

PUBLIC HEALTH ACT
OFFICIAL CONSOLIDATION OF MEAT INSPECTION REGULATIONS
C.R.Nu. R-190-96

(Consolidation date: February 20, 2025)

R-190-96

AS AMENDED BY NUNAVUT REGULATIONS:

R-030-2018

In force October 17, 2018

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R-011-2025

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GLOSSARY OF TERMS USED IN CONSOLIDATIONS

Miscellaneous

c.	means "chapter".
CIF	means "comes into force".
NIF	means "not in force".
s.	means "section" or "sections", "subsection" or "subsections", "paragraph" or "paragraphs".
Sch.	means "schedule".

Citation of Acts

R.S.N.W.T. 1988,c.D-22	means Chapter D-22 of the <i>Revised Statutes of the Northwest Territories, 1988</i> .
R.S.N.W.T. 1988,c.10(Supp.)	means Chapter 10 of the Supplement to the <i>Revised Statutes of the Northwest Territories, 1988</i> . (Note: The Supplement is in three volumes.)
S.N.W.T. 1996,c.26	means Chapter 26 of the 1996 Annual Volume of the Statutes of the Northwest Territories.
S.Nu. 2002,c.14	means Chapter 14 of the 2002 Annual Volume of the Statutes of Nunavut.

Citation of Regulations and other Statutory Instruments

R.R.N.W.T. 1990,c.A-1	means Chapter A-1 of the <i>Revised Regulations of the Northwest Territories, 1990</i> .
R-005-98	means the regulation registered as R-005-98 in 1998. (Note: This is a Northwest Territories regulation if it is made before April 1, 1999, and a Nunavut regulation if it is made on or after April 1, 1999 and before January 1, 2000.)
R-012-2003	means the regulation registered as R-012-2003 in 2003. (Note: This is a Nunavut regulation made on or after January 1, 2000.)
SI-005-98	means the instrument registered as SI-005-98 in 1998. (Note: This is a Northwest Territories statutory instrument if it is made before April 1, 1999, and a Nunavut statutory instrument if it is made on or after April 1, 1999 and before January 1, 2000.)
SI-012-2003	means the instrument registered as SI-012-2003 in 2003. (Note: This is a Nunavut statutory instrument made on or after January 1, 2000.)

MEAT INSPECTION REGULATIONS

INTERPRETATION

1. In these regulations,

"abattoir" means premises where animals are slaughtered and includes any portion of those premises where meat products are produced, processed, handled or stored; (*abattoir*)

"Act" means the *Public Health Act*; (*Loi*)

"animal" means an animal the meat of which is intended to be used for human consumption and includes poultry; (*animal*)

"carcass" means the whole carcass of an animal; (*carcasse*)

"condemn" means to determine that an animal, meat or meat product is not fit for human consumption; (*condamner*)

"contaminated" means containing or having been treated with

- (a) a pesticide, heavy metal, industrial pollutant, drug, medicament or any other substance in an amount that exceeds the maximum level of use prescribed by the *Food and Drug Regulations* made under the *Food and Drugs Act* (Canada),
- (b) an ingredient, a food additive or any source of ionizing radiation not permitted by or in an amount in excess of limits prescribed by the *Food and Drug Regulations* made under the *Food and Drugs Act* (Canada), or
- (c) dirt, visceral contents, petroleum products or any other physical or chemical agents specified by the Chief Public Health Officer; (*contaminé*)

"dressed carcass" means the edible parts of a carcass, but does not include the edible organs; (*carcasse habillée*)

"meat" means the flesh of any animal or any product of it intended for human consumption in primary or processed form; (*viande*)

"meat product" means

- (a) a carcass,
- (b) the blood of an animal or a product or by-product of a carcass, or
- (c) a product containing anything described in paragraph (b); (*produit carné*)

"operator" means a person who has responsibility for and control over an abattoir; (*exploitant*)

"poultry" means chickens, ducks, geese, turkeys and other birds; (*volaille*)

"processing" means the preparation of meat and meat products into food for human consumption; (*transformation*)

"slaughter" means slaughter for the purpose of processing; (*abattage*)

"utensil" means any equipment that comes in contact with animals, meat or meat products in an abattoir; (*ustensile*)

"veterinarian" means a veterinary surgeon as defined in the *Veterinary Profession Act*. (*vétérinaire*)

"wildlife" means wildlife as defined in the *Wildlife Act*. (*gibier*)
R-044-2019,s.2(1)(a),3.

SALE OF MEAT

2. Except as provided for in these regulations, no person shall sell, offer for sale, transport or deliver meat to any person unless
- (a) the animal from which the meat is obtained is inspected by an environmental health officer immediately before the time of slaughter;
 - (b) the slaughter of the animal takes place at an abattoir or at an establishment;
 - (c) there is a post-mortem inspection of the carcass of the animal from which the meat is obtained, conducted by an environmental health officer immediately after the slaughter of the animal;
 - (d) the meat is judged by an environmental health officer to be fit for human consumption; and
 - (e) the meat is stamped with an inspection legend or is labelled in accordance with these regulations.
- R-044-2019,s.5(1).

EXEMPTIONS

3. Sections 35, 36, 56 to 65, 71 to 76 and 91 to 120, do not apply to poultry.
4. Subject to subsection 7(3), these regulations do not apply to the following animals and the meat or meat products obtained from such animals:
- (a) animals that are owned by a person and slaughtered on their own premises for consumption by the person or members of their immediate household;
 - (b) animals that a person owns and keeps for at least two months immediately before they are slaughtered, where the meat from those animals is sold directly to a consumer for that consumer's consumption.
5. (1) Subject to the approval of an environmental health officer, the operator of an abattoir may accept the carcass of an animal slaughtered off the premises.

(2) Where the carcass of an animal slaughtered off the premises is accepted into an abattoir, subsections 7(2) and (3) apply in respect of the carcass, with such modifications as the circumstances require. R-044-2019,s.5(1).

6. These regulations do not apply to a portable field abattoir operating for the purpose of slaughtering and processing wildlife.

WILDLIFE

7. (1) Subject to the approval of an environmental health officer, meat and meat products obtained from wildlife may be brought into an abattoir for processing.

(2) No person shall bring wildlife into an abattoir for processing unless the meat or meat products are in a clean and sanitary condition.

(3) Where wildlife is brought into an abattoir, the following conditions apply:

- (a) the environmental health officer may direct that the carcass be skinned, trimmed or washed before the carcass enters any cooler or processing area of the abattoir;
- (b) the environmental health officer may direct that a dressed carcass of wildlife be removed from an abattoir if the environmental health officer considers that the carcass is contaminated to such an extent that it cannot be adequately cleaned and presents a hazard to the sanitation of the abattoir or the meat and meat products contained in the abattoir;
- (c) no uninspected wildlife or uninspected part of wildlife may be processed in the same room of an abattoir at the same time as meat or meat products that are inspected;
- (d) after the processing of wildlife, all equipment and utensils must be cleaned and disinfected to the satisfaction of the environmental health officer before they may be used for the processing or handling of inspected meat or meat products;
- (e) all hides, offal and meat that is not approved for human consumption must be removed from the abattoir and dealt with in accordance with the *Wildlife Act*;
- (f) the dressed carcass and processed meat of uninspected wildlife must be stored in a separate cooler or freezer from meat that is inspected and approved for human consumption;
- (g) sections 30, 37 and 38 apply to meat or meat products obtained from wildlife.

(4) Where an animal or a part of an animal that is not slaughtered and inspected under these regulations or the *Safe Food for Canadians Act* (Canada) and the regulations under that Act is brought into an abattoir for processing, the container or package containing the animal or part must set out

- (a) the owner's name;

- (b) the contents of the container or package;
- (c) the date the animal or part was received; and
- (d) the date of processing.

(5) Where wildlife that is inspected and identified as edible under the *Safe Food for Canadians Act* (Canada) and the regulations under that Act is processed in an abattoir,

- (a) the carcass or part of the animal must be stamped or labelled in accordance with the *Safe Food for Canadians Act* (Canada) and the regulations under that Act;
- (b) the inspected wildlife may not be processed in the same room of an abattoir at the same time as uninspected wildlife or inspected or uninspected domestic animals; and
- (c) the dressed carcass and processed meat of the inspected wildlife must be stored in a separate cooler or freezer from uninspected wildlife and stored in a manner that will keep the inspected wildlife from coming in direct contact with inspected meat from domestic animals.

