

## Meat Inspection Regulations

made under subsection 32(1) of the  
Meat Inspection Act  
S.N.S. 1996, c. 6  
O.I.C. 90-180, N.S. Reg. 46/90 (February 13, 1990)

### Interpretation

1 In these regulations

- (a) "Act" means the Meat Inspection (Nova Scotia) Act;
- (b) "animal" means cattle, calves, sheep, swine, goats, chickens, turkeys, rabbits, game as defined in the Wildlife Act, and any other animal whether or not raised in captivity the meat of which is intended for or may be used as food;
- (c) "carcass" means the whole carcass of an animal;
- (d) "dressed carcass" means the edible parts of a carcass but does not include the edible organs;
- (e) "edible" means fit for food;
- (f) "food" means food for human consumption unless the context otherwise requires;
- (g) "inedible" means unfit for food;
- (h) "inspection legend" means the inspection legend prescribed by these regulations;
- (i) "operator" means a person operating a meat plant;
- (j) "primal cut" means a short hip, steak piece, shortloin, rib or chuck cut;
- (k) "utensil" means any equipment that comes in contact with meat in a plant;
- (l) "veterinarian" means a person registered under the Veterinary Medical Act, Nova Scotia;
- (m) "veterinary inspector" means a veterinarian appointed as inspector.

### Meat inspection

2 An operator who holds a licence pursuant to the Act and the regulations shall operate any plant licensed under the Act in accordance with the Act and regulations.

### Licences

3 An application for a licence to engage in the business of operating a meat plant shall be in Form 2 attached to these regulations and shall be accompanied by the following information:

- (a) the exact geographic location of the plant and any facilities used in connection therewith or the site for the plant and facilities;
- (b) particulars of the plant location or site in respect of drainage and facilities for maintenance of sanitary conditions;
- (c) the dimensions of the plant and facilities and their capacity for proposed operation;

(d) detailed plans showing the number of rooms, intended operation in each room, locations of main equipment and other equipment illustrating the nature and extent of the plant operation;

(e) a survey, drawing or sketch showing the location of the plant and facilities in relation to other adjacent properties;

(f) where washrooms, dressing rooms or toilet rooms are not provided in the plant, particulars of facilities available elsewhere; and

(g) such other information as the Director [of Livestock Services, Department of Agriculture] requires.

4 (1) A licence issued under subsection (2) of Section 8 of the Act shall be in Form 1 attached to these regulations, and may contain such conditions or limitations as the Director may prescribe.

(2) A licence shall continue in force until it is suspended or revoked by the Director.

(3) A licensed operator wishing to withdraw from the program shall give written notice to the Director 30 days in advance of the date of withdrawal.

(4) A licence in Form 1 is not transferable.

(5) There is no fee for a meat plant licence or the renewal of a licence.

5 The Director shall assign a plant number to every plant licensed under the Act and regulations.

Plants and equipment

6 Every plant shall

(a) be located in a place free from conditions that might injuriously affect the sanitary operation of the plant;

(b) be constructed and finished in such manner that the plant is capable of being maintained in a sanitary condition;

(c) be fully lighted;

(d) be adequately ventilated; and

(e) be adequately heated.

7 (1) No poultry abattoir shall have direct interior access to a red meat plant.

(2) Poultry processing facilities shall be separate from facilities for any other meat; provided, however, that poultry product may be stored with other meat product after it has been completely processed.

8 No utensil or personal attire used in a poultry abattoir shall be used in or transferred to a red meat plant.

9 Every plant shall be equipped with

(a) a killing room for the purpose of slaughtering animals;

(b) a storage room for inedible offal, meat that is not food, condemned material and refuse;

(c) where hides are salted, a hide room for that purpose;

- (d) pens for the purpose of holding animals before slaughter;
- (e) head inspection racks;
- (f) a viscera truck or table;
- (g) a hoist;
- (h) a sterilizer;
- (i) where poultry is processed,
- (i) equipment for scalding and plucking, and
- (ii) equipment for cleaning and disinfecting of all rooms and processing equipment and for cleaning and disinfecting poultry crates and transport facilities; and
- (j) such other equipment of design and material as the Director requires.

10 (1) Every plant shall be equipped with or have readily available adequate facilities for the purpose of chilling and storing dressed carcasses immediately after slaughter, and such equipment shall be conveniently placed in the appropriate sequence for slaughtering, eviscerating and chilling.

