Legal Context Workshops

Workshops on the legal context for the meat sector will be held on November 4, 2010 in Montreal (in French), November 8, 2010 in Toronto (in English) and on November 10, 2010 in Calgary (in English). The one-day workshop will provide a better understanding of some of the legal principles and processes at play in dealing with government. The workshop will be presented jointly by Mario Simard, former counselor with the Department of Justice Canada, and Claudette Dalpé, former Director of Regulatory and Trade with the Canadian Meat Council.

There is still space available for all three sessions, so register now!

The Legal Context workshop agenda and registration forms can be found in the following pages, and online at: http://www.cmc-cvc.com/english/index_e.asp
LEGAL CONTEXT WORKSHOPS:
Workshops on legal principles and processes at play when dealing with government

Thursday, November 4, 2010 - in French only - Hilton Montreal Bonaventure, 900 de La Gauchetiere W, Montreal
Monday, November 8, 2010 - in English only - Sheraton Gateway Hotel, Terminal 3, Toronto International Airport
Wednesday, November 10, 2010 - in English only - Sheraton Cavalier Calgary, 2620-32nd Ave NE, Calgary

Are you asking yourself
What is the difference between a law and a regulation?
When and how can I influence decisions on laws and regulations?

Are you puzzled
When the inspectors keep telling you that the detailed requirements of the Manual of Procedures are mandatory under the Meat Inspection Act. However, these requirements do not appear in the Meat Inspection Regulations.

The Canadian Meat Council is offering you the opportunity to participate in a one day workshop that will provide a better understanding of some of the legal principles and processes at play in dealing with government.

Issues covered will include practical implications for the meat industry of:
- Allocation of powers between the federal government and the provinces (Criminal Law, Trade and Commerce, etc.)
- Application of federal laws, including the Food and Drugs Act and the Meat Inspection Act, on local and extra-provincial activities
- Differences between Acts of Parliament, Regulations and other material, and enforceability of documents such as the "Manual of Procedures"
- Criminal and administrative prosecutions and civil liability, and the defense of due diligence
- Possibility of industry input in the processes leading up to the adoption of an Act of Parliament or Regulations

The workshop will be presented jointly by a former legal counsel of the federal Department of Justice, Mr. Mario Simard, and Claudette Dalpé, former Director of Regulatory and Trade with the Canadian Meat Council.

The maximum number of participants in each session is limited to forty (40).
Register early!

WORKSHOP AGENDA

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 am</td>
<td>Registration</td>
</tr>
<tr>
<td>9:00 am</td>
<td>Opening Remarks, Agenda and Objectives</td>
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<tr>
<td></td>
<td>Food Related Legislation</td>
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<tr>
<td></td>
<td>Hierarchy of Legal Instruments</td>
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<td></td>
<td>Meat Hygiene Manual of Procedures</td>
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<td></td>
<td>Acts of Parliament</td>
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<tr>
<td>12:00 pm</td>
<td>Lunch</td>
</tr>
<tr>
<td>1:00 pm</td>
<td>What if Something Goes Wrong? Regulations</td>
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<td></td>
<td>Recapitulation and Evaluation</td>
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<tr>
<td></td>
<td>Open Discussion</td>
</tr>
<tr>
<td>3:45 pm</td>
<td>Adjournment</td>
</tr>
</tbody>
</table>
Legal Context Workshops

REGISTRATION FORM

WORKSHOP LOCATION

☐ Thursday, November 4, 2010 – in French only
Hilton Montreal Bonaventure, Room Fontaine G
900 de La Gauchetiere W., Montreal, Quebec H3A 1E4 • Tel: 514-878-2332

☐ Monday, November 8, 2010 – in English only
Sheraton Gateway Hotel – Toronto International Airport, Basel Room
Terminal 3, Toronto AMF, P.O. Box 3000, Toronto, Ontario LSP 1C4 • Tel: 905-672-7000
www.starwoodhotels.com/sheraton/property/overview/index.html?propertyID=692

☐ Wednesday, November 10, 2010 – in English only
Sheraton Cavalier Calgary, Room Sheraton East/West
2620-32nd Ave NE, Calgary, AB T2E 6B8 • Tel: 403-291-0107 • www.sheratoncaviliercalgary.com

