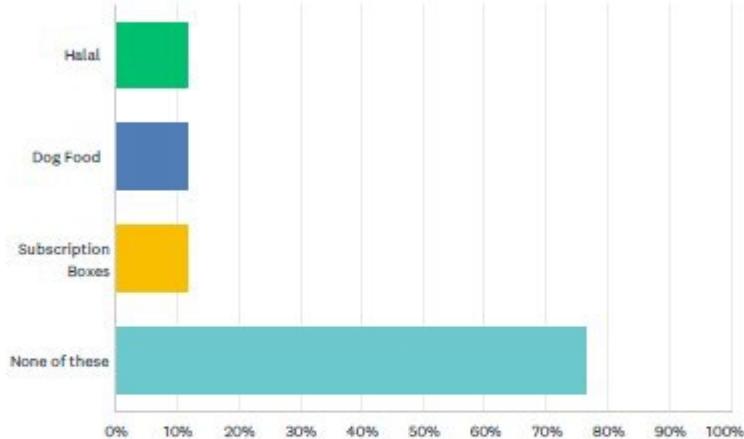
Analysis:

62.5% of the operators we spoke to offer their products for sale in a retail store front located at their facility. 37.5% also offered their products for sale at a retail store in town (away from their facility), either in their own store front or at the local grocery store or convenience store.

A growing number of operators were adding online ordering to their service offerings. Two of the operators provided a monthly subscription box service to their customers for a flat shipping fee.

Q8 What specialty items do you sell? Select all that apply.

Answered: 17 Skipped: 2



ANSWER CHOICES	RESPONSES	
Halal	11.76%	2
Dog Food	11.76%	2
Subscription Boxes	11.76%	2
None of these	76.47%	13
Total Respondents: 17		

Analysis:

Most of the business operators we spoke to did not offer specialty items, however, two operators are using their meat trims, bones and meat discards to capitalize on the growing dog food market. Pet owners nowadays are becoming more aware of the dietary requirements of their dogs and are demanding higher quality dog food.³⁹ This niche market has the potential to add another revenue stream to a small to mid-size meat processing plant.



³⁹ Global Dog Food Market Trends – 2000 - 2027

Survey Comments and Recommendations:

When we asked the survey respondents for their final comments, the flood gates opened. They all willingly and openly spoke about the issues their businesses were facing and happily shared recommendations for a new meat processing plant in the Peace River area.

Here is a snapshot of the information the respondents shared with us:

1. Staffing:

Not unlike other industries, there is a severe shortage of workers in the meat processing industry. We heard how the worker shortage was impacting meat processing businesses.

- A majority of the business owners cited shortage of workers and a lack of strong work ethic as a threat to their business operations. Many expressed their frustration with the younger generation's need to have their cell phones with them at all times. As one operator said: "When it's time to slaughter, I cannot have my employee looking at his phone! He needs to be watching the animal".
- One operator gave up his meat processing business due to the lack of workers and decided to rent his facility to the local Hutterite Colony.
- Another operator retired early from his meat processing business due to staffing issues and now only offers custom meat cutting services.
- One operator felt that lack of good staff was holding his business back from growing.
- On the flip side, three operators stated that they purposely hire employees with no experience in the meat processing industry.
- "I try not to hire experienced staff, because then I have to de-program them! I always look for someone who profoundly loves animals. I hire based on personality and I'll teach them the rest of the way!"



2. Disposing of Animal Hides and Entrails:

Meat processing regulations guide what a meat processing plant can do with the hides and entrails after slaughter. If the meat processing plant is not able to use the remains of an animal carcass, these items need to be stored and shipped out once a week to a reduction facility. [West Coast Reduction Ltd.](#) in Edmonton and Calgary, collects food waste and by-products from food producers and transforms these waste products into renewable energy, animal feed, dog food or many other products. While West Coast Reduction Ltd. does provide this service, it is not free and can be a threat to meat processing profitability.

We heard how shipping meat processing by-products can affect business.

- One operator spoke at great length about the issue of hide and entrail disposal.
“In past, a meat processor could make \$50.00 per hide. Now, “with the new culture, there is no market for hides, and I have to pay a company \$10.00 per hide for pick up and disposal.”
- “Further, since BSE, I have to pay West Coast to pick up the guts for proper disposal. That also cuts into my profit. By the time you remove the blood, hide, and guts, you’ve lost 40% of the animal’s weight. On a thousand-pound animal, that’s 400 pounds of waste that I have to pay for disposal”.
- There is a growing movement in the meat processing industry to find other ways to dispose of animal carcasses and entrails. Large processing plants like Cargill or Olymel sell to world markets, thus they can use a higher percentage of an animal to make value-added products.
- For the small to mid-size operators, sending the unusable remains to a rendering facility, though environmentally advantageous, does bite into their bottom line. Incinerating animal waste products is allowable in Alberta, however, at this time it is not a cost saving option for meat processing plants.

3. Location is Key:

Location of a meat processing plant is important to its success. Being easily accessible by both customers and vendors will contribute steady “foot traffic” and a reliable source of sales.

- One operator commented on the importance of the location of a meat processing plant; especially if the meat processing facility in Peace River area intends to have retail store front. “Choose a place with a high vehicle traffic corridor. That will be a drawing card. It has worked for us. It’s amazing that there’s nothing in Peace River, it’s time!”

4. Building A Meat Processing Plant:

Starting a meat processing plant from scratch requires a great deal of planning; from licensing/permits and designing the flow of the abattoir to choosing the equipment and materials needed to process the meat into fine cuts or value-added products, such as sausage, jerky or hamburger patties.

Visits to other meat processing plants is an ideal way to choose the “best from the best.” Through our conversations with Alberta meat processing plant operators, the Peace River Economic Development has garnered **2 facility tour invitations!**

Deerview Meats Ltd:

- Perry Deering, co-owner of Deerview Meats Ltd. with his wife, Chris, has decades of experience in the meat processing industry and is a strong voice for the Alberta Beef Producers. He was also on the Agriculture Board in his area for 36 years. He stated that the Peace River Economic Development Committee should exercise caution when choosing an external consultant to lead the building and development of a meat processing facility as it is important to get the design right the first time.
- Perry recently helped design an efficient and economical meat processing plant in north central Saskatchewan recently and would be willing to mentor the Committee and help guide the development of a new meat processing plant. He has many best practices to share so that the Peace River Meat Processing Plant can be a state-of-the-art facility.
- Perry has extended an **open invitation** to Peace River Economic Development Committee to visit his facility in Cypress County (19 kms east of Medicine Hat, AB) for an onsite tour of his gold standard facility; to see the numerous built-in safety measures for humans and animals in his facility and the redundancies in water and power sources that exist. His business is committed to the humane treatment of animals and their protocols exceed the minimum standards set out by Alberta Animal Farm Care.



Barrhead Custom Meat Packers:

- Barrhead Custom Meat Packers has been in operation for 19 years. Located in Barrhead, AB, the business prides itself in sourcing only the highest quality meat for their facility. Co-owners Dennis Ranger and Bonnie Pulleyblank process beef, pork as well as wild game, such as moose, elk, and deer. Recently they have launched a subscription box program and deliver their products to Edmonton, every other week.
- Their retail store is popular with locals. The store carries Traeger BBQ's and offers a Meal Program where customers can order items such as Beef Stew, Beef Stroganoff, Shepherd's Pie and more. Bonnie also supports local vendors by selling items such as sauerkraut and pickles in her store.
- Bonnie has extended an **open invitation** to the Peace River Economic Development Committee to visit their abattoir, meat processing plant and retail butcher shop. Being in the meat processing industry for so many years, Bonnie has many tips/tricks and best practices to share regarding the operation of a successful meat processing plant and butcher shop.

Figure 28 - T-Bone Steak, Barrhead Custom Meat Packers



TK Ranch:

- TK Ranch, located in southern Alberta, is a must-see visit. The business has its own feedlot and abattoir 200 kms, east of Red Deer and their retail store is located near Chestermere, AB.
- The business proudly carries Animal Welfare Approved and Certified Grass Fed labels on their products. The [Animal Welfare Approved by AGW](#) designation is the only food label that guarantees animals are raised outdoors on pasture for their entire lives. “This label requires audited, high welfare production, transport and slaughter practices and has the highest impact on consumer purchasing of any food label.”⁴⁰
- The Certified Grassfed label certifies that the animals were fed 100% grass and forage diet.
- TK Ranch is committed to handling animals with low stress techniques and the development of a healthy, content herd. Dylan Biggs, one of the owners of TK Ranch offers clinics on cattle handling clinics and his techniques are well recognized in the livestock industry.



⁴⁰ www.agreenerworld.org

Messinger Meats Artisan Butcher, Bistro and Café:

- Rounding out meat processing plant visits is a stop at Messinger Meats Artisan Butcher Bistro and Café in Red Deer, Alberta. Their provincially licensed meat processing facility is located in Mirror, Alberta. Their specialty products are shipped to the Artisan Butcher Bistro and Café in Red Deer daily, where delicious cuts of meat and tasty prepared foods are sold to the public.
- Messinger Meats sources livestock for their products from several very specific farms:
 - Piedmontese Beef – grassfed, hormone/chemical free, raised in Lacombe by [Peony Farms](#). “Piedmontese beef has a beautiful earthy flavour like no other. When cooked properly it is tender and juicy. This is the first time I have come across this beef in North America, and it was a real treat to work with it. It’s amazing to see such great product being sold locally to Albertans in the Italian Centre Shops”.⁴¹
 - Gold Winning Pork – hormone/chemical free hogs raised in Blackfalds by Zuidhof Farms.

Figure 29 - Artisan Butcher Shop and Cafe in Red Deer



Figure 30 - Inside the Artisan Butcher Shop and Cafe



⁴¹ Vittorio Colacitti – top Chef Canada finalist

5. Be Creative:

Meat processing facilities, current and start-up, need to think creatively about meeting consumers' needs while remaining viable and profitable.

- One operator commented that they may “go back to the old days when we had freezers for our customers, because back then, folks didn’t have freezers. We are contemplating building a community freezer-locker system for customers that would like to buy in bulk from us, but don’t have the freezer room.”
- Another operator commented on the value of “having your own cattle to process”. This strategy reduces the number of animals the meat processing plant has to buy from other sources to maintain plant capacity. By sourcing animals from their own herd, the meat processing plant operator can rest assured that only high-quality animals are passing through the system.
- Three operators have a smoker on site and make human-grade dog food and smoked doggie treats.
- Another operator commented on the need to have product launches. Their business makes allot sausage and enjoys experimenting with new spices and different recipes. They hold regular “Sausage Tasting” events to draw the public to their facility to try out their new products.



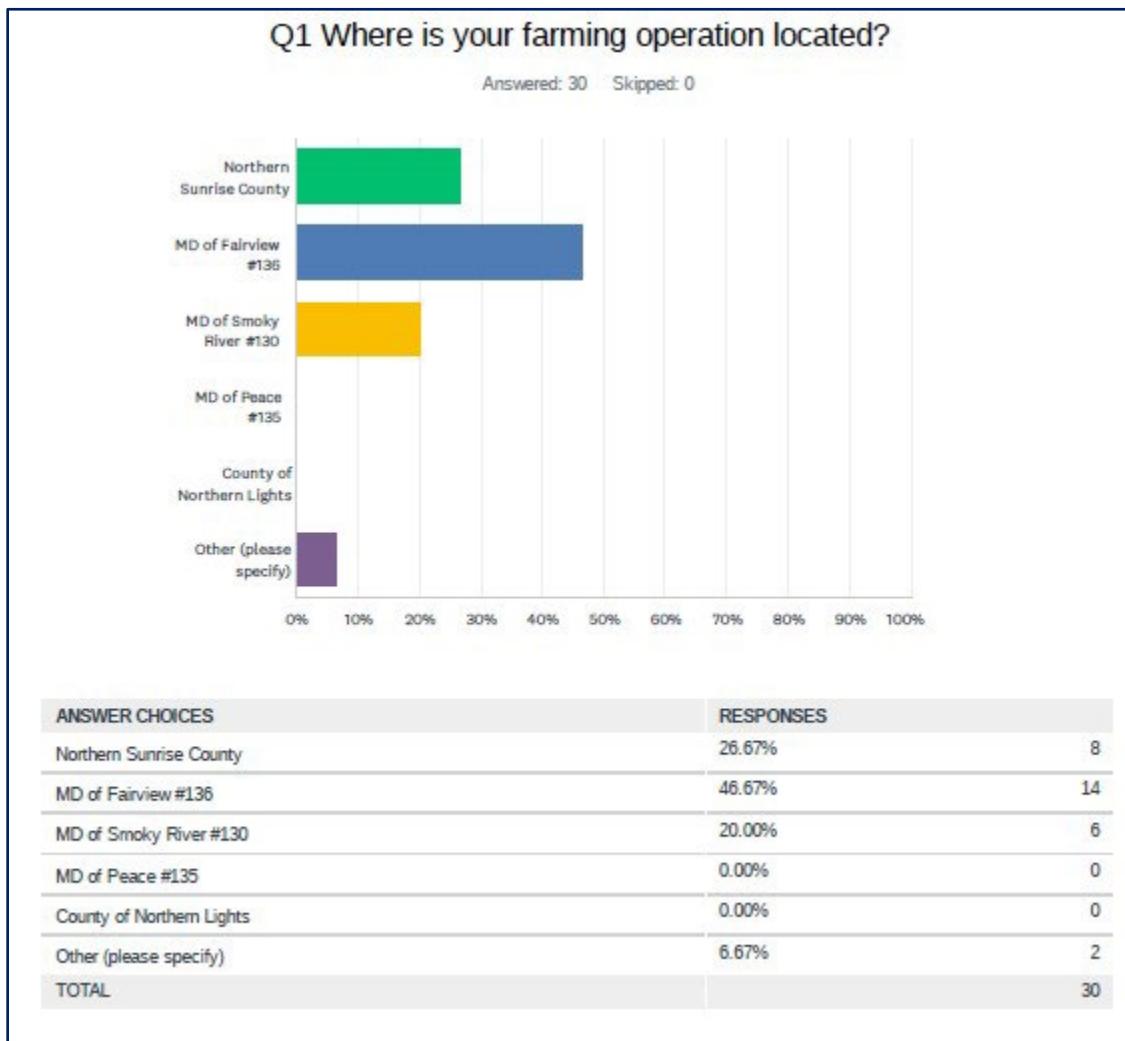
3.3.2. Livestock Producers Survey

We also conducted a survey of livestock producers in the area. We had hoped to speak directly to livestock producers in the area, but that proved extremely difficult. A set of 13 questions developed in Survey Monkey was designed to determine the livestock capacity in the area and to determine the level of interest in shipping their cattle to a meat processing plant in the Peace River area.

The link to the survey was sent to the MD of Fairview #136, Clear Hills County, Northern Sunrise County, MD of Smoky River #130, and the Peace Country Forage and Beef Association.

Only 30 producers responded to the survey, however, we did receive some valuable insights and **one very surprising result!**

Livestock Producer Survey Results:

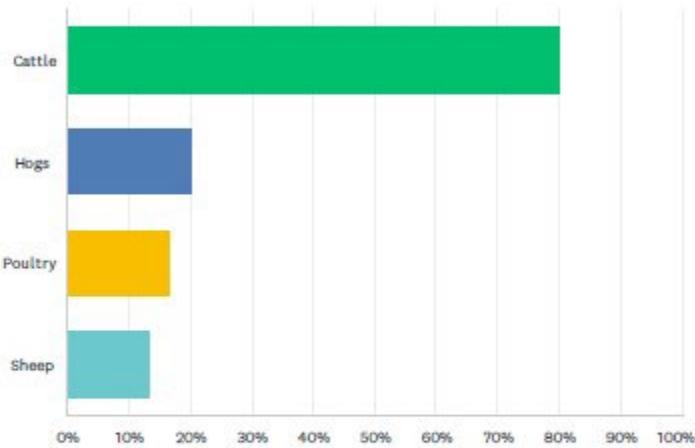


Analysis:

Respondents to the survey were an even split between southwest of Peace River and southeast of Peace River. The MD of Fairview #136 respondents = 46.67% and the combined total of Northern Sunrise County and the MD of Smoky River #130 = 46.67%. Though the sample size is small, the responses collected provide a balanced view of the cattle producers from both side of the Peace River.

**Q2 What type of livestock do you raise on your farm for future sale?
Please select all that apply.**

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES
Cattle	80.00%
Hogs	20.00%
Poultry	16.67%
Sheep	13.33%
Total Respondents: 30	

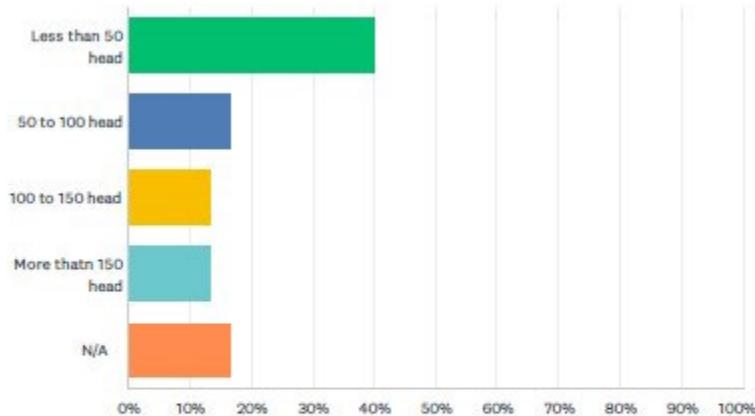
Analysis:

In 2021, there were 5.4 million head of cattle and 1.6 million hogs in Alberta. The number of hogs in Alberta was 22.8% of the total population of cattle and hogs.

Though our sample size was small, we can see a similar trend in the Peace Country. The number of hogs being raised in the Peace Country is 20% of the total population of cattle and hogs.

Q3 How large is your cattle herd? Please choose one answer.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES	
Less than 50 head	40.00%	12
50 to 100 head	16.67%	5
100 to 150 head	13.33%	4
More than 150 head	13.33%	4
N/A	16.67%	5
TOTAL		30

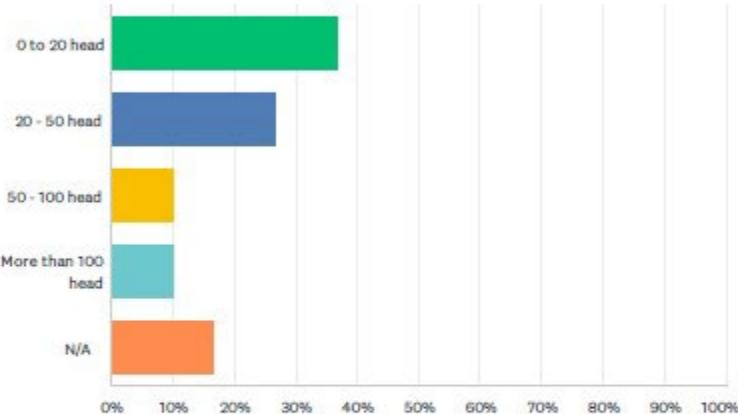
Analysis:

Most of the respondents (40%) reported having herds of less than 50 head. However, 26% of the respondents reported having between 100 and more than 150 head of cattle.

The average herd size in Northern Alberta is 160 head of cattle. Based on this small sample size, it appears that the average herd size of our respondents is smaller than the Northern Alberta average.

Q4 On average, how many head of cattle do you ship to market every year? Please choose one answer.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES	
0 to 20 head	36.67%	11
20 - 50 head	26.67%	8
50 - 100 head	10.00%	3
More than 100 head	10.00%	3
N/A	16.67%	5
TOTAL		30

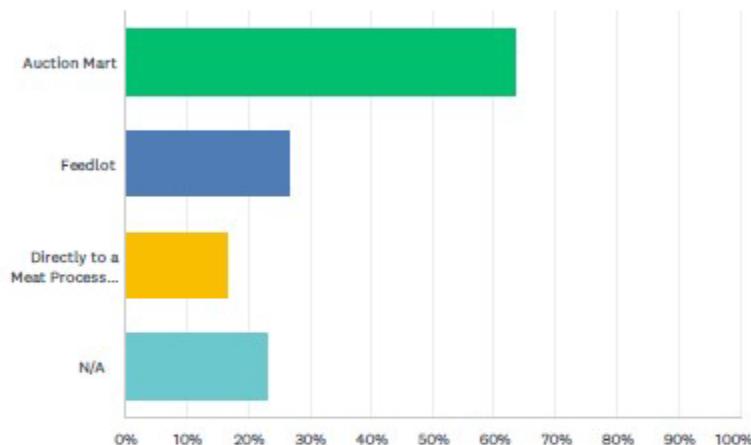
Analysis:

By asking this question, we wanted to determine the number of cattle that are shipped for commercial use. The response to this question can potentially reveal how many animals could be available for purchase by a meat processing facility in Peace River.