(2) Where poultry is processed in any plant, equipment in the plant shall include

- (a) scalding equipment and chill tanks of rust resistant material impervious to liquids;
- (b) chill tanks equipped with adequate overflows and permanently affixed direct reading thermometers, which tanks shall be capable of lowering eviscerated carcasses to a temperature of 45 degrees Fahrenheit (7.2 degrees Celsius) within one hour; and
- (c) storage rooms capable of holding poultry carcasses at a temperature below 45 degrees Fahrenheit (7.2 degrees Celsius).

(3) Every refrigerated room in a plant shall be equipped with a direct reading thermometer of known accuracy.

11 (1) Every plant shall have, under pressure,

- (a) a supply of potable hot and cold water adequate for the efficient operation of the plant; and
- (b) an adequate supply of potable hot water or live steam for sterilizing purposes.

(2) Every plant shall have hand washing facilities in the killing room including a stainless steel sink with faucets operated by foot or knee pressure.

12 (1) Plant floors shall be smooth, impervious to liquids and shall bind with the wall lift for a minimum rise of six inches.

(2) All plant floors except those in dry storage and hide rooms shall be sloped to drains equipped with odour traps.

13 Every plumbing drain in a plant shall be equipped with a catch basin for removing fat and solid materials, and where the drain is from a kill room floor, it shall also have a blood pit to redirect clotting blood.

14 Every wall and ceiling in a plant shall be of smooth material impervious to liquids and shall be of a minimum height of 9 feet (2.74 meters) except in abattoirs where the minimum height shall be 11 feet (3.35 meters) to the transport rail.

15 Ceilings in refrigeration rooms in a plant shall be of smooth material and impervious to liquids.

16 Rails, racks and hooks in a plant shall be of rust-resistant metal construction or shall be iron or galvanized but kept free of rust with oil and shall not be painted.

17 In every plant, tables, benches, blocks and containers for meat intended for food shall be rust-resistant and free of any crack or crevice.

18 (1) In every plant, containers for the storage of inedible offal, meat that is not food, condemned material and refuse shall be of suitable metal, plastic or fibre glass construction and covered with insect-proof covers of the same construction.

(2) In every plant, containers that hold inedibles shall be labelled.

19 Except as otherwise provided in these regulations, in every plant utensils shall be of such material and so constructed that they are rust-resistant and can be easily cleaned and sterilized.

20 Plants shall be cleaned and sanitized immediately upon completion of the daily operations.

21 Where a plant processes poultry, all equipment, poultry crates and transport facilities shall be cleaned, disinfected and sanitized as soon as practical after arrival at the plant.

#### Operation of plants

22 No person shall operate a plant unless

(a) an inspector appointed under the Act is present; or

(b) the plant engages only in further processing or retailing and the Director has authorized the plant to operate under random inspection.

23 No person shall use any part of a meat plant as living quarters.

24 No person shall have in a meat plant anything that is not used in the normal operation of the plant.

25 No person shall use the holding pens of a meat plant for the purpose of fattening animals.

26 The meat plant water supply shall be adequately protected against contamination and pollution.

27 (1) Every meat plant shall be kept clean, sanitary and in good repair.

(2) The floors, walls and ceilings of a plant shall be maintained in a clean and sanitary condition.

(3) Rooms and passageways in a plant shall be kept free of condensed moisture.

(4) Rails, racks and hooks in a plant shall be

(a) arranged so as to prevent contact of a carcass or meat with a wall or floor; and

(b) kept clean, sanitary and in good repair.

(5) In every plant, tables, benches, blocks and containers for meat intended for food shall be kept clean, sanitary and in good repair.

(6) Floors in pens for holding animals shall be maintained in a dry, clean and sanitary condition.

(7) The yards of a plant shall be maintained in a clean condition and free of litter and weeds.

28 Where a plant processes game,

(a) such processing shall not take place at a time when any other meat or meat product is being processed;

(b) the processed game shall be kept separate in holding coolers from other meat processed and inspected under these regulations; and

(c) the abattoir and all equipment used in processing such game shall be cleaned, sanitized and disinfected immediately upon completion of the processing of the game.

29 All waste and drainage from the operation of a plant shall be disposed of in a sanitary manner.

30 (1) Containers for the storage of inedible offal, meat that is not food, condemned material and refuse shall be

(a) marked to identify the use to which they are put;

(b) used for no other purpose;

(c) kept clean and in good repair;

(d) kept in the storage room provided for that purpose; and

(e) emptied as directed by an inspector.