REGISTRATION INFORMATION

First Name: ___________________________ Last Name: ___________________________
Company: ________________________________
Address: __________________________________________ City: _____________________________
Province: __________________________ Postal Code: ___________ Tel: ____________________ Fax: _____________
E-mail: __________________________________________

REGISTRATION FEES

CMC MEMBER RATES:
☐ EARLY BIRD RATE – $245
(untill October 20, 2010)
☐ REGULAR RATE – $295
(after October 20, 2010)

NON-MEMBER RATES:
☐ EARLY BIRD RATE – $295
(untill October 20, 2010)
☐ REGULAR RATE – $345
(after October 20, 2010)

PAYMENT (All fees payable in Canadian currency. Payment must accompany form.)

Registration fee: $ __________
Toronto workshop: 13% HST
Montreal, Calgary workshops: 5% GST
(CMC GST/HST #: R106863944) $ __________
TOTAL $ __________

Method of payment: ☐ Visa ☐ MasterCard ☐ Cheque (payable to: Canadian Meat Council)

Cardholder Name: ______________________________________ Signature: __________________________
Credit Card #: __________________________ Exp. (mm/yy): ______________________

Cancellation Policy: Refunds subject to 20% administration fee, and issued only if written notification is received by October 20, 2010. Substitutions may be made at any time. Refunds will be processed following the Symposium.

Send payment & completed form by e-mail: info@cmc-cvc.com; fax: (613) 729-4997;
or mail: Canadian Meat Council, 305-955 Green Valley Cr., Ottawa ON K2C 3V4
BOARD OF DIRECTORS

Meeting with the American Meat Institute and US Secretary of Agriculture Thomas Vilsack

The Board of Directors of the Canadian Meat Council met jointly for the sixth consecutive year with the Board of Directors of the American Meat Institute at the Sagamore Hotel in Bolton’s Landing, New York on October 8, 2010. US Secretary of Agriculture Thomas Vilsack addressed the joint boards.

Secretary Vilsack spoke about the income variability of farmers in the US during his presentation. The chart is self-explanatory- the title being: America’s Mid-Sized Farmers are Hurting. He mentioned that there is quite the difference in profitability between the "commercial farms" and those that sell less than $250,000 per year- and needless to say- that results in conflicting policy directions.

Secretary Vilsack took several questions from the AMI Board directors- there were serious concerns about the proposed GIPSA rule limiting sales of animals owned by packers to other packers...GIPSA is the Grain Inspection Packers and Stockyards Administration.....the Secretary couldn’t make too many comments because the rule is in the "comment" period...

The Grain Inspection, Packers and Stockyards Administration (GIPSA) facilitates the marketing of livestock, poultry, meat, cereals, oilseeds, and related agricultural products, and promotes fair and competitive trading practices for the overall benefit of consumers and American agriculture.

GIPSA is part of USDA's Marketing and Regulatory Programs, which are working to ensure a productive and competitive global marketplace for U.S. agricultural products.
BOARD OF DIRECTORS

Meeting with the American Meat Institute and US Secretary of Agriculture

Thomas Vilsack (con’d)
GOVERNMENT RELATIONS

House of Commons Committee Business

Parliament back in session

The third session of Canada’s 40th Parliament has begun. Various House of Commons Committees have met and have elected their Chairs. We try our best to monitor the Committee meetings that are taking place and to see which subjects may affect Canada’s meat industry. We go to www.parl.gc.ca and navigate through to the Committees page of either the House of Commons or the Senate. Notices for meetings sometimes only go up the day before the meeting so one does need to monitor this site on a regular basis.

ParlVu - “Bringing Parliament to your desktop” is a web site that you should visit. You can access meetings “live” as they are happening for the House of Commons or the Committees. You can select an audio live stream, or, if available also a video live stream, in English, French or “Floor” (non translated English and French) http://parlvu.parl.gc.ca

House of Commons Finance Committee

On October 5, 2010 Executive Director Jim Laws and Regulatory Affairs Manager Margo Ladouceur both appeared as witnesses at the House of Commons Standing Committee of Finance. The Committee is seeking recommendations for input into the 2011 Federal Budget. The Canadian Meat Council presented three recommendations:

- Canada should not charge meat products inspection fees to federally registered meat processing establishments. Expected federal cost is $21 million per year.