R-044-2019,s.5(1); R-011-2025,s.2,3.

APPROVAL OF CONSTRUCTION PLANS

8. (1) No person shall construct or renovate an abattoir without first obtaining written approval for the construction plans from an environmental health officer.

(2) The construction plans referred to in subsection (1) must include the general layout and elevations, details of water supply and disposal, sewers, lighting, refrigeration, construction materials, finishes, equipment layout and any other information that an environmental health officer may require. R-044-2019,s.4(1).

9. No person shall operate an abattoir unless the Chief Public Health Officer

- (a) has approved an application to operate an abattoir; and (b) has assigned a plant number to the abattoir; and
 - (b) has assigned a plant number to the abattoir
- R-044-2019,s.2(1)(b).

10. (1) A person who wishes to operate an abattoir shall submit an application to the Chief Public Health Officer in the form set out in Schedule A together with a copy of the environmental health officer's written approval of the construction plans.

(2) Where the abattoir conforms to sections 12 to 21 of these regulations, the Chief Public Health Officer shall, within 30 days of the receipt of an application to operate an abattoir,

- (a) approve the application to operate an abattoir;
- (b) assign a plant number to the abattoir; and
- (c) notify the applicant, in writing, of the approval and plant number.

(3) The approval and plant number referred to in paragraph (2)(c) must be sent by registered mail to the address of the applicant contained in the application for approval to operate an abattoir.

(4) Where the abattoir does not conform to sections 12 to 21 of these regulations, the Chief Public Health Officer shall, within 30 days of the receipt of an application to operate an abattoir,

- (a) refuse to approve an application to operate an abattoir; and
 - (b) notify the applicant, in writing, of their refusal.
- R-044-2019,s.2(1)(c),4(2).

FACILITIES AND EQUIPMENT

11. Every operator shall ensure that an abattoir is built and maintained in accordance with sections 12 to 21.

12. The killing area, cutting area, coolers, offal storage and hide storage areas of an abattoir must be constructed of masonry or metal but the roof and the beams that carry overhead rails may be constructed of bonded laminated wood and sealed so as to be impervious to liquids.

13. (1) An abattoir must be

- (a) located in a place free from conditions that might injuriously affect the sanitary operation of the abattoir;
- (b) located at a distance far enough from any source of pollution or any place that harbours insects, rodents or other vermin so that the meat or meat products in the abattoir are not likely to be contaminated;
- (c) constructed and finished in such a manner that the abattoir is capable of being maintained in a sanitary condition;
- (d) fully lighted,
 - (i) in the case of operational areas, to a level of 500 lux at 1 m distance, and
 - (ii) in the case of inspection stations, to a level of 1,000 lux at 1 m distance;
- (e) adequately ventilated to a minimum of five air changes per hour in the killing and processing areas of the plant or more often if condensation becomes a problem; and
- (f) adequately heated.

(2) The light fixtures must be equipped with explosion proof covers.

(3) All outside openings must be capable of being opened and, except for the loading doors, must be sufficiently screened to prevent the entry of flies or other insects.

- 14.** An abattoir must be equipped with
- (a) a pen for the purpose of holding animals before slaughter, constructed of a concrete floor and a roof capable of providing shade and shelter from precipitation;
 - (b) a killing room for the purpose of slaughtering animals;
 - (c) a restraining box;
 - (d) where hides are salted, a hide room for that purpose;
 - (e) a head inspection rack;
 - (f) a viscera truck or table;
 - (g) a hoist;
 - (h) a hot water or steam sterilizer capable of maintaining a temperature of not less than 80°C; and
 - (i) on the kill floor and in the processing areas, a remote operated hot and cold water washing station, paper towels and operational soap dispensers.
- 15.** (1) An abattoir must be equipped with or have readily available adequate refrigeration facilities, including facilities for the purpose of chilling and storing a dressed carcass immediately after slaughter.
- (2) A refrigerated room must be equipped with a direct reading thermometer of known accuracy.
- 16.** (1) An abattoir must be equipped with a supply of potable hot and cold water that
- (a) is adequate for the efficient operation and cleaning of the abattoir; and
 - (b) when used for cleaning purposes, is delivered at a pressure of at least 3,400 kPa.
- (2) Suitable racks or reels must be provided for hoses when not in use.
- (3) Sewage lines from washrooms and bathrooms must not connect directly to sewage lines from floor drains but must go by separate line to the septic tank or sewage disposal system.
- 17.** (1) Floors must be constructed of smooth, non-skid concrete and adequately sloped for draining in
- (a) killing rooms;
 - (b) rooms in which carcasses or meat are chilled, processed or stored; and
 - (c) storage rooms for inedible offal, meat that is not fit for human consumption, condemned material and refuse.
- (2) Floor drains must be constructed of 10 cm sewage pipe and sloped one part to 48 to the main and must be capped or trapped in accordance with the *Building Code Act*.
- (3) Floors in hide rooms must be smooth and impervious to liquids.
- (4) All corners in floors and walls in killing rooms, storage rooms for inedible products, processing rooms and coolers must be coved smoothly so as to be readily cleanable.

(5) A catch basin, grease trap or interceptor used for separating solid matter from effluent must be located in the inedible products area of an abattoir. R-044-2019,s.7.

18. (1) The walls must be

- (a) constructed of smooth material;
- (b) impervious to liquids; and
- (c) finished in a light colour.

(2) The windows must be installed flush with the inside wall of the abattoir or the window ledges on the inside of the wall must be sloped at not less than 45°.

(3) The ceilings must be hard, smooth and impervious to moisture in rooms where

- (a) animals are killed;
- (b) meat or meat products are stored, handled or processed; and
- (c) inedible offal, meat that is not fit for human consumption, condemned material, hides and refuse are stored.

19. (1) Rails, racks or hooks must be of metal construction, unpainted and maintained in a rust-free condition by the application of white mineral oil.

(2) All equipment must be of material impervious to water and designed to facilitate adequate cleaning.

(3) Food-contact surfaces must be non-toxic, non-absorbent, smooth, free from pitting, crevices and loose scale, unaffected by food and capable of withstanding repeated cleaning.

(4) Working platforms must be of metal construction and have a non-skid surface.

20. Containers for the storage of inedible offal, meat that is not fit for human consumption, condemned material and refuse must be of suitable metal, plastic or fibreglass construction and be covered with insect-proof covers.

21. An abattoir must consist of enough rooms to accommodate the separation of incompatible activities and the rooms designed to ensure that products flow in a single direction, from raw to finished.

OPERATION AND MAINTENANCE

22. No person shall operate an abattoir except in accordance with these regulations.

23. No person shall have in an abattoir anything that is not used in the normal operation of the abattoir.

24. No person shall use a pen for holding animals to fatten animals.

- 25.** (1) An abattoir must be kept clean, sanitary and in good repair.
- (2) The floors, walls and ceiling must be
- (a) maintained in a clean and sanitary condition; and
 - (b) cleaned at the end of each shift to a standard that is acceptable to the environmental health officer.
- (3) Rooms and passageways must be kept free of condensed moisture.
- (4) Rails, racks and hooks must be
- (a) arranged so as to prevent the contact of a carcass of meat with a wall or floor;
 - (b) kept clean, sanitary and in good repair; and
 - (c) at a height of not less than 3.3 m from the floor.
- (5) Tables, benches, cutting surfaces and containers that are used for meat that is intended for human consumption must be
- (a) kept in a clean and sanitary condition; and
 - (b) kept in good repair.
- (6) The floor in a pen for holding animals must be maintained in a dry, clean and sanitary condition.
- (7) The yards of an abattoir must be maintained in a clean condition and be free of litter and weeds. R-044-2019,s.5(1).
- 26.** No person shall do any of the following in any room in which a carcass or meat is chilled or in any of the processing or shipping areas of an abattoir:
- (a) smoke, as defined in the *Tobacco and Smoking Act*;
 - (b) chew tobacco;
 - (c) spit.
- R-030-2018.
- 27.** A rodent and insect control program that is effective to prevent the contamination of meat and meat products must be maintained in an abattoir, and dogs, cats and other pets must be excluded from the abattoir.
- 28.** (1) Only those germicides, pesticides, detergents, wetting agents or other similar materials or agents listed in the Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products, published by the Department of Agriculture and Agri-Food Canada, may be used in an abattoir.
- (2) The materials and agents referred to in subsection (1) must be used in accordance with the manufacturer's directions and in a manner that prevents the contamination of meat or meat products or of any surface with which meat or meat products may come into contact.