(2) No person shall permit inedible offal, meat that is not food, condemned material or refuse to accumulate in a plant or on or near the premises of a plant except in containers that comply with these regulations.

(3) Subject to subsection (4), inedible offal and meat that is not food shall be disposed of in the manner prescribed by Section 112.

(4) Where a carcass has been approved as fit for food by an inspector, any inedible offal and meat that is not food that has been approved by the Director for the purpose of animal food may be disposed of for that purpose in a manner prescribed by the Director.

31 No person shall smoke, chew tobacco or spit on the floor in any room in which

(a) carcasses or meat are chilled, stored, cut, handled, prepared or packed; or

(b) meat products are produced, processed, handled or stored.

32 All outside openings capable of being open, except loading doors, shall be screened sufficiently to prevent the entry of flies or other insects.

33 Every practicable precaution shall be taken to maintain plants free of flies, rats, mice and other vermin.

34 No person shall permit a dog or cat to be in a meat plant.

35 (1) Only germicides, insecticides, rodenticides, detergents, wetting agents or other similar materials that have been approved by the Food and Drug Directorate of the Department of National Health and Welfare shall be used in a plant.

(2) The materials mentioned in subsection (1) shall be used in a manner approved by the Chief Inspector.

36 (1) Equipment and utensils shall be

(a) cleaned at the end of each day's use; and

(b) disinfected before each use.

(2) Utensils that have been in contact with infected materials shall be immediately cleaned and sterilized by means of hot water or live steam.

37 (1) Meat and meat products shall be handled and kept in such manner and place as to prevent contamination.

(2) Meat or meat products shall not come in direct contact with the floors or walls in a plant.

(3) Containers of meat or meat products intended for food shall not be placed in direct contact with the floor.

38 No paper or other material shall be used in direct contact with meat or meat products unless it is of such kind that

(a) remains intact and does not disintegrate from the moisture of the meat or meat products;

(b) is readily and completely removable from the meat or meat product; and

(c) does not impart any chemical or other objectionable substance to the meat or meat product.

39 Inedible offal and meat that is not food shall

(a) be removed immediately from any room in which

(i) carcasses or meat are chilled, stored, cut, handled, prepared or packed, or

(ii) meat products are produced, processed, handled or stored; and

(b) be placed in the containers prescribed for that purpose.

40 Hides shall not be kept in any room in which

(a) carcasses or meat are chilled, stored, cut, handled, prepared or packed; or

(b) meat products are produced, processed, handled or stored.

41 The carcass of an animal that has been condemned on ante mortem inspection shall not be taken through or into any room in which

- (a) carcasses or meat are chilled, stored, cut, handled, prepared or packed; or
- (b) meat products are produced, processed, handled or stored.

42 An animal that dies while being held at a plant shall be removed forthwith, and disposed of in a manner approved by the Director.

43 No dead animal, carcass of an animal, or part thereof shall be brought into a meat plant unless

- (a) the animal was slaughtered and the carcass or part was stamped or labelled in accordance with the Act or these regulations or the Meat Inspection Act (Canada) and the regulations made thereunder;
- (b) the animal was slaughtered on site by humane slaughter after ante mortem inspection by an inspector under the Act;
- (c) the animal is game killed in season;
- (d) the animal is game which has been killed accidentally out of season and it is accompanied by a certificate under the Wildlife Act from a wildlife officer;
- (e) the animal has died in transit to the plant and is brought in only for the purpose of removal of the hide, after all live animals have been processed; and
- (f) the entry is approved by an inspector.

44 No person shall permit the removal, [of or] transport or deliver[y of] meat or meat products from a meat plant

(a) unless the meat or meat product

(i) is adequately protected against dust, dirt, flies, or other insects,

(ii) is handled in such manner as to prevent contamination,

(iii) does not come in direct contact with the floor, roof or walls of the vehicle in which it is to be transported or delivered, and

(iv) is transported or delivered in a vehicle that is clean, sanitary and constructed and equipped for the proper care of meat and meat products; or

(b) in a vehicle that contains inedible offal, meat that is not food, condemned material, refuse, unsanitary material or animals.

45 (1) Where an inspector finds that the provisions of Section 44 are not complied with in respect of a vehicle at a plant, he shall

(a) prohibit the transportation or delivery of meat or meat products from the plant in the vehicle and may issue such directions as he considers necessary or advisable to secure compliance with the provisions of Section 44; or

(b) direct the removal from the vehicle of meat or meat products therein and reinspect the meat or meat products, as the case may be.