20% of the respondents said they shipped between 50 to more than 100 head of cattle per year, with 62% of the respondents stating that they shipped between 0- 50 head of cattle per year. Based on this small sample size, there potentially may not be enough cattle to supply a small-sized meat processing plant.

Q5 Where do you ship your cattle to? Select all that apply. Please add your comments to the Comments box.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES
Auction Mart	63.33% 19
Feedlot	26.67% 8
Directly to a Meat Processing Plant	16.67% 5
N/A	23.33% 7
Total Respondents: 30	

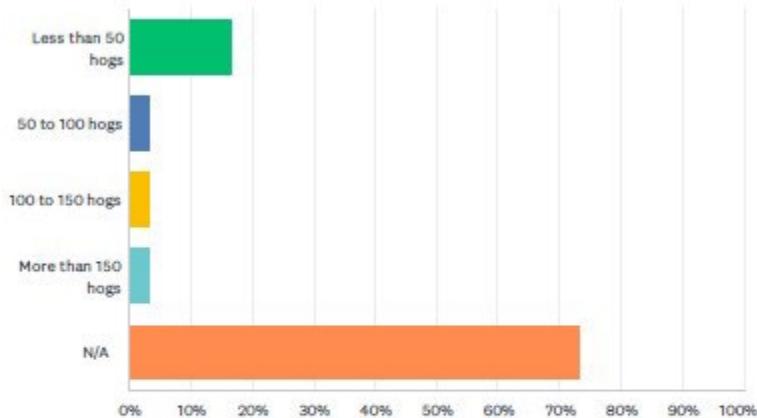
Analysis:

Most of the livestock producers ship their cattle to the auction mart (63%). 26.67% ship their cattle to a feedlot for finishing. 16.67% appear to have arrangements to ship their cattle directly to a meat processing plant, like Cargill Canada in southern Alberta.

A meat processing plant in the Peace River area may have the opportunity to divert some of the cattle from going to Auction Mart or going direct to meat processing plant; to its processing plant, if it can offer competitive pricing.

Q6 How large is your hog operation? Please choose one answer.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES	
Less than 50 hogs	16.67%	5
50 to 100 hogs	3.33%	1
100 to 150 hogs	3.33%	1
More than 150 hogs	3.33%	1
N/A	73.33%	22
TOTAL		30

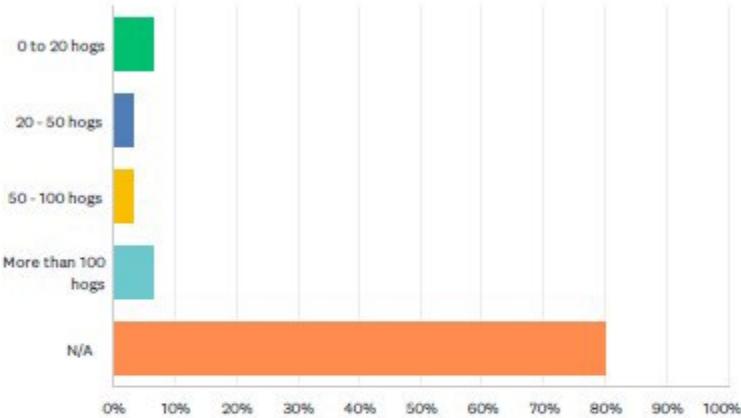
Analysis:

73.3% of the respondents indicated that they did not have a hog operation. Almost 10% of the respondents indicated that they had 50 to more than 150 hogs. 16.67% indicated that their hog operations were on the small side; less than 50 hogs.

Again, given the ratio of hogs to cattle, learning that most livestock producers do not raise hogs is not surprising.

Q7 On average, how many hogs do you ship to market every year? Please choose one answer.

Answered: 30 Skipped: 0



ANSWER CHOICES

RESPONSES

0 to 20 hogs	6.67%	2
20 - 50 hogs	3.33%	1
50 - 100 hogs	3.33%	1
More than 100 hogs	6.67%	2
N/A	80.00%	24
TOTAL		30

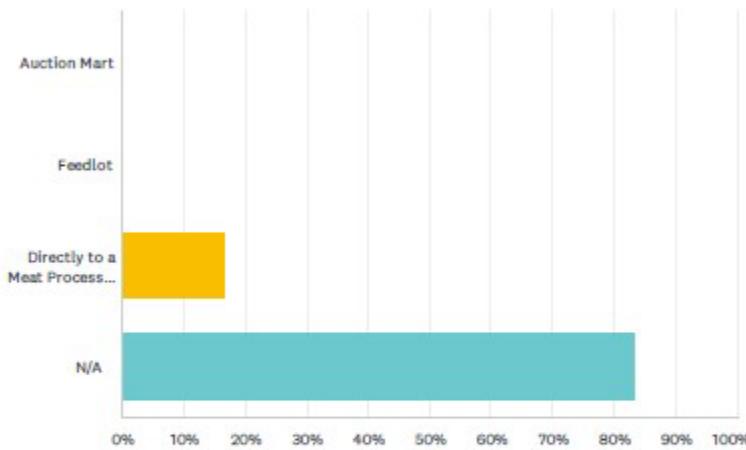
Analysis:

10% of the respondents stated that they ship between 50 to more than 100 hogs per year to market. 10% of the respondents said they shipped between 1 to 50 hogs per year to market.

Based on this small sample size, it appears there potentially may not be enough market ready hogs in the area.

Q8 Where do you ship your hogs to? Select all that apply. Please add your comments to the Comments box.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES
Auction Mart	0.00%
Feedlot	0.00%
Directly to a Meat Processing Plant	16.67%
N/A	83.33%
Total Respondents: 30	

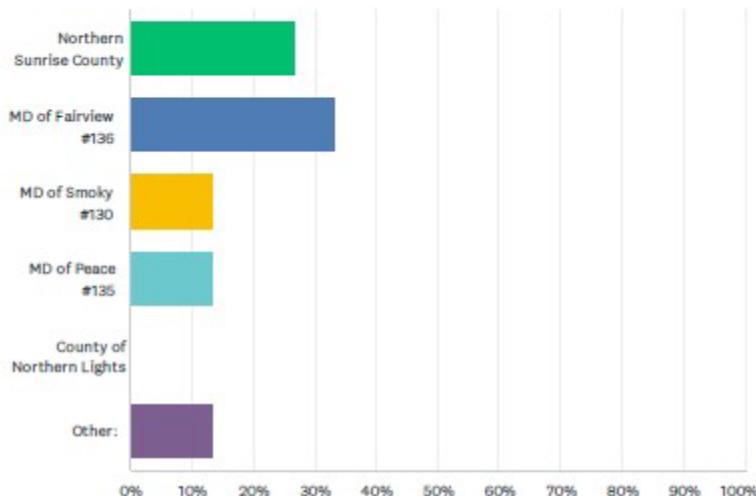
Analysis:

All of the hog producers surveyed sell their livestock directly to a meat processing plant; likely Olymel in Red Deer. Olymel is the largest pork meat processing plant in Alberta. It is possible that some hogs are transported directly to Cargill.

A meat processing plant in the Peace River area would need to provide competitive pricing to encourage hog producers to divert the transportation of their hogs to Peace River, rather than to Olymel or Cargill.

**Q9 If a Meat Processing Plant were to be built in the Peace Country,
where should it be located? Please select one.**

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES
Northern Sunrise County	26.67%
MD of Fairview #136	33.33%
MD of Smoky #130	13.33%
MD of Peace #135	13.33%
County of Northern Lights	0.00%
Other:	13.33%
TOTAL	30

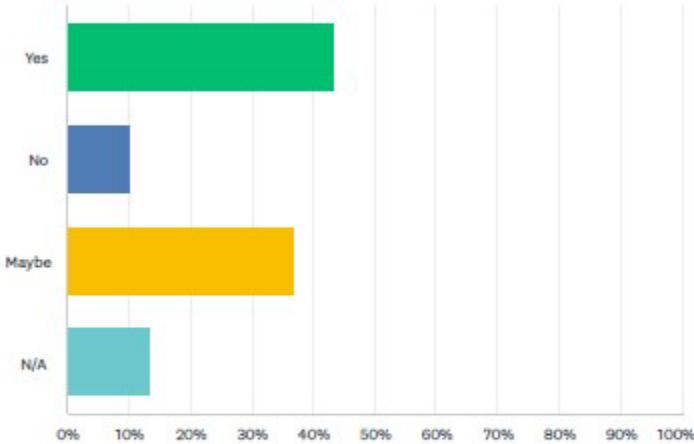
Analysis:

Based on the small sample size of this survey, it appears that the west side of Peace River - MD of Peace #135 and MD of Fairview #136 is a 46.6% favoured location, while Northern Sunrise County and MD of Smoky #135 is a 40% favoured location. The favoured locations were likely chosen due to the proximity of the livestock producer's farm.

Location of the meat processing plant has many determining factors; however, this data gives us a glimpse into the livestock producer's sentiments.

Q10 If a Meat Processing Plant was located in the Peace Country, would you consider increasing the size of your cattle and/or hog operation?
Please add your comments in the Comments box.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES
Yes	43.33%
No	10.00%
Maybe	36.67%
N/A	13.33%
Total Respondents: 30	

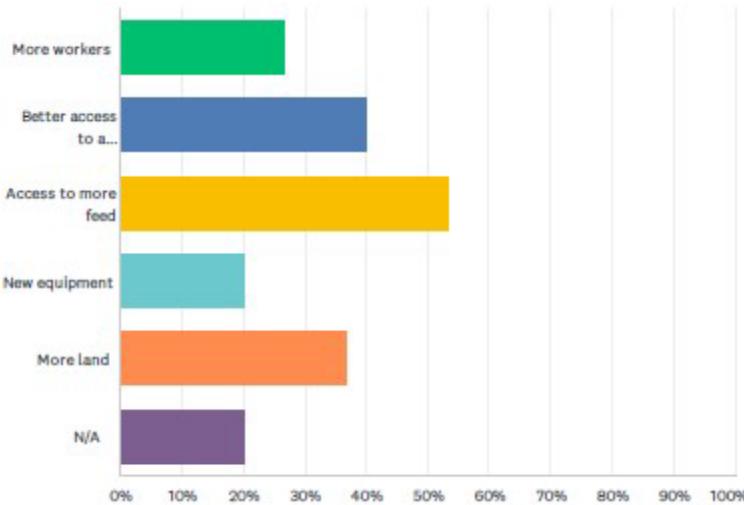
Analysis:

We asked this question because we wanted to determine if a meat processing plant in the Peace River area would drive the growth of cattle or hog operations; so that the meat processing plant in Peace River could rely on a consistent supply of animals.

43.3% said “Yes” and 36.67% said “Maybe” for a combined total of 80% of livestock producers that would either grow their herds or consider growing their herds. A meat processing plant in the Peace River area has the potential to stimulate the economic growth and development in the local livestock industry! **This is very good news!**

Q11 If you were to increase the size of your cattle or hog operation, what resources would you need? Check all that apply. Please add your comments in the Comment box.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES
More workers	8
Better access to a veterinarian	12
Access to more feed	16
New equipment	6
More land	11
N/A	6

Analysis:

We asked this question to determine what livestock producers might need in order to grow their herds.

53% of the respondents identified access to more feed as a major requirement to grow their herds. More research should be done in this area to determine the extent of feed shortage livestock producers are experiencing and how it can be addressed.

Better access to veterinarians clocked in at 40%. This is not surprising, as there is an overall shortage of veterinarians in Alberta. We heard similar concerns from the meat processing plant operators. Since Alberta is the largest beef producer in Canada, more work needs to be done to attract veterinarians to Alberta.

Some of the respondents stated that they would need more land; likely for pasturing their cattle so they can be marketed as 100% grass fed.

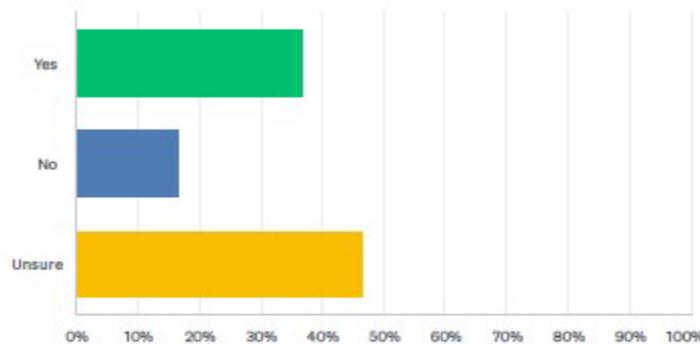
Surprisingly, only 26.6% said they would need more workers and 20% said they would need more equipment to grow their operations.

Figure 31 - Photo Credit - Alberta Farm Animal Care



Q12 As a livestock producer, would you be interested in the co-op ownership of a meat processing plant in the Peace Country? Please add your comments in the Comment Box.

Answered: 30 Skipped: 0



ANSWER CHOICES	RESPONSES	
Yes	36.67%	11
No	16.67%	5
Unsure	46.67%	14
Total Respondents: 30		

Analysis:

We asked this question to determine the level of interest in a co-operative business model for a meat processing plant in the Peace River area. Co-operative meat processing plants are growing in popularity in areas where livestock producers have to transport their animals long distances.

The [Montana Farmers Union Premium Processing Co-op](#) was formed to meet the needs of meat processing needs of ranchers in the Great Falls, MT area.



The Boundary Region of British Columbia also recently launched a [meat processing co-operative⁴²](#) in response to the COVID-19 outbreaks at Cargill Canada in Alberta. The COVID-19 outbreak at Cargill Canada essentially halted beef production for a short period of time and exposed the meat industry's vulnerability to supply chain shortage.

The COVID-19 outbreak also highlighted the over concentration of large plants in southern Alberta. The goal of Boundary Region of BC's meat processing plant is to add to BC's meat processing capacity and save local producers the high cost of shipping animals long distances.



When asked about their level of interest in a co-operative meat processing plant, 46.67% of our survey respondents said they were unsure about a meat processing plant co-operative. They went on to say in the comments that they would need to know more about the co-operative and how it would work.

36.67% of our survey respondents said they were interested in co-operative ownership. 16.67% said they were not interested in a meat processing plan co-operative.

Given the level of interest from the respondents, it appears that there would be an opportunity to explore a co-operative business model, if there is no interest expressed by a private investor or private corporation in the opening of meat processing plant operation.

⁴² More than One Basket – the BC meat processing co-operative – Heather Hallgrimson, June 3, 2022

Q13 What is the ONE thing you feel is most important to the success of a meat processing plant in the Peace Country?

Answered: 30 Skipped: 0

From the voice of the Livestock Producers:

- “Please make it happen.”
- “Meat Processing plant is like a baseball diamond... if you build it, they will come.”
- “The loss of H & M Meats in Grande Prairie is a huge loss to Peace Country producers, but proof that a facility is needed in the region. Several smaller operations have started and then closed in the last 20 years, so my thoughts are that determining the right scale of operation is critical to success and having a plan for needed labour in place before construction begins.”
- “Thank you for the opportunity to provide feedback.”
- “There is a need for another processor, not just as a market outlet for beef and pork, but also for game and custom processing.”
- “A plant that would process local beef for the local consumer would have a chance at success.”

The **ONE BIG THING** we discovered by conducting our Livestock Producers Survey is that there is a livestock producer with plans under way for the development of a feedlot, abattoir and meat processing plant in Northern Sunrise County with construction to begin in Summer 2023.

No further details can be disclosed at this time.

4. Development and Operation of a Meat Processing Plant

Before deciding to build a meat processing plant, an operator must decide on the size of their market. If an operator is interested in selling their finished products throughout Canada and/or export their products to other countries, their plant must be federally licensed. If the operator is interested in selling their finished products only within the province of Alberta, they can obtain a provincial license.

Federal regulations are much more rigorous and are designed to guide the processing of meat in large scale processing plants like Cargill Canada or JBL Foods who ship their products all over the world.

It is recommended that a small or medium sized Alberta start-up meat processing plant operator initially become provincially licensed and operate successfully under that license for several years, before applying for a federal license.



Some small or medium sized meat processing plants decide to not apply for federal licensing and simply continue to sell their products within Alberta and cater to their niche market.

4.1. Federal Regulations

In Canada, beef or beef value-added products that are sold across provinces or exported to other countries must be inspected by the [Canadian Food Inspection Agency\(CFIA\)](#).

Every licensed operator is responsible for producing safe, properly labelled beef that complies with Canadian meat processing laws. Each federally licensed operator is required to minimize food safety risks by:

- Developing and implementing a Preventative Control Plan("PCP") and saving supporting records.
- Providing written documents and records to CFIA inspectors upon request.
- Developing and implementing corrective actions in a timely manner when safety issues are identified.
- Reporting any food safety issues to CFIA.

The role of CFIA is to enforce federal laws and regulations and to verify that the operator is developing and effectively implementing controls to minimize potential risks. CFIA inspectors and veterinarians work together to assess industry compliance by overseeing the activities related to:

- Facilities, personnel and processes
- Animal health and welfare
- Slaughter processes
- Raw beef processing
- Ready-to-eat beef processing
- Sampling and testing

Besides direct observation of a licensed operator's activities, CFIA inspectors review written procedures and plant documentation, such as:

- PCP and associated records
- Sampling data and test results
- Sanitation records
- Employee hygiene
- Cooking temperatures
- Export certificates

Because contamination can potentially occur at any point in the production process, and is not always visible to the naked eye, CFIA also randomly collects its own samples. These samples are sent for testing to CFIA and other off-site laboratories.

If a CFIA inspector observes an issue or non-compliance, the operator is issued a Corrective Action Request. When food safety is at risk, CFIA will ask the operator to take appropriate action within a specified time frame. CFIA inspectors may hold/seize/detain non-compliant products. For issues that do not pose food safety risks, operators are generally given more time to correct the problem.

If the operator is not complying with relevant laws or has not made effective corrections by the specified deadline, the CFIA inspector might:

- Suspend the operator's meat processing license
- Issue Administrative Monetary Penalties
- Seize and detain non-compliant product
- Recommend prosecution

If a food product needs to be recalled because of a health risk, the operator is responsible for removing it from marketplace. CFIA is responsible for confirming recalled food products have been successfully removed from the shelves.

Below are links to CFIA information regarding the requirements for federally licensed slaughter facilities:⁴³

Applying for a Federal License:

- a MyCFIA account is required
- [Federal License Application](#)
 - Licensing interactive tool

Regulatory Requirements: licensing of food businesses

- The *Safe Food for Canadians Regulations* (SFCR) provide the Canadian Food Inspection Agency (CFIA) with the ability to issue licences to food businesses, authorizing them to conduct one or more activities. These regulations also allow the CFIA to renew, amend, suspend or cancel a licence.

General Food Requirements and Guidance

- The *Safe Food for Canadians Regulations* (SFCR) set out many requirements that apply across food commodities, such as standards and guidelines, regulatory requirements, traceability, packaging, investigation and response, testing, bulletins and reporting a concern.

⁴³ Ilonka Geverink – (CFIA/ACIA) – Regional Veterinary Office, 2022

Food Specific Requirements and Guidance – Meat Products and Food Animals

- The food specific requirements focus on slaughtering activities, animal carcasses, their parts as a result of slaughtering activities and the welfare of food animals during slaughtering activities.
- List of Requirements:
 - [Standards for antemortem examination and inspection](#)
 - [Standards for Post-mortem evaluation of food animal carcasses](#)
 - [Standards to identify a meat product as edible](#)
 - [Standards for the management of condemned and inedible food animals and meat products](#)
 - [Regulatory Requirement: Inspection services for Food Animals and Meat Products](#)
 - [Application of the inspection legend on food animal carcasses before refrigeration](#)
- [Preventative Control Plan Requirements](#)
 - The [Safe Food for Canadians Regulations](#) (SFCR) require that meat processing plants prepare, keep, maintain and implement a written Preventive Control Plan (“PCP”) to demonstrate how hazards and risks to food are being addressed. The links on this page contain guidance to help a meat processing plant owner determine whether a written PCP is required, and if so, how to prepare and implement one.
- [Preventative Controls for Food – Meat Products](#)
 - This link provides information on select Preventive Control Practices (“PCP”) for meat process operators to mitigate the food safety risks associated with the preparation of processed meat products. The information is intended to inform and support the development and implementation of a Preventive Control Plan.