- Canada should extend the Abattoir Competitiveness Program to the end of 2011 to offset the cost of the enhanced ruminant feed ban regulations that came into effect in July of 2007. Expected federal cost is $25 million per year.

- Canada should create a new Food Safety Tax Credit based on eligible expenses for Canada’s food processing industry for a safer food supply for Canadians. Many new processing technologies, packaging and testing equipment are available to improve food safety. Expected federal cost is $170 million per year.
Lobbyist Registration System

The Canadian Meat Council has updated its lobbyist registration and subject matter of the lobbying activity:

**Abattoir Competitiveness Program:** the Canadian Meat Council is requesting an extension of the Abattoir Competitiveness Program until such time as the Specified Risk Material Regulations are equivalent with the USA

**Regulation:** Biofuels Regulations: the Canadian Meat Council is advocating for government policies that promote the use of non-feed grain inputs for ethanol (such as cellulose) and biofuels and that provide opportunities to convert animal by-products into biofuels, energy, and electricity. We provided comments on the proposed Renewable Fuels Regulations, as published in Canada Gazette I on April 20, 2010

**Legislative Proposal, Bill or Resolution:** Canada-EU: the Canadian Meat Council is providing input into a proposed Free Trade Agreement between Canada and the European Union at the request of the Federal Government

**Legislative Proposal, Bill or Resolution:** Canadian Food Inspection Agency Act: The Canadian Meat Council is advocating for the appointment of an advisory board of not more than twelve members to advise the Minister on any matter within the responsibilities of the Agency as required in Section 10 of the Canadian Food Inspection Agency Act (S.C., 1997, c. 6).

**Policies or Program:** Canadian Food Inspection Agency Fees: The Canadian Meat Council is a member of the CFIA Working Group on User Fees. A change to the fee structure will result in more competitive fees and a service standard to ensure value and timely service for the fees paid.

**Regulation:** Food and Drug Regulations: Advocate for the approval of new regulations to extend the use of food irradiation in Canada to include ground beef, poultry, and beef carcasses.

**Legislative Proposal, Bill or Resolution:** is advocating for an amendment to the Act to allow for the immediate approval in Canada of all antimicrobial agents currently approved by European Union and by the U.S. Food and Drugs Administration.
**Policies or Program:** Food Safety Tax Credit: the Canadian Meat Council is advocating for the creation of a new Food Safety Tax Credit based on eligible expenses for Canada’s food processing industry for a safer food supply for Canadians.

**Regulation:** Health Canada Own Use Drug Provision: the Canadian Meat Council supports the introduction of amendments to the Food and Drug Regulations to restrict personal use importation of unapproved veterinary drugs intended to be administered to food-producing animals.

**Regulation:** Listeria Control Policy: the Canadian Meat Council is advocating for more flexibility in the Listeria control policy to allow for less mandatory testing of ready-to-eat meat products that do not support the growth of Listeria such as pepperoni and salami. We have also asked for clarity on qualifying for less mandatory testing through the addition of antimicrobials or a post packaging processing like High Pressure Processing.

**Policies or Program:** Manual of Procedures: the Canadian Meat Council is requesting that the Government update policies on animal transportation and welfare issues-Chapter 12 of the Meat Hygiene Manual of Procedures.


**Regulation:** Meat Inspection Regulations: the Canadian Meat Council has requested an amendment to the premarket registration process for food packaging materials used by federally registered establishments. The safety of all materials used for packaging foods is already controlled under Division 23 of Part B of the Food and Drug Regulations.

**Regulation:** Meat Inspection Regulations: the Canadian Meat Council has requested that the Government of Canada have more retail inspection of pre-packaged imported meat products to ensure that the proper "Product of..." declaration is present. In addition, many imported prepackaged meat products do not meet current Canadian labelling regulations such as mandatory bilingual labels, use of only approved ingredients and the Canadian Nutrition Facts panel.
**Regulation:** Meat Inspection Regulations: the Canadian Meat Council has requested that the Government of Canada hold public consultations on amending the mandatory pre-market label approval for meat products under Canada's Meat Inspection Regulation 110.