(2) On reinspection of the meat or meat products under clause (b) of subsection (1), the inspector may issue such directions as he considers necessary or advisable to ensure that the meat or meat products comply with these regulations.

#### Records

46 Every operator shall maintain for twelve months, records of animals inspected at the plant including

- (a) the names and addresses of the persons from whom animals were purchased or acquired;
- (b) the dates of the purchase or acquisition of animals;
- (c) the number and kind of animals purchased or acquired;
- (d) the number of animals slaughtered and the dates of slaughter;
- (e) information sufficient to
  - (i) identify carcasses, or carcass portions by legend, and
  - (ii) identify meat products by invoices or stamped cartons;
- (f) such other information as the Director requires.

#### Personnel

47 (1) No person shall perform work that brings him in contact with meat or meat products in a meat plant unless

- (a) the person is clean;
  - (b) the person is free from and not a carrier of a disease or infection that may be spread through the medium of food;
  - (c) the person submits to such examination and tests as the local medical officer of health or the Director requires; and
  - (d) the person wears clean, washable outer garments and headgear.
- (2) No person who has resided in premises while a communicable disease or infection has occurred therein shall perform work that brings him in contact with meat or meat products in a meat plant, unless the person has obtained a certificate from the local medical officer of health certifying that the person is free from and not a carrier of any disease or infection that may spread through the medium of food.

48 No person shall handle meat or meat products while the person is the bearer of any substance that might contaminate the meat or meat products.

49 (1) Every meat plant shall, for the use of the employees, be provided with or have available

- (a) washing facilities, including soap and running hot and cold water;
- (b) clean towels for the exclusive use of each employee;

(c) adequate dressing rooms for all employees to change and store their clothing in clean and sanitary conditions; and

(d) adequate running-water closet-type toilet facilities.

(2) Every toilet room shall be

(a) located so that it does not open directly into any room in which

(i) meat is chilled, stored, cut, handled, prepared or packed, or

(ii) meat products are produced, processed, handled or stored;

(b) equipped with full-length doors;

(c) adequately ventilated; and

(d) fully lighted.

(3) While the plant is in operation, every washroom, dressing room and toilet room shall be adequately heated.

50 Washing facilities, dressing rooms and toilet rooms shall be kept clean and sanitary.

#### Meat products

51 Meat products that are customarily eaten without further cooking shall be subjected to a process sufficient to destroy pathogenic bacteria, parasites and cystic forms of parasites.

52 Where meat products are subject to any cooking or other preserving process an inspector shall

(a) inspect any automatic thermal charts;

(b) perform such other tests as may be necessary to satisfy the inspector that the product has been cooked at a sufficient temperature and for a sufficient time to destroy pathogenic bacteria, parasites and cystic forms of parasites;

(c) be satisfied that cooking equipment and utensils are properly maintained; and

(d) ensure that flammable materials used for smoking or cooking are stored and handled in a manner so as to prevent contamination.

#### Inspection of plants

53 Every plant shall be operated under the supervision of an inspector.

54 Inspectors for the purposes of these regulations may be appointed as inspectors or as veterinary inspectors and they must report to the Chief Inspector.

55 The Chief Inspector and veterinary inspectors must hold a licence under the Veterinary Medical Act.

56 Every person shall comply with any direction issued by an inspector under these regulations.

57 Where any provision of the Act or these regulations or any direction of an inspector is not complied with within a meat plant, an inspector

(a) may refuse to provide inspection at the plant or to stamp with the inspection legend or label meat at the meat plant; and

(b) shall notify immediately the Chief Inspector and furnish the Chief Inspector with full particulars of the inspector's reasons for refusing to provide inspection at the plant or for refusing to stamp with the inspection legend or label meat at the meat plant.

58 (1) Every meat plant shall provide

(a) adequate accommodation for the use of the inspector; and

(b) adequate work space on the floor of the killing room for the inspector during post mortem inspection by the inspector.

(2) Where a plant requires inspection service for three or more days in a week, the accommodation for the inspector shall include a furnished office for exclusive use by the inspector.

59 An inspector may take or cause to be taken specimens from animals, carcasses or meat products for testing purposes.

60 (1) An inspector may hold any equipment, utensil or room in a plant which, in his opinion, does not comply with these regulations.

(2) Where any equipment, utensil or room is held under subsection (1), the inspector shall attach thereto a yellow tag bearing the serial number and the words "NOVA SCOTIA HELD" and shall issue such directions as he considers necessary or advisable.