- 29.** (1) Equipment and utensils must be
- (a) disinfected before each shift; and
 - (b) cleaned at the end of each shift.
- (2) Utensils that are in contact with contaminated materials must be immediately cleaned and sterilized by means of boiling water or live steam.
- 30.** (1) Meat must be handled and kept in such a manner and place so as to prevent contamination of it.
- (2) Meat must not come in direct contact with the floors or walls in an abattoir.
- (3) Containers of meat intended for human consumption must not be placed in direct contact with the floor.
- 31.** Inedible offal must be
- (a) removed immediately from any room in which a carcass or meat is chilled;
 - (b) placed in a container that is intended for inedible offal; and
 - (c) placed in a room designated as the "inedible offal room".
- 32.** Hides must not be kept in any room in which a carcass or meat is handled, chilled or stored.
- 33.** The carcass of an animal that is condemned on ante-mortem inspection must not be taken through or into any room in which a carcass or meat that has not been condemned is chilled or stored.
- 34.** No person shall take an animal that has died into an abattoir.
- 35.** An animal that dies while being held at an abattoir must be immediately removed and disposed of in accordance with paragraphs 39(a) to (d).
- 36.** Except as provided for in these regulations, the carcass or a part of an animal may not be taken into an abattoir unless
- (a) the animal was slaughtered; and
 - (b) the carcass or part of the animal is stamped or labelled in accordance with these regulations or in accordance with the *Safe Food for Canadians Act* (Canada) and the regulations made under that Act.
- R-011-2025,s.3.
- 37.** No operator shall allow meat or meat products to be brought into an abattoir for processing unless the meat or meat products are in a clean and sanitary condition.
- 38.** (1) No operator shall permit meat to be removed from an abattoir unless the meat
- (a) is adequately protected against dust, dirt, flies or other insects;
 - (b) is handled in such manner as to prevent contamination;

- (c) will not come in direct contact with the floor, roof or walls of the vehicle in which it is to be removed; and
- (d) is to be removed in a vehicle that is clean, sanitary and constructed and equipped for the proper care of meat.

(2) No operator shall permit meat to be removed from an abattoir in a vehicle that contains meat that is not intended for human consumption, inedible offal, condemned material, refuse, unsanitary material or animals.

39. Where an animal is condemned and slaughtered or a carcass, a part or an organ of a carcass is condemned, the environmental health officer shall direct that the animal, carcass, part or organ and any inedible offal or meat that is not intended for human consumption be disposed of by

- (a) delivering it to a rendering plant;
 - (b) incineration by a method approved by the Chief Public Health Officer;
 - (c) burying it with a covering of at least 60 cm of earth; or
 - (d) any other method that is approved by the Chief Public Health Officer.
- R-044-2019,s.2(1)(d).

PROCESSING

40. (1) Blood must be processed in the inedible products area of an abattoir unless the blood is

- (a) taken from an animal in a manner that prevents contamination;
- (b) collected in a receptacle that identifies the carcass from which it comes;
- (c) retained until the carcass of the animal is determined to be fit for human consumption; and
- (d) protected against contamination.

(2) Blood may not be defibrinated by hand in an abattoir.

(3) Any blood that is intended to be used for processing as a meat product must be refrigerated immediately after collection.

RECORDS

41. (1) An operator shall make and keep for at least 12 months a record of all animals slaughtered at the abattoir.

(2) The record referred to in subsection (1) must include

- (a) the name and address of the person from whom the animals are purchased or acquired;
- (b) the date of the purchase or acquisition of the animals;
- (c) the number and kind of animals purchased or acquired;

- (d) the number and kind of animals that are slaughtered and the date of the slaughter; and
- (e) any other information that the Chief Public Health Officer may require.

(3) An operator shall, when required by an environmental health officer or the inspector, produce for inspection the record referred to in subsection (1). R-044-2019,s.2(1)(e),(2).

PERSONNEL

42. (1) Every person performing work that brings the person in contact with meat or meat products in an abattoir shall

- (a) observe good personal hygiene;
- (b) wear clean, washable outer garments;
- (c) wear a clean hair restraint;
- (d) wear a clean beard restraint, where the person has a beard;
- (e) ensure that they are free from and not a carrier of a disease or infection that may be spread through the handling of meat or meat products; and
- (f) produce medical certification of health when required by an environmental health officer.

(2) An environmental health officer must have reasonable grounds to suspect that a health problem exists before they may require medical certification of health under paragraph (1)(f). R-044-2019,s.4(3)(a),(4).

43. No person engaged in the processing or packaging of a meat product shall wear any object or use any substance that might fall into or otherwise contaminate a meat product.

44. (1) An abattoir must be equipped with the following for the use of employees:

- (a) washing facilities that are equipped with remote operated hot and cold water and an operational soap dispenser;
- (b) clean single use towels in dispensers or other hand drying devices approved by an environmental health officer;
- (c) adequate dressing rooms for the employees to change and store their clothing in a clean and sanitary condition;
- (d) adequate running water closet-type toilet facilities;
- (e) a lunch room adjacent to the dressing room and toilet room.

(2) A toilet room must be

- (a) located where it does not open directly into any room where animals are slaughtered or meat is cooled or stored;
- (b) equipped with full-length doors;
- (c) adequately ventilated; and
- (d) fully lighted.

(3) While an abattoir is in operation, every washroom, dressing room or toilet room must be adequately heated and kept in a clean and sanitary condition. R-044-2019,s.4(3)(b).

ENVIRONMENTAL HEALTH OFFICER

45. Repealed, R-044-2019,s.5(2).

R-044-2019,s.5(1),(2).

46. An environmental health officer shall carry a certificate of their appointment and, at the request of an operator, shall produce the certificate. R-044-2019,s.5(1).

47. Every person shall comply with any direction that an environmental health officer or an inspector may issue under these regulations. R-044-2019,s.5(3).

48. Where an environmental health officer, on reasonable grounds, believes that any provision of these regulations or any direction of the environmental health officer is not complied with in an abattoir, the environmental health officer

- (a) may refuse to provide inspection at the abattoir or to stamp with the inspection legend or to label meat at the abattoir; and
- (b) shall immediately notify the Chief Public Health Officer and furnish the Chief Public Health Officer with full particulars of their reasons for refusing to provide inspection at the abattoir or for refusing to stamp or label the meat with the inspection legend.

R-044-2019,s.2(1)(f),5(1).

49. (1) An abattoir must provide

- (a) adequate office accommodation for the use of the environmental health officer;
- (b) adequate work space on the floor of the killing room for the environmental health officer to conduct their post-mortem inspection; and
- (c) a lockable cupboard for the environmental health officer's equipment.

(2) Where an abattoir requires inspection services for three or more days in a week, the Chief Public Health Officer may require the operator to provide the environmental health officer with a furnished office for their exclusive use. R-044-2019,s.2(1)(g),5(1).

50. At the request of an environmental health officer, an operator shall, without charge, provide the environmental health officer with samples of an animal, meat, a meat product or any ingredient or additive that may be used in the preparation of a meat product or any other material used or to be used in connection with a meat product. R-044-2019,s.5(1).

51. (1) The environmental health officer may direct that any equipment, utensil or room in an abattoir which, in their opinion, is unsanitary or for any other reason does not comply with these regulations, be held.

(2) Where any equipment, utensil or room is held under subsection (1), the environmental health officer shall attach to the equipment, utensil or room a yellow tag bearing a serial number

and the words "Nunavut Held" and shall issue such direction as they consider necessary or advisable to ensure it complies with these regulations.

(3) Where, in the opinion of the environmental health officer, the equipment, utensil or room that is held under subsection (1) is made to comply with these regulations, the environmental health officer shall remove the tag bearing the words "Nunavut Held".