- [Preventive Control Plan Interactive Tool](#)
 - This interactive tool helps meat processing plant owners determine if and when a PCP is required.
 - [Infographic: Your Preventive Control Plan](#)
 - This is a link to a PCP infographic that will assist in the development of a meat processing plant PCP.
- [Guidance for Food Establishments concerning construction materials and packaging materials and non-food chemicals](#)
 - Food businesses are responsible for ensuring that the construction materials, packaging materials and non-food chemicals used in their facilities are safe and suitable for their intended use.
 - Good manufacturing practices prevent the contamination of food products. Food businesses are required to meet all applicable regulatory requirements of the [Food and Drugs Act](#), the [Food and Drug Regulations](#) and the safe food for Canadians [Act](#) and [Regulations](#).
- Guidance on Meat Processing Plant Slaughter Operations:
 - [Food animal identification](#)
 - [Ante-mortem examination guidelines](#)
 - [Post-mortem evaluation procedures](#)
 - [Dressing procedures and preparation of edible parts](#)
 - [Guidance on CFIA stations for slaughter operation of food animals](#)
 - [Controls on contamination](#)
 - [Microbial controls](#)

4.2. Provincial Regulations⁴⁴

In Alberta, slaughter operations are either federally or provincially regulated. Regardless of whether slaughter operations are federally or provincially regulated, all license holders must meet the requirements laid out in the government of Alberta's [Meat Inspection Act](#) and [Meat Inspection Regulation](#); including assurances that meat and meat products are safe and that animals are handled humanely at slaughter.

The major difference between federally and provincially license operations is product distribution. Federally licensed facilities such as Cargill Canada or JBS Foods can sell their product provincially, Canada wide or globally. Provincially licensed facilities can sell their products only within the province of Alberta.

Slaughter Inspection:

Any meat or meat product sold or distributed in Alberta must come from an inspected slaughter facility (abattoir) and/or processing facility. Inspectors conduct ante-mortem and post-mortem inspections on the animals and must be on site any time inspected slaughter activities are taking place.

Inspectors are responsible for:

- verifying pre-operational conditions of the facility on slaughter day.
- monitoring employee hygiene practices, operational standards and potential hazards and take actions to minimize food safety risks in these areas (biological, chemical, physical, etc.).
- documenting licensee compliance with legislative requirements outlined in the *Meat Inspection Act* and Regulation.
- collecting water samples for microbial testing, carcass and fecal sampling (surveillance) and meat product sampling.
- following up on corrective actions from observed deficiencies during an inspection.

⁴⁴ Government of Alberta – Alberta Slaughter Licensing, 2022

Ante-mortem inspection:

Within 24 hours of slaughter, inspectors must conduct an ante mortem inspection (screening) of all animals. Ante mortem inspections occur before an animal is slaughtered. Ante-mortem inspections are performed on animals:

- that show evidence that the animal(s) have not been handled properly or humanely.
- that show evidence of or are affected with a disease or condition that causes the carcass, or its meat products to be unfit for human consumption.
- that may have been treated with an antibiotic or other chemical agent that may result in a contaminated carcass.
- with disease conditions that may show no visible changes in the carcass (e.g., rabies or BSE).
- with conditions that lead to problems (e.g., manure on hide, visibly abscessed) during the slaughtering and dressing procedures and result in heavily contaminated carcasses during the evisceration step.
- suspected of having a reportable disease or a foreign animal disease.

Unhealthy or even slightly abnormal animals that are identified by the inspector are either:

- segregated for separate slaughter and special inspection, or
- not allowed to enter the human food chain.

Licensees are also required to meet requirements and ensure that all livestock are handled and treated humanely.

Post-mortem inspection:

Post-mortem inspection covers the inspection of carcasses and the parts of meat and poultry that are used for human food.

- Post-mortem inspection takes place after the animals have been slaughtered. Post-mortem inspection covers the steps in the slaughter process that begin at stunning and ends at the step where the carcass is placed in the cooler.
- The purpose of post-mortem inspection is to protect the public health of Albertans. Post-mortem ensures that food safety practices are adhered to on the slaughter floor and that the carcasses and parts entering the coolers are wholesome, fit for human consumption and not altered in any way.
- Trained inspection staff perform inspections, make regulatory decisions, document findings and take enforcement actions when appropriate. These activities are guided by provincial regulations.
- Meat inspectors can, if necessary, consult the [Office of the Chief Provincial Veterinarian](#) if they require veterinary advice or if there is doubt whether a carcass is to be approved for human consumption or condemned. If necessary, a carcass will be held pending consultation or laboratory analysis. Condemned carcasses are disposed of in accordance with the [Disposal of Dead Animals Regulation](#).

Surveillance:

- Each year, Albertans and Canadians become ill from the foods they eat. Investigating food-borne illness outbreaks can be complex. To help establish priorities to control and prevent food borne outbreaks, the Alberta government uses food safety monitoring, also known as surveillance. Food safety surveillance collects data that can be used to:
 - identify food safety risks.
 - establish priorities for controlling and preventing food pathogen contamination.
 - conduct risk assessment and risk management activities for different contaminants in foods.

- Meat inspectors and inspection specialists collect samples (meat and fecal) from carcasses for various provincial and federal surveillance programs and food safety projects such as *E. coli* O157:H7 monitoring.
- Surveillance is an important tool to help public health and food safety authorities to be able to respond quickly, efficiently and effectively to help protect the public from food borne outbreaks.

Processing Inspections:

Up to 3 unannounced processing inspections are conducted in provincially licensed meat facilities each year to help ensure food safety and compliance with regulatory monitoring.

- During these inspections, all aspects related to the food safety systems and the facility are evaluated, providing a comprehensive overview of each facility's processing operations.
- Inspectors ensure that operators have developed and implemented programs that meet the requirements of legislation and assure food safety.
- Inspectors provide reports to the operators that identify areas where improvements can be made. Inspectors work closely with licensees to develop a plan and timelines to address any issues that are identified.

Inspectors in Northwestern Alberta:

Inspectors are key to the smooth workflow and successful operation of a meat processing plant. In northwest Alberta there is one supervisor and two meat inspectors. In contrast to regions in southern Alberta, there is plenty of capacity for a meat processing plant in the Peace Region to schedule up to 2 slaughter days/week, if required.⁴⁵

- North Supervisor for Grande Prairie/LaCrete region
 - Mary-lou Briese – Grande Prairie, AB
 - Ph: 780.538.5275
 - Email: mary.lou.briese@gov.ab.ca
 - William Betts – Athabasca, AB
 - Ph: 780.910.0579
 - Email: William.betts@gov.ab.ca
 - Services areas north of Athabasca; including Peace River, Falher, etc.
 - LaCrete Inspector
 - This inspector services the LaCrete/High Level area only.

⁴⁵ Mary-lou Briese, William Betts, November 2022

4.3. Meat Processing Plant Size

There are 5 key factors to consider before building a meat processing plant.

- Are there enough animals within a reasonable distance to provide a continuous inflow of local livestock to the plant.
- Will the proposed location of the meat processing plant have regular access to a meat inspector?
- Is there a sufficient work force in the area to operate a meat processing plant?
- Does the proposed location of the meat processing plant have access to an ample supply of water, water treatment facilities, natural gas, three phase power and is it easily accessible by a good road?
- Will the proposed location require re-zoning?

Figure 32 – Aerial View of a 17,249 Sq. Ft. Abattoir & Meat Processing Facility in Mount Forest, Ontario. Photo Credit - Colliers



In general, the size of meat processing plant is determined by the number of animals that can be processed on slaughter day.

Small Meat Processing Plant:

- 20 to 100 cattle **per week**
- 5,000 to 6,200 sq. ft.

Medium Meat Processing Plant:

- 100 to 1000 head of cattle **per week**
- 17,500 sq. ft.

Large Meat Processing Plant:

- 1,000 to 5,000 head of cattle **per day**
- 175,000 sq. ft.

Critical to the profitable operation of a meat processing plant is maximizing processing capacity.

The direct driver of processing capacity is access to a reliable and regular supply of quality livestock AND regular access to the meat inspector.

Figure 33 – Butcher measuring pork temperature in the cooler.



4.3.1. General Meat Processing Plant Floor Plan

A meat processing plant with an abattoir requires a carefully planned area for the slaughter process, as this is a critical first step. An improperly or inadequately designed abattoir can result in either slow processing of animals or a high percentage of carcasses not meeting the post-mortem inspection.

A well-designed meat processing plant with an abattoir would include the following facilities:⁴⁶ **See Figure 34** on page 86 for the general design of a meat processing plant.

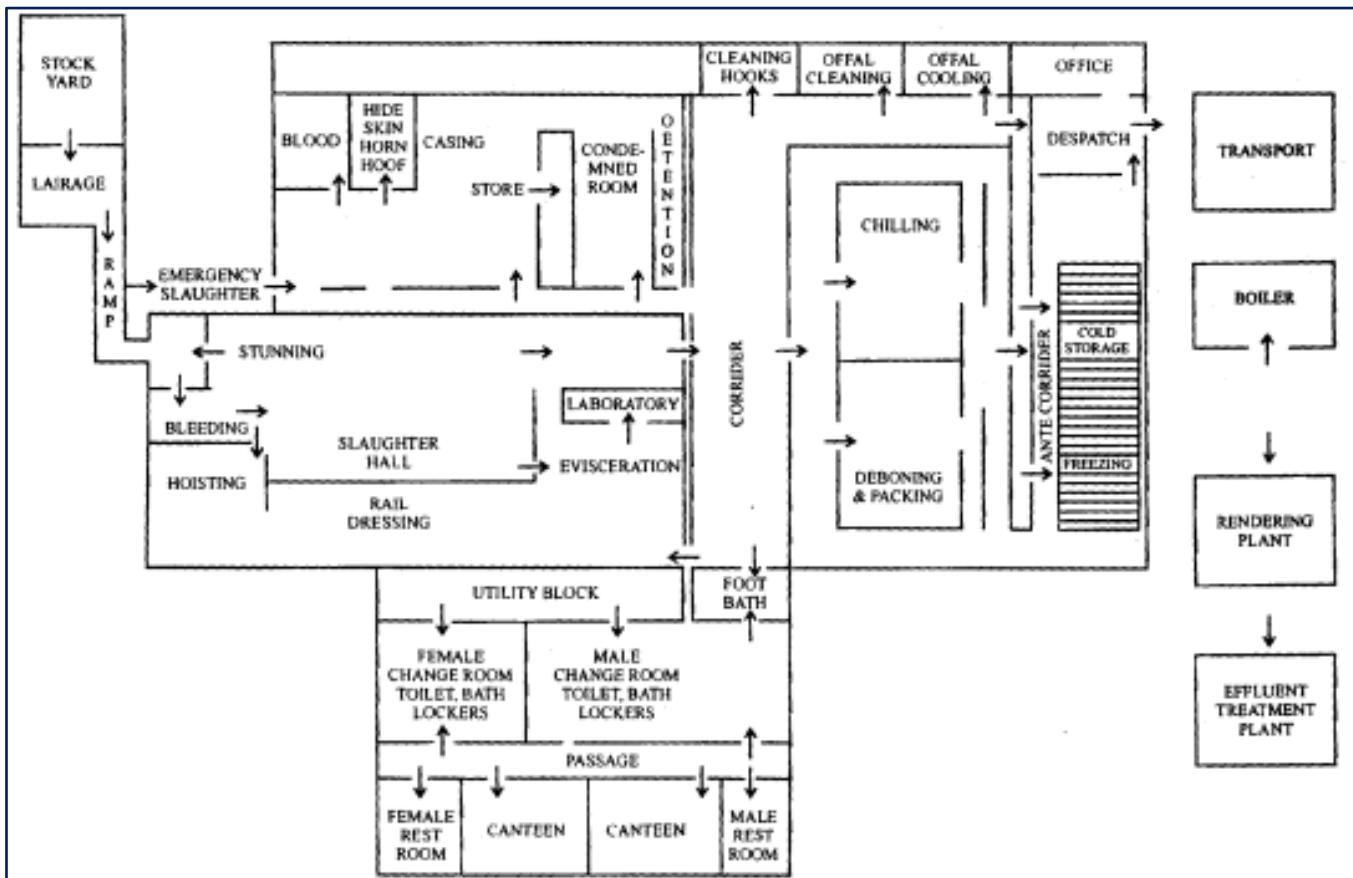
- Stockyard
 - Holding area for livestock as they are delivered by producers
 - Roofed area to protect animals from inclement weather.
 - This area would have feed and water facilities.
 - Isolation pens for animals that appear ill or lame.
- Lairage
 - Resting place for animals before slaughter
 - Animals typically travel long distances to reach the abattoir and if not rested properly, the quality of meat is adversely affected.
 - There should be an abundant supply of feed and water and constructed so that animals can be segregated by size and type.
 - There should be adequate space for ante-mortem inspection.

⁴⁶ Meat Technology Plant Layout and Design – Meat Technology Blog, December 2013

- Abattoir Area
 - Ramp to the stunning pen
 - Blood collection area
 - Hide and skin store area
 - Condemned meat area
- Chilling Area
 - As soon as animal is slaughtered the carcass must be chilled to slow down the chemical and enzymatic changes that occur in tissues after slaughter. Chilling also slows down or stops the multiplication of micro-organisms which might cause meat spoilage or food poisoning.⁴⁷
 - For example, the muscles in the meat continue to use the hemoglobin that is stored in the soft tissue of the animal. This normal biological process creates lactic acid. Animals cannot be completely drained of bodily fluid during slaughter, since soft tissue necessarily retains some amount of fluid. Because blood is no longer being circulated through the body, the lactic acid starts to break down the muscle and the connective tissues around it. The longer a beef carcass is chilled, the more tender the beef will be.
 - The optimum length of time beef should be chilled/aged is 14 to 21 days.
- Deboning and Packaging Area
 - The design of the packaging area is a function of the meat processing plant's end products. Automation in this area can speed up the production of value-added products such as sausages, beef jerky or pepperoni sticks.

⁴⁷CFIA - Inspection Canada Regulations – Chapter 17, 2022

Figure 34 - General design of a meat processing plant – Floor Plan Credit - Meat Technology Plant Layout and Design



Alberta Guidelines for the Construction of a Meat Processing Plant:

The construction of meat processing plants in Alberta is guided by the government of Alberta's [Meat Inspection Regulation](#)⁴⁸, the [Meat Inspection Act](#)⁴⁹ and the new [Meat Facility Standards](#)⁵⁰. **See Appendix B, C, and D.**

Prior to the construction commencement of a meat processing plant or any alterations to a meat processing plant, Meat Inspection Regulation Part 3- Section 16(1) requires that all facilities be approved by the government of Alberta.

Each Provincially Licensed Meat Facility ("PLMF") must provide the following information to be approved for construction: See PLMF Construction/Renovation and Licensing Checklist in **Appendix E**.

- Project Description
- Processing Training and Experience
- Slaughter Training and Experience
- A set of construction blueprints for review

A plan for disposal of dead animals is also required. Disposal of dead animals is regulated in Alberta and must comply with the government of Alberta's [Disposal of Dead Animals Regulation](#).

A [Premise Identification](#) ("PID") number is also required in order to operate a meat processing plant. This number links livestock to land locations or premises. The PID program was developed to plan for, control and prevent the spread of animal diseases.

⁴⁸ Updated October 2022

⁴⁹ Updated November 2022

⁵⁰ Updated April 2022

4.3.2. Design/Build Companies

Our research yielded a short list of Canadian companies that appear to have experience in the design/build food of processing plants, including small scale meat processing plants:

- **Maple Reinders**
1921 – 91 St. SW, Suite 201
Edmonton, AB, Canada T6X 0W8
Ph: 780.465.5980
Email: info@maple.ca



- **Foodcon**
446 Grey St #301
Brantford, ON Canada N3S 7L6
Ph: 519.759.8321
Email: info@foodcon.com



- **IFAB Partners Engineering Ltd. – Head Office**
201 – 360 Holiday Inn Drive
Cambridge, ON, Canada N3C 3T1
Contact: Joe Nagy, CSO, Director of Business Development
Ph: 519.597.1944
Email: jnagy@ifabpartners.com



- **DENNIS GROUP**
(*Partners with IFAB Engineering*)
201–360 Holiday Inn Drive
Cambridge, Ontario, Canada N3T 3C1
Contact: Sofia Siestrup
Ph: 519.957.1944
Email: siestrup@dennisgroup.com



4.3.3 The Case for Small Meat Processing Plant

COVID-19 exposed the vulnerability of large, regionalized beef and pork processing plants. What began as COVID-19 demand disruptions, quickly deteriorated into supply-chain shortages. Between March 2020 and June 15, 2020, there were over 40 processing plant shutdowns in Canada and the United States. Slaughter plant shutdowns reduced the demand for livestock, thus reducing livestock prices, while at the same time producing less meat, and increasing wholesale meat prices.⁵¹

“Big is not bad. It is fragile. When a supply chain becomes more concentrated, there is greater loss of supply when a single plant is closed.” says Temple Grandin, professor of animal science at Colorado State University.⁵² For example, the temporary closure of Cargill Canada created a back log of over 100,000 cattle.⁵³

There are ongoing discussions amongst industry leaders and Farmers Union organization within the meat supply chain around whether Canada needs to increase the number of small and medium sized meat processors to help create resiliency and to pick up the slack when slowdowns or shutdowns of larger plants occur.⁵⁴

This bodes well for the development of small sized meat processing plant in the Peace River area. In the event of an adverse event at Cargill, JBS or Olymel, the Peace River area plant theoretically could add slaughter days to relieve the back log somewhat and ensure that Peace Country residents continue to have an ample supply of meat products.

⁵¹ Canadian Agri-Food Policy Institute – Resilience versus Efficiency: The feasibility of small meatpacking plants in Canada – James Rude, University of Alberta, November 2020

⁵² Temple Grandin – Big Meat Supply Chains are Fragile – Forbes, May 2020

⁵³ Canadian Cattlemen’s Association

⁵⁴ Why some think Canada’s beef business needs more smaller players – CBC News – Erin Collins, Tony Seskus, May 2020

4.4. Potential Locations for a Meat Processing Plant

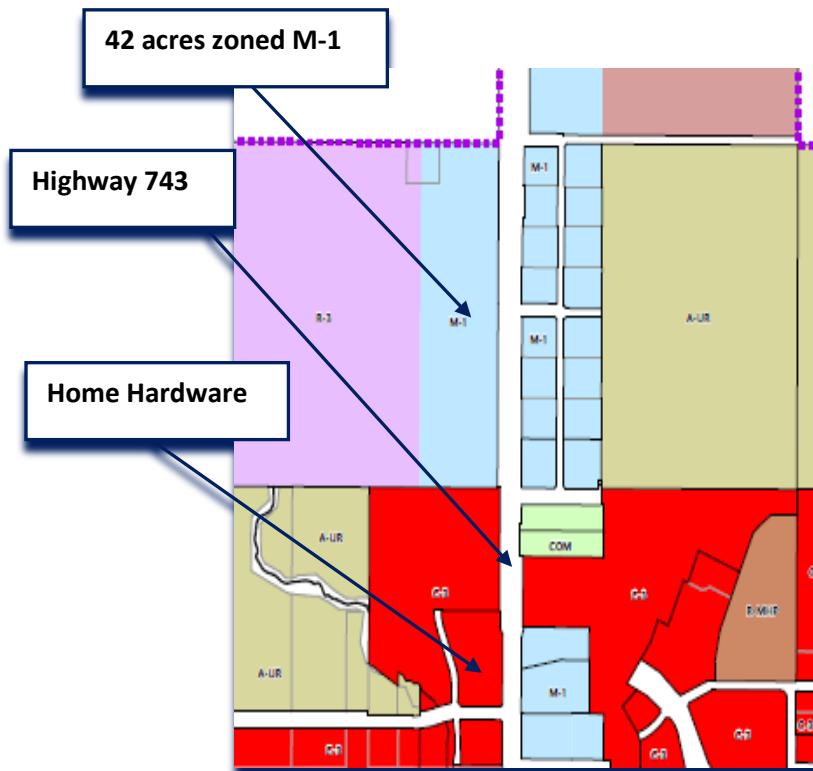
Our research yielded four potential development areas for a meat processing plant that would benefit the town of Peace River:

- Town of Peace River limits
- MD of Peace #135 West Hill Business Park
- County of Northern Lights – Intermunicipal Development Plan
- Northern Sunrise County Business Park

Town of Peace River Limits:

A 6,200 sq. ft. facility would need at least 3 to 5 acres of land. Within the town of Peace River limits there is one potential location for a meat processing plant.

- The parcel of land is 42 acres in size and zoned M-1(Light Industrial). It is located on the west side of Highway 743. Directly across the property, on the east side of Highway 743, are numerous commercial business lots. The parcel of land is presently vacant and un-serviced. See **Appendix F** for Land Use Districts Map.