(3) Where the equipment, utensil or room that has been held under subsection (1) has been made to comply with these regulations, the inspector shall remove the tag bearing the words "NOVA SCOTIA HELD".

(4) Where any equipment, utensil or room is held under subsection (1), no person shall

(a) remove the tag bearing the words "NOVA SCOTIA HELD"; or

(b) use such equipment, utensil or room until the inspector has removed such tag.

61 Inspection services may be provided between 8:00 a.m. and 5:00 p.m., Monday through Friday, and may

(a) be provided in a case of emergency by the veterinary inspector;

(b) be provided on Saturdays or holidays when arranged in advance by the operator with the Director; or

(c) be at any time during the operating hours of the plant, where the plant operates under random inspection.

62 Inspection shall be carried out in daylight whenever possible.

63 (1) Every operator shall arrange with the inspector assigned to the plant for time of slaughter so that the inspector may make arrangements for the ante mortem inspection of animals, the post mortem inspection of the carcasses of such animals, and the stamping with the inspection legend or labelling of the meat of such animals during the hours prescribed by Section 61.

(2) Every operator shall

(a) make reasonable arrangements to expedite the ante mortem inspection of animals intended for slaughter; and

(b) conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post mortem inspection of the carcasses.

64 An operator shall make special arrangements

(a) with the Chief Inspector where inspection service is required at times other than the hours or days prescribed by Section 61; or

(b) with a veterinary inspector in cases of emergency.

65 Where an inspector carries out his duties at more than one plant, the Chief Inspector may designate the hours or the day and days of the week during which each plant may carry out its slaughtering operation.

66 (1) Every operator who requires inspection service at [a] time other than the hours of the days prescribed by Section 61 shall pay a fee for such inspection service.

(2) The fee for the inspection service mentioned in subsection (1) shall be an amount equal to the cost to the Nova Scotia Department of Agriculture of providing such service.

Ante mortem inspection

67 No animal shall be taken into the killing room of a meat plant unless an inspector has completed an ante mortem inspection of the animal and has approved the animal for slaughter.

68 Where these regulations prescribe that an animal be held, an inspector shall

(a) attach a metal tag bearing a serial number and the words "NOVA SCOTIA HELD" to the left ear of the animal; and

(b) direct that the animal be removed to and detained in an area apart from other animals.

69 Where these regulations prescribe that an animal be slaughtered as a held animal, a veterinary inspector or Chief Inspector shall

(a) direct that the animal be slaughtered apart from other animals; and

(b) make the post mortem inspection of the carcass of the animal.

70 Subject to Section 113, where these regulations prescribe that an animal be condemned, a veterinary inspector or Chief Inspector shall

(a) attach a metal tag bearing a serial number and the words "NOVA SCOTIA CONDEMNED" to the right ear of the animal; and

(b) direct that the animal be killed and the carcass

(i) be removed immediately to the storage room for condemned material,

(ii) be denatured by a method approved by the Director; and

(iii) be disposed of in the manner prescribed by Section 112.

71 Unless otherwise authorized by an inspector, no person shall

(a) place on, or remove from an animal, a tag bearing the words "NOVA SCOTIA CONDEMNED" or "NOVA SCOTIA HELD"; or

(b) remove an animal that has been held or condemned by an inspector from the area designated by the inspector for the detention of the animal.

72 (1) Where on ante mortem inspection of an animal, it appears to an inspector who is not a veterinary inspector that the animal is diseased, crippled, immature or in an advanced state of pregnancy, or that the animal shows any evidence of any other abnormal condition, the inspector shall

(a) hold the animal; and

(b) notify the veterinary inspector or Chief Inspector immediately.

(2) Where a veterinary inspector is notified that an animal has been held, the veterinary inspector shall make an ante mortem inspection of the animal.

(3) Where a veterinary inspector inspects a held animal and approves the animal for slaughter, the veterinary inspector shall

(a) remove the tag bearing the words "NOVA SCOTIA HELD";

(b) permit slaughter of the animal; and

(c) make, or direct an inspector to make, a post mortem inspection of the carcass.

73 Where a veterinary inspector inspects an animal and finds or suspects that the animal is affected with any disease or condition that may cause condemnation of the carcass or a part thereof on post mortem inspection, the veterinary inspector shall direct that the animal be slaughtered as a held animal.