**Regulation:** Meat Inspection Regulations: the Canadian Meat Council is seeking an amendment to Meat Inspection Regulation 94 to require federally registered meat processors to include their establishment number and the meat inspection legend on all packaged meat in a bulk container.

**Policies or Program:** National Farmed Animal Health Strategy: the Canadian Meat Council requests that the Government of Canada fully fund the monitoring of animal movement at the Manitoba-Ontario border at a test site called “West Hawk Lake”.

**Regulation, Legislative Proposal, Bill or Resolution:** National Meat Code: the Canadian Meat Council is advocating for one national meat inspection system.

**Policies or Program:** Product of Canada Guidelines: the Canadian Meat Council supports a review of the Product of Canada Guidelines with regard to labelling of meat products.

**Policies or Program, Regulation:** Sodium Reduction Strategy: the Canadian Meat Council is a member of the Health Canada Working Group on Sodium Reduction. We support the full adoption by the Government of Canada of the July 2010 recommendations in the Sodium Reduction Strategy Report.

**Policies or Program:** Veterinary Import Policy: Animal Health Risk Assessment: the Canadian Meat Council has requested an updated risk assessment on the importation of live American hogs for slaughter in Canada.

**Legislative Proposal, Bill or Resolution:** World Trade Organization Doha Round Negotiations: the Canadian Meat Council supports an ambitious trade deal at the World Trade Organization to gain better access to important export markets. We need a significant reduction in import tariffs, the elimination of export subsidies and greatly reduced domestic support that distorts pricing and international markets.
Compliance Verification System Workshops

The 2010 Compliance Verification System workshops with the Canadian Food Inspection Agency have been a huge success with over 1,000 registrants participating across Canada.
Terry Fox BBQ Sunday September 19, 2010

For the sixth year in a row the Canadian Meat Council hosted the BBQ at the Ottawa Terry Fox Run. This year marked the 30th anniversary of the Terry Fox Run - an event that takes place in hundreds of cities and towns across Canada. We served pre-cooked burgers and sausages and raised just over $1,500. The entire proceeds were donated to the Terry Fox Foundation on behalf of Canada’s meat industry.

Annual Cattlemen’s BBQ on the Hill

On September 28, 2010 the Canadian Meat Council provided the beef for the annual Cattlemen’s picnic on Parliament Hill. It was reported that over 600 people attended including more than 150 Members of Parliaments and 30 Senators.

Agriculture Minister Gerry Ritz with Executive Director Jim Laws
Reception with the Government Relations Institute of Canada

On October 5 2010 the Government Relations Institute of Canada hosted a reception for the US Ambassador to Canada David Jacobson. Executive Director Jim Laws was there to greet him.

Executive Director Jim Laws with US Ambassador to Canada David Jacobsen
REGULATORY AFFAIRS UPDATE

Section 94 of the Meat Inspection Regulations

Following the endorsement of the Board of Directors and of the Pork Value Chain Roundtable, a request has been made to Carole Swan to amend section 94 of the Meat Inspection Regulations. The amendment would require federally registered meat processors to include their establishment number and the meat inspection legend on all packaged meat in a bulk container. We believe that such an amendment would ensure traceability of the product; clarify the requirements and definition of a bulk product; and give the Canadian Food Inspection Agency more regulatory power when enforcing labelling on imported products.

We have suggested that this amendment be accomplished by the addition to the Meat Inspection Regulations section 94 (1) (b) of a new subsection (viii):

94 (1) (b) (viii) – where the bulk container contains a packaged meat product, the meat inspection legend and registration number on that packaged meat product;

Section 92 of the Meat Inspection Regulations

The Canadian Meat Council has been lobbying for an amendment to Section 92 of the Meat Inspection Regulations for the last year. This section requires the registration of any new packaging that is used in Canada; registration has become a lengthy process that can take upwards of two years to complete. Further frustrating Canadian processors is the fact that packaging materials not currently registered with the Canadian Food Inspection Agency, but used in other countries, can be sold imported and sold to Canadian consumers.

We are pleased to see that the Canadian Food Inspection Agency has begun the public consultation process as a first step in amending the regulations. They are accepting comments on section 92 until October 31, 2010. Please consult the Canadian Food Inspection Agency for more information:

BEEF COMMITTEE

Abattoir Competitiveness Program

The Canadian Meat Council continues to lobby for an extension to the Abattoir Competitiveness Program. This $25 million program has provided grants to beef processors per over thirty month animal slaughtered.

