



PRINCE EDWARD ISLAND  
ÎLE-DU-PRINCE-ÉDOUARD

# **PUBLIC HEALTH ACT SLAUGHTER HOUSE REGULATIONS**

## PLEASE NOTE

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This document is *not* the official version of these regulations. The regulations and the amendments printed in the *Royal Gazette* should be consulted on the Prince Edward Island Government web site to determine the authoritative text of these regulations.

For more information concerning the history of these regulations, please see the *Table of Regulations* on the Prince Edward Island Government web site ([www.princeedwardisland.ca](http://www.princeedwardisland.ca)).

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**PUBLIC HEALTH ACT**  
**Chapter P-30**

**SLAUGHTER HOUSE REGULATIONS**

Made by the Lieutenant Governor in Council and having effect pursuant to section 23 of the *Public Health Act* R.S.P.E.I. 1974, Cap. P-30

**1. Definitions**

In these regulations

- (a) “**slaughter house**” includes abattoirs and any place where cattle, sheep, swine, or other animals are killed for subsequent use as food for human consumption;
- (b) “**inspector**” means a health officer or a veterinarian;
- (c) “**Chief Health Officer**” means the officer appointed by the Minister for the purpose of carrying out these regulations;
- (d) “**carcass**” means the carcass of cattle, sheep or swine;
- (e) “**food**” means food for human consumption;
- (f) “**meat**” means animal flesh intended for food;
- (g) “**utensil**” means any article of equipment with which meat comes in contact;
- (h) “**license**” means a license issued under section 3;
- (i) “**veterinarian**” means a veterinarian who is authorized by the Chief Health Officer under subsection 10(3) of the Act to inspect animals slaughtered in a slaughter house.  
(EC478/62; 301/80; 278/04)

**2. Application**

These regulations do not apply to a farmer who slaughters an animal or animals on his or her own premises for his or her own use exclusively and not for sale to the public. (EC478/62; 278/04)

**3. License required**

No person shall operate, construct, or maintain any slaughter house without first obtaining a license from the Department of Health. (EC478/62; 301/80; 623/05)

**4. Applications**

Applications for license to operate a slaughter house under these regulations shall be made to the Department of Health. (EC478/62; 301/80; 623/05)

**5. Slaughter houses**

- (1) No person shall slaughter an animal for food except in a slaughter house.

***Idem***

- (2) No person shall construct, operate or maintain a slaughter house except under these regulations. (EC478/62)

**6. Licenses**

Each license shall,

- (a) unless sooner cancelled, be valid from the date on which it is issued to December 31 of that year;
- (b) be renewed annually on or before January 1 of each year;
- (c) be non-transferable in respect to a license holder or location. (EC478/62; 278/04)

**7. Revocation of licenses**

The Chief Health Officer, or an inspector duly appointed by the Lieutenant Governor in Council, may revoke or suspend any license if upon investigation it is found that the slaughter house or the operation thereof

- (a) violates any of the provisions of these regulations; or
- (b) is detrimental to the public health. (EC478/62; 1240/73)

**8. Construction and equipment**

Every slaughter house shall

- (a) be located in a place free from conditions that might injuriously affect the sanitary operation of the plant;
- (b) be fully lighted;
- (c) be equipped with a refrigerated room capable of maintaining a temperature of not less than 32 F and not more than 42 F;
- (d) be equipped with a killing room for the purpose of slaughtering animals;
- (e) be provided with adequate space for the purpose of holding livestock before slaughtering;
- (f) be equipped with a two-compartment sink for washing equipment; and
- (g) be equipped with a sink, together with a soap dispenser and paper towelling, that is available at all times for the purpose of enabling staff to wash their hands. (EC478/62; 278/04)

**9. Water supply**

Every slaughter house shall have available a supply of potable hot and cold water adequate for the efficient operation of the plant. (EC478/62)



**10. Floors**

All floors in the slaughter house shall be smooth, impervious to liquids and adequately drained. (EC478/62)

**11. Catch basin**

A catch basin shall not be located in any room in which animals are slaughtered, or in which meat is processed or stored. (EC478/62)

**12. Walls**

The walls of all killing rooms shall be of smooth material impervious to liquids, to a height of not less than five feet. (EC478/62)

**13. Screens**

All outside openings shall be effectively screened sufficiently to prevent the entry of flies and other insects during the period from May 1 to November 1 in each year. (EC478/62)

**14. Rails, racks and hooks**

Rails, racks and hooks shall be

- (a) of metal construction;
- (b) kept clean, sanitary and in good repair; and
- (c) arranged so as to prevent contact of meat with the wall or floor. (EC478/62)

**15. Tables, etc.**

Tables, benches, blocks and containers shall be

- (a) of suitable construction;
- (b) free of any crack or crevice; and
- (c) kept clean, sanitary and in good repair. (EC478/62)

**16. Refrigerated rooms**

Every refrigerated room or cooler shall

- (a) be equipped with a thermometer of known accuracy;
- (b) have a maximum capacity as determined by an inspector and indicated on the license (see Form 2). (EC478/62; 1240/73)

**17. Carcasses**

- (1) Carcasses shall be removed from the killing room immediately after slaughter and placed under refrigeration.