74 Where an inspector inspects an animal that has or may have

(a) a temperature of 103 degrees Fahrenheit (39.4 degrees Celsius) or above;

(b) a prolapsed uterus;

(c) a retained placenta;

(d) acute or chronic mastitis;

(e) any condition causing systemic septicemia;

(f) a contagious or infectious disease;

(g) a moribund condition;

(h) evidence of prolonged prostration; or

(i) extensive bruising,

he shall report the condition to the veterinary inspector for an ante mortem [or] post mortem inspection and the animal shall be disposed of in accordance with the direction of the veterinary inspector.

75 No person shall hold a sick animal for treatment at any plant.

76 No person shall remove a live animal from a plant.

77 Where a veterinary inspector finds that an animal is in an advanced state of pregnancy, the veterinary inspector shall direct that the animal

- (a) be held or continue to be held, as the case may be; and
- (b) shall only be slaughtered under veterinary inspection; or
- (c) be condemned.

78 Where a veterinary inspector finds that an animal has an abnormal temperature, the veterinary inspector shall direct that the animal

- (a) be slaughtered as a held animal; or
- (b) be condemned.

79 Where a veterinary inspector inspects an animal and, in his opinion

- (a) the animal is in a moribund condition; or
- (b) for any other reason, the meat of the animal is not fit for food,

he shall condemn the animal.

#### Slaughter of animals

80 An animal shall be slaughtered by a method that produces rapid exsanguination.

81 (1) No animal shall be slaughtered unless

- (a) it is rendered unconscious in accordance with a method prescribed by or authorized under Section 83
  - (i) immediately before slaughter, or
  - (ii) immediately before it is hung for the purpose of slaughter.

82 Where an animal is rendered unconscious for the purpose of slaughter, it shall be slaughtered or hung and slaughtered, as the case may be, immediately thereafter.

83 (1) For the purposes of slaughter, an animal shall be rendered unconscious

- (a) by delivering a blow to the head by means of a mechanical penetrating or non-penetrating device approved by the Director;
- (b) in the case of a lamb or young calf, by delivering a blow to the head by manual means;
- (c) by exposure to carbon dioxide gas in a manner that

- (i) produces rapid unconsciousness, and
- (ii) has been approved by the Director; or
- (d) by applying an electrical current to the head

- (i) in a manner that produces rapid unconsciousness, and
- (ii) by a device approved by the Director.

(2) Notwithstanding subsection (1), the Director, on such conditions as he imposes, may authorize the operator of a plant to render an animal unconscious other than by a method prescribed by subsection (1).

84 In slaughtering an animal or rendering it unconscious, no person shall use

(a) an instrument, unless at the time the ability and physical condition of the person enable the person to use the instrument without causing the animal unnecessary pain; or

(b) a mechanically operated instrument

- (i) in such manner or circumstance, or
- (ii) the condition or state of repair of which is such,

as may cause the animal unnecessary pain.

85 An animal shall be prepared for slaughter and slaughtered in a manner that does not cause it unnecessary pain.

86 (1) Pens for the purpose of holding animals before slaughter shall be

(a) clean, adequately ventilated;

(b) free from sharp projections or obstructions that may injure an animal; and

(c) sufficient to keep animals from separate lots and deliveries apart from each other and in identifiable groups until ante mortem inspection, provided however, that animals from the same herd or flock may be penned together.

(2) Animals shall not be assembled in a greater number than may be held without over-crowding or risk of injury.

(3) Every ramp or incline used in assembling or moving animals for the purpose of slaughter shall

(a) be constructed in a manner that provides good ascent or descent for the animals; and

(b) be maintained in a manner that provides good footing for the animals.

(4) An electrical prod used in assembling or moving animals for the purpose of slaughter shall not be applied to the perianal region or escutcheon of an animal.

Post mortem inspection

87 An inspector shall make a post mortem inspection of the carcass of an animal immediately after slaughter.

88 Where these regulations prescribe that a carcass or a part or organ thereof be held, an inspector shall

(a) attach firmly thereto a yellow paper tag bearing a serial number and the words "NOVA SCOTIA HELD"; and

(b) direct that the carcass, part or organ be removed to and detained in an area designated by him.

89 Where this regulation prescribes that a carcass or a part or organ thereof be condemned, a veterinary inspector shall

(a) attach firmly thereto a black paper tag bearing a serial number and the words "NOVA SCOTIA 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 Director, and

(iii) disposed of in the manner prescribed by Section 112.