Note that Agriculture and Agri-Food Canada will begin accepting application for grants covering the period from July 2010 to December 2010 starting on January 3, 2011. More information on the program: http://www4.agr.gc.ca/AAFC-AAC/display-afficher.do?id=1276788372542&lang=eng.

Slaughter Waste Innovation Program

The Canadian Meat Council has worked with members and with Riopel Industries on applications for two research projects under the Slaughter Waste Innovation Program. The projects would look at ways to reduce the volume of specified risk material produced in the slaughter of over thirty month cattle.

One project will design equipment that would allow for the efficient removal of the brain, eyes and trigeminal ganglia from the skull, which will allow the skull to be considered non-SRM. Another project will design a saw which would increase yield around the vertebral column. Riopel Industries will be working with members in the development of this equipment, once approval for funding is received.

The deadline to submit research proposals under this funding program was September 1, 2010. Note that should there still be funding, Agriculture and Agri-Food Canada will continue to accept applications until December 1, 2010. The program website: http://www4.agr.gc.ca/AAFC-AAC/display-afficher.do?id=1279639747853&lang=eng.

Market Access Issues

Russia: many Canadian beef processors are experiencing issues with access to the Russian market. A letter was sent to CFIA underlining the importance of access to this market, and encouraging them to facilitate the enlistment process.
Next Meeting

The Beef Committee has decided that it would be important to continue to hold its meetings in person. The next meeting of the Beef Committee will be held on December 1, 2010 at the Sheraton Hotel in Ottawa. A block of rooms is reserved at the Sheraton for $169 per night. To make your reservation, call 1-800-489-8333 or email reservations@sheratonottawa.com and reference the Canadian Meat Council. The block will be held until November 15, 2010.

PORK COMMITTEE

Code of Practice for the Care and Handling of Pigs

The National Farm Animal Care Council has begun the process of reviewing its codes of practice for the care and handling for pigs. The review process was made possible through Agriculture and Agri-Food funding. The codes, which provide recommendations for management and welfare practices, are expected to be reviewed over a period of two years. As its representatives on the review committee, the Canadian Meat Council has nominated Frank Wood, Hog Procurement Manager with Conestoga Meat Packers, and Jorge Correa, Technical Director with the Canadian Meat Council.

Pork Marketing Canada

The Canadian Pork Council is initiating a review of Pork Marketing Canada, in an effort to improve the domestic marketing of pork products in Canada. Details on the format and funding of the new association are to be determined. The Canadian Meat Council has nominated Troy Warren from Maple Leaf Foods as its representative on the new Board of Directors for Pork Marketing Canada.

Animal Care Assessment

The Canadian Meat Council has sent a letter to the Canadian Pork Council, expressing our support for their Animal Care Assessment program. This program provides a tool to hog producers that ensures that proper management and welfare practices are followed. The program was implemented in 2005, but has not seen wide implementation by hog producers.
NEW MEMBERS

The Canadian Meat Council welcomes its new member.

Regular Members

Atlantic Beef Products Inc.

Atlantic Beef Products Inc. is a cattle slaughter and beef processing facility based in Albany, PEI.

Website: www.abpi.ca

Contact: Mike Nabuurs
President
95 Train Station Rd. P.O. Box 40
Albany, PEI
Ph: (902) 437-2727
Fax: (902) 437-2626

Beechgrove Country Foods Inc.

Beechgrove Country Foods Inc. is a poultry and red meat processing plant based in Scarborough, Ontario. In business since 1988, Beechgrove Country Foods is HACCP certified and boasts the latest in manufacturing equipment.

Website: www.beechgrovefoods.com

Contact: Simon De Groot
General Manager
20 Minuk Acres
Scarborough, ON
Ph. (416) 283-8777
Fax (416) 283-1608
NEW MEMBERS

The Canadian Meat Council welcomes its new member.

**Associate Members**

**Pfizer Animal Health**

Pfizer Animal Health provides innovative, research based products and services which advance animal health and livestock productivity in Canada and around the world.

Website: [www.pfizer.ca](http://www.pfizer.ca)

Contact: Peter Van Vloten
Team Leader
185 Barker Ave. South
Listowel, ON.
Ph. (519) 831-6702
SOCIAL ACTIVITIES

Canadian Meat Invitational Golf Tournament

The 19th Annual Canadian Meat Invitational Golf Tournament was held on Friday, September 10, 2010 at the Deer Creek Golf Course in Ajax, Ontario. Over 220 golfers participated in this year’s event. Thank you to the participants, volunteers and sponsors who helped make the event a success!

This year’s winning team finished with a score of 55 (-15):
Nestor Plawiuk, Multivac Canada
Steve Clark, FSC
Lou Albanese, The Meat Factory
Tom Schoefield, Scollies

Winners of the other special holes:
Longest putt: Leon Gaudet, Fred Barrett
Longest drive: Graeme MacDonald, Jody McCurdy, Jason Kuan, Michelle Garrell
Closest to the pin: Paul Palette, Kevin Wloszczynski, Gloria Pennycook

50/50 draw winner: Jerry Patterson—Maple Leaf Foods

Golf club winner: Eric Lam—Sofina Foods

Eric Lamb, Sofina Foods (left) with David Hamill, Vice-Chair, Associate Members Social Events Committee
SOCIAL ACTIVITIES

Canadian Meat Invitational Golf Tournament

The Canadian Meat Council would like to thank everyone for their generous donations to the Canadian Meat Science Association (CMSA) - the total raised was $1,340!

A special thank you goes out to all our volunteers - especially Brian Read (CMC President) and Robin Horel (CPEPC President) - that helped make the event the success it was.

![Image of Little Bo Peep, her lost sheep, and David Hamill, Winpak Ltd.]

Little Bo Peep (left), her lost sheep (centre) and David Hamill, Winpak Ltd.

Thank you to our sponsors!
2010 Technical Symposium

The Canadian Meat Council held its annual Technical Symposium September 30—October 1, 2010 at the Sheraton Gateway Hotel in Toronto, Ontario. The theme of this year’s Symposium was Animal Care and Handling. Over 90 people were in attendance.

Thank you to the event sponsors, Cargill Meat Solutions, the Canadian Meat Research Institute, Maple Leaf Foods, and XL Foods Inc.

Thanks also to our exhibitors: Arrowsight, Alberta Farm Animal Care, Certified Livestock Transport (CLT), Elanco, Ontario Farm Animal Care and Soudure Brault.

List of priority interventions from the industry

During the meeting of the Board of Directors of the Canadian Meat Council and Canadian Food Inspection Agency (CFIA) on August 17, 2010 it was stated that the CFIA would benefit from having the Council provide a list of tools and technologies that they would deem a priority, so that government resources can be focused on these. On the 29th of September, 2010, the Canadian Meat Council Technical Committee met to put together a list of priority interventions needed for our industry. The priority interventions list enumerates the following items that should be approved for use in Canada:

- All the antimicrobials, table safe and suitable ingredients used in the production of meat and poultry products approved by United States Department of Agriculture (USDA) and Food Safety and Inspection Service (FSIS) (Directive 7120.1.)

- High Pressure Processing using the same guidelines as those used in the United States
Sodium and potassium lactates added to marinades, seasonings, etc. to suppress the growth of pathogens

Accelerate the approval timelines of using rapid science-based products or methods for microbial diagnostics when available. Clarity of the procedures for submissions: changes to the submission requirements, (i.e. number of samples needed, summary tables, etc.) have been approved in the past but are now being held strictly to the procedure in the compendium.

Mechanism to move processors that meet the Listeria monocytogenes alternative 2 requirements to alternative 2 status.

Irradiation of carcass and ground beef

Positive developments on the regulatory process that will provide stakeholders with all the tools available to enhance food safety will help to build confidence and ensure that the meat processing industry is producing the safest products possible and doing its role in effectively protecting Canadians from foodborne illness.

**Mustard as allergen**

It has been requested that Health Canada include mustard as an allergen as part of the regulatory amendments under the Food and Drug Regulations. This request is part of the Health Canada Reviews and Answers Comments Received on Regulatory Project 1220 – Enhanced Labelling for Food Allergens, Gluten Sources and Added Sulphites which will include mustard in the food allergen definition.

Currently, Health Canada anticipates that the final regulatory amendments will be published in the Canada Gazette Part II within the next few months. Within these amendments Health Canada is targeting a coming-into-force transitional period of 18 months.

For more information on these amendments including timely updates, please see the following weblink: [http://www.hc-sc.gc.ca/fn-an/label-etiquet/allergen/index-eng.php](http://www.hc-sc.gc.ca/fn-an/label-etiquet/allergen/index-eng.php)
Pathogens reduction: explore a baseline for pathogens i.e. Listeria and Salmonella.

The Board of Directors has discussed developing a baseline for pathogens other than *E. coli*. Baseline data would enable estimation of the risk associated with meat products; documentation of the degree to which the pathogens are being controlled by industry; and over time, demonstration of progress in enhancing pathogen control. Participating establishments would also be able to compare their in-house data with the baselines to provide a relative measure of their own performance.

The CMC Beef Committee has done this for *E. coli* O157:H7, generic *E. coli* and other indicator organisms for the past two years and found it to be a valuable exercise. The Beef Committee has shared the data with CFIA and Health Canada to illustrate the amount of testing being done and to show how well *E. coli* is being controlled in CMC member slaughter establishments.

Those members who have participated in the *E. coli* baseline noted that the documentation is kept confidential and is very useful to industry. The only issue is that the CFIA doesn’t track comparable testing numbers and results for their sampling programs. The CFIA was surprised at the low number of positives, and the volume of testing helped CFIA understand that the industry takes an enormous amount of time and money to test product in order to improve on process.

It was decided that this would very useful to industry, but the CMC should consider withholding the information until comparable CFIA data is shared. The committee stated that data collected for the baseline should mirror the testing recommended in the best practices document. It was also raised that unless the data is specific, such as where the positives were found, it may not be very helpful to the industry.

A draft proposal of what kind of data will be requested would be distributed to our members to determine how to proceed.

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<th>MEETING CALENDAR 2010</th>
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*Canadian Meat Council Bulletin - November 2010*
### CANADIAN MEAT COUNCIL - MEETING CALENDAR

<table>
<thead>
<tr>
<th>DATE</th>
<th>MEETING</th>
<th>Location</th>
</tr>
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<tbody>
<tr>
<td><strong>2010</strong></td>
<td></td>
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<tr>
<td>November 4</td>
<td>Legal Context Workshop</td>
<td>Hilton Montreal Bonaventure, Montreal, QC</td>
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<tr>
<td>November 8</td>
<td>Legal Context Workshop</td>
<td>Sheraton Gateway Hotel, Toronto International Airport</td>
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<tr>
<td>November 10</td>
<td>Legal Context Workshop</td>
<td>Sheraton Cavalier, Calgary, AB</td>
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<tr>
<td>December 1</td>
<td>Beef Committee Meeting</td>
<td>Sheraton Hotel, Ottawa, ON.</td>
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<tr>
<td>December 2</td>
<td>Technical Committee Meeting</td>
<td>Sheraton Hotel, Ottawa, ON.</td>
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<tr>
<td>December 9</td>
<td>Executive Annual Budget Meeting</td>
<td>Sheraton Gateway Hotel, Toronto International Airport</td>
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<tr>
<td><strong>2011</strong></td>
<td></td>
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<tr>
<td>May 4-6</td>
<td>Canadian Meat Council 91st Annual Conference</td>
<td>Halifax Marriott Harbourfront Hotel, Halifax, Nova Scotia.</td>
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<tr>
<td>June 12-14</td>
<td>CPEPC Convention</td>
<td>Delta Hotel, St. John’s Newfoundland</td>
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### CANADIAN MEAT COUNCIL - STAFF CONTACT INFORMATION

<table>
<thead>
<tr>
<th>Name</th>
<th>Title</th>
<th>Contact Information</th>
<th>Email</th>
</tr>
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<tbody>
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<td>Finance Manager</td>
<td>(613) 729-3911 x 22</td>
<td><a href="mailto:sylvied@cmc-cvc.com">sylvied@cmc-cvc.com</a></td>
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<td>Website:</td>
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<td><a href="http://www.cmc-cvc.com/english/index_e.asp">http://www.cmc-cvc.com/english/index_e.asp</a></td>
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