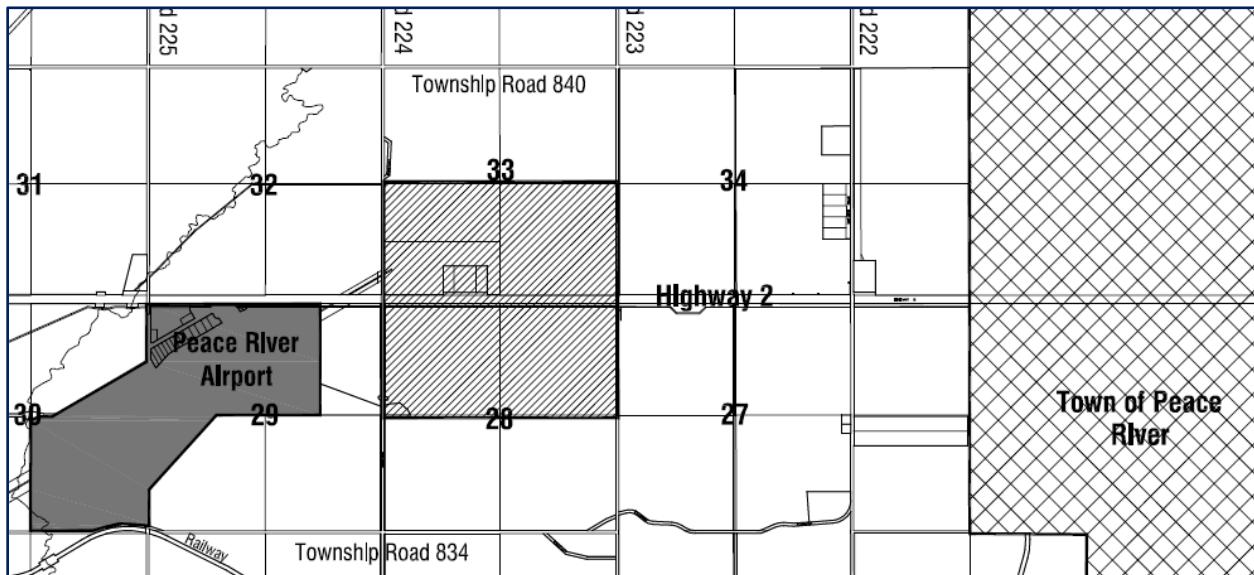
- Though the parcel is zoned M-1 – Light Industrial, a meat processing plant is not specifically included as a discretionary use. If a meat processing plant were to be located here, a zoning variance would be required.
- See **Appendix XXX** for the Light Industrial Excerpt from Town of Peace River Land Use By-Law #891 – Office Consolidation

MD of Peace #135 West Hill Business Park:

The West Hill Industrial Business Park is located on the north and south side of Highway 2, approximately 2.5 kms west of Peace River and .5 kms east of the Peace River Airport.⁵⁵

- Given the proximity of land to Highway 2, the MD of Peace #135 is encouraging land use in this area for operations such as truck stops, visitor accommodations, food services, recreational vehicle services and similar uses.
- Lands further removed from Highway 2 would include operations such as oilfield support services, equipment storage, trucking operations and similar uses.
- Though commercial enterprises are encouraged to be developed in this area, a zoning variance would be required. Furthermore, proximity to the Peace River Airport and proximity to the Grimshaw Gravels Aquifer would need to be considered.

Figure 35 - Excerpt from the map of the West Hill Industrial Park - ISL Engineering



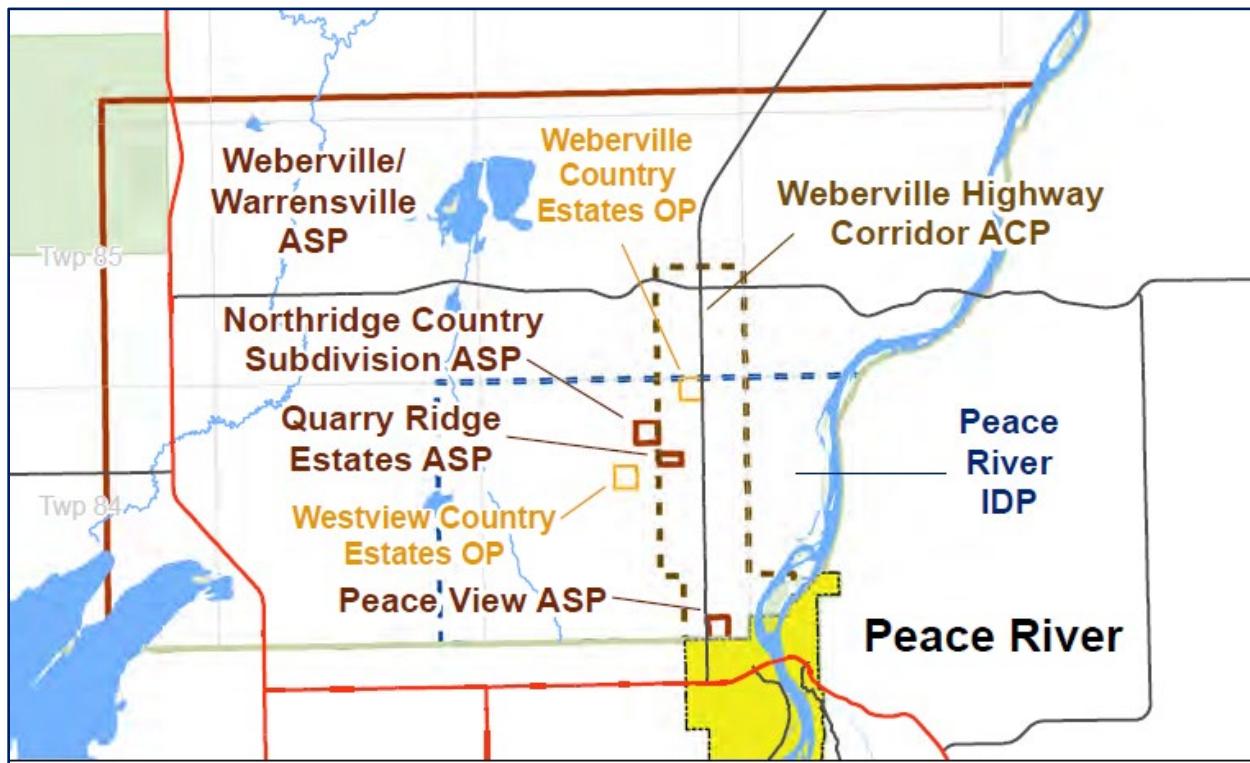
⁵⁵ MD of Peace #135 - By-Law No. 3/2009 to adopt West Hill Industrial Park Area Structure Plan

County of Northern Lights Weberville Corridor:

The County of Northern Lights has developed a Weberville Corridor Area Concept Plan for lands located on the west and east side of Highway 743, which extends from the Peace River town limits to the Mercer Connector Road. **See Figure 36.**

- Although commercial development is encouraged along the Weberville Highway Corridor, due to the proximity of the Grimshaw Gravels Aquifer, commercial or industrial developments that may require open discharge or liquid waste will not be permitted in this area unless they are serviced with sealed holding tank.
- Due to the open discharge and waste restrictions the Weberville Highway Corridor Area Concept plan, this area, though in close proximity to Peace River, is not suitable at all for a meat processing plant.

Figure 36 - County of Northern Lights Weberville Highway Corridor Area Concept Plan



Northern Sunrise County - Sunrise Gateway Business Park:

The Gateway Business Park is located in Northern Sunrise County, east of the town of Peace River limits at the intersection of Highway 2 and Highway 688. The Sunrise Gateway Park is an attractive location for commercial or light industrial development for the following reasons:

- Easy access to major Highway 2 for transportation of raw materials and product distribution.
- Access to all utilities: water, sewer, power and high-speed internet
- No business license fee
- Tax incentives to encourage new developments

2022 Northern Sunrise County Tax Incentives⁵⁶

- Year 1 - 75% rebate on municipal taxes
- Year 2 - 50% rebate on municipal taxes
- Year 3 - 25% rebate on municipal taxes
- Year 4 - 0% rebate on municipal taxes

Northern Sunrise is actively promoting the Sunrise Gateway Business Park and is open to working with developers who might have special requirements for their proposed business operations.

- Over the years, Northern Sunrise County has developed Business Concepts for entrepreneurial ventures in Sunrise Gateway Business Park, such as a Cheese Making Factory, Wine Making Factory, Distillery, Vertical Farms and a Beef Farm to Table business.
- The Sunrise Gateway Business Park is not located on the Grimshaw Gravels Aquifer therefore a meat processing plant would not pose an environmental risk.
- A precedent has already been set with the development of a large dairy farm in close proximity to the Sunrise Gateway Business Park. A meat processing plant in the Sunrise County Business Park would complement the agricultural industry already located there.

⁵⁶ Northern Sunrise County Tax Incentives Motion in 2022

4.5. Distribution Channels

Many of the primary crop and livestock products processed in Alberta are destined for regional, domestic, and international markets.

A Provincially Licensed Meat Facility in the Peace River area would be limited to distributing their finished products to channels located within the province of Alberta.

Examples of where the finished product could be distributed includes the following:

- Retail Store front at the meat processing facility
- Retail Store front in the Town of Peace River
- Online Store
 - Development and selling of Meat Boxes, such as BBQ Meat Box, $\frac{1}{4}$ Beef, $\frac{1}{2}$ Beef, and others. **See Example in Appendix G.**
 - Monthly Shipping of Subscription Boxes
- Independent Restaurants
- Independent Grocery Stores
- Alberta based franchises
- Convenience stores
- School or university cafeterias
- Independent senior's facilities

Figure 37 - Hamburger and Steak at the Board 'n Barrel – Peace River



5. Financing the Construction of a Meat Processing Plant

The cost to build a 6,200 sq. ft meat processing plant is approximately \$850.00/sq. ft., which translates into \$5.27Million CDN. In this economy a lender will be looking for a substantial cash investment by the developer.

For a meat processing plant to operate profitably, it is recommended that the developer invest at least 50% of the project costs.

- With a developer investment of at least 50% of the project costs, lenders are apt to be more interested in investing in the project
- **Financing Options include:**
 - **Farm Credit Canada**
 - Specifically finance abattoirs and meat processing plants
 - **ATB Business Financing Program Loan**
 - up to \$1,000,000.00
 - **Developmental Banks**
 - **Agricultural Financial Services Corp (AFSC)**
 - Agri-business loans
 - **Canadian Western Bank**
 - Construction loans
 - Operating Loans
 - **Community Futures Peace Country**
 - Operating or Equipment Loan up to \$150,000.00

- **Grants:**

- There are no grants for business startups. Grants are designed to support a very specific activity or issue. Most organizations issuing grants are provincial or federal government organizations and are interested in the past performance of a business before a grant will be issued. With no track record or financial performance history, business start-ups are at a distinct disadvantage when seeking grant assistance.
- Once the business is operational for at least one year, the business can qualify for a wide range of grant assistance. For example, the government of Alberta and the Government of Canada are collaborating on the [Canada-Alberta Job Grant](#) to assist with training employees.
- The [Alberta Jobs Now Program](#) has recently wrapped up. This grant was designed to help businesses hire new staff.
- Both the federal and provincial governments often have grant programs under development and entrepreneurs need to watch for news releases regarding the launch of new grant programs.

- **Indigenous Investment**

Indigenous investment in a meat processing plant is an option for consideration. Indigenous investment typically requires at least 51% ownership of the business enterprise, that the business is operated on indigenous lands and that indigenous workers are employed in the business.

- There are several lenders that focus on indigenous investment:

- [Alberta Indian Investment Corporation](#)
- [Apeetogasan Metis Development Inc.](#)
- [Community Futures Treaty Seven](#)
- [Indian Business Corporation](#)
- [Settlement Investment Corporation](#)

- **Co-operative Business Model**

There is an emerging trend towards the development of small-scale meat processing using a co-operative business model. If private investment is not an option, a co-operative business model could be a viable option for the development of meat processing plant in the Peace River area. Multiple investors into a meat processing plant would dramatically reduce the investment amount required by a private investor.

- A co-operative is a legally incorporated corporation that is owned by its members, who use the co-operative's services or purchase their products.
- Co-operatives are community-focused businesses that balance people, planet and profit. They are generally value-based and are often formed to fill a void within a community, to seize local opportunities and/or to meet the needs of its member-owners.
- Whether the members are the customers, employees or residents, they have an equal say in what the business does and share in the profits. Profits are distributed to members based on the amount of business they do with the co-operative.
- Co-operative businesses keep dollars circulating within the local economy, provide secure employment, and build community.

6. Financial Projections

6.1. Profitability of a Meat Processing Plant

Business sectors in North America are categorized by NAICS (North American Industry Classification Code) to collect statistical information, such as financial performance. Businesses self-assign their NAICS code and provide statistical data when required.

General meat product manufacturing is classified as NAICS code 3116. This NAICS code includes business operations that conduct slaughter and meat processing. The Government of Canada collects financial performance data from participating businesses on an annual basis. This data is especially useful in the development of business startup financial projections. This data can also be used as a benchmark for existing businesses who are interested in comparing their actual revenue/expenses/net profit to provincial or national averages.

The Financial Performance Indicator reports on Small and Mid-Sized Meat Processing Plants revealed the following data:

- 85.1% of small meat processing plants in Alberta operated profitably in 2021.
- 99.1% of mid-size meat processing plants in Canada operated profitably in 2021.
 - *No data was available for mid-size Alberta meat processing plants.*



Small Meat Processing Plants:

Financial performance data gathered from 94 reporting Alberta meat processing plants in 2021 that earned **up to \$5,000,000.00 in gross revenue**, revealed that 85.1% of this business sector operated profitably.⁵⁷

- The calculated average gross revenue was \$1,012,000.00.
- The calculated average expenses were \$895,000.00 (88% of revenue)
- Average net profit = \$117,000.00 (11.6%). **See Figure 38.**

Figure 38 - Financial Performance Indicator of Slaughter/Meat Processing Businesses in Alberta – 2021

Profitable Businesses	
Percentage of businesses operating profitably (%)	85.1%
Total Revenue	\$1,012,000
Total Expenses	\$895,000
Net Profit	\$117,000
	11.6%



⁵⁷ Financial Performance Data – Government of Canada, 2021

Medium Size Meat Processing Plants:

Financial performance data gathered from 102 reporting Canadian businesses in 2021 that earned **between \$5,000,000.00 to \$20,000.00 in gross revenue**, revealed that 99.1% of this business sector operated profitably.⁵⁸

- The calculated average gross revenue was \$10,073,575.20.
- The calculated average expenses were \$9,562,849.98 (94.9% of revenue).
- Average net profit = \$510,725.22 (5.1%). **See Figure 39.**

Figure 39 - Financial Performance Indicator of Slaughter/Meat Processing Businesses in Canada – 2021

Profitable Businesses		
Percentage of businesses operating profitably (%)	99.1%	
Total Revenue	\$10,073,575.20	
Total Expenses	\$9,562,849.98	
Net Profit	\$510,725.22	5.1%



⁵⁸ Financial Performance Data – Government of Canada, 2021

6.2. Proforma Financial Projections

Assumptions:

These financial projections were developed on the following assumptions:

Cost of Animals:

Cattle and Hogs are generally purchased from local producers, feedlots, auctions or Hutterite colonies at market price.

- Dec. 13, 2022 Market Prices:
 - Cattle: \$168.40/hundred weight⁵⁹
 - Optimum weight is 1,300 lbs. and will produce a 760 lb. carcass
 - The cost of 1 cow/steer = \$2,189.20
 - Hogs: \$112.71/hundred weight⁶⁰
 - Optimum weight is 260 lbs. and will produce a 210 lb. carcass⁶¹
 - The cost of 1 hog = \$293.05
- The projections assume 2 slaughter days per week of 7.25 hours/day.
 - Number of cattle per slaughter day = $22 \times 2 = 44$ cattle/week
 - Number of hogs per slaughter day = $18 \times 2 = 36$ hogs/week

Mortgage Amortization:

- The cost of 6,200 sq. ft. meat processing facility; including a retail store front is estimated to cost \$850.00/sq. ft. for a total of \$5,270,000.00. (In 2011, it cost 682.00CAD/ sq ft).⁶²
- The projections assume the developer will contribute \$2,635,000.00 in cash and borrow \$2,635,000.00 amortized over 30 years at 7.25% interest.

⁵⁹ [Government of Alberta – Understanding dressing percentage of slaughter cattle - 2022](#)

⁶⁰ [Alberta Regional Dashboard – Hog Prices](#)

⁶¹ Average Market Pig Weight – Osbourne Livestock Equipment, 2018

⁶² Food and Livestock Planning, Inc. - 2011

Staff:

- The number of forecasted staff is 14.
 - 1 – operations manager
 - 4 – abattoir - two days/week, butcher 3 days/week
 - 5 – meat processing (butcher, cutting, wrapping)
 - 2 – making value add products (sausage, jerky)
 - 1 – shipping/receiving
 - 1 – retail butcher shop

Disposal Costs:

- The projections assume that West Coast will pick up waste 4 times a month at \$2,000.00 a trip.

Revenue:

- **Revenues are based on:**
 - Processing 80 animals per week at peak capacity
 - **Approximately 44 cattle per week and 36 hogs**
 - Processing capacity is projected to be at half capacity for the first three months of operations.
 - **Revenue Breakdown:**
 - Retail Beef Sales – 52.9% of all sales
 - Based on an average retail sale price of beef products of \$15.32/kg.
 - Retail Pork Sales – 7.7% of all sales
 - Based on an average retail sale price of pork products of \$10.41/kg.
 - Wholesale Beef and Pork Sales – 30.3% of all sales
 - Wholesale beef and pork is sold at 50% of retail price.
 - Custom Beef and Pork Processing – 9.1% of all sales

Summary:

Based on the revenue and expense assumptions, the meat processing plant in this scenario is able to meet its debt obligations. **See Figure 40.**

Figure 40 - Debt Servicing Calculation

Debt Servicing	Year 1	Year 2
Must be: >1.1	4.8	4.5
Income Available to Pay		
Debt	1,041,361.73	978,138.23
Amount of Debt	215,692.32	215,692.32

Further, based on the revenue and expense assumptions, the meat processing plant in this scenario is able to record an 11.3% profit in Year 1 and 11.7% in Year 2.

- Year 1 gross revenue = \$7,567,055.73
- Year 2 gross revenue = \$8,549,622.55

These profit margins are in line with the Financial Performance of meat processing plants that earn \$5,000,000.00 in gross revenue per year in Canada.

*** See attached 2 Year Financial Projections:

- Monthly Revenue and Expenses
- Income Statement
- Balance Sheet

CASH FLOW PROJECTIONS - YEAR 1															
Meat Processing Plant															
	Opening Position	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year Total	Year Total Plus Opening
Cash In/Sales:															
Cash Invested by Shareholders	3,000,000													0	3,000,000
Loan Proceeds 1-	2,635,000													0	2,635,000
Retail Beef Sales		190,525	190,525	190,525	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	4,001,027	4,001,027
Retail Pork Sales		27,823	27,823	27,823	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	584,285	584,285
Wholesale Beef and Pork Sales		109,174	109,174	109,174	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	2,292,656	2,292,656
Custom Beef		44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	539,904	539,904
Custom Pork		12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	149,184	149,184
Total Cash Received A	5,635,000	384,946	384,946	384,946	712,469	712,469	7,567,056	13,202,056							
Cash Paid Out:															
Purchase - Land & Building(s)	500,000													0	500,000
Purchase Equipment 1 - 3 Phase Power	30,000													0	30,000
Purchase Equipment 2 - Plant Equipment	4,620,000													0	4,620,000
Purchase Equipment 3 - Incinerator	100,000													0	100,000
Purchase Equipment 4 - Smoker	20,000													0	20,000
Purchase Inventory - Cattle		192,720	192,720	192,720	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	4,047,120	4,047,120
Purchase Inventory - Hogs		21,096	21,096	21,096	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	443,016	443,016
Purchase Inventory - Sausage Ingredients		6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	72,000	72,000
Purchase Inventory - Packaging		5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000	60,000
Accounting/Legal Fees		4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	48,000	48,000
Advertising/Marketing/Signage		10,000	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	48,500	48,500
Bank Charges		150	150	150	150	150	150	150	150	150	150	150	150	1,800	1,800
Insurance		5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000	60,000
Repairs/Maintenance		24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	288,000	288,000
Disposal Costs		8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	96,000	96,000
Shipping Costs		5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000	60,000
Internet/Phone		200	200	200	200	200	200	200	200	200	200	200	200	2,400	2,400
License/Permits		500	0	0	0	0	0	0	0	0	0	0	0	500	500
Website & Hosting		3,000	150	150	150	150	150	150	150	150	150	150	150	4,650	4,650
Office Supplies		1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	12,000	12,000
Loan Interest 1 -		15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	189,336	189,336
Plant Manager Wages		10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	120,000	120,000
Kill Floor Staff Wages		24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	288,000	288,000
Cutting/Hanging Staff Wages		20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	240,000	240,000
Processing Staff Wages		17,500	17,500	17,500	17,500	17,500	17,500	17,500	17,500	17,500	17,500	17,500	17,500	210,000	210,000
Retail Staff Wages		9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	115,200	115,200
Utilities(water, power, gas)		20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	20,000	240,000	240,000
Taxes		5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	68,508	68,508
Loan Principal Payments 1 -		2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	26,356	26,356
														0	0
Total Cash Paid Out B	5,270,000	410,449	400,599	400,599	614,415	614,415	6,741,386	12,011,386							
Monthly Net Cash		25,503	15,653	15,653										0	0
Opening Cash Balance C*	0	365,000	339,497	323,844	308,191	406,244	504,297	602,350	700,403	798,457	896,510	994,563	1,092,616	0	0
Closing Cash Balance A-B+C	365,000	339,497	323,844	308,191	406,244	504,297	602,350	700,403	798,457	896,510	994,563	1,092,616	1,190,669	1,190,669	1,190,669

CASH FLOW PROJECTIONS - YEAR 2													
	Meat Processing Plant												
	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year Total
Cash In/Sales:													
Cash Invested by Shareholders													0
Loan Proceeds 1-													0
Retail Beef Sales	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	381,050	4,572,602
Retail Pork Sales	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	55,646	667,754
Wholesale Beef and Pork Sales	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	218,348	2,620,178
Custom Beef	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	44,992	539,904
Custom Pork	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	12,432	149,184
Total Cash Received A	712,469	712,469	712,469	712,469	712,469	712,469	712,469	712,469	712,469	712,469	712,469	712,469	8,549,623
Cash Paid Out:													
Purchase - Goodwill													0
Purchase - Land & Building(s)													0
Purchase Equipment 1 - 3 Phase Power													0
Purchase Equipment 2 - Plant Equipment													0
Purchase Equipment 3 - Incinerator													0
Purchase Equipment 4 - Smoker													0
Purchase Inventory - Cattle	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	385,440	4,625,280
Purchase Inventory - Hogs	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	42,192	506,304
Purchase Inventory - Sausage Ingredients	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	6,000	72,000
Purchase Inventory - Packaging	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000
Accounting/Legal Fees	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	48,000
Advertising/Marketing/Signage	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	42,000
Bank Charges	150	150	150	150	150	150	150	150	150	150	150	150	1,800
Insurance	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000
Repairs/Maintenance	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	24,000	288,000
Disposal Costs	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	8,000	96,000
Shipping Costs	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000
Internet/Phone	200	200	200	200	200	200	200	200	200	200	200	200	2,400
License/Permits	500	0	0	0	0	0	0	0	0	0	0	0	500
Website & Hosting	150	150	150	150	150	150	150	150	150	150	150	150	1,800
Office Supplies	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	12,000
Loan Interest 1 -	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	15,778	189,336
Plant Manager Wages	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	10,000	120,000
Kill Floor Staff Wages	30,000	30,000	30,000	30,000	30,000	30,000	30,000	30,000	30,000	30,000	30,000	30,000	360,000
Cutting/Hanging Staff Wages	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	300,000
Processing Staff Wages	21,000	21,000	21,000	21,000	21,000	21,000	21,000	21,000	21,000	21,000	21,000	21,000	252,000
Retail Staff Wages	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	9,600	115,200
Utilities(water, power, gas)	22,000	22,000	22,000	22,000	22,000	22,000	22,000	22,000	22,000	22,000	22,000	22,000	264,000
Taxes	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	5,709	68,508
Loan Principal Payments 1 -	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	2,196	26,356
													0
Total Cash Paid Out B	631,415	630,915	7,571,484										
Monthly Net Cash	81,053	81,553											
Opening Cash Balance C*	1,190,669	1,271,723	1,353,276	1,434,829	1,516,382	1,597,935	1,679,489	1,761,042	1,842,595	1,924,148	2,005,701	2,087,254	
Closing Cash Balance A-B+C	1,271,723	1,353,276	1,434,829	1,516,382	1,597,935	1,679,489	1,761,042	1,842,595	1,924,148	2,005,701	2,087,254	2,168,808	2,168,808

INCOME AND EXPENSE FORECAST
Meat Processing Plant

	FORECAST		FORECAST	
	Year 1		Year 2	
		% of Total Sales		% of Total Sales
Revenue				
Retail Beef Sales	4,001,026.91	52.9%	4,572,602.18	53.48%
Retail Pork Sales	584,284.91	7.7%	667,754.18	7.81%
Wholesale Beef and Pork Sales	2,292,655.91	30.3%	2,620,178.18	30.65%
Custom Beef	539,904.00	7.1%	539,904.00	6.31%
Custom Pork	149,184.00	2.0%	149,184.00	1.74%
TOTAL REVENUE	7,567,055.73		8,549,622.55	
		% Cost of Sales		Gross Margin
Purchase Inventory - Cattle	4,047,120.00	101.2%	4,625,280.00	101.2%
Purchase Inventory - Hogs	443,016.00	75.8%	506,304.00	75.8%
Purchase Inventory - Sausage Ingredients	72,000.00	3.1%	72,000.00	2.7%
Purchase Inventory - Packaging	60,000.00	11.1%	60,000.00	11.1%
TOTAL COST OF GOODS SOLD	4,622,136.00	61.1%	5,263,584.00	61.6%
Gross Margin	2,944,919.73	38.9%	3,286,038.55	38.4%

Operating Expenses (specify)		% of Revenue		% of Revenue
Accounting/Legal Fees	48,000.00	0.6%	48,000.00	0.6%
Advertising/Marketing/Signage	48,500.00	0.6%	42,000.00	0.5%
Bank Charges	1,800.00	0.0%	1,800.00	0.0%
Insurance	60,000.00	0.8%	60,000.00	0.7%
Repairs/Maintenance	288,000.00	3.8%	288,000.00	3.4%
Disposal Costs	96,000.00	1.3%	96,000.00	1.1%
Shipping Costs	60,000.00	0.8%	60,000.00	0.7%
Internet/Phone	2,400.00	0.0%	2,400.00	0.0%
License/Permits	500.00	-	500.00	-
Website & Hosting	4,650.00	0.1%	1,800.00	0.0%
Office Supplies	12,000.00	0.2%	12,000.00	0.1%
Loan Interest 1 -	189,336.00	2.5%	189,336.00	2.2%
Plant Manager Wages	120,000.00	1.6%	120,000.00	1.4%
Kill Floor Staff Wages	288,000.00	3.8%	360,000.00	4.2%
Cutting/Hanging Staff Wages	240,000.00	3.2%	300,000.00	3.5%
Processing Staff Wages	210,000.00	2.8%	252,000.00	2.9%
Retail Staff Wages	115,200.00	1.5%	115,200.00	1.3%
Utilities(water, power, gas)	240,000.00	3.2%	264,000.00	3.1%
Taxes	68,508.00	0.9%	68,508.00	0.8%
Total Expenses	2,092,894.00		2,281,544.00	26.7%
Net Profit	852,025.73	11.3%	1,004,494.55	11.7%

BALANCE SHEET FORECAST

Meat Processing Plant

	Opening Position:	Forecast Year Ended: Year 1	Forecast Year Ended: Year 2
ASSETS			
Current Assets			
Cash In Bank	365,000.00	1,190,669.41	2,168,807.63
Total Current Assets: A	365,000.00	1,190,669.41	2,168,807.63
Property, Plant & Equipment			
Purchase - Goodwill	-	-	-
Purchase - Land & Building(s)	500,000.00	500,000.00	500,000.00
Purchase Equipment 1 - 3 Phase Power	30,000.00	30,000.00	30,000.00
Purchase Equipment 2 - Plant Equipment	4,620,000.00	4,620,000.00	4,620,000.00
Purchase Equipment 3 - Incinerator	100,000.00	100,000.00	100,000.00
Purchase Equipment 4 - Smoker	20,000.00	20,000.00	20,000.00
Total Property, Plant & Equipment: B	5,270,000.00	5,270,000.00	5,270,000.00
TOTAL ASSETS: A+B	5,635,000.00	6,460,669.41	7,438,807.63
LIABILITIES & EQUITY			
Current Liabilities (Due Within One Year)			
Current Portion of Loans -	-	26,356.32	26,356.32
Total Current Liabilities: C	-	26,356.32	26,356.32
Long Term Liabilities (Due After One Year)			
Loan -	2,635,000.00	2,582,287.36	2,555,931.04
Total Long Term Liabilities: D	2,635,000.00	2,582,287.36	2,555,931.04
Owners Equity			
Loan/Contribution from Owner	3,000,000.00	3,000,000.00	3,000,000.00
Retained Earnings (include Current Income)		852,025.73	1,856,520.27
Total Owner's Equity: E	3,000,000.00	3,852,025.73	4,856,520.27
TOTAL LIABILITIES & OWNER'S EQUITY: C+D+E	5,635,000.00	6,460,669.41	7,438,807.63

7. The Impact of Large Industry on Small Communities

A small-sized meat processing plant is envisioned for the Peace River area. Processing up to 80 animals per week requires 14 – 20 employees. If these employees are new to the area and bring their families, this could translate into a net influx of 80 people (20 employees x 4 people in the family). The annual average rate of population growth in Peace River has been 24 people over the last 40 years. 80 permanent new people in town would be significant, but this amount of population growth could be managed.

However, if a medium-sized meat processing plant that could process 1,000 animals a week was built, the number of employees necessary to carry out the work would be approximately 250 people. Multiplied by 4 people in the family, the number of permanent people in town would be 1,000 people. That would be a significant population increase and steps would need to be taken by town administration to manage that level of growth.

When large industry moves to rural area, from an economic development perspective, it is most welcome, but from a community lifestyle perspective it can be very disruptive. Suddenly there are line-ups at restaurants, gas stations. There is an increase in traffic and recreational facility use. School classrooms become overcrowded and wait times at health care facilities increase.

It is difficult for communities to pre-plan for a large influx of workers and permanent residents until the “shovels for the new project are in the ground” and the project is moving forward. Thus, it is not uncommon for a small rural community to lag behind with the changes needed for rapid growth, over time the rural community will catch up and the services required by the rapid population growth will be developed.

The areas most affected when a large business moves into a rural area are listed below and require consideration by community leaders when planning for growth:

- **Housing**
 - Is there enough serviced land available to build multi-family units to house both temporary and permanent residents?
- **Workforce**
 - To what extent will there be a labour shortage for existing businesses?
- **Commercial Businesses**
 - What new services will be required to service the new industry?
- **Land Use**
 - Will land use by-laws need to change to accommodate the required services and to manage the influx of workers?
- **Schools**
 - Is there potential to expand schools with portable classrooms?
- **Healthcare Services**
 - Is there a medical recruitment plan in place to manage the increase in need for healthcare services?
- **Water Supply, Sewer, Garbage Disposal**
 - Will expansion of utilities be required?
- **Police and Fire Services**
 - Is there a recruitment plan in place to manage the increase in need for police protective services and fire protection services

8. Summary and Recommendations

Three key factors have the potential to impact the successful operation of a meat processing plant:

- **Livestock supply**
- **Skilled workers**
- **Distribution channel**

Based on the information gathered in this study, a meat processing plant in the Peace River area is feasible and has the potential to successfully operate.

Livestock Supply:

- Based on the reported number of livestock produced in the northwestern region of Alberta, there appears to be an adequate supply of cattle and hogs from the local producers. However, the meat processing plant operator would need do further research to learn how many cattle and hogs the local producers have ready for slaughter at any one time.
- Failing that, animals for a meat processing plant in the Peace River area can be sourced from feedlots near Edmonton, or the auction marts in Beaverlodge, Dawson Creek or Westlock.
- Another option is for the meat processing plant to build its own feedlot and rely on its own animals for livestock supply, like TK Ranch in southern Alberta.
- Livestock supply and meat inspectors go hand in hand. In our discussions with the meat inspectors allocated to northwestern Alberta, there is capacity for an inspector to be available up to 2 times a week for a meat processing plant in the Peace River area.

Skilled Workers:

- Finding skilled workers will be a challenge, as it is for all industries at this time. Besides an active advertising campaign, recruiting workers from the two training programs in Alberta noted below is a possible way to obtain skilled workers for a meat processing plant in the Peace River area.

Meat Processing Certificate – Olds College, Olds, AB

- Includes abattoir training
- 13-week program

Professional Meat Cutting and Merchandising – NAIT, Edmonton, AB

- Includes making value-add products, such as sausage, jerky and meat merchandising.
- 15-week program

Niche Market:

- Carving out a niche market for a Peace River area meat processing plant and developing its own distribution channel network is critical to its success.

Niche market recommendations include:

- Build a herd of Piedmontese cattle. There is only one Piedmontese cattle farm in Alberta – [Peony Farms Ltd.](#), near Lacombe, AB. Piedmontese cattle are well known for their double muscling, extremely tender meat (they have a tenderness gene) and they produce more meat per carcass than any other breed.
- Develop a Peace Country brand for meat products.
- Supply independent organizations, such as senior's facilities, restaurants, and convenience stores.
- Open a retail store in the town of Peace River, that includes a small seating area, and a host of other foods such as cheese, specialized cooking oils, BBQ sauces.
- Develop an online store and a subscription box program.

General Recommendation:

Take a Road Trip – “Learn the best from the best”

- The Peace River Economic Development Committee has a standing invitation to visit two meat processing plants – Deerview Meats Ltd. in Irvine, AB and Barrhead Meats in Barrhead, AB.
- Include visits to:
 - TK Ranch, near Hanna, AB, where they produce and market strictly grass-fed beef
 - Peony Farms near Lacombe, AB, where they raise Piedmontese cattle.
 - Messinger Meats Artisan Butcher Shop and Bistro in Red Deer, AB.

APPENDIX A



Kenneth A. Poffenroth

Accredited Land Consultant

RE/MAX real estate central alberta
101, 5035- 50th Street
Lacombe, AB

Office: (403) 782-4301
Fax: (403) 782-2285
kenp@remax.net
www.kenpoff.ca



\$5,942,000 | 1091.00 Acres |

Agribusiness
Spruce Grove, AB

Parkland Cattle Company #2 – Breeding and calving facility c/w 33- pen feedlot. This is a package of (7) quarter sections of farmland. The total acreage is 1,091 +/- Ac where all (7) parcels are contiguous. (5) of these (7) parcels are at or near the dead-end road located approx. 8 kms SE of Alberta Beach. The primary development is a large livestock and feedlot facility situated on NE-35-53-03-W5M. At least (5) of the seven parcels should sell in a package.

#1 - 3018 Twp. Rd 540 (SW-01-54-03-W5M): improvements include: a newer 1,680 +/- sq ft mobile home c/w mechanical shed and site services for the residence, etc. The farmland component to this parcel is primarily native and improved seeded pasture.

#2 - 53519 Range Rd 31 (NW-36-53-03-W5M): improvements include: a newer 1,520 +/- sq ft mobile home c/w mechanical shed and site services for the residence and the livestock improvements, etc. There are several livestock holding pens on this site and a manure composting site near the center of the quarter section. The farmland component is native and improved seeded pasture.

#3 - 53516 RR 31 (NE-35-53-03-W5M): the improvements are situated in the SE corner of the quarter and spill on to the next quarter. Improvements at this location include: an elaborate 46,000 +/- sq ft livestock breeding/calving facility approx. c/w livestock holding pens, etc.; (2) Grandin sorting and holding systems close; (3) water distribution buildings; (1) power / mechanical bldg; (2) boiler mechanical distribution bldgs., etc.; 36' x 120' +/- open front commodity shed; (4) – 40' x 120' +/- open front livestock shelters, etc.; (2) D & M pre-cast concrete silage bunkers, etc.; total of (33) feedlot pens c/w alleyway and road system, etc.; extensive power and water services, etc.; extensive perimeter and x-fencing as well as wind-board fencing, etc. The farmland component to this parcel is open seeded pasture, etc. More detailed property information is available on realtor website.

Listing Details

Property Id #:	13212
Price:	\$5,942,000
Farm Type:	Aribusiness
Acreage (Total):	1091
Municipality / County:	Lac Ste. Anne
Province:	Alberta
Postal Code:	T0E 0A1

Residence Remarks

Primary Residence:	There are (2) newer mobile homes included with this package. They are situated on SW-01-54-03-5 and also on NW-36-53-03-5. Both homes have 12' x 16' +/- mechanical support buildings.
---------------------------	--

Property & Land Remarks

Directions:	From Stony Plain: west on Highway 16 A to Highway # 16 then continue on 3 miles (approx. 5 kms) to RR 30; 4 miles (6.0 kms) north to Twp. Rd 540; west 1 mile and then south mile and the properties are on both sides of the range road. From Alberta Beach: 1 mile south of town centre to Sec # 633; 2 miles (3 +/- kms) east to Range Rd 30; south 2 miles to RR 540; west 1 mile and south of a mile an
Property Legal Description:	1 - SW-01-54-03-W5M 2 - SW-02-54-03-W5M 3 - NE-36-53-03-W5M 4 - SE-35-53-03-W5M 5 - NW-25-53-03-W5M 6 - SE-36-53-03-W5M 7 - NE-36-53-03-W5M
Acreage (Total):	1091

Buildings

Barn:	The primary livestock building is an elaborate 46,000 +/- sq ft livestock breeding / calving facility specifically designed for livestock genetics, etc.
Cattle Shelter:	There are (4) open front livestock shelters incorporated into the feedlot and in very close proximity to the main livestock facility. Each of these shelters measures 40' x 120' +/-
Grain or Crop Storage:	There are (2) D & M precast concrete silage bunkers: 60' x 110' +/- and 60' x 220' +/-

Additional Listing Remarks

Manure Remarks:	There is a manure storage pad designed for composting livestock manure. It is located on (NW-36-53-03-5); the parcel east of the feedlot, etc.
Water Sources Remarks:	There are (3) water wells on properties and an extensive water distribution system on the livestock and feedlot parcel.
Property Taxes:	(Taxes for 2022 were \$ 6,696 +/- (tbc) payable to Lac Ste. Anne and Parkland County).

How to View

How to View:	Prior arrangements are required for all property viewings that require access to the buildings and improvements.
---------------------	--

		Buildings and Structures, etc.					
1		Residence(s), etc.			\$ 615,300		
	33.0	- 1,680 sq ft Jandel c/w shed	1,680 +/- sq ft @	\$ 330,300			+-
	35.0	- 1,520 Jandel c/w shed	1,520 +/- sq ft @	\$ 285,000			+-
2		Mechanical buildings, etc.			\$ 51,950		+-
	37.0	- Electrical Bldg - 10' x 30'	300 +/- sq ft @	\$ 21,000			
	38.0	- Water distrib bldg - 10' x 30'	300 +/- sq ft @	\$ 19,900			
	39.0	- Water distrib bldg - 8' x 18'	144 +/- sq ft @	\$ 6,450			
	40.0	- Water distrib bldg - 8' x 18'	144 +/- sq ft @	\$ 4,600			
3		Operational buildings ,etc.			\$ 4,497,950		+-
	41.0	- Cow / calf structure	46,416 +/- sq ft @	\$ 4,296,700			
	42.0	- Commodity shed - 36' x 120'	4,320 +/- sq ft @	\$ 174,000			
	43.0	- Roller mill building - 8' x 12'	96 +/- sq ft @	\$ 8,450			
	44.0	- Boiler shed - 12' x 16'	192 +/- sq ft @	\$ 9,400			
	45.0	- Boiler shed - 12' x 16'	192 +/- sq ft @	\$ 9,400			
4		Livestock building(s), etc			\$ 779,200		+-
	46.0	- Livestock shelter - 40' x 120'	4,800 +/- sq ft @	\$ 190,300			
	47.0	- Livestock shelter - 40' x 120'	4,800 +/- sq ft @	\$ 190,300			
	48.0	- Livestock shelter - 40' x 120'	4,800 +/- sq ft @	\$ 190,300			
	49.0	- Livestock shelter - 40' x 120'	4,800 +/- sq ft @	\$ 190,300			
	50.0	- Livestock shelter - 12' x 24'	288 +/- sq ft @	\$ 9,000			
	51.0	- Livestock shelter - 12' x 24'	288 +/- sq ft @	\$ 9,000			
5		Livestock handling systems			\$ 585,400	\$	- +/
	52.0	- Alley ways, etc.		\$ 196,500			
	53.0	- Grandin handling system		\$ 271,600			
	54.0	- Grandin handling system		\$ 117,300			
6	P2	Feedlot pens, etc.			\$ 2,141,100	\$	- +/
		- Pen 1, 2 - 370' x 150'	2	\$ 111,100	\$ 222,200		
		- Pen 3, 4, 5, 6 - 330' x 150'	4	\$ 126,000	\$ 504,000		
		- Pen 7 - 300' x 150'	1	\$ 93,500	\$ 93,500		
		- Pen 8 & 11-16 - 280' x 150'	7	\$ 92,800	\$ 649,600		
		- Pen 9, 10 - 250' x 150'	2	\$ 80,400	\$ 160,800		
		- Pen 27, 28 - 240' x 150'	2	\$ 36,000	\$ 72,000		
		- Pen 25, 26 - 220' x 150'	2	\$ 33,000	\$ 66,000		
		- Pen 17 - 22 - 150' x 150'	6	\$ 22,500	\$ 135,000		
		- Pen 23, 24 - 140' x 150'	2	\$ 21,000	\$ 42,000		
		- Handling Pen 29, 30 - 140' x 150'	2	\$ 21,000	\$ 42,000		







<This page is left intentionally blank>

APPENDIX B



Province of Alberta

MEAT INSPECTION ACT

MEAT INSPECTION REGULATION

Alberta Regulation 42/2003

With amendments up to and including Alberta Regulation 216/2022

Current as of October 24, 2022

Office Consolidation

© Published by Alberta King's Printer

Alberta King's Printer
Suite 700, Park Plaza
10611 - 98 Avenue
Edmonton, AB T5K 2P7
Phone: 780-427-4952

E-mail: kings-printer@gov.ab.ca
Shop on-line at kings-printer.alberta.ca

Copyright and Permission Statement

The Government of Alberta, through the Alberta King's Printer, holds copyright for all Alberta legislation. Alberta King's Printer permits any person to reproduce Alberta's statutes and regulations without seeking permission and without charge, provided due diligence is exercised to ensure the accuracy of the materials produced, and copyright is acknowledged in the following format:

© Alberta King's Printer, 20__.*

*The year of first publication of the legal materials is to be completed.

Note

All persons making use of this consolidation are reminded that it has no legislative sanction, that amendments have been embodied for convenience of reference only. The official Statutes and Regulations should be consulted for all purposes of interpreting and applying the law.

(Consolidated up to 216/2022)

ALBERTA REGULATION 42/2003

Meat Inspection Act

MEAT INSPECTION REGULATION

Table of Contents

Part 1

Interpretation, Application and Administration

- 2** Interpretation
- 3** Application
- 5** Exemption — food establishments
 - 5.1** Exemption — establishments (federally inspected meat)
 - 5.2** Exemption — fish
 - 6** Exemptions — wildlife consumption
 - 7** Exemptions — food safety process control system
 - 8** Alternative methodology on religious grounds
 - 9** Approvals, etc.

Part 2

Licences and Appeals

- 11** Licences
- 12** Expiry
- 13** Transfer of licence
- 15** Appeals respecting licences and inspections

Part 2.1

Meat Facilities Standards

- 15.1** Compliance

Part 3

Meat Facility — Facility and Equipment Requirements

- 16** Plans and specifications
- 18** General requirements

Part 4

General Operation of Abattoir Provisions

- 21** Humane slaughtering
- 22** Humane slaughtering - instruments

- 22.1** Method of slaughter
- 23** Exclusion of extraneous things
- 24** Slaughter of horses
- 25** Presence of live fauna
- 26** Holding pens
- 27** Death from natural causes or accident
- 30** Records
- 31** Removal before custom slaughter

Part 4.1 Uninspected Slaughter Operations

- 31.1** Uninspected slaughter operations
- 31.2** Location of slaughter and processing
- 31.3** Transportation and storage
- 31.4** Meat for household consumption
- 31.5** Operator responsibilities
- 31.6** Inspection not required
- 31.7** Disposal

Part 5 General Operations and Mobile Butchers

- 32** Location of operations, and identification of meat
- 33** Transportation of carcasses
- 34** Reporting
- 34.1** Maximum allowable number of animals

Part 6 Inspectors, Inspections and Related Matters

Division 1 Inspectors and General Inspection Provisions

- 35** Identification
- 36** Powers of inspector
- 37** Specimens
- 38** Seizure and disposal — non-compliance
- 39** Holding of equipment, surface or room
- 40** Ante-mortem and post-mortem inspections
- 40.1** Video inspection
- 41** Meat facility — time of inspection services

Division 2 All Animals

- 45** Condemned animals

- 46** Holding of animals and slaughter of held animals
- 48** Detention for inspection
- 48.1** Dressing a carcass
- 52** Chilling
- 54** Diseases and conditions of animals
- 56** Removal and disposal of parts
- 56.1** Salvage of meat products

Division 3
Red Meat Animals

- 58.1** Dressing red meat animals

Division 4
Poultry

- 64** Preparation for ante-mortem inspection of poultry
- 66** Preparation for post-mortem inspection of poultry
- 68** Dressing poultry

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

- 69** Application of inspection legend
- 70** Custody and responsibility for inspection legends
- 72** Prohibitions

Part 7
Miscellaneous Provisions

- 76** Compliance with orders
- 77** Receiving uninspected meat
- 78** Identification and notice of uninspected meat
- 79** Transfer of meat
- 80** Expiry

Schedule

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;

- (c.3) “large animal” means an animal with a live weight exceeding 500 pounds (226.8 kilograms);
 - (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;258/2021

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, except as provided in subsection (1.1), for consumption only by persons who form part of the producer's household, and
- (b) shall not be sold.

(1.1) A producer of a large animal and up to three other individuals may, in respect of a large animal to be slaughtered by an uninspected slaughter operation, be identified by the producer as the co-owners of the large animal and the meat harvested from that animal may be

- (a) as agreed by the producer, the co-owners, and uninspected slaughter operation, be transported, stored or provided, to the households of the co-owners, and
- (b) be consumed by persons who form part of the households of the co-owners.

(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;258/2021

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(1) Except as provided in this section, 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).

(2) The operator of an uninspected slaughter operation may, in accordance with this section, dispose of portions of a carcass that are not provided to a producer by offering them for sale, selling them or otherwise providing them for use as bait in accordance with this section.

(3) The following portions of a carcass may not be offered for sale, sold or otherwise provided for use as bait:

- (a) the skull, brain, trigeminal ganglia, eyes, palatine tonsils, spinal cord or dorsal root ganglia of cattle aged 30 months or older;
- (b) the distal ileum of cattle of all ages;
- (c) material coming from an animal that is known or suspected to have a disease that is reportable under the *Animal Health Act* or the *Health of Animals Act* (Canada) or both.

(4) The operator of an uninspected slaughter operation shall identify all portions of a carcass offered for sale, sold or otherwise provided for use as bait by affixing tags on them stating “UNINSPECTED — FOR USE AS BAIT, ONLY”.

AR 129/2020 s20;258/2021

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) The following 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”:

- (a) a mobile butcher;
- (b) except in the case of a carcass or portion of a carcass identified as bait in accordance with section 31.7(4), the operator of an uninspected slaughter operation.

AR 42/2003 s32;112/2009;129/2020;258/2021

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;129/2020

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 barbecue 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 129/2020 s 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 Irrigation
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;216/2022

<This page is left intentionally blank>

APPENDIX C

PLMF Construction / Renovation and Licensing Checklist

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.

Facility Name		PLMF#	
Type of Facility			
Applicants Name		Date of Submission	

GENERAL INFORMATION

1	<p>Application Type</p> <p>A) New Construction , First time Licensee B) Existing Facility, New Applicant C) Existing Facility D) Renovation E) License modification F) Other</p> <p>Identify Application Type: _____</p>
2	<p>Operational Project Description or Cover Letter (Proposed production, or reason for changes in an existing facility) Please see MIR for reference.</p> <p>The cover letter must contain the information that is applicable to the operation.</p> <p>1) Species Slaughtered 2) Rate of Kill (animals/day), which day(s) and how often (daily, weekly, etc.) 3) Storage Capacity (For all Coolers/Freezers) 4) Primary processing (cutting/deboned) 5) Further Processing (cooking, curing, smoking, grinding, etc.) 6) Animal Welfare Considerations</p>
<p><u>MI Comments:</u></p>	

3	<p>Processing Training and Experience</p> <p>List the number of employees expected to perform meat processing activities and document training and experience for each person. Information should include:</p> <ol style="list-style-type: none"> 1) Formal Training (name of the training program and completion date). 2) Type of Practical Experience (i.e. sausage making, cutting, deboning, breaking sides into primals etc.). 3) Length of practical experience (timeframe activities in bullet #2 were performed).
---	--

MI Comments:

4	<p>Slaughter Training and Experience</p> <p>List the number of employees expected to perform slaughter activities and document training and experience for each person. Information should include:</p> <ol style="list-style-type: none"> 1) Formal Training (name of the training program and completion date). 2) Type of Practical Experience (e.g. stunning, bleeding, skinning, scalding, dehairing/defeathering, evisceration, trimming, etc.) 3) Length of Practical Experience (timeframe activities in bullet #2 were performed)
---	--

MI Comments:

DOCUMENTATION AND ONSITE REVIEW

Rating: **MR** – Meets Requirements **DMR** – Doesn't Meet Requirements **N/A** - Not Applicable

1	Exterior	Document Review	On Site
	The exterior of the building, surrounding land, and buildings do not pose a contamination risk to operations. This includes an assessment of the following items: Bodies of water and sources of water (e.g. pasture runoff, lagoons, watercourses), neighboring buildings, waste management strategies, etc.		
2	MIR Sections 16(1), 16(2), 16(3)(a)(b), 18(1)(a-d) and 18(2)	Document Review	On Site
	One (1) complete set of plans and specifications as identified in MIR 16(1), 16(2) and 16(3) (a-b).		

Facility Plan Requirements

1	The purpose for which each room or area is to be used (C coolers, Freezers, Slaughter area, Inspectors office, Inspection area, Storage areas, Inedible room, Processing rooms, Shipping and Receiving, washrooms, welfare areas, etc.).		
2	Equipment Locations and food contact surfaces		

3	Hand wash facilities		
4	Hot water sanitizers		
5	Equipment/Tool washing facilities		
6	Wash-up hose stations (Drop Hoses)		
7	Ceiling heights, rails, the relationship of all the different levels of the establishment and other pertinent information.		
8	All types of walls, doors and containment curbing located within the establishment, including the construction materials and finish.		
9	Windows (are they adequately protected in production areas)		
10	Room lighting (are they adequately protected in production areas)		
11	Ventilation (including description of airflow)		
12	The location of all sewage lines (identification)		
13	Floors (slope towards drains, finishes)		
14	Proper temperature control for refrigerated areas in place		
15	Lairage (red meat) or Live Receiving (poultry)		
16	Inspectors office		
17	Inspection Stations		

MI Comments:

3	Flow of all products, employees and livestock throughout the facility including: (MIR 18(1)(b))	Document Review
1	Edible meat products (Raw to Finished)	
2	Packaging materials	
3	Other incoming supplies (Chemicals, Ingredients)	
4	Inedible meat products	
5	All employee flows	

6	All livestock flows	
<u>MI Comments:</u>		

4	Written Programs (MIR 15.1)	Program Review
1	Premise (Water Quality and sampling for non-municipal source)	
2	Storage (Temperature Records)	
3	Equipment (Calibration)	
4	Hygiene Policy	
5	Sanitation	
6	Recall	
7	Manufacturing Controls	
8	Legend Control	
<u>MI Comments:</u>		

Additional Comments/Onsite Observations:

Recommendations for Licensing Conditions:

PLANS AND SPECIFICATIONS REVIEW:

Review Team Member	MI Job Title	Signature	Date

ONSITE INSPECTION:

Review Team Member	MI Job Title	Signature	Date

Comments:

Reference Materials:

Alberta Meat Inspection Act (MIA), Meat Inspection Regulation (MIR)

Meat Facility Standards (MFS)

[http://www1.agric.gov.ab.ca/\\$department/deptdocs.nsf/all/rsb12821](http://www1.agric.gov.ab.ca/$department/deptdocs.nsf/all/rsb12821)

<This page is left intentionally blank>

APPENDIX D

Meat facility standards

Meat Facility Standards

Published by Alberta Agriculture, Forestry and Rural Economic Development

ISBN 978-1-4601-5418-2

April 2022

© 2022 Government of Alberta

This publication is issued under the Open Government Licence – Alberta (<http://open.alberta.ca/licence>). Please note that the terms of this licence do not apply to any third-party materials included in this publication.

This publication is available online at <https://open.alberta.ca/publications/meat-facility-standards-2022>

Contents

Section 1 - Introduction.....	4
Section 2 - Responsibilities of the Operator.....	5
Section A - Premises.....	6
A1 - Building Exterior.....	6
A2 - Building Interior.....	6
A3 - Worker Areas.....	7
A4 - Water/Ice Safety and Supply.....	7
Section B – Transportation and Storage.....	8
B1 - Transportation.....	8
B2 - Receiving and Storage.....	8
Section C - Equipment.....	10
C1 - General Equipment.....	10
Section D - Hygiene and Health.....	11
D1 - Hygiene and Health Requirements.....	11
Section E - Sanitation and Pest Control.....	12
E1 - Sanitation.....	12
E2 - Pest Control.....	12
Section F - Recall.....	13
F1 - Recall System.....	13
Section 3 - Manufacturing Controls.....	14
Appendix 1 - Glossary of Terms.....	15

Section 1

Introduction

Consumers expect the food they eat to be produced and processed in a manner that ensures it is safe and suitable for consumption. Foodborne illness and foodborne injury are at best unpleasant; at worst they can be fatal. Effective controls are vital to preventing the adverse human health and economic consequences of foodborne illness, foodborne injury, and food spoilage.

The Meat Facility Standards (MFS) describes the conditions under which meat is slaughtered, processed, stored and transported to ensure food safety.

The MFS is a policy document legislated by the Meat Inspection Regulation, Alberta Regulation 42/2003, Section 15.1, which requires the licensed operator to comply with the MFS. It describes the minimum regulatory requirements for the facility environment and for food production controls.

The MFS applies to all provincially licensed abattoirs and mobile butcher facilities licensed by the Government of Alberta.

The MFS was revised in April 2022 to improve clarity, reduce duplication, and to reflect efforts to align regulatory requirements for all provincially licensed and inspected meat processing facilities in Alberta, regardless of the regulatory jurisdiction it falls under.

Section 2

Responsibilities of the Operator

2.1. It is the operator's responsibility to develop, implement, and maintain programs as described in the MFS.

2.2. The operator ensures that programs are effective. Written programs must reflect operations within the facility and be reviewed and updated when there are changes to procedures or processes.

2.3. Where the word "program" is used, it refers to a written program and must include:

- a. Purpose of the activity or procedure;
- b. Who conducts the activity or procedure;
- c. What they must do, that is, how the activity or procedure is performed including instructions and how the risks are controlled;
- d. When (i.e., frequency) the activity or procedure is conducted;
- e. Deviation procedures;
- f. Verification procedures; and
- g. Any associated records.

2.4. The operator ensures that workers have the knowledge appropriate for the complexity of tasks that they are performing.

2.5. Records are retained for a minimum of two years.

2.6. Where non-prescriptive wording such as "as/where required", "necessary", "appropriate", "adequate", "suitable" or "sufficient" is used, the operator has the responsibility for demonstrating that the requirement has been met.

Section A

Premises

Objective

Ensure the facility is designed, constructed, equipped, and maintained in a manner so that:

- the operations within the facility are performed under sanitary conditions;
- it permits effective cleaning and sanitation of all surfaces; and
- there is no contamination of meat and meat products.

Rationale

The design and construction of the facility incorporates features to prevent environmental hazards that could affect food safety. These features provide an environment suitable for operational needs and control product and employee flow to minimize risk of cross-contamination.

A1 Building Exterior

A1.1 Outside Property and Building

- a. The location of the facility premises and/or surrounding operations does not pose a risk of contamination (e.g., excessive dust, odours, waste lagoons, etc.).
- b. The premises is maintained (e.g., kept orderly, vegetation is controlled, no clutter, etc.).
- c. The facility and any associated structures and outbuildings are of sound construction and are maintained in a state of good repair.
- d. Exterior doors are located and equipped (e.g., close-fitting and/or self-closing) to prevent pest entry or contaminant entry.

A2 Building Interior

A2.1 Design, Construction and Maintenance

- a. Handwashing stations are located where required, properly equipped (directly drained in all areas except for slaughter areas, reliable water supply of appropriate handwashing temperature, soap, single use paper towels, waste bin, and handwash notices), and in operating condition. Handwashing stations are hands-free, where required.
- b. Floors, walls, ceilings, and doors are constructed of materials that are acceptable for use in food processing facilities (e.g., smooth, impervious and cleanable) and meet the operational and sanitation needs of the area. Joints are sealed and angles are coved, where required.
- c. There is no pooling of water and liquids are drained to trapped outlets, where required.
- d. Interior facility components and structures (e.g., windows, overheads, stairs, rails) do not pose a contamination risk to food or packaging and do not interfere with cleaning and sanitation.
- e. Interior doors are located and equipped (e.g., close-fitting and/or self-closing) as required, to prevent or minimize cross-contamination risk.
- f. Lighting is suitable for the operational and sanitation needs of the area.

A2.2 Glass Control

- a. Lights do not pose a risk of contamination to food products, food packaging materials, or food contact surfaces from glass breakage.
- b. Items made of glass (e.g., windows, clocks, equipment gauge covers, etc.) do not pose a risk of contamination to food, food packaging materials, or food contact surfaces from glass breakage.

A2.3 Ventilation

- a. The ventilation system is suitable for the operational needs of the area (e.g., prevents condensation, excessive steam, pest entry, contaminated air).
- b. The ventilation system is designed and maintained to ensure airflow travels from clean to less clean areas.

A2.4 Waste Disposal

- a. Drainage and sewage systems are designed and maintained to prevent contamination.
- b. The facility is designed and maintained with suitable areas and equipment for waste storage and removal.
- c. Containers or equipment used for waste or inedible material are suitably designed, dedicated, and clearly distinguishable from those for edible material.

A2.5 Inedible Room

- a. Where an inedible room is required, the inedible room is designed and maintained to prevent cross-contamination of edible products.
- b. Where an inedible room is required, the inedible room is ventilated and refrigerated if inedible product is not removed by the next day or within 24 hours after being placed there.

A3 Worker Areas

A3.1 Worker Areas

- a. Washrooms are designed and equipped to meet hygienic needs.
- b. Washrooms do not open directly into food processing areas and do not pose a risk of contamination.
- c. Washrooms, lunch rooms, and change rooms are provided with adequate drainage and ventilation, and are maintained in a manner to prevent contamination.
- d. Worker areas and lunch rooms are designed and equipped to meet the hygienic needs of the number of people using them.

A4 Water/Ice Safety and Supply

- a. The facility is designed to deliver and maintain an adequate supply of hot and cold potable water for all operations with characteristics within limits recommended in the latest edition of "Guidelines for Canadian Drinking Water Quality" published by Health Canada.
- b. Water from non-municipal and non-approved sources (e.g., wells) is tested for potability at a minimum of every 30 days or more frequently as required by the health authority.
- c. Records of water potability testing are maintained and made available upon request.
- d. Ice is made, handled, and stored in a manner that prevents its contamination.
- e. Where water treatment is required, a written program is developed and maintained.

Section B

Transportation and Storage

Objective

Ensure that meat and meat products are transported, received, stored, and handled under conditions that:

- protect them from potential sources of contamination (chemical, physical or biological);
- protect them from damage likely to render them unsuitable for human consumption; and
- provide an environment which effectively controls the growth of pathogenic or spoilage microorganisms and the production of toxins in meat and meat products.

Rationale

Meat and meat products may become contaminated during receiving, storage, and/or transportation, and may not reach their destination in a condition suitable for human consumption unless effective control measures are in place.

B1 Transportation

B1.1 Food Carriers

- a. Carriers are loaded, arranged, and unloaded in a manner that prevents damage to or cross-contamination of meat products.
- b. Finished products are transported under conditions that prevent cross-contamination, spoilage, or damage.

B1.2 Temperature Control

Materials requiring refrigeration that are transported by carriers (e.g., both incoming materials and finished products) are maintained at a temperature of 4°C or lower until delivery is completed.

B2 Receiving and Storage

B2.1 Perishable Product Receiving and Storage

- a. Incoming perishable ingredients and perishable products are moved into refrigerated storage promptly after arrival.
- b. Perishable products are stored under conditions appropriate for the product. Temperature records are kept to ensure product temperatures are maintained.
- c. All products (e.g., food, ingredients, packaging materials) are stored and maintained under conditions to prevent deterioration, damage, spoilage, and cross-contamination.

B2.2 Chemicals Receiving and Storage

- a. All non-food chemicals are acceptable for use in a food processing facility and for their specific purpose.
- b. Chemicals are received and stored in an area and manner that does not cause cross-contamination of food, food ingredients, food contact surfaces, or packaging materials.
- c. Chemicals are correctly labelled.
- d. Chemicals are used in a manner that prevents cross-contamination of food, food ingredients, food contact surfaces, or packaging materials.

B2.3 Inedible Products and Waste

- a. Inedible products and waste are handled, stored, and removed in a manner that minimizes cross-contamination risk (e.g., no build up in processing areas, storage, or working areas).
- b. Inedible and condemned products are denatured as per regulatory requirements.

Section C

Equipment

Objective

Ensure equipment used in the facility is designed, located, maintained, and operated in a manner that:

- permits the effective cleaning and sanitizing of surfaces;
- prevents cross-contamination of food; and
- permits it to function in accordance with its intended use.

Rationale

Suitable equipment design and maintenance prevents cross-contamination of food by microorganisms, dust, and foreign materials such as rust and lubricants. Poor design may result in equipment that is difficult to clean and requires a higher level of maintenance. Cross-contamination problems may also arise from poor maintenance, misuse of equipment, exceeding the capacity of the equipment, using worn-out equipment, or improperly modifying equipment. Properly locating equipment permits cleaning of adjacent areas, alleviates interference with other processing operations, and minimizes cross-contamination by personnel.

C1 General Equipment

C1.1 Design and Installation

Equipment is designed and maintained to ensure:

- a. It is capable of delivering the requirements of the operation/process.
- b. It is made from materials that are acceptable for use in a food processing environment (e.g., smooth, non-corrosive, non-absorbent, non-toxic, easily cleanable).
- c. It is accessible for thorough cleaning and maintenance.
- d. It can be properly vented or drained, where required.

C1.2 Equipment Maintenance and Calibration

- a. Equipment is kept in a well-maintained condition, functions as intended, and does not introduce hazards into the operation.
- b. The facility has an effective calibration program for devices that require calibration to ensure food safety critical limits are being met (e.g., thermometers, pH meters, a_w (water activity) meters, scales, temperature recording charts, etc.).

Section D

Hygiene and Health

Objective

Ensure all personnel at the facility are aware of hygiene policies and follow proper hygiene and safe food handling practices at all times.

Rationale

Workers need to be knowledgeable of, and follow proper food handling and hygiene practices to minimize the risk of cross-contamination to food. Access of personnel and visitors/contractors is controlled to prevent contamination. Poor practices pose a potential threat to the safety of food and could potentially transmit illness(es) to consumers.

D1 Hygiene and Health Requirements

D1.1 Cleanliness and Conduct

- a. The facility has and enforces a policy that is readily available (e.g., posting, signage) to ensure good personal hygiene and hygienic activities for anyone entering the slaughter, food processing, food handling, or storage areas. The policy includes requirements for the following:
 - Appropriate handwashing;
 - Protective clothing, including hair coverings and footwear requirements;
 - Hygienic behavior expectations;
 - Personal items;
 - Worker health expectations (e.g., communicable diseases) and protocols (reporting and handling of); and
 - Protocols for cuts and wounds.
- b. The facility has and enforces a policy that ensures visitor and contractor access is controlled and that visitors and contractors follow the facility's hygiene policy.

Section E

Sanitation and Pest Control

Objective

Establish effective sanitation and pest control to ensure:

- proper cleaning and sanitation of facilities, equipment, and utensils to prevent the contamination of food;
- effective monitoring of cleaning and sanitation; and
- effective monitoring to ensure effective and safe pest control.

Rationale

Effective sanitation and pest control in meat processing facilities directly influences the safety and quality of meat and meat products. Production of safe products requires that they be produced with equipment and in an area that is free from environmental and microbial contamination. Effective sanitation and pest control protocols that are written, practiced, and/or monitored will provide assurance that levels of cleanliness and sanitation are maintained.

E1 Sanitation

E1.1 Sanitation Program

- a. The facility has an effective sanitation program that includes:
 - Cleaning procedures for all areas and equipment, carriers, containers, and food contact surfaces;
 - List of chemicals (including concentrations) used in the facility, showing that they are approved for their purpose and meet the sanitation needs of the area(s) being used in ;
 - Cleaning frequencies that ensure sanitation is occurring at appropriate frequencies and in a timely manner;
 - Special sanitation procedures (e.g., clean-up between species, etc).
- b. The facility has sanitation equipment that is capable of meeting the sanitation requirements of the operation.
- c. Cleaning and sanitizing equipment is stored separate from food, food processing, and packaging areas to minimize cross-contamination risk.
- d. The slaughter area is equipped with a sufficient number of appropriately located hot water sanitizers. Hot water sanitizers are operated with adequate overflow and at a temperature of $\geq 82^{\circ}\text{C}$.
- e. Boot dips/baths are used and maintained, as appropriate, in areas of high contamination risk (e.g., entrance(s) from dirty to clean areas).
- f. The facility monitors that the sanitation practices are completed by conducting pre-operation inspections and taking necessary actions to address concerns.
- g. Pre-operational inspection records are maintained for all processing areas.

E2 Pest Control

E2.1 Pest Control

The facility ensures that effective pest control is in place including:

- a. Pest control devices are effectively placed and used to ensure no pest entry.
- b. Pest control devices and/or pest control chemicals are used and maintained appropriately for the area(s) they are being used.
- c. Pest control chemicals are stored in a secure area and in a manner that does not cause cross-contamination risk to food, food processing or packaging.
- d. Pest Control Monitoring Records.

Section F

Recall

Objective

Ensure an effective recall program is in place which would permit any lot of product posing a risk to human health to be rapidly and efficiently removed from the marketplace.

Rationale

A recall is an effective method of removing products from the market when they pose a potential health hazard to consumers. Production codes and distribution records provide a system to efficiently identify product lots in the event a recall is required and to trace one step forward and one step back.

F1 Recall System

F1.1 Recall Program

The facility has a recall program that ensures product can be identified, controlled, and recalled/removed from the marketplace and includes:

- a. A product coding system that identifies the production date or lot code.
- b. A recall team including contact information and roles/responsibilities.
- c. Steps to follow in the event of a recall.
- d. Protocols for notifying regulatory agencies including contact information and the information that the regulatory agencies will be provided with (e.g., reason for recall, customers affected, amount of affected product, reported illness or complaints, distribution of products, etc.).
- e. Protocols for notifying affected customers, if required (e.g., phone numbers of wholesale customers, radio contacts, social media page(s), company website, etc.).
- f. Control and disposal protocols for affected product that is still present at or returned to the facility. These are described according to the type of hazard involved.
- g. Distribution records.
- h. Records that include sources and other necessary information to track suppliers of ingredients.

F1.2 Product Labelling

Each pre-packaged product is labeled with:

- a. A date (e.g., yyyy-mm-dd) or lot code that represents the production or packaging date.
- b. The facility by name and/or facility number.
- c. Special instructions for products with inherent risk (e.g., Not Ready-to-Eat, Allergen Free, Must Be Cooked).

Section 3

Manufacturing Controls

Objective

Ensure products are handled and processed in a manner that does not pose a risk to human health including:

- handling/processing procedures;
- controls and critical limits;
- verification that procedures are complete and effective.

Rationale

It is more effective to ensure product safety by conducting a thorough risk assessment and proactively implementing and adhering to process controls than by testing the finished product.

3.1 The facility has effective hazard control programs for food processing activities specific to the operation which include:

- a. Hazards requiring controls specific to the process and products being produced (e.g., nitrates, pathogens, etc).
- b. Established critical limits or criteria to be met to control the hazards (e.g., time, time/temperature, cooling rate, pH, etc).
- c. How the critical limits or criteria will be monitored.
- d. Action to be taken if the critical limits or criteria are not met including those that are required to prevent reoccurrence.
- e. Verification that food safety hazards are controlled.
- f. Records.

Appendix 1

Glossary of Terms

"Abattoir" means a premises, including a multi-location abattoir, where animals are slaughtered, or where animals are slaughtered and meat is prepared, packaged, or stored.

"Allergen" means a substance that causes an allergic response in some individuals; and may result in a runny nose, watery and/or itchy eyes, a rash, wheezing, or (occasionally) death.

"Carrier" means transport conveyances that are owned, operated by, or contracted by the facility.

"Cleaning" means the removal of soil, food residue, dirt, grease and other objectionable material.

"Communicable diseases" are illnesses caused by viruses or bacteria that people spread to one another through contact with contaminated surfaces, bodily fluids, blood products, insect bites, or through the air.

"Criteria" means a standard of acceptability (e.g., no visual fecal contamination, etc.).

"Critical limit" means a specific criterion that separates acceptability from unacceptability (e.g., $\geq 71^{\circ}\text{C}$, maximum of 4 hours, +/- 2 $^{\circ}\text{C}$, etc.).

"Cross-contamination" is the process where microbial, chemical or physical hazards are unintentionally transferred from one surface to another, and is often not visible to the naked eye.

"Deviation" means a failure to meet set criteria or required critical limits for a hazard, or a failure to meet a requirement identified in a Meat Facility Standards.

"Deviation procedure" means a pre-determined and documented set of corrective actions (immediate and preventative) that are implemented when a deviation occurs.

"Facility" includes all elements in the building and also includes elements associated with the building operation such as the building's surroundings, facility-owned transportation carriers, packaging, ingredient or food storage building, building design and construction, product flow, sanitary facilities, and quality and supply of water, ice, and steam).

"Food contact surface" means a surface with which carcasses, parts of carcasses, ingredients, or meat products at a licensed meat facility comes into contact with.

"Hazard" means a condition or circumstance having the potential to cause harm. Hazards can be biological, chemical, or physical.

"Hygienic behaviours" means specific things a person does (or refrains from doing) in food handling, processing, and/or storage areas to ensure food safety or personal safety (e.g. washing hands, using boot dips, not eating or smoking, etc.).

"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.

"Licensed meat facility" means a meat facility licensed by Alberta Agriculture, Forestry and Rural Economic Development.

"Maintained" means kept up to date and reflecting current operating conditions within the licensed meat facility.

"Manufacturing Controls" means controls put in place in order to ensure that prescribed tolerances or limits are maintained at various processing steps in a manufacturing process.

"Mobile Butcher Facility" means premises operated by a mobile butcher for the purpose of preparing, packaging, or storing meat from an animal that has been slaughtered on the owner's premises or in an abattoir or an establishment.

"Monitoring" means the act of conducting a planned sequence of observations or measurements of control parameters to assess whether criteria or critical limit(s) is being met or specific requirements of the Meat Facility Standards is being met.

“Personal hygiene” means an individual’s practices that relate to cleanliness (e.g., healthy habits that include bathing, wearing clean clothing, etc.).

“Pest” means any animal or insect of public health importance including, but not limited to, birds, rodents, cockroaches, flies and larvae that may carry pathogens that can contaminate foods.

“Policy” means a deliberate system of guidelines or rules to guide decisions and achieve outcomes. A policy is a statement of intent and is implemented as a procedure or protocol.

“Potable water” means water that is safe for human consumption. It meets Health Canada guidelines for drinking water quality.

“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, roadways and the outside property, 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 part of the meat facility’s operations.

“Pre-packaged” means product that is packaged prior to customer pick up or shipment. Clerk served products (e.g., deli counter meats) ordered and packaged at point of sale are not considered pre-packaged.

“Preventative Measure” means a corrective action(s) resulting from a root cause analysis/investigation to determine the cause of the deviation. A preventative measure includes subsequent steps required to prevent reoccurrence of the deviation.

“Procedure” means a step by step instruction of how an activity is carried out. Written procedures include: (a) Purpose of the activity or procedure; (b) Who conducts the activity or procedure; (c) What they must do, that is, how the activity or procedure is performed including instructions and how the risks are controlled; (d) When (i.e. frequency) the activity or procedure is conducted; and (e) Deviation procedures.

“Processed” or “processing” of a food product means to cut-up, and/or add ingredients to (e.g., grinding, cooking, fermenting, drying, etc.) to change the nature of the end product.

“Processing area” means an area of the facility where food product is processed (e.g., cut-up, grinding, cooking, fermenting, drying, etc.).

“Programs” means written documentation, usually specific to a certain activity (e.g., sanitation, calibration, cooking, etc.) that outlines how an activity is to be performed, monitored, and documented to ensure the safe production of food. A program includes applicable procedure(s) and record(s).

“Protocol” refers to the processes used or rules applied specific to a topic (e.g., cuts and wounds, worker sickness, etc.). A protocol can be verbal, written, or both.

“Ready-to-eat (RTE)” means, in respect of a meat product, an edible meat product that has been subjected to a process sufficient to inactivate vegetative pathogenic micro-organisms or their toxins and control spores of food-borne pathogenic bacteria, so that the meat product does not require further preparation before consumption, except thawing or exposing the product to sufficient heat to warm the product without cooking it.

“Recall” means a system by which products that may be hazardous to consumers can be removed from the marketplace.

“Record” or “recording” means a document that is kept in physical or electronic medium, which clearly shows evidence of activities performed, the monitoring of the activities, and includes data recorded and results achieved.

“Refrigeration/Refrigerated” means holding either (a) perishable product, or (b) an area at a temperature that ensures perishable product is not in danger for the multiplication of microorganisms. The refrigeration regulatory standard is 4°C or less.

“Risk” means an estimate of the likely occurrence of a hazard.

“Sanitation program” means a written program to ensure that the buildings, equipment, utensils, transport containers, and all other physical facilities of the facility are maintained in a sanitary condition.

“Sanitize” means to reduce the level of microorganisms to a level that will not compromise the safety of the meat product.

“Slaughter area” means the dedicated room(s) in an abattoir used for the killing of animals and the dressing of carcasses and carcass parts.

"Verification" is the confirmation that a procedure or program is being followed as written.

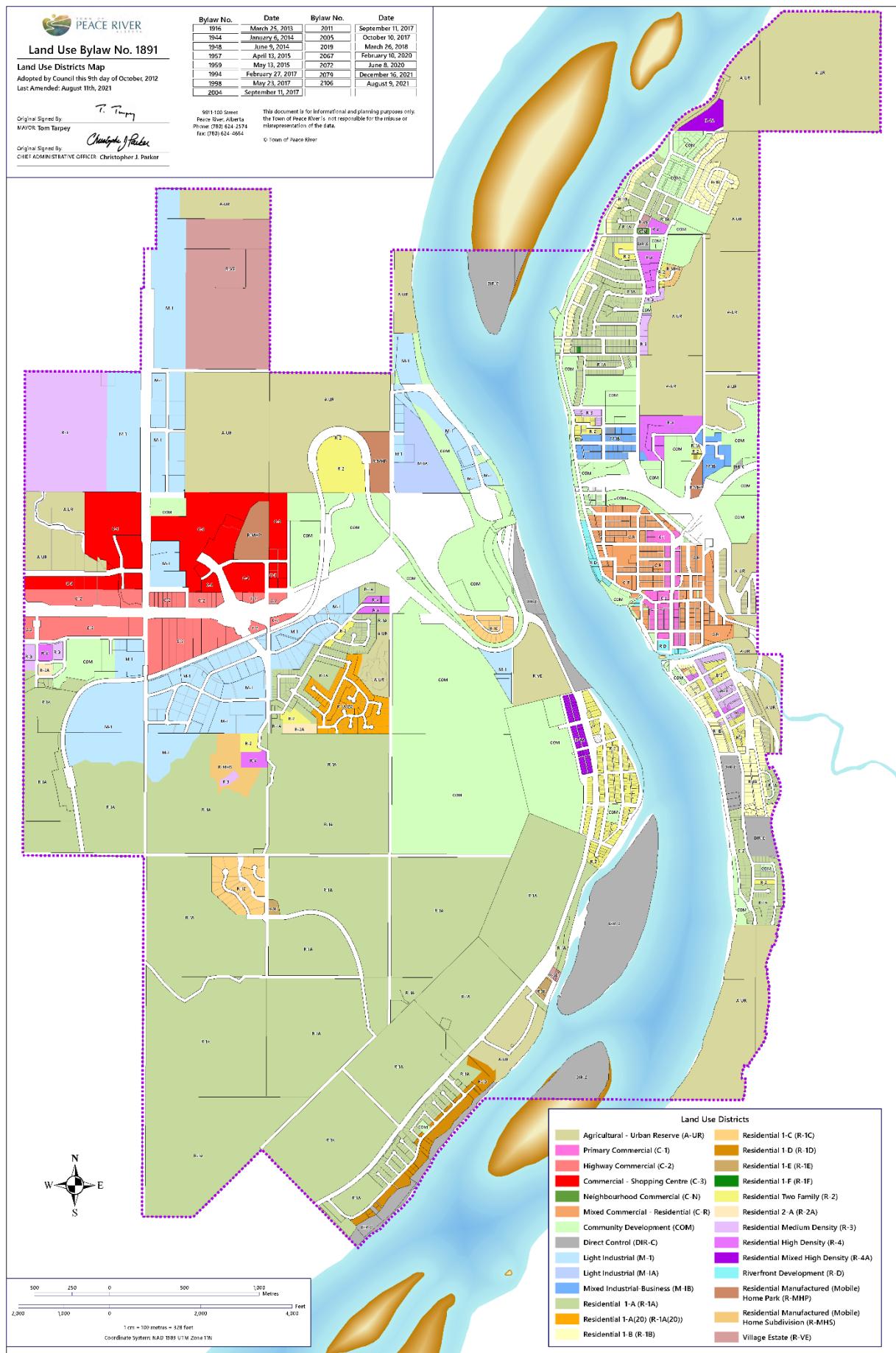
"Worker area" means areas or rooms of the facility that are for workers. This includes, but may not be limited to, lunch rooms, washrooms, staff rooms, or change rooms.

<This page is left intentionally blank>

APPENDIX E

Town of Peace River – Land Use District Map

Land Use By-Law 1891



<This page is left intentionally blank>

APPENDIX F



Province of Alberta

MEAT INSPECTION ACT

**Revised Statutes of Alberta 2000
Chapter M-9**

Current as of November 16, 2022

Office Consolidation

© Published by Alberta King's Printer

Alberta King's Printer
Suite 700, Park Plaza
10611 - 98 Avenue
Edmonton, AB T5K 2P7
Phone: 780-427-4952

E-mail: kings-printer@gov.ab.ca
Shop on-line at kings-printer.alberta.ca

Copyright and Permission Statement

The Government of Alberta, through the Alberta King's Printer, holds copyright for all Alberta legislation. Alberta King's Printer permits any person to reproduce Alberta's statutes and regulations without seeking permission and without charge, provided due diligence is exercised to ensure the accuracy of the materials produced, and copyright is acknowledged in the following format:

© Alberta King's Printer, 20__.*

*The year of first publication of the legal materials is to be completed.

Note

All persons making use of this consolidation are reminded that it has no legislative sanction, that amendments have been embodied for convenience of reference only. The official Statutes and Regulations should be consulted for all purposes of interpreting and applying the law.

Regulations

The following is a list of the regulations made under the *Meat Inspection Act* that are filed as Alberta Regulations under the Regulations Act.

Alta. Reg. *Amendments*

Meat Inspection Act

Fees	116/2009
Meat Inspection.....	42/2003 203/2003, 92/2004, 244/2005, 35/2007, 68/2008, 112/2009, 267/2009, 143/2014, 188/2014, 134/2017, 129/2020, 258/2021, 216/2022

MEAT INSPECTION ACT

Chapter M-9

Table of Contents

- 1** Definitions
- 2** Inspectors
- 3.1** Licences
- 4** Slaughter of animals
- 5** Sale of meat
- 6** Condemning meat unfit for food
- 7** Animal inspections
- 8** Inspection
- 9** Proof of appointment
- 10** Offence and penalty
- 11** Regulations
- 12** Fees

HER MAJESTY, by and with the advice and consent of the Legislative Assembly of Alberta, enacts as follows:

Definitions

- 1** In this Act,
 - (a) “abattoir” means premises, including a multi-location abattoir,
 - (i) where animals are slaughtered, or
 - (ii) where animals are slaughtered and meat is
 - (A) prepared,
 - (B) packaged, or
 - (C) stored;
 - (b) “animal” means an animal, including a bird, the meat of which is intended to be used for human consumption;

- (c) “Director” means an employee of the Government who is under the administration of the Minister and designated by the Minister as a Director for the purposes of this Act;
- (d) “establishment” means an establishment operating under the *Meat Inspection Act (Canada)*;
- (d.1) “inspection legend” means a mark applied to meat that indicates that the meat has been inspected and is fit for human consumption;
- (e) “inspector” means an inspector under this Act;
- (f) “meat” means the flesh of any animal or any product of it intended for human consumption in primary or processed form;
- (g) “meat facility” means an abattoir, mobile butcher facility, slaughter operation or processing operation and includes any other facility designated as a meat facility by regulation;
- (h) “Minister” means the Minister determined under section 16 of the *Government Organization Act* as the Minister responsible for this Act;
- (i) “mobile butcher” means a person who slaughters an owner’s animal on the owner’s premises or assists an owner in slaughtering the owner’s animal on the owner’s premises and who may transport the carcass to a meat facility or between meat facilities;
- (i.1) “mobile butcher facility” means premises operated by a mobile butcher for the purpose of preparing, packaging or storing meat from an animal that has been slaughtered on the owner’s premises or in an abattoir or an establishment;
- (j) “multi-location abattoir” is an abattoir that is portable and that may be mounted on a vehicle;
- (k) “peace officer” means a peace officer appointed under the *Peace Officer Act*;
- (l) “slaughter” means slaughter for the purpose of processing meat from animals into food for human consumption.

RSA 2000 cM-9 s1;2008 c35 s2

Inspectors

- 2(1)** The director may appoint veterinarians registered under the *Veterinary Profession Act* and other persons as inspectors.

(2) All inspectors who are not employed pursuant to the *Public Service Act* shall receive such remuneration and expenses as the Minister from time to time determines.

RSA 1980 cM-10 s2;1997 c16 s3

3 Repealed 2008 c35 s3.

Licences

3.1 Subject to the regulations,

- (a) no person shall, without a licence, slaughter an animal or process meat from an animal, and
- (b) every person who slaughters an animal or processes meat from an animal must meet the licensing requirements set out in the regulations.

2008 c35 s4

Slaughter of animals

4(1) Except as provided in the regulations, no person shall slaughter an animal unless the animal has been inspected by an inspector immediately before the time of slaughter.

(2) Subsection (1) does not apply to a mobile butcher who slaughters or assists in the slaughter of animals the meat from which is to be consumed by the producer of the animal or by the members of the producer's immediate household.

RSA 1980 cM-10 s4;1992 c1 s5

Sale of meat

5 Except as provided in the regulations, no person shall sell, offer for sale, transport or deliver meat to any person unless

- (a) the animal from which the meat was obtained was inspected by an inspector under section 4,
- (b) the slaughter of the animal took place at an abattoir or at an establishment,
- (c) there was a post-mortem inspection of the carcass of the animal from which the meat was obtained conducted by an inspector immediately after the slaughter of the animal, and
- (d) the meat is judged by an inspector to be fit for human consumption and has an inspection legend applied to it.

RSA 2000 cM-9 s5;2008 c35 s5

Condemning meat unfit for food

6 Every carcass or portion of a carcass of an animal or any product from it that is found on inspection to be unhealthy or unfit for food or that contains ingredients or preservatives that may render it 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 and shall be disposed of in accordance with the regulations.

RSA 1980 cM-10 s6

Animal inspections

7(1) An operator of an abattoir may apply to the Director to have ante-mortem and post-mortem inspections of animals conducted.

(2) The Director may approve the application but if the Director is not satisfied by the material filed that the application should be approved the Director shall conduct a hearing in accordance with the regulations and may at the conclusion of the hearing approve or refuse the application.

(3) When an application is refused, a copy of the decision and the reason for it shall, within 10 days, be forwarded to the applicant by registered post.

(4) An applicant whose application has been refused by the Director may appeal to the Minister in accordance with the regulations and the Minister, after hearing the applicant and making any inquiry that the Minister considers necessary, may confirm the decision or may approve the application on any terms or conditions the Minister considers expedient.

RSA 2000 cM-9 s7;2008 c35 s6

Inspection

8(1) The Director, an inspector or a peace officer, at any reasonable hour, without a warrant, may enter any meat facility, premises or building

- (a) that is not a private dwelling place, and
- (b) that is licensed under this Act or if the Director, inspector or peace officer believes on reasonable and probable grounds that activities are carried on at the meat facility, premises or building that are the subject-matter of licensing under this Act,

and may inspect the meat facility, premises or building and inspect and copy any records it contains related to matters regulated by this Act to ensure that the requirements of this Act are complied with.

(2) If the Director, an inspector or a peace officer believes on reasonable and probable grounds that a private dwelling place is used for the processing or storing of meat for sale, the Director, inspector or peace officer may

- (a) in accordance with a warrant from a justice, or
- (b) at any reasonable time with the consent of the owner or occupant,

enter the private dwelling place and inspect it and inspect and copy any records it contains related to matters regulated by this Act to ensure that the requirements of this Act are complied with.

(3) When it appears to a justice, on information laid before the justice on oath by the Director, an inspector or a peace officer, that there are reasonable and probable grounds for believing that a private dwelling place is being used for the processing or storing of meat for sale, the justice may issue a warrant authorizing the Director, inspector or peace officer to enter the private dwelling place and inspect the private dwelling place and inspect and copy any records it contains related to matters regulated by this Act to ensure that the requirements of this Act are complied with.

(4) While carrying out an inspection, the Director, an inspector or a peace officer must on request produce identification and explain the inspection powers and duties under this Act.

(5) To ensure that the requirements of this Act are complied with, the Director, an inspector or a peace officer may demand from the owner or operator of a meat facility, premises or building

- (a) that is licensed under this Act, or
- (b) where the Director, inspector or peace officer believes on reasonable and probable grounds that activities are carried on that are the subject-matter of licensing under this Act,

the production, within a reasonable time, of records related to matters regulated by this Act and may, on giving a receipt for them, remove them for not more than 48 hours for the purpose of making copies of them.

(6) A person may comply with subsection (5) by providing copies of the records.

(7) If a person on whom a demand is made under subsection (5) refuses or fails to comply, the Director, inspector or peace officer may apply to a judge of the Court of King's Bench and the judge

may make any order that the judge considers necessary to enforce compliance with subsection (5).

(8) A copy of the application and a copy of each affidavit in support of it must be served not less than 3 days before the day named in the notice for hearing the application.

(9) No person shall hinder or obstruct the Director or an inspector in the course of the Director's or inspector's duties or furnish the Director or inspector with false information, or refuse to furnish the Director or inspector with information.

RSA 2000 cM-9 s8;2008 c35 s7;2009 c53 s110;AR 217/2022

Proof of appointment

9 The production by an inspector of a certificate of the inspector's appointment purporting to be signed by the Director shall be admitted in evidence as proof, in the absence of evidence to the contrary, of that appointment without further proof of the signature or authority of the Director.

RSA 1980 cM-10 s9;1992 c1 s5

Offence and penalty

10 A person who contravenes this Act or the regulations under this Act is guilty of an offence and liable to a fine of not more than \$10 000 or to imprisonment for a term of not more than one year or to both fine and imprisonment.

RSA 1980 cM-10 s10;1992 c1 s5;1998 c2 s7

Regulations

11 The Lieutenant Governor in Council may make regulations

- (a) providing for the issue, renewal, suspension or revocation of or refusal to issue or renew licences to mobile butchers and to operators of meat facilities;
 - (a.1) designating facilities as meat facilities;
 - (a.2) prescribing classes of licences that may be issued;
 - (a.3) establishing classes of meat facility licences;
- (b) prescribing conditions for licensing;
- (c) prescribing the powers and duties of the Director and of inspectors or any class of inspectors;
- (d) respecting the premises and equipment to be provided and maintained at meat facilities and the operation and location of meat facilities;

- (e) respecting cleanliness and sanitation at meat facilities;
- (f) respecting the premises and equipment to be provided and maintained by mobile butchers and respecting the cleanliness, sanitation and operation of the premises and equipment;
- (g) requiring and governing the detention and disposal of any animal or meat of any animal and prescribing the procedures for it;
- (h) prescribing humane methods of rendering animals unconscious prior to slaughter;
- (i) prescribing the records to be made, submitted and kept by operators of meat facilities and by mobile butchers;
- (j) providing for the exemption from this Act or the regulations, or any provision of it or them, of any person or class of persons, or of any animal or class of animals and the meat of any animal or class of animals and prescribing the terms and conditions for the exemption;
- (k) prescribing the terms and conditions under which animals and meat may be inspected at any meat facility;
- (l) governing hearings and appeals on applications for inspections at meat facilities;
- (m) respecting the application of inspection legends to meat at a meat facility;
- (n) respecting the type of information to be placed on packaged meat and how that information is to be conveyed to consumers;
- (o) prescribing forms and providing for their use;
- (o.1) defining terms not defined in this Act for the purposes of this Act and the regulations;
- (p) respecting any matter necessary or advisable to carry out effectively the intent and purpose of this Act.

RSA 2000 cM-9 s11;2008 c35 s8

Fees

12 The Minister may make regulations prescribing the fee payable for a licence to operate a meat facility or as a mobile butcher and for any renewal of the licence and the fees payable for inspections of animals, carcasses or premises under this Act.

RSA 2000 cM-9 s12;2008 c35 s9

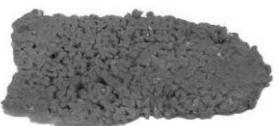
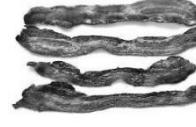
<This page is left intentionally blank>

APPENDIX G

Name: _____ Order Date: _____ Phone #: _____

Note: Due to high volume of freezer packs sold, we recommend ordering 1-2 weeks in advance.

Pricing effective September 1, 2021. Freezer pack pricing and content subject to change without notice.

<input type="checkbox"/> 4 packs Lean Ground Beef (1 lb/pack) 	<input type="checkbox"/> 1 Beef Roast (approx. 3 lb) 	<input type="checkbox"/> 5 packs Breakfast Sausage (8/pack) 
<input type="checkbox"/> 3 packs Smoked Sausage <ul style="list-style-type: none"> <input type="checkbox"/> Farmers <input type="checkbox"/> All Beef <input type="checkbox"/> South Plain <input type="checkbox"/> Ham 	<input type="checkbox"/> 3 packs Minute Steak (4 steaks/pack) 	<input type="checkbox"/> 4 packs Wieners (6/pack) 
<input type="checkbox"/> 3 packs Stew Meat (1 lb packs) 	<input type="checkbox"/> 2 Pork Loin Roast 	<input type="checkbox"/> 6 packs Sliced Salami (1/2 lb/pack) <ul style="list-style-type: none"> <input type="checkbox"/> Beef <input type="checkbox"/> Pepperoni <input type="checkbox"/> Ham 
<input type="checkbox"/> 6 Top Sirloin Beef Steaks 	<input type="checkbox"/> 5 packs Pepperoni Sticks (5/pk) <ul style="list-style-type: none"> <input type="checkbox"/> Regular <input type="checkbox"/> Hot <input type="checkbox"/> Honey Garlic 	<input type="checkbox"/> 4 packs Beef Smokies (4/pack) <ul style="list-style-type: none"> <input type="checkbox"/> Beef <input type="checkbox"/> Beef & Cheese <input type="checkbox"/> Jalapeno & Cheddar 
<input type="checkbox"/> 3 packs Pork Chops (4/pack) 	<input type="checkbox"/> 3 packs Fresh Sausage (coiled) <ul style="list-style-type: none"> <input type="checkbox"/> Garlic <input type="checkbox"/> Onion <input type="checkbox"/> Chorizo <input type="checkbox"/> Italian <input type="checkbox"/> Farmers 	<input type="checkbox"/> 3 Packs Bacon (1 lb/pack) 

To be signed upon pick-up. Customer assumes full responsibility for the quality control of all products once they leave Deerview Meats.

Date: _____

Customer Signature: _____

*Deerview Meats reserves the right to substitute items depending on product availability (Deerview Meats initiated substitutions are in favor of customer). Maximum of 2 checkmarks per box. Please allow minimum 1 week for pack assembly.



ORDER FORM

Due to the high volume of freezer packs sold,
we recommend ordering 1-2 weeks in advance.

FREEZER PACKS

*prices effective July 15, 2021

*freezer pack pricing and content subject to change without notice

Customer Name: _____

Phone #: _____

Date Ordered: _____ Freezer Pack # _____

Basic Pack #1

\$134

- 5 pkg Lean Ground Beef (1 lb packs)
- 2 pkg Beef Farmers Sausage (4/pack)
- 1 pkg Pork Breakfast Sausage (8/pack)
- 1 pkg Stew Meat
- 6 Sirloin Steaks
- 1 Beef Roasts
- 8 6 oz. Beef Burger Patties
Plain _____ or Seasoned _____

Total- 16 lbs

BBQ Lovers Pack #2

\$165

- 8 6 oz. Beef Burger Patties
Plain _____ or Seasoned _____
- 2 pkg Beef Smokies (4/pack)
- 2 pkg Wieners (6/pack)
- 8 Top Sirloin Steaks
- 4 Rib-eye Steaks

Total- 12 lbs

Family Pack #3

\$225

- 5 pkg Lean Ground Beef (1 lb packs)
- 2 pkg Beef Smokies (4/pack)
- 2 pkg Minute Steaks (4/pack)
- 1 pkg South Plain Sausage (4/pack)
- 2 pkg Pork Chops (4/pack)
- 2 pkg Beef Salami- sliced
- 2 pkg Pork Breakfast Sausage (8/pack)
- 2 pkg Beef Stew Meat
- 2 Beef Roasts
- 6 Sirloin Steaks
- 8 6 oz. Burger Patties: Plain _____ or Seasoned _____

Total- 26 lbs

Pork Pack #4

\$149

- 3 pkg Ground Pork (1 lb packs)
- 3 pkg Pork Chops (4/pack)
- 1 pkg Pork Ribs
- 1 pkg Pork Tenderloin
- 3 pkg Country Style Bacon
- 2 pkg Pork Breakfast Patties (4 patties/pack)
- 2 pkg Smoky Bacon Sausage
- 2 pkg Breakfast Sausage
- 2 Pork Loin Roasts

Total- 23 lbs

Homesteader Pack #5

\$279

- 15 pkg Lean Ground Beef (1lb packs)
- 3 Beef Roasts
- 10 Beef Steaks

Total- 30 lbs

Sugar Free Pack #6

\$139

- 5 pkg Lean Ground Beef (1 lb packs)
- 1 pkg Ground Bison (1 lb packs)
- 1 pkg Farmers Sausage (4/pack)
- 6 Sirloin Steaks
- 1 Outside Round Beef Roast
- 8 6 oz. Beef Burger Patties
Plain _____ or Seasoned _____

Total- 15 lbs

To be signed upon pick-up. Customer assumes full responsibility for the quality control of all products once they leave the Deerview Meats facility.

Date: _____ Customer Signature: _____

* Deerview Meats reserves the right to substitute items depending on product availability (Deerview Meats initiated substitutions are in favor of customer). * Please allow minimum of one week for pack assembly.

SAUSAGE FLAVOURS!

Flavour	Meat	Smoked/Cooked	Sugar Free	Mild	Full Flavoured	A Little Kick	HOT!
All Beef Sausage	100% beef	X		X			
Apple Sausage	100% pork			X			
BBQ Brisket	100% beef					X	
Beef and Cheese Smokies	Beef/pork	X	X	X			
Beef and Onion	Beef/pork				X		
Beef Smokies	Beef/pork	X	X	X			
Beer Sausage	Beef/pork	X	X			X	
Bison Frying Sausage	Bison/pork			X			
Bison Smokies	Bison/pork	X	X	X			
Breakfast Sausage	100% pork			X			
Cabbage Roll Sausage	Beef/pork		X	X			
Caramelized Onion & Red Wine	Beef/pork	X		X			
Chicken Curry	Chicken/pork				X		X
Chicken Parmesan	100% pork	X	X	X			
Chorizo Sausage	100% pork						
Cowboy Chews	Beef/pork	X	X		X		
English Bangers	100% pork		X	X			
Elk Sausage	Elk/pork	X		X	X		
Farmers Sausage- Cooked	Beef/pork	X	X		X		
Farmers Sausage- Fresh	Beef/pork		X		X		
Field Berry	100% pork	X		X			
Garden Tomato and Basil	Beef/pork		X	X			
Garlic Frying Sausage	Beef/pork				X		
Greek Sausage	Beef/pork	X	X		X		
Hawaiian Sausage	100% pork			X			
Hickory Smoked Cheeseburger	Beef/pork				X		
Honey Sriracha	Beef/pork	X				X	
Hungryman's	Beef/pork		X	X			
Italian Sausage	Beef/pork					X	
Jalapeno and Cheese Smokies	Beef/pork	X	X			X	
Kangaroo	Kangaroo/pork	X	X	X			
Maple Whiskey	Beef/pork	X		X			
Lamb Mint	Lamb/pork			X			
Loaded Baked Potato	Beef/pork			X			
Pedro's Taco Sausage	Beef/pork	X	X		X		
Pulled Pork	100% pork				X		
Salsa Sausage	Beef/pork		X		X		
Sea Salt and Pepper	Beef/pork		X	X			
Smoked Turkey Club	Turkey/pork	X		X			
Smoky Bacon	100% pork			X			
South Plain	Beef/pork	X	X	X			
Spicy Cajun Mustard	Beef/pork	X	X		X		
Spinach & Feta	Beef/pork		X	X			
Sweet Chili & Mango	100% pork				X		
Texas Tornado (HOT HOT HOT!)	Beef/pork	X					XXX
Three Cheese Mac & Cheese	Beef/pork	X	X	X			
Zesty Dill Sausage	100% pork	X		X			
NEW FLAVOURS- 2021							
Blue Cheese Buffalo Wing	Chicken/pork					X	
Carrot Cake	100% pork			X			
Cinnamon French Toast	100% beef			X			
Donair	Beef/Pork		X		X		
Jambalaya	Beef/Pork					X	
Lemon Pepper	100% pork			X			
Shepherd's Pie	Beef/pork			X			

Custom Processing at Deerview Meats is all about quality.

Deerview Meats is a AAA meat plant, amongst the top meat facilities in the province, and is committed to providing superior custom processing services. With extensive staff experience in the meat cutting industry, you can be assured that all meats are cut to the highest of meat cutting standards.

Benefits of Deerview Processing:

- Provincially inspected
- Natural aging process
- Gluten free processing, no preservatives, fillers, or MSG
- Extensive animal/meat tracking system
- Yield testing calculated on all beef
- No mixing of batches, each animal processed individually
- Animals processed in low stress, humane environment

FEES

- Custom cutting wrapping & freezing (double shrink wrapped), **\$0.89/lb**
- Product must be picked up within 2 weeks of order completion; otherwise storage fee charges of \$2 per day per box will be applied.
- Disposal fees include removal/transportation of all inedibles, applicable environmental fees and quality control measures.
- Any animal/carcass that is rejected or condemned by Regulatory Services will be disposed of and charged out to the owner at a cost of: Beef \$200, Bison \$200, Pork \$100 and Lamb \$75.

VALUE ADDED PROCESSING

Fresh Sausage starting at	\$1.95/lb
Smoked Sausage starting at	\$2.15/lb
Jerky, Cowboy Candy	\$5.25/lb
Man Licorice.....	\$4.50/lb
Hamburger Patties	\$1.20/lb
Smokies/ Pepperoni's.....	\$2.50/lb
Salami/ Summer Sausage.....	\$2.40/lb
Specialty Sausages or cheese added to recipe.....	\$0.50- \$1.00/lb
Hams Smoked/Cured.....	\$1.95/lb
Bacon Smoked/Cured/Sliced.....	\$2.25/lb

Note:

- For sausage, jerky, salami & smokies, customer selects recipe of their choice.
- Min 25 lb for sausage, patties, pepperoni , man licorice; Min 40 lb salami, min 10 lb jerky.
- You will be charged on the wet (pre-processing) weight of the product.
- Custom sausage making pricing does not include pork purchase. Pork trim available at market prices.
- Additional charges for specialty sausages or items with cheese.

SLAUGHTER FEES

Beef In-house Processing

Slaughter

Under 30 months.....	\$85.00
Over 30 months.....	\$95.00

Inspection Fee.....	\$15.00
---------------------	---------

Disposal Fee

Under 30 months.....	\$0.10/lb
Over 30 months.....	\$0.15/lb

Lg Carcass Fee (1000 lb rail).....	\$100.00
------------------------------------	----------

Beef Carry Out (slaughter only)

Slaughter	\$160.00
-----------------	----------

Disposal Fee	\$40.00
--------------------	---------

Blue Back Removal (+30 months)....	\$30.00
------------------------------------	---------

Inspection Fee	\$15.00
----------------------	---------

Hanging Fee.....	\$5/day per hook
------------------	------------------

Mobile Beef Processing

Above Applicable fees +

Site Fee.....	\$40.00
---------------	---------

Mileage	\$0.90/km
---------------	-----------

Bison In-house Processing

Slaughter	\$150.00
-----------------	----------

Inspection Fee.....	\$15.00
---------------------	---------

Disposal Fee	\$0.15/lb
--------------------	-----------

Bison Carry Out (slaughter only)

Slaughter.....	\$210.00
----------------	----------

Disposal Fee	\$40.00
--------------------	---------

Hanging Fee.....	\$5/day per hook
------------------	------------------

Lamb In-house Processing

Slaughter.....	\$58.00
----------------	---------

Inspection Fee.....	\$10.00
---------------------	---------

Disposal Fee	\$0.15/lb
--------------------	-----------

Lamb Carry Out (slaughter only)

Slaughter	\$68.00
-----------------	---------

Disposal Fee	\$10.00
--------------------	---------

Pork In-house Processing

Slaughter.....	\$56.00
----------------	---------

Inspection Fee.....	\$12.00
---------------------	---------

Disposal Fee	\$0.15/lb
--------------------	-----------

Pork Carry Out (slaughter only)

Slaughter	\$74.00
-----------------	---------

Disposal Fee	\$24.00
--------------------	---------

*Prices effective May 15, 2022. All prices are subject to change without notice. For more information on pricing please call Deerview Meats at 403-527-2221.