90 Unless otherwise authorized by an inspector, no person shall

(a) place on or remove from a carcass or a part or organ thereof a tag bearing the words "NOVA SCOTIA HELD" or "NOVA SCOTIA CONDEMNED"; or

(b) remove a carcass or a part or organ thereof that has been held or condemned from the area designated by an inspector for the detention of the carcass, part or organ.

91 (1) Subject to subsection (2), an inspector who is not a veterinary inspector shall,

(a) if the inspector finds any ground for detaining a carcass or a part or organ thereof for inspection by a veterinary inspector, hold the carcass and notify a veterinary inspector or the Chief Inspector with

(i) a description of the carcass,

(ii) the reason for which it is held, and

(iii) the serial number of the tag bearing the words "NOVA SCOTIA HELD"; or

(b) if the inspector approves a carcass for food, stamp with the inspection legend or label the dressed carcass in the manner prescribed by these regulations.

(2) An inspector who is not a veterinary inspector may, with the consent of the operator, condemn

(a) a badly bruised part of a carcass;

(b) a head or organ that is affected with such localized lesions as the Director designates, unless the inspector is holding the carcass of which they are part for inspection by a veterinary inspector.

92 Where a veterinary inspector inspects a carcass and approves the carcass or a part or organ thereof for food, the dressed carcass, part or organ, as the case may be, shall be stamped with the inspection legend or labelled in the manner prescribed by these regulations.

93 Where a veterinary inspector inspects a carcass and, in the opinion of the veterinary inspector, the carcass or part or organ thereof should be held for further inspection, the veterinary inspector shall

(a) hold or continue to hold, as the case may be, the carcass, part or organ; and

(b) issue such directions as the veterinary inspector considers necessary or advisable.

94 (1) Where a veterinary inspector inspects a carcass and, in the opinion of the veterinary inspector, the carcass or a part or organ thereof is not fit for food, the veterinary inspector shall condemn the carcass, part or organ.

(2) Where a carcass is condemned under subsection (1), the blood thereof shall be condemned.

95 An inspector may at any time reinspect in a meat plant, meat that has been stamped with the inspection legend or labelled and the provisions of these regulations apply to such reinspection.

96 No carcass or part thereof shall be inflated with air or any other gaseous substance.

97 (1) A carcass shall be chilled immediately after inspection.

(2) Poultry carcasses

(a) shall be chilled after plucking, evisceration, washing and removal of head and feet by submersion in a chilling tank of ice water for a period of time not exceeding one hour or until the dressed carcass reaches a temperature of 45 degrees Fahrenheit (7.2 degrees Celsius);

(b) shall be hung after chilling in a cooled atmosphere to remove excess moisture before inspection and packaging.

98 The sternum of each carcass shall be split and the abdominal and thoracic viscera removed at the time of slaughter.

99 The head, tongue, tail, thymus gland, viscera, blood and all other parts of a carcass to be used in the preparation of food shall be held in such manner as to preserve their identity with a carcass until the post mortem inspection of the carcass has been completed.

100 Carcasses of hogs and calves shall be thoroughly washed and cleaned before any incision is made for inspection or evisceration.

101 Hair, scurf, hoofs and claws shall be removed from the carcasses of hogs.

102 Oil sacks shall be removed from the carcasses of poultry.

103 The spermatic cords shall be removed from a hog carcass and the pizzle shall be removed from every carcass.

104 Hypertrophied skin shall be removed from swine carcasses and condemned.

105 (1) The skin shall be removed from a calf carcass

(a) that is infested with larvae of the Ox warble fly; or

(b) that is extensively affected with lesions resulting from mange, ringworm or any other skin disease of a like nature.

(2) Where the lesions mentioned in clause (b) of subsection (1) are so localized and of such character that they may be readily removed, the part of the skin that is affected shall be removed.

106 (1) Lactating mammary glands shall be removed without opening the milk ducts or sinuses.

(2) All mammary glands of swine that are lactating or have been active shall be removed and condemned.

107 Hair, scurf, brains, eyes, eardrums, teeth and turbinate and ethoid bones shall be removed from heads intended for food.

108 Partoid and other salivary glands shall be removed from cheek meat intended for food.

109 The larynx, epiglottis and tonsils shall be removed from tongues intended for food.

110 Hearts shall be opened or inverted and washed before they are placed in refrigeration facilities or removed from a meat plant.