**Tags**

- (2) Each carcass and its removed head and viscera shall be identically tagged, until after inspection, with tags supplied by the Department of Health.

**Idem**

- (3) Total viscera shall be held and tagged from all animals which have borne offspring, otherwise the heads, tongues, hearts, lungs and liver shall be held and tagged until after inspection.  
(EC478/62; 1240/73; 301/80; 278/04; 623/05)

**17.1 Definitions**

- (1) In this section and section 17.2
- (a) “**animal**” means a bull, cow, steer, heifer or calf of the genus *Bos*;
  - (b) “**Canadian Cattle Identification Agency**” or “**CCIA**” means the nationally incorporated agency that has established a national cattle identification program under the *Health of Animals Act* (Canada);
  - (c) “**CCIA tag**” means a cattle identification tag bearing the identification number assigned to an animal by the CCIA;
  - (d) “**carcass**” means the carcass of an animal that is slaughtered at a slaughter house;
  - (e) “**meat product**” means any product or item of food that includes meat from an animal;
  - (f) “**operator**” means a person who holds a license;
  - (g) “**provincial identification tag**” means a cattle identification tag in a form approved by the Chief Health Officer;
  - (h) “**specified risk material**” or “**SRM**” means the following parts of a slaughtered animal:
    - (i) from any animal of any age, the small intestine and contents, and
    - (ii) from any animal aged 30 months or older,
      - (A) the skull, including the brain, trigeminal ganglia and eyes,
      - (B) the tonsils, and
      - (C) the spinal cord and the vertebral column including the dorsal root ganglia.

**Deemed age of an animal**

- (2) For the purposes of this section and section 17.2, an animal is deemed to be or to have been 30 months of age or older when it has more than two permanent incisor teeth that have erupted through its gums.

**Examination and identification of animal and carcass**

- (3) Every operator of a slaughter house shall ensure
- (a) that the incisor teeth of
    - (i) any animal to be slaughtered are examined before the animal is stunned, in order to determine the age of the animal for the purposes of subsection (4), and
    - (ii) any animal that has been stunned are examined before the carcass of the animal is moved for butchering, in order to confirm the age of the animal;
  - (b) that the carcass of any animal 30 months of age or older is identified in a manner acceptable to the Chief Health Officer;
  - (c) that the CCIA tag of any animal remains with its carcass until the carcass has been inspected by a veterinarian;
  - (d) that a provincial identification tag for any animal



- (i) is attached to each quarter of the carcass of the animal prior to its removal from the killing room or kill floor, and
- (ii) remains with each quarter of the carcass until its final disposition; and
- (e) that the identity of a carcass and all of its parts is recorded by the operator in a manner acceptable to the Chief Health Officer until the final disposition of the carcass and all of its parts is known.

**Slaughtering animals of mixed ages**

- (4) An operator of a slaughter house shall ensure that an animal less than 30 months of age is not slaughtered with animals that are 30 months of age or older. (EC278/04)

**17.2 Stunning**

- (1) No person shall stun any animal using
  - (a) a percussion device which penetrates, and injects air into, the cranial cavity of the animal; or
  - (b) a pithing rod.

**Knives**

- (2) Every operator of a slaughter house shall ensure that any knife used at the slaughter house to sever the spinal cord of animals that are 30 months of age or older
  - (a) is identified, by colour coding or other visual system, as a knife that may only be used for that purpose;
  - (b) is not used
    - (i) to sever the spinal cord of animals that are less than 30 months of age, or
    - (ii) for any other purpose; and
  - (c) is washed and sanitized after use.

**Removal of SRM**

- (3) Every operator of a slaughter house shall ensure
  - (a) that all of the SRM, other than the spinal vertebrae, of the carcass of an animal 30 months of age or older is removed from the carcass before the carcass is inspected by a veterinarian;
  - (b) that all of the spinal cord tissue and the small intestine from the carcass of an animal less than 30 months of age is removed from the carcass before the carcass is inspected by a veterinarian; and
  - (c) that the material required to be removed from a carcass under clause (a) or (b)
    - (i) does not come into contact with or contaminate any meat intended for human consumption,
    - (ii) is not incorporated into any meat product intended for human consumption, and
    - (iii) is placed in one or more containers that do not leak.

**Areas and equipment used in respect of SRM**

- (4) Every operator of a slaughter house shall ensure that
  - (a) any area in the slaughter house where SRM is removed from a carcass, or is handled, is routinely cleaned and sanitized; and

- (b) all equipment and containers used in the handling of SRM are routinely cleaned and sanitized.

**Staff**

- (5) Every operator of a slaughter house shall ensure that all staff at the slaughter house who work in any areas of the slaughter house where animals are slaughtered or where carcasses are processed have a broad and current knowledge of safe SRM removal procedures. (EC278/04)

**MAINTENANCE AND OPERATION****18. Washing, floors**

All floors in the slaughter house shall be thoroughly washed each day as soon as slaughtering is completed. (EC478/62)

**19. Walls**

All walls and other surfaces shall be kept clean and scraped at all times. (EC478/62)

**20. Cutting blocks**

All cutting and meat blocks shall be washed and scrubbed with a stiff brush using a chemical sanitizing solution immediately after each time they are used. (EC478/62)

**21. Utensils**

Immediately after completion of slaughtering all utensils shall be washed and sanitized and then stored in a sanitary manner. (EC478/62)

**22. Hides**

Hides shall not be stored in a slaughter house except in a separate room especially constructed and maintained for that purpose. (EC478/62)

**23. Waste products**

All blood, manure and offal shall be disposed of in an acceptable manner so as not to create a nuisance. (EC478/62)

**24. Animal feed**

Blood and offal shall not be fed to other animals or poultry unless a license is first obtained from the Health of Animals Division of the *Canada Department of Agriculture (Section 222 Animal Contagious Diseases Act and Regulations - Canada)*. (EC478/62)

**25. Dogs and cats**

Dogs and cats shall not be permitted in any slaughter house. (EC478/62)





**26. Vehicles**

All vehicles used to transport meat from a slaughter house shall be covered in, closed or fastened so the meat contained therein is protected from the rays of the sun and from dust, dirt, flies and other contamination. All such vehicles must be maintained in a sanitary manner at all times. (EC478/62)

**27. Wrappers**

Carcasses of meat or portions thereof must be individually wrapped in clean disposable wrappers for transportation. (EC478/62)

**28. Stamps**

Where a mark or stamp is applied directly to meat such mark or stamp shall be made by a non-toxic substance. (EC478/62)

**PERSONNEL****29. Personal hygiene**

No person shall perform work which brings him or her in contact with meat or manufactured meat products in a plant unless

- (a) he or she is clean;
- (b) he or she is free from and not a carrier of a disease which may be spread through the medium of food;
- (c) he or she submits to such examination and x-rays as the local medical officer of health or the Chief Health Officer may require; and
- (d) he or she wears clean washable clothing during slaughtering operations. (EC478/62; 278/04)

**30. Communicable diseases**

No person who

- (a) has a communicable skin disease or infection; or
- (b) has resided in premises while communicable disease has occurred therein shall perform work which brings him or her in contact with meat or meat products in a plant unless he or she has obtained a certificate from the local medical officer of health or the Chief Health Officer that he or she is free from and not a carrier of any disease which may be spread through the medium of food. (EC478/62; 278/04)

**INSPECTION****31. Inspection**

Every slaughter house and every operation connected with slaughtering of animals and the processing of meat shall be subject to the inspection of the Chief Health Officer or any inspector designated by the Lieutenant Governor in Council. (EC478/62)

**32. Meat for sale**

All animals slaughtered in a licensed slaughter house and all meats for sale or to be offered for sale must be

- (a) inspected and stamped as approved by the Chief Health Officer or a veterinarian; or
- (b) bear the inspection legend of the Department of Agriculture of Canada. (EC478/62; 1240/73; 278/04)

**33. Condemned meat**

- (1) Any carcass or portion of a carcass that has been condemned by a veterinarian as unfit for human consumption shall be stamped or marked to indicate its condemnation for human consumption in a manner satisfactory to the Chief Health Officer.

**Burial of carcass**

- (2) Any such carcass or portion of carcass so condemned shall be buried or disposed of in a manner recommended by a veterinarian.

**Certificate of condemnation**

- (3) When an animal is custom slaughtered for another person and all or part of the carcass is condemned, a certificate of condemnation shall be given to that person as shown in Form 1. (EC478/62; 1240/73; 278/04)

**34. Dead animal, defined**

- (1) For the purposes of this section, “**dead animal**” means an animal that is dead on arrival at a slaughter house.

**Prohibited entry**

- (2) Every operator of a slaughter house shall ensure that no dying animal is permitted entry into any slaughter house.

**Completed Special Circumstances Slaughter Report**

- (3) Every operator of a slaughter house shall ensure
  - (a) that no dead animal is permitted entry into a slaughter house; and
  - (b) that no dead animal is processed at a slaughter house, unless the owner of the animal has provided to the operator a completed Special Circumstances Slaughter Report, as shown in Form 3 of these regulations, signed by the owner of the animal and a veterinarian.

**Processing**

- (4) Where the operator of a slaughter house has permitted the entry of a dead animal, the operator shall ensure that the animal is processed within two hours of its slaughter.

**Form to Chief Health Officer**

- (5) Every operator of a slaughter house shall, within 30 days of receipt, provide a completed Special Circumstances Slaughter Report to the Chief Health Officer. (EC478/62; 679/05)



**35. Penalties**

Any person who contravenes any of these regulations shall upon conviction thereof be liable to a fine not exceeding two hundred dollars and not less than twenty dollars and in default of payment thereof to imprisonment of not more than thirty days. (EC937/66)



**FORM 1**

**DEPARTMENT OF HEALTH  
SLAUGHTER HOUSE REGULATIONS**

**CARCASS CONDEMNATION**

The cattle/sheep/swine carcass slaughtered at .....  
..... for.....  
(slaughter house)

was inspected this date and condemned for the following reasons: .....  
.....  
.....

.....  
Date ..... Veterinarian

623/05



**FORM 2**

**LICENSE**

License No. ....

**SLAUGHTER HOUSE LICENSE**

Permission is hereby given to .....  
to operate a slaughter house at .....  
under regulations made pursuant to the *Public Health Act*.

This license expires on December 31, 20.....

Cooler Capacity:

DATED at Charlottetown ,this ..... day of ....., 20.....

Chief Health Officer  
Department of Health  
Prince Edward Island

(623/05)



FORM 3

DEPARTMENT OF HEALTH
SLAUGHTER HOUSE REGULATIONS

Special Circumstances Slaughter Report

I. Animal Owner: Address: Telephone: Date/Time: Animal ID# This animal is free of veterinarian drug residual. I have read and understand the terms and conditions on the reverse of this form. Animal Owner's Signature:

PLEASE SEE REVERSE SIDE FOR CONDITIONS TO BE MET

II. Veterinarian: Clinic: Telephone: Date/Time Animal Slaughtered: Animal Species: Age: Animal Status: ( ) Acutely injured ( ) Escaped ( ) Too dangerous to transport ( ) Animal ID # verified: ( ) Yes ( ) No ( ) Ante-Mortem results: ( ) Acceptable ( ) Condemned ( ) Bled on farm: Yes ( ) No ( ) (a) To the best of my knowledge, the Published Meat Withdrawal Guidelines respecting veterinary drugs have been respected. (b) This animal was humanely slaughtered. Veterinarian's Signature:

OR

To the best of my knowledge, this animal must be held at the slaughter house for veterinary drug residual testing. Veterinarian's Signature:

III. Slaughter House Owner: Address Date/Time Animal Processed: Animal ID verified: ( ) Yes ( ) No ( ) Animal must be processed within two (2) hours of slaughter. Signature of Slaughter House Operator:

IV. Post - Mortem Inspection Veterinarian: Date/Time: Animal ID# Verified: ( ) Yes ( ) No ( ) Approved: ( ) Condemned: ( ) Held: ( ) Veterinarian's Signature:



**TERMS AND CONDITIONS**

The Special Circumstances Slaughter Report must be completed as follows:

- Section I completed by the animal owner.
- Section II completed by the veterinarian conducting the ante-mortem inspection.
- Section III completed by the slaughter house operator.
- Section IV completed by the veterinarian conducting the post-mortem inspection.
- All sections of this form must be completed for this permit to be valid.
- “Acutely injured animal” means an otherwise healthy animal that, as a result of an accident or an injury, has been rendered “non ambulatory”.
- “Too dangerous to transport” means an animal that, due to its nature, cannot safely be transported.
- “Escaped” means an animal that accidentally becomes loose during transport or at the slaughter house.
- As outlined by regulation, the animal is subject to slaughter house post-mortem inspection.
- Veterinarian, for the purposes of the ante-mortem inspection, means a veterinarian in good standing, licensed to practice by the PEI Veterinary Medical Association.
- The animal must be transported in a clean, covered vehicle immediately upon humane slaughter to a licensed slaughter house.
- If there is suspicion of residue of veterinarian drug, the animal shall be held at the slaughter house pending required laboratory testing.
- **The owner of the animal assumes all costs** to ensure the animal poses no threat to public health including ante-mortem and post-mortem inspection and drug residual testing.
- The conditions outlined in this report are in addition to, and do not replace, any requirements of the Canadian Food Inspection Agency.

(EC679/05)