- (4) Where any equipment, utensil or room is held under subsection (1), no person shall
- (a) remove the tag bearing the words "Nunavut Held"; or
 - (b) use the equipment, utensil or room until the environmental health officer has removed the tag.
- R-044-2019,s.5(1),6.

INSPECTION SERVICE

52. Inspection services at an abattoir must be provided between the hours of 7 a.m. and 5 p.m. on days other than Saturdays and holidays.

53. (1) Every operator shall arrange the time of slaughter with the environmental health officer assigned to the abattoir so that the environmental health officer may make arrangements for the ante-mortem inspection of an animal, the post-mortem inspection of the carcass of an animal and the stamping with the inspection legend or labelling of the meat or meat products during the hours referred to in section 52.

- (2) Every operator shall
- (a) make reasonable arrangements to expedite the ante-mortem inspection of an animal intended for slaughter; and
 - (b) conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post-mortem inspection of the carcass of an animal.
- R-044-2019,s.5(1).

54. An operator may make special arrangements

- (a) with the Chief Public Health Officer where inspection service is required at a time other than during the hours referred to in section 52; or
- (b) with the environmental health officer in a case of emergency.

R-044-2019,s.2(1)(h),5(1).

55. The Chief Public Health Officer may designate the hours of the day and the days of the week when an abattoir may carry out its slaughtering operation. R-044-2019,s.2(1)(i).

ANTE-MORTEM INSPECTION

56. No animal may be taken into the killing room of an abattoir unless the environmental health officer has completed an ante-mortem inspection of the animal and has approved the animal for slaughter. R-044-2019,s.5(1).

57. Where the environmental health officer inspects an animal and finds or suspects that the animal is affected by any disease or condition that may require condemnation of the carcass or a part of the carcass on post-mortem inspection, the environmental health officer shall direct that the animal be slaughtered as a held animal. R-044-2019,s.5(1).

58. (1) Where the environmental health officer inspects an animal that, in their opinion, is likely to respond to treatment, the environmental health officer shall direct that the animal

- (a) be held or continue to be held, as the case may be;
- (b) be set apart for treatment by a veterinarian; or
- (c) be released to the owner.

(2) Where an animal has been set apart for treatment under subsection (1), a veterinarian may release the animal for slaughter at the expiration of the period of treatment if, in their opinion, the animal is fit for slaughter and all residues of drugs have disappeared from the animal. R-044-2019,s.5(1).

59. Where the environmental health officer finds that an animal is in an advanced state of pregnancy, they shall direct that the animal

- (a) be held; and
 - (b) not be slaughtered until the expiration of at least ten days after parturition.
- R-044-2019,s.5(1).

60. Where the environmental health officer finds that an animal has an abnormal temperature, they shall direct that the animal be

- (a) treated in accordance with section 58;
- (b) slaughtered as a held animal; or
- (c) condemned.

R-044-2019,S.5(1).

61. Where, in the opinion of the environmental health officer, an animal is in a moribund condition or the meat of an animal is, for any reason other than that the animal is in a moribund condition, not fit for human consumption, the environmental health officer shall condemn the animal. R-044-2019,s.5(1).

62. Where an environmental health officer directs that an animal be held in an abattoir, the environmental health officer shall

- (a) attach a tag bearing a serial number and the words "Nunavut Held" to the left ear of the animal; and
- (b) direct that the animal be removed to and detained in an area apart from the other animals.

R-044-2019,s.5(1),6.

63. Where an animal is to be slaughtered as a held animal, the environmental health officer shall

- (a) direct that the animal be slaughtered in an area apart from the other animals; and
- (b) make a post-mortem inspection of the carcass of the slaughtered animal.
R-044-2019,s.5(1).

64. Where an animal is to be condemned for reasons other than those referred to in section 91, the environmental health officer shall

- (a) attach a tag bearing a serial number and the words "Nunavut Condemned" to the right ear of the animal; and
- (b) direct that the animal be slaughtered and that the carcass
 - (i) be removed immediately to the storage room for condemned material,
 - (ii) be denatured by a method approved by the Chief Public Health Officer, and
 - (iii) be disposed of in accordance with paragraphs 39(a) to (d).
R-044-2019,s.2(1)(j),5(1),6.

65. No person, unless authorized by the environmental health officer, shall

- (a) place on or remove from an animal a tag bearing the words "Nunavut Held" or "Nunavut Condemned"; or
- (b) remove an animal that has been held or condemned by the environmental health officer from the area designated by the environmental health officer for the detention of the animal.
R-044-2019,s.5(1),6.

HUMANE SLAUGHTER

66. (1) No person, while conducting slaughter in an abattoir, shall inflict unnecessary pain or discomfort on any animal, either while it is being prepared for slaughter or while it is being slaughtered.

(2) No animal may be held in a pen in an abattoir without being provided with adequate feed, water and shelter.

(3) No goad or electrical prod may be

- (a) used on an obviously diseased or injured animal;
- (b) applied to the anal, genital or facial areas or to the udder of an animal; or
- (c) applied to any part or area of an animal in a manner or to an extent that causes it avoidable pain or distress.

67. (1) A pen for holding animals awaiting slaughter must have adequate ventilation and not be overcrowded.

(2) Ramps or inclines used for the movement of animals to slaughter must be constructed in such a manner as to provide safe ascent and descent and be maintained in such a manner as to provide good footing for the animals.

68. (1) No person shall use any equipment or instrument used to restrain, slaughter or render unconscious an animal unless the person, by reason of their competence and physical condition, is able to do so without subjecting the animal to avoidable pain or distress.

(2) No person shall use any equipment or instrument to restrain, slaughter or render unconscious any animal if the condition of the equipment or instrument, or the manner in which or the circumstances under which the equipment or instrument is used, might subject the animal to avoidable pain or distress.

69. No person shall slaughter an animal unless the animal

- (a) is adequately restrained and rendered unconscious in accordance with section 70
 - (i) immediately before slaughter, or
 - (ii) immediately before it is hung for the purpose of slaughter and the slaughter commences immediately; or
- (b) is adequately restrained and slaughtered in accordance with religious practice by means of a cut resulting in rapid, simultaneous and complete severance of the jugular veins and carotid arteries, in a manner that causes the animal to lose consciousness immediately.

70. Animals must be rendered unconscious

- (a) by delivering a blow to the head by means of a mechanical penetrating or non-penetrating device;
- (b) in the case of lambs or young calves, by manually delivering a blow to the head;
- (c) by exposure to carbon dioxide gas in such a manner as to result in rapid unconsciousness; or
- (d) by the application of an electric current to the head in such a manner as to result in rapid unconsciousness.

POST-MORTEM INSPECTION

71. The environmental health officer shall make a post-mortem inspection of the carcass of an animal immediately after slaughter. R-044-2019,s.5(1).

72. The environmental health officer shall,

- (a) if they approve a carcass for human consumption, stamp or label the dressed carcass with the inspection legend in accordance with sections 122 to 127;
- (b) if they find grounds to detain a carcass or part or organ of an animal for inspection by or consultation with a veterinarian, direct that the carcass, part or organ be held, notify a veterinarian and provide the veterinarian with the following information:
 - (i) a description of the carcass,
 - (ii) the reason for which it is held,

- (iii) the serial number of the tag bearing the words "Nunavut Held"; or
- (c) if in their opinion the carcass is not fit for human consumption, condemn the carcass and its blood, the part or organ, as the case may be.
R-044-2019,s.5(1),6.

73. Where a carcass, a part or an organ of an animal is to be held for further inspection, the environmental health officer shall

- (a) firmly attach to the carcass, part or organ, a tag bearing a serial number and the words "Nunavut Held"; and
- (b) direct that the carcass, part or organ be removed to and detained in an area designated by the environmental health officer.
R-044-2019,s.5(1),6.

74. Where a carcass, a part or organ of an animal is to be condemned for reasons other than those referred to in section 91, the environmental health officer shall

- (a) firmly attach to the carcass, part or organ a tag bearing a serial number and the words "Nunavut Condemned"; and
- (b) direct that the carcass, part or organ be
 - (i) removed immediately to the storage room for condemned material,
 - (ii) denatured by a method approved by the Chief Public Health Officer, and
 - (iii) disposed of in accordance with paragraphs 39(a) to (d).
R-044-2019,s.2(1)(k),5(1),6.