111 Edible offal intended for use as food shall be washed and inspected before packing.

112 Where these regulations prescribe

(a) that an animal be condemned and killed; or

(b) that a carcass or a part or organ thereof be condemned; or

(c) that inedible offal and meat that is not food be disposed of;

an inspector shall direct that such animal, carcass, part, organ, inedible offal or meat that is not food be disposed of by

(i) delivery to a rendering plant, approved under the Meat Inspection Act (Canada), or

(ii) burying with a covering of at least sixty centimetres of earth, or

(iii) incineration by a method approved by the Director, or

(iv) rendering in a plant that is equipped with high temperature rendering facilities approved by the Director, or

(v) any other method approved by the Director.

#### Diseases and conditions

113 Where any disease or condition is not dealt with under these regulations, the Chief Inspector or a veterinary inspector shall deal with the disease or condition in such manner as the Chief Inspector or veterinary inspector considers necessary or advisable.

114 (1) Where, on inspection, the Chief Inspector or a veterinary inspector suspects that an animal or carcass is affected with glanders, maladie du coit (dourine), anthrax, hog cholera, mange, vesicular exanthema of swine, sheep scab, rabies, scrapie or such other contagious or infectious disease as may be designated under the Animal Disease and Protection Act (Canada), the Chief Inspector or veterinary inspector shall

(a) hold the animal or carcass, as the case may be;

(b) direct that the animal or carcass be removed to and detained in an area apart from other animals or carcasses; and

(c) notify immediately the Director and the closest district veterinarian appointed under the Animal Disease and Protection Act (Canada).

(2) Where, on inspection, the Chief Inspector or a veterinary inspector finds lesions of tuberculosis in any animal, the Chief Inspector or veterinary inspector shall notify immediately the closest district veterinarian appointed under the Animal Disease and Protection Act (Canada) and furnish the district veterinarian with such information and specimens as the Director prescribes.

115 An animal or carcass affected with any of the following diseases or conditions shall be condemned: (a) anaplasmosis;

(b) anthrax;

(c) azoturia;

(d) blackleg;

(e) farcy;

(f) glanders;

(g) icterus with hematuria;

(h) infectious equine anemia;

(i) hog cholera;

(j) maladie du coit (dourine);

(k) malignant catarrh;

(l) piroplasmosis; (m) purpura hemorrhagica

(n) pyemia;

(o) rabies;

(p) sapremia;

(q) septicemia;

(r) strangles;

(s) tetanus;

(t) toxemia;

(u) uremia;

(v) vesicular exanthema;

(w) viral encephalomyelitis.

116 Poultry affected with any of the following diseases or conditions shall be condemned: (a) avian leukosis complex;

(b) botulism;

(c) erysipelothrix septicemia;

(d) listerellosis;

(e) ornithosis; (f) paratyphoid septicemia;

(g) septicemia;

(h) toxemia;

(i) tuberculosis;

(j) pullorum disease.

117 Where any poultry, animal or carcass is infected with any of the following diseases or conditions and the carcass shows only localized lesions and no systematic change, the organ or portion affected shall be removed and condemned: (a) avian pneumonitis;

(b) coccidiosis;

(c) enterohepatitis;

(d) fowl cholera;

- (e) fowl pox;
- (f) fowl typhoid; (g) infectious bronchitis;
- (h) infectious coryza;
- (i) infectious laryngotracheitis;
- (j) mycotic infections;
- (k) pseudotuberculosis;
- (l) trichomoniasis.

118 The carcass of an animal that is emaciated, immature or in a post-parturient state shall be condemned if any one of the following conditions are present:

Emaciation

(a) emaciation which is

(i) distinct from mere leanness,

(ii) pathological and caused by primary or secondary starvation, and

(iii) characterized by

(A) atrophy and flabby conditions of the musculature,

(B) the loss of intermuscular and internal fat resulting in the replacement thereof by a yellow jellylike substance, or

(C) diminution of the size of the organs;

Immaturity

(b) (i) the meat

(A) has the appearance of being water-soaked,

(B) is loose, flabby, tears easily, and can be perforated with the finger, or

(C) is grayish red in colour;

(ii) good muscular development as a whole is lacking, especially on the upper shank of the leg where edema is present between the muscles,

(iii) the tissue that later develops as the fat capsules of the kidneys is edematous, dull yellow or grayish red, tough and intermixed with islands of fat;

Parturition

(c) the animal has given birth to young within ten days immediately preceding slaughter, unless otherwise directed following inspection by a veterinary inspector or the Chief Inspector.

119 The carcass of an animal affected with any of the following diseases or conditions shall be dealