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# Guideline for Cutting and Wrapping of Carcasses that are Not Government Inspected

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## INTRODUCTION

This document provides an operator of a cut and wrap facility ('operator') with regulatory requirements and recommendations on the cutting and wrapping of carcasses from licensed Farmgate and Farmgate Plus slaughter establishments and hunted or culled game animals. Carcasses from Farmgate and Farmgate Plus slaughter establishments and hunted or culled game animals are not government inspected.

## GUIDELINE

An approved food premises that provides cut-and-wrap services for carcasses that are not government inspected must be able to demonstrate compliance with the general food safety and sanitation provisions of the Food Premises Regulation. In addition, an approved food premises should also provide evidence that the following criteria have been met to ensure the safe operation of their facility.

- A carcass presented to the premises should be clean and wholesome, and protected from contamination. A carcass should not be accepted into a premises if it is contaminated or is otherwise unfit for human consumption.

**The carcass should have been kept clean and well protected during transport to the premises, in accordance with the sanitary and food hygiene requirements found in the [Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products](#).**

1. The carcass must be cooled rapidly after death. Hunters should be advised to remove internal organs and to not puncture stomach or intestines. These steps are important to limit cross contamination of the meat. Hunters should also be advised to remove the hide and skin the animal as much as possible to allow for faster cooling of the hide. Leaving the hide on can cause spoilage of the carcass.

When a carcass is delivered with the hide on, it is important that the operator is properly trained or experienced in splitting and cleaning carcasses. Some operators may provide a skinning and splitting service for carcasses with the hide on.

2. If the operator is receiving a carcass specifically from a Farmgate or Farmgate Plus slaughter establishment, the operator must be given, in writing:
  - The name, address and ID number of the slaughter establishment;
  - The net weight of the carcass;
3. If the operator is receiving a packaged meat product from a carcass that originated from a Farmgate licence holder's slaughter establishment, the package must be labelled with:
  - The name and address of the slaughter establishment;
  - A description of the contents of the package;
  - The net weight or volume of the contents of the package;
  - The ID number of the slaughter establishment; and
  - The words, "Not Government Inspected; For sale only in the regional district of [name of regional district in which the Farmgate slaughter establishment is located], or at a temporary food market within 50 km of the slaughter establishment. Not for resale".

**If the operator is receiving a packaged meat product from a carcass that originated from a Farmgate Plus licence holder's slaughter establishment, the package must be labelled with:**

- The name and address of the slaughter establishment;
- A description of the contents of the package;
- The net weight or volume of the contents of the package;
- The ID number of the slaughter establishment; and
- The words, "Not Government Inspected".

For further information on the labelling of meat products originating from Farmgate Plus slaughter establishments, please consult the [Guidelines on the Handling and Labelling of Meat that is Not Government Inspected](#).

4. A carcass that is not government inspected should be segregated from a carcass that is government inspected (e.g., a carcass from a provincially licensed Abattoir or a federal slaughter establishment) at all times, including by providing either a separate cooler or a cooler equipped with floor to ceiling screens.
5. The types of meat processing conducted at the food premises should be captured in the food safety plan by the operator and the plan must be approved by the local health authority.
6. The processing of a carcass that is not government inspected must not take place at the same time when a government inspected carcass is being processed. Preferably, the processing of a carcass that is not government inspected should occur after all government inspected carcasses are processed for the day. Where the specific process may take more than one day, a carcass that is not government inspected must be processed in a physically separate area from the government inspected carcasses.
7. All equipment and utensils used in the processing of carcasses that are not government inspected should be cleaned, washed and sanitized immediately upon completion of the processing and prior to being used for the processing of government inspected carcasses.
8. All animal waste and drainage from the operation of the premises should be disposed of in a sanitary manner. In general, the sanitary and food hygiene outcomes for the disposal of animal waste and drainage found in the [Provincial Abattoirs Code of Practice](#) should be followed.
9. The operator should supply a written food safety and sanitation plan that demonstrates how the above criteria will be effectively implemented and controlled.  
The operator must not resell a carcass that was slaughtered at a Farmgate licence holder's slaughter establishment nor a meat product that was made from a carcass slaughtered at a Farmgate licence holder's slaughter establishment.
10. If the operator wishes to resell a carcass or a meat product made from a Farmgate Plus licence holder's slaughter establishment, the operator must ensure that:
  - If the carcass or meat product is packaged, the package must be labelled with the ID number of the Farmgate Plus licence holder's slaughter establishment and the words, "Not Government Inspected";
  - If the carcass or meat product is not packaged, the operator must advise the purchaser, in writing, that the carcass or the carcass from which the meat product was made, was not government inspected.

For further information on the labelling of meat products originating from Farmgate Plus slaughter establishments, please consult the [Guidelines on the Handling and Labelling of Meat that is Not Government Inspected](#).

## REFERENCES

BC *Public Health Act*, Food Premises Regulation. B.C. Reg. 210/99

BC Food Safety Act, Meat Inspection Regulation. B.C. Reg. 213/2021

BC Centre for Disease Control (November 2021). *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*. Retrieved from: <http://www.bccdc.ca/resource->

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B.C. Ministry of Agriculture, Food and Fisheries (February 2018). *Provincial Abattoirs Code of Practice*. Retrieved from: [https://www2.gov.bc.ca/assets/gov/farming-natural-resources-and-industry/agriculture-and-seafood/food-safety/meat-inspection/provincial\\_abattoirs\\_code\\_of\\_practice\\_2018-02-20\\_final.pdf](https://www2.gov.bc.ca/assets/gov/farming-natural-resources-and-industry/agriculture-and-seafood/food-safety/meat-inspection/provincial_abattoirs_code_of_practice_2018-02-20_final.pdf)

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