75. Unless authorized by the environmental health officer, no person shall

- (a) place on or remove from a carcass, a part or organ of an animal a tag bearing the words "Nunavut Held" or "Nunavut Condemned"; or
- (b) remove a carcass, a part or an organ of an animal that is held or condemned from the area designated by the environmental health officer for the detention of the carcass, part or organ.
R-044-2019,s.5(1),6.

76. The environmental health officer may, at any time, reinspect meat that is stamped with the inspection legend or that is labelled. R-044-2019,s.5(1).

77. A carcass that is approved for human consumption must be chilled immediately after inspection.

78. Except in the case of poultry, the sternum of each carcass must be split and the abdominal and thoracic viscera removed at the time of slaughter.

79. The head, tongue, tail, thymus gland, viscera, blood and other parts of a carcass that may be used in the preparation of food must be held in such manner as to preserve their identity with a carcass until the post-mortem inspection of the carcass is completed.

80. Hair, scurf, hoofs and claws must be removed from the carcasses of hogs.

- 81.** The spermatic cords must be removed from a hog carcass.
- 82.** The pizzelle must be removed from every carcass.
- 83.** Hypertrophied skin must be removed from a swine carcass and condemned.
- 84.** The skin must be removed from a calf carcass that is infected with
- (a) the larvae of the *Hypoderma* sp.; or
 - (b) mange, ringworm or any other skin disease of a like nature.
- 85.** (1) Lactating mammary glands must be removed from a swine carcass without opening the milk ducts or sinuses.
- (2) All mammary glands of swine that were, immediately before slaughter, lactating or have been active must be removed and condemned.
- 86.** Hair, scurf, brains, eyes, eardrums, teeth and turbinate and ethmoid bones must be removed from heads that are intended for human consumption.
- 87.** Parotid and other salivary glands must be removed from cheek meat that is intended for human consumption.
- 88.** The larynx, epiglottis and tonsils must be removed from tongues intended for human consumption.
- 89.** Hearts must be opened or inverted and washed before they are placed in refrigeration facilities or removed from an abattoir.

DISEASES AND CONDITIONS

- 90.** Where any disease or condition is not dealt with in these regulations, the environmental health officer shall deal with the disease or condition as they consider necessary or advisable. R-044-2019,s.5(1).
- 91.** Where on inspection the environmental health officer suspects that an animal or carcass is affected with anthrax, brucellosis, tuberculosis, hog cholera, mange, vesicular exanthema of swine, sheep scab, rabies, scrapie or any other contagious or infectious disease designated under the *Health of Animals Act* (Canada), the environmental health officer shall
- (a) hold the animal or carcass;
 - (b) direct that the animal or carcass be removed to and detained in an area apart from other animals or carcasses; and
 - (c) immediately notify the Chief Public Health Officer and the closest veterinarian appointed as a veterinary inspector under the *Health of Animals Act* (Canada).
- R-044-2019,s.2(1)(l),5(1).

92. All determinations that may be made under sections 93 to 121 shall be made by an environmental health officer. R-044-2019,s.5(1).

93. An animal or a carcass affected with any of the following diseases or conditions must be condemned:

- (a) anaplasmosis;
- (b) anthrax;
- (c) brucellosis;
- (d) clostridial diseases;
- (e) hog cholera;
- (f) icterus with haematuria;
- (g) malignant catarrh;
- (h) piroplasmosis;
- (i) rabies;
- (j) septicemia;
- (k) tetanus;
- (l) toxemia;
- (m) tuberculosis;
- (n) uremia;
- (o) vesicular exanthema;
- (p) viral encephalomyelitis.

Emaciation, Immaturity, Parturition

94. (1) A carcass that is emaciated must be condemned if the emaciation is

- (a) distinct from mere leanness;
- (b) pathological and caused by primary or secondary starvation; and
- (c) characterized by
 - (i) atrophy and flabby conditions of the musculature,
 - (ii) the loss of intermuscular and internal fat resulting in its replacement by a yellow jelly-like substance, or
 - (iii) diminution of the size of the organs.

(2) A carcass must be condemned if the meat

- (a) has the appearance of being water-soaked;
- (b) is loose, flabby, tears easily and may be perforated with a finger;
- (c) is greyish red in colour;
- (d) lacks as a whole good muscular development, especially on the upper shank of the leg where edema is present between the muscles; or
- (e) contains tissue which later develops as the fat capsules of the kidneys and is edematous, dull yellow or greyish red, tough and intermixed with islands of fat.

(3) A carcass must be condemned where the animal has given birth within 10 days immediately preceding slaughter.

Abnormal Odours

95. (1) Where a carcass is affected with a pronounced abnormal dietary or metabolic odour, an environmental health officer may condemn the carcass.

(2) Where a carcass is affected with pronounced medicinal, urine or sexual odour, the carcass must be condemned.

(3) A carcass that is mildly affected by an odour referred to in subsection (1) or (2) must be chilled and then re-examined by the environmental health officer before they determine whether it should be approved for human consumption, held for further testing or condemned. R-044-2019,s.5(1).

Abrasions, Bruises, Abscesses, Suppurating Sores and Adhesions

96. (1) Where a carcass is badly bruised or is extensively affected with abrasions, suppurating sores or visceral adhesions, the carcass must be condemned.

(2) Where there is no lymph gland involvement, but there are slight, well-limited abrasions, bruises, abscesses, suppurating sores or adhesions on any part of a carcass, other than the head, tongue and internal organs, only the affected tissue must be removed and condemned.

97. (1) Where lesions resulting from actinomycosis or actinobacillosis are generalized, the carcass must be condemned.

(2) Where lesions resulting from actinomycosis or actinobacillosis are uncomplicated and localized, only the affected parts of a carcass must be removed and condemned.

(3) Where only the head is affected by lesions resulting from actinomycosis or actinobacillosis, the head, including the tongue, must be condemned.

(4) Where the lesions resulting from actinomycosis or actinobacillosis are slight and confined to the tongue, only the tongue and corresponding lymph glands must be removed and condemned.

Anemia

98. Where anemia is present in conjunction with another disease or condition for which no provision is made under these regulations, the environmental health officer shall issue such direction with respect to the disposal of the carcass as they consider necessary or advisable. R-044-2019,s.5(1).

Arthritis

- 99.** (1) A carcass affected with arthritis must be condemned if the condition is
- (a) generalized and associated with systemic change; or
 - (b) characterized by the presence of periarticular abscesses and manifesting suppurative lesions in more than one joint.
- (2) Where arthritis is localized and is not associated with systemic change, the affected joint and corresponding lymph glands must be removed in a manner that will avoid contamination of the remainder of the carcass and condemned.

Brucellosis

- 100.** Where the lesions resulting from brucellosis are generalized, the carcass must be condemned.

Caseous Lymphadenitis

- 101.** (1) A carcass must be condemned where caseous lymphadenitis
- (a) is associated with emaciation or secondary change; or
 - (b) is extensive, not confined to the seat of primary infection and more than one body gland is affected.
- (2) Where caseous lymphadenitis is confined to one body gland, only the quarter of the carcass in which the gland is located must be removed and condemned.

Edema

- 102.** (1) Where edema is generalized, the carcass must be condemned.
- (2) Where edema is slight and confined to the seat of origin, only the affected tissues must be removed and condemned and the remainder of the carcass, on reinspection after chilling for 12 hours, may be approved.

Inflammation

- 103.** (1) Where the lungs, pleura, intestines, peritoneum, kidneys, uterus or meninges show active and extensive inflammation, the carcass must be condemned.
- (2) Where chronic inflammation is characterized by fibrous tissue adhesions, only the affected part or organ must be removed and condemned.
- (3) In cases of inflammation other than those referred to in subsections (1) and (2), the environmental health officer may issue such direction with respect to the disposal of the carcass or any part of the carcass as they consider necessary or advisable. R-044-2019,s.5(1).

Mastitis

104. (1) Where an udder is affected with mastitis and there is evidence of systemic change, the carcass must be condemned.

(2) Where an udder is affected with mastitis but there is no evidence of systemic change, only the udder must be removed and condemned.

Neoplasm

105. (1) A carcass must be condemned where any part or organ of a carcass is affected with a malignant tumour that

- (a) is extensive;
- (b) affects the muscles, skeleton or lymph glands; or
- (c) is accompanied by evidence of metastasis.

