



CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

Technical Committee Meeting



Dr. Jorge Correa, Ph.D.

Ottawa

February 21 - 22

2013



MEAT...
GOOD FOR YOU.
GOOD FOR CANADA.



CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

Industry issues in 2013

Strategic Priorities # 1 – Member Services

- **Outreach through webinars and workshops providing technical, trade and regulatory content.**
- **2013**
 - **Webinar on Industry Listeria Data**
 - **Webinar with CFIA – FSEP/CVS updates**
 - **Annual conference with relevant topics**
 - **Compliance Verification Workshops with CFIA**
 - **Technical Symposium - E. coli**
- **CMC to co-sponsor a session on Ingestion of Nitrite and Nitrate and Cancer Risk at the Annual Meeting of the Canadian Nutrition Society in May-June 2013.**
- **Continuous involvement with CFIA**
 - **Ongoing meetings with senior CFIA and Health Canada staff**
 - **Regional meetings with CFIA staff (West -Vancouver and Calgary-, Ontario and Quebec**

Strategic Priority #2 - Regulatory Context

- End of meat re-inspection and testing at the US-Canada border
- Exportation of US Live Hogs for Slaughter in Canada
- Advocacy to achieve amendments to meat inspection regulation 92 (Registration of packaging material), 110 (Pre-market meat label registration and 94 (1)(b)(viii) (Labelling of packaged meat).
 - These amendments are part of the proposed changes to the *Meat Inspection Regulation, 1990* scheduled to be published in Canada Gazette, Part II, by the end of February 2013.
- Guidelines on “natural” labelling
- Sodium reduction strategy
- Efforts to achieve deregulation of meat nomenclature and harmonization with US
- Mechanically tenderized meat: review of science and risk assessment with Health Canada

Strategic Priority #2 - Regulatory Context

- Irradiation to be relaunched with Health Canada
- CFIA and Health Canada policy changes on E. coli control
- Inspection modernization model
- CFIA proposal on user fees for overtime
- Consultation on the regulatory framework of the *Safe Foods for Canadians Act*
- Amendments to the *Food and Drugs Act* with respect to “Marketing Authorizations” and “Incorporation by Reference” into regulations (quicker access to new food additives, vitamin or mineral nutrients or health claims).
- Implementation of Chapter 12 of the Manual of Procedures (animal welfare in transport and at slaughter)
- Food Safety Enhancement Tax Credit
- Feed Renewal Project
- Phytosanitary import requirements for grain of field crops
- Budget 2013 and animal welfare.....



The Canadian Meat Council is Canada's national trade association for the federally inspected meat packers and processors.

MEAT... Good for you. Good for Canada.

As a key component of Canada's agriculture sector, the meat industry is the largest sector of Canada's food processing industry, representing 10% of Canada's agri-food exports and employing more than 67,500 Canadians. It is also one of Canada's leading manufacturing sectors with annual sales of over \$21.3 billion.

Food Safety



Nutrition & Health



Animal Health & Welfare



International Trade



Our New Website is now live!



**Canadian Meat Council's
93rd Annual Conference
May 29-31, 2013 Banff
Springs Hotel - Banff,
Alberta *For more details
please click on the
"EVENTS" tab***

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EVENTS

Feb 21, 2013 to Feb 22, 2013
Technical Committee Meeting

Apr 19, 2013 Regional Meeting
CFIA-CMC Quebec

MORE EVENTS



**MEAT
MANUAL**

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ITEMS IN PAST MINUTES NOT SPECIFIC IN AGENDA FEBRUARY 2013

- It has been suggested to find data about the temperatures at the retail level (perhaps study of prevalence of Listeria at the retail level made by Haley Oliver presented in the Technical Symposium 2011).

Results of pre-op sampling (Phase 1)

- 21/315 samples positive for *L. monocytogenes* (6.7%)
 - 2/315 samples positive for non-LM *Listeria spp.* (0.63%)
- Quantification data indicate that drains and floors can have $>10^4$ *L. monocytogenes*/sponge

	LM pos.	Other List. Species pos.
Trash cans	1/45 (2.2%)	1/45 (2.2%)
Carts	2/45 (4.5%)	0
Pans	1/45 (2.2%)	0
Floor next to drain	7/45 (15.5%)	0
Wall/floor juncture	8/45 (17.7%)	0
Walk-in cooler & shelving	2/45 (4.5%)	0
Slicer casing	0	1/45 (2.2%)

Results - Phase 2 (Prevalence and persistence)

- 30 stores
- Total samples = **4512**
- **9.4%** (425/4512) positive for *LM*
 - 73/1604 (**4.5%**) of “Food Contact Surfaces” positive for *LM*
 - 18/540 (**3.3%**) of “Transfer Points” positive for *LM*
 - 334/2368 (**14.1%**) of “Non-Food Contact Surfaces” positive for *LM*

Food Contact

Site	+/Total	%
Slicer Blade	5/180	2.8
Deli Case	4/179	2.2
Case by Meat	2/33	6.1
Deli Case Tray	4/180	2.2
3-Basin Sink Interior	14/179	7.8
1-Basin Sink Interior	30/164	18.3
Cold Room Rack	4/180	2.2
Cutting Board	4/152	2.6
Rewrap table	1/179	0.6
Counter	5/178	2.8

Transfer Point

Site	Total	%
Slicer Knob	3/180	1.7
Case Handle	8/180	4.4
Scale Top	7/180	3.9

Non-Food Contact

Site	+/Total	%
3-Basin Sink Ext Floor-Wall Junct. (under 3-basin sink)	6/180	3.3
1-Basin Sink Exterior Floor/Wall Junct (under 1-basin sink)	24/180	13.3
	7/164	4.3
	31/111	27.9
Deli Drain Floor Adjacent to Deli Drain	36/180	20.0
	46/180	25.6
Deli Floor	23/179	12.8
Cold Room Floor	36/179	20.1
Cold Room Wall	4/180	2.2
Cold Room Drain	40/119	33.6
Standing Water	16/90	17.8
Squeegee	36/132	27.3
Cart Wheel	14/180	7.8
Hose	134	4.5
Trash Can	9 180	5.0

Conclusions

- LM persists in retail deli environments
- Non-food contact surfaces had higher *LM* prevalence than food contact surfaces

Recall workshops evaluation