(2) Only the affected part or organ of a carcass must be removed and condemned where the part or organ is affected with a malignant tumour and

- (a) the tumour is primary;
- (b) there is no evidence of metastasis or interference with normal body functions; and
- (c) there is no secondary change.

(3) Where any part or organ of a carcass is affected with a benign tumour and the remainder of the carcass is not affected, only the affected part or organ must be removed and condemned.

Omphalophlebitis

106. (1) Where a carcass is affected with omphalophlebitis and there is evidence of metastatic involvement, the carcass must be condemned.

(2) Where there is no evidence of metastatic involvement in a carcass affected with omphalophlebitis, only the umbilical region must be removed and condemned.

Parasites, Tapeworm Cysts and Trichinosis Parasites

107. (1) Where a carcass shows evidence of infestation with parasites that are not transmissible to a human being and the parasites are found to be of such character and distribution that their removal and the removal of the lesions caused by them are impracticable, the carcass must be condemned.

(2) Where

- (a) any part or organ of a carcass shows numerous lesions caused by parasites and the character of the infestation of the part or organ is such that

- complete removal of the parasites and of the lesions caused by them is difficult to accomplish with certainty, or
- (b) the parasitic infestation renders the affected part or organ unfit for human consumption,

the affected part or organ must be removed and condemned.

(3) Where the infestation of a part or organ of a carcass is localized and is of such character that the parasites and the lesions caused by them may be readily removed, only the affected area of the part or organ must be removed and condemned.

Tapeworm Cysts

108. (1) In this section,

- (a) subsections (2), (3), (4) and (5) apply to cysticercosis in cattle;
- (b) subsections (6) and (7) apply to cysticercosis in sheep; and
- (c) subsection (8) applies to cysticercosis in swine.

(2) Where an infestation is excessive or the meat is watery or discoloured, the carcass must be condemned.

(3) For the purposes of subsection (2), an infestation is considered to be excessive where incisions in various parts of the musculature expose on most of the cut surface two or more cysts within an area having a diameter of approximately 10 cm.

(4) Where the infestation is limited to one dead and calcified cyst, the carcass may be approved after removal and condemnation of the cyst.

(5) Where the infestation is slight or moderate, as determined by a careful examination of the heart, muscles of mastication, diaphragm and its pillars, tongue and other parts of the carcass that are visible after dressing,

- (a) the cysts and surrounding tissues may be removed and condemned; and
- (b) before the carcass may be approved by the environmental health officer it must be
 - (i) held continuously in cold storage at a temperature not exceeding -10°C for a period of not less than 20 days, or
 - (ii) treated by any other method approved by the Chief Public Health Officer.

(6) Where the infestation is of such character and distribution that the complete removal of the cysts cannot be accomplished with certainty, the carcass must be condemned.

(7) Where the infestation is slight and all the cysts can be removed, the cysts and surrounding tissues must be removed and condemned and the carcass may subsequently be approved by the environmental health officer.

(8) A carcass affected with *cysticercus cellulosae* must be condemned.
R-044-2019,s.2(1)(m),5(1).

Trichinosis

109. (1) Where the environmental health officer has reason to believe that swine may be affected with trichinosis, the environmental health officer shall

- (a) direct that the animals be slaughtered as held animals;
- (b) submit such specimens as are necessary for the purpose of an analysis to a laboratory designated by the Chief Public Health Officer;
- (c) direct that the carcasses of the animals be held; and
- (d) issue such direction for the disposal of the animals as they consider necessary or advisable.

(2) Where a positive analysis of trichinosis is made under paragraph (1)(b), the inspector shall immediately notify the Chief Public Health Officer and the closest veterinarian appointed as a veterinary inspector under the *Health of Animals Act* (Canada) and condemn the animals or carcasses, as the case may be. R-044-2019,s.2(1)(n),5(1).

Pneumonia

110. (1) Where lesions resulting from pneumonia are associated with systemic change, a carcass must be condemned.

(2) Where the lesions resulting from pneumonia are localized, only the affected part or organ of the carcass must be removed and condemned.

Pigmentation

111. (1) A liver that is affected extensively with carotenosis must be removed and condemned.

(2) Where

- (a) a carcass or part or organ of a carcass is affected with melanosis, porphyrid or ochronosis, and
- (b) the forms of pigmentation referred to in paragraph (a) cannot be completely removed,

the affected carcass must be condemned or the affected part or organ must be removed and condemned, as the case may be.

(3) Where xanthomatosis results in the extensive discolouration of the musculature, the carcass must be condemned.

(4) Where xanthomatosis is confined to a part or organ of a carcass, only the affected part or organ must be removed and condemned.

- (5) A carcass must be condemned where the carcass shows
- (a) any degree of icterus with parenchymatous degeneration of organs; or
 - (b) an intense yellow or greenish-yellow discolouration.

(6) Where a carcass shows a slight icteric-like discolouration that disappears on chilling, the carcass may be approved.

(7) For the purposes of subsection (6), the examination of the carcass must be made under natural light.

Pyelonephritis

112. (1) Where a carcass is affected with pyelonephritis and the condition is bilateral or associated with emaciation, the carcass must be condemned.

(2) Where a carcass is affected with pyelonephritis and the condition is not bilateral or is not associated with emaciation, only the kidneys and corresponding lymph glands must be removed and condemned.

Salmonellosis

113. (1) Where, on ante-mortem inspection, the environmental health officer suspects that an animal is infected with salmonellosis, the environmental health officer shall

- (a) direct that the animal be slaughtered as a held animal;
- (b) submit such specimens as are necessary for the purpose of analysis to a laboratory designated by the Chief Public Health Officer;
- (c) direct that the carcass of the animal be held; and
- (d) issue such direction for the disposal of the carcass as they may consider necessary or advisable.

(2) Where an analysis under paragraph (1)(b) shows that the salmonellosis is generalized, the carcass must be condemned but if the analysis shows that the salmonellosis is localized, only the affected part or organ must be removed and condemned. R-044-2019,s.2(1)(o),5(1).

Skin Diseases

114. (1) Where a carcass is affected with mange, scab, ringworm or any other skin disease of a similar nature that is in an advanced stage and shows emaciation, cachexia or extensive inflammation of the flesh, the carcass must be condemned.

(2) Where any disease referred to in subsection (1) is slight, only the affected parts of the carcass must be removed and condemned.

Swine Erysipelas

- 115.** (1) A carcass must be condemned where
- (a) swine erysipelas is acute, generalized or accompanied by valvular endocarditis; or
 - (b) a hog carcass is affected extensively with the diamond-skin form of erysipelas.

(2) Where the lesions resulting from swine erysipelas are localized or not associated with systemic change, only the affected parts of the carcass must be removed and condemned.

Telangiectasis

- 116.** Livers affected with telangiectasis must be condemned.

Traumatic Pericarditis

- 117.** (1) A carcass must be condemned where
- (a) traumatic pericarditis is acute or is associated with systemic change; or
 - (b) the lesions resulting from traumatic pericarditis are diffuse and with or without pus.

(2) Where the lesions resulting from traumatic pericarditis are localized and if purulent, encapsulated, only the affected part or organ must be removed and condemned.

Tuberculosis

- 118.** (1) Where tuberculosis is extensive or is associated with emaciation, the carcass must be condemned.

(2) Where the lesions resulting from tuberculosis are

- (a) collectively small in extent,
- (b) either calcified or encapsulated, and
- (c) confined to
 - (i) the head and the corresponding lymph glands,
 - (ii) the abdominal cavity and the corresponding lymph glands, or
 - (iii) the thoracic cavity and the corresponding lymph glands,

the head, the contents of the abdominal cavity or the contents of the thoracic cavity, as the case may be, must be condemned.

Residues

- 119.** (1) Where the environmental health officer has reason to suspect that a carcass intended for human consumption contains or is contaminated with antibiotics or other chemical agents, the environmental health officer shall
- (a) direct that the carcass be held; and

- (b) take such samples as they consider necessary to be submitted to a laboratory designated by the Chief Public Health Officer.

(2) On receipt of the results of the laboratory examination, the environmental health officer shall

- (a) condemn the carcass if any antibiotic or other chemical residue is found which may render the meat unfit for human consumption; or
- (b) approve the carcass for human consumption if no residue is found or the residue found is not sufficient to render the meat unfit for human consumption.

R-044-2019,s.2(1)(p),5(1).

Miscellaneous

120. For the purposes of sections 97 and 118, the lesions are extensive or generalized where

- (a) they are present
 - (i) at the usual seats of primary infection and in the parts or organs of the carcass that may be reached by the organisms of tuberculosis, actinomycosis or actinobacillosis only when they are carried in the systemic circulation, or
 - (ii) in the digestive or respiratory tracts, including the connected lymph glands, and in any two of the organs composed of the spleen, kidneys, uterus, udder, ovary, testicles, adrenal gland, brain, spinal cord or the membranes of any of them; or
- (b) numerous lesions of tuberculosis, actinomycosis or actinobacillosis are distributed uniformly throughout both lungs.

121. Where these regulations provide that a part or organ of a carcass must be removed and condemned, the remainder of the carcass may be approved for human consumption if it is otherwise fit for human consumption.

STAMPING AND LABELLING

122. (1) The form of inspection legend illustrated in Schedule B must be used for the stamping and labelling of meat and meat products at an abattoir.

(2) The plant number assigned by the Chief Public Health Officer must be substituted for the numbers 000 in the inspection legend. R-044-2019,s.2(1)(q).

123. (1) No person shall apply the inspection legend to meat or a meat product unless the meat or meat product has been approved for human consumption.

(2) No person other than the environmental health officer or a person authorized by the environmental health officer shall apply the inspection legend to meat or a meat product.

(3) The inspection legend may only be applied at an abattoir. R-044-2019,s.5(1).

124. (1) Subject to subsection (2), the environmental health officer or a person authorized by the environmental health officer shall stamp or label with the inspection legend every dressed carcass or a part or organ of an animal that has been approved for human consumption.

(2) Where it is impracticable to stamp the inspection legend directly on a carcass or a part or organ of an animal, the environmental health officer or a person authorized by the environmental health officer shall apply the inspection legend in one of the following ways:

- (a) to an attached metal wing or breast tag in the case of poultry;
- (b) to a printed sealed bag or to a label used in conjunction with a sealed bag;
- (c) in the case of a bulk container, to the container or to a label used in conjunction with the container or by using tamper-proof sealing tape;
- (d) to the immediate container of a prepackaged meat product or to a tag attached to a prepackaged meat product.

(3) No person other than an environmental health officer or a person authorized by an environmental health officer shall apply to meat or to a container of meat, any stamp, tag or label that is similar to the inspection legend set out in Schedule B or to any tag or label approved by the Chief Public Health Officer.

(4) Letters or figures on any brand, stamp or device used by an operator for marking or labelling meat or a meat product with the inspection legend must be of a style and type to make a clear and legible impression. R-044-2019,s.2(1)(r),5(1).

125. An environmental health officer shall have the custody of and be responsible for all stamps, tags, labels and containers bearing the inspection legend. R-044-2019,s.5(1).

126. If ink is used to mark meat or a meat product with the inspection legend, only edible ink may be used.

127. An operator shall provide to the Chief Public Health Officer a sample of every stamp, label, tag, container, bag or package bearing the inspection legend to be used at the abattoir. R-044-2019,s.2(1)(s).

POULTRY

128. (1) An abattoir in which poultry is slaughtered must have adequate facilities for

- (a) receiving and holding live poultry;
- (b) slaughtering poultry and scalding carcasses;
- (c) plucking carcasses;
- (d) eviscerating carcasses and chilling dressed carcasses;
- (e) storing inedible offal, meat that is not intended for human consumption, condemned material and refuse;
- (f) storing dressed carcasses; and
- (g) cleaning and disinfecting live poultry containers.

(2) The rooms in the facilities referred to in subsection (1) must be in proper sequence for the slaughtering and eviscerating operations.

129. An abattoir in which poultry is slaughtered must be equipped with

- (a) scalding equipment of suitable metal construction in either tank or spray design with
 - (i) overflow outlets of sufficient size to prevent clogging, and
 - (ii) outlets discharging into or close to drains;
 - (b) chilling vats or tanks which
 - (i) are of rust-resistant or other suitable material impervious to liquids,
 - (ii) are constructed with coved corners,
 - (iii) cause the eviscerated carcasses to be lowered to a temperature of 4°C, within one hour, and
 - (iv) are equipped with overflow outlets;
 - (c) a refrigerated room for the holding of poultry carcasses at a temperature of not more than 4°C;
 - (d) water spray washing equipment with sufficient water pressure to wash carcasses thoroughly;
 - (e) containers of metal or other suitable material impervious to liquids and covered with insect-proof covers of the same construction, for handling or storing inedible offal, meat that is not intended for human consumption, condemned material and refuse;
 - (f) a sterilizer;
 - (g) holding batteries of metal or plastic construction with metal dropping pans designed to permit thorough cleaning;
 - (h) ice shovels of smooth rust-resistant material;
 - (i) conveyors of rust-resistant metal or other suitable material impervious to liquids, designed to permit thorough cleaning;
 - (j) overhead conveyors constructed to prevent the accumulation of grease, oil and dirt on drop chains and shackles;
 - (k) drop chains and shackles of rust-resistant material impervious to liquids;
 - (l) inspection and eviscerating tables of rust-resistant material impervious to liquids, designed to permit thorough cleaning;
 - (m) cutting tables which are rust-resistant and free of any crack or crevice; and
 - (n) any other equipment that the Chief Public Health Officer may require.
- R-044-2019,s.2(1)(t).

130. After plucking, evisceration, washing and removal of head and feet, a dressed carcass must be placed in a chilling vat of ice-water for a period of time not exceeding one hour or until the dressed carcass reaches a temperature of 4°C, whichever occurs first.

131. After cooling in the chilling vat, a dressed carcass must be removed to the cooler or refrigerated room and be allowed to drip until all excess water has drained.

132. After being allowed to drip, the poultry may be placed in plastic bags and removed to the sharp-freezer for storage, or it may be held in the cooler to await shipment.

133. After the inspection is completed, the environmental health officer may authorize an employee of the abattoir to seal the bags with a tag bearing the inspection legend and plant number, or under the supervision of the environmental health officer, the legend may be printed on the bags issued by the environmental health officer. R-044-2019,s.5(1).

ANTE-MORTEM INSPECTION OF POULTRY

134. Poultry that is brought into an abattoir for slaughter must be made available for *ante-mortem* inspection, evisceration and *post-mortem* inspection.

135. (1) Poultry must be assembled in the receiving and holding area of an abattoir for an ante-mortem inspection by the environmental health officer.

(2) A bird may not be taken into the killing area of an abattoir unless the environmental health officer has completed an ante-mortem inspection and approved the bird for slaughter.

(3) A bird that dies while being held at an abattoir must be disposed of in accordance with paragraphs 39(a) to (d). R-044-2019,s.5(1).

136. (1) The environmental health officer shall condemn a bird where

- (a) the bird is in a moribund condition; or
- (b) for any other reason, the meat of the bird is not fit for human consumption.

(2) A bird that is condemned under subsection (1) must be marked as a condemned bird and killed apart from other birds.

(3) The carcass of a condemned bird must

- (a) be removed immediately to the storage room for condemned material;
- (b) be denatured by a method approved by the Chief Public Health Officer; and
- (c) be disposed of in accordance with paragraphs 39(a) to (d).
R-044-2019,s.2(1)(u),5(1).

137. Where on ante-mortem inspection of a bird, an environmental health officer finds or suspects that the bird is affected with any disease or condition that may require condemnation of the carcass or a part or organ on post-mortem inspection, they shall

- (a) mark the bird as a held bird and consult a veterinarian; or
- (b) with the agreement of the operator, mark the bird as a held bird and hold it apart from other birds for separate slaughter, evisceration and post-mortem inspection.
R-044-2019,S.5(1).

138. Where a bird is marked as a held or condemned bird, no person, unless otherwise authorized by an environmental health officer, shall

- (a) remove the mark from the bird; or

- (b) remove the bird from the area designated by the environmental health officer for the detention of the bird.
R-044-2019,s.5(1).

POST-MORTEM INSPECTION OF POULTRY

139. (1) An environmental health officer shall, at the time of evisceration, make a post-mortem inspection of the carcass of every bird that is slaughtered at an abattoir.

(2) Every bird must be eviscerated in the presence of an environmental health officer.

(3) Every carcass 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 inspection.

(4) Oil sacs may be removed and condemned prior to inspection. R-044-2019,s.5(1).

140. (1) On post-mortem inspection of the carcass of a bird, an environmental health officer shall

- (a) approve the carcass, part or organ for human consumption;
- (b) mark the carcass as a held carcass for further inspection; or
- (c) mark the carcass or a part or organ of the carcass as a condemned carcass, part or organ and direct its disposal in accordance with paragraphs 39(a) to (d).

(2) Where on post-mortem inspection of the carcass of a bird the environmental health officer is of the opinion that the carcass or part or organ should be held for further inspection, they shall

- (a) mark the carcass, part or organ as a held carcass, part or organ, as the case may be, and consult a veterinarian; or
- (b) with the agreement of the operator, condemn the carcass, part or organ as the case may be, and direct its disposal in accordance with paragraphs 39(a) to (d).
R-044-2019,s.5(1).

141. Where the carcass of a bird or a part or organ of the carcass is marked as a held or condemned carcass, part or organ, no person, unless otherwise authorized by an environmental health officer, shall

- (a) remove the mark from the carcass, part or organ; or
- (b) remove the carcass, part or organ from the area designated by the environmental health officer for the detention of the carcass, part or organ.
R-044-2019,s.5(1).

Diseases and Conditions of Poultry

142. Where any disease or condition affecting poultry is not dealt with under these regulations, the environmental health officer shall deal with such disease or condition as they consider necessary or advisable. R-044-2019,s.5(1).

143. Where, on inspection, an environmental health officer suspects that a bird or carcass is affected with avian pneumoencephalitis, fowl pest or fowl typhoid, they shall

- (a) hold the bird or carcass;
 - (b) direct that the bird or carcass be removed to and detained in an area apart from other birds or carcasses; and
 - (c) immediately notify the Chief Public Health Officer and closest veterinarian appointed as a veterinary inspector under the *Health of Animals Act* (Canada).
- R-044-2019,s.2(1)(v),5(1).

144. A bird or carcass affected with any of the following diseases or conditions must be condemned:

- (a) avian leukosis complex;
- (b) botulism;
- (c) erysipelotheix septicemia;
- (d) listerellosis;
- (e) ornithosis;
- (f) paratyphoid septicemia;
- (g) septicemia;
- (h) toxemia;
- (i) tuberculosis.

145. (1) Subject to subsection (2), a bird or carcass affected with any of the following diseases must be condemned:

- (a) avian pneumoencephalitis;
- (b) chronic respiratory disease;
- (c) coccidiosis;
- (d) enterohepatitis;
- (e) fowl cholera;
- (f) fowl pox;
- (g) fowl typhoid;
- (h) infectious bronchitis;
- (i) infectious coryza;
- (j) infectious laryngotracheitis;
- (k) mycotic infections;
- (l) pseudotuberculosis;
- (m) pullorum disease;
- (n) trichomoniasis.

(2) Where a carcass shows only localized lesions and no systemic change caused by any of the diseases mentioned in subsection (1), only the affected parts or organs must be removed and condemned.

Abrasions, Bruises, Abscesses, and Adhesions

146. (1) Where a carcass is badly bruised or is extensively affected with abrasions, abscesses or visceral adhesions, the carcass must be condemned.

(2) Where the abrasions, bruises, abscesses or visceral adhesions are slight and well limited, only the affected tissue must be removed and condemned.

Contamination

147. Where a carcass or a part or organ of a carcass is contaminated by oil, paint, poison, gas or other substance which renders the carcass, part or organ unfit for human consumption, the carcass must be condemned or the affected part or organ removed and condemned.

Emaciation

148. Where the emaciation is such as to render the meat unfit for human consumption, the carcass must be condemned.

Parasites

149. Except in the case of coccidiosis, enterohepatitis, and trichomoniasis, where a part or edible organ of a carcass shows evidence of infestation with parasites or lesions caused by parasites, the part or organ must be removed and condemned.

Urate Deposits

150. Where a carcass shows marked deposits of urates in its organs or tissues, the carcass must be condemned.

151. (1) An environmental health officer may at any time reinspect eviscerated poultry to which the inspection legend has been applied and may make a further determination under section 140 as they consider necessary or advisable.

(2) Notwithstanding subsection (1), where on reinspection eviscerated poultry shows putrefaction or decomposition, the poultry must be condemned.

(3) Notwithstanding subsection (1), where on reinspection eviscerated poultry shows post-mortem change that is superficial in nature, the poultry may be approved after the affected part is removed and condemned. R-044-2019,s.5(1).

SCHEDULE A

(Section 10)

APPLICATION FOR APPROVAL TO OPERATE AN ABATTOIR

To the Chief Public Health Officer
Iqaluit, Nunavut

(name of applicant)

(address)

applies for approval to engage in the business of operating an abattoir under the *Meat Inspection Regulations* and in support of this application, the following facts are stated:

1. Name under which business is carried on _____
2. Owner of abattoir _____
(if partnership, list names of all partners)
3. Business address of applicant _____
4. Location of abattoir _____
5. Kind and number of animals expected to be slaughtered each week:
Hogs _____ Cattle _____ Poultry _____ Others _____
6. Days of the week on which the slaughtering operation is carried out _____

I attach a copy of the written approval of an environmental officer for the construction plans.

I undertake to furnish to the Chief Public Health Officer details of any changes from the facts set out in this application within 10 days from the date on which the changes are made.

Dated at _____ on _____ 20_____
(month) (day)

(signature of applicant)

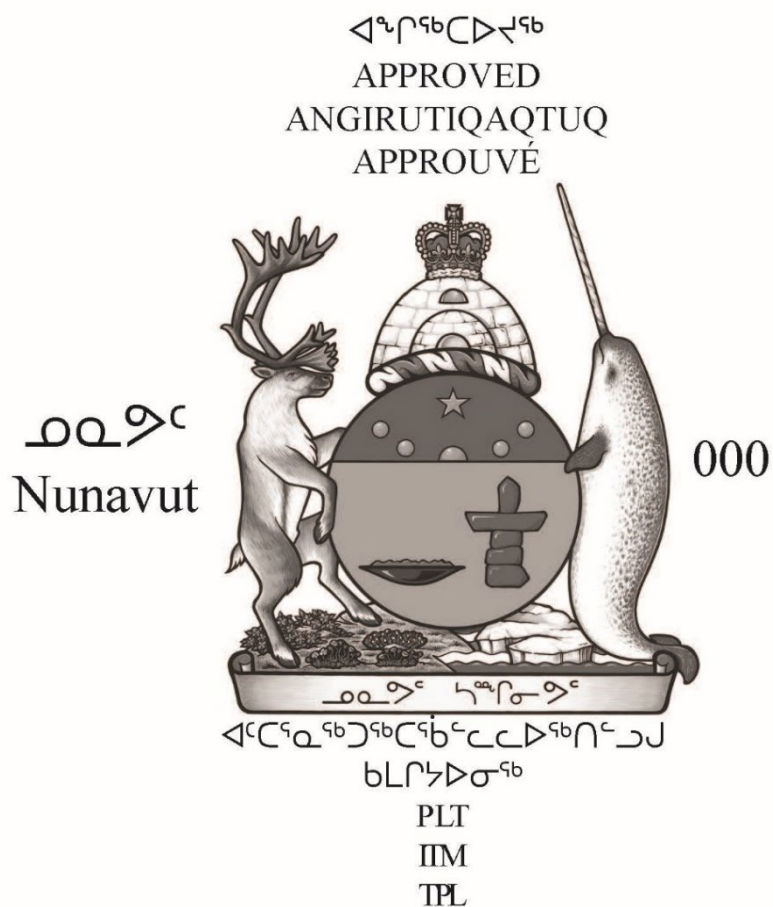
(title of official signing)

R-044-2019,s.8.

SCHEDULE B

(Section 122(1), 124(3))

FORM OF INSPECTION LEGEND



R-044-2019,s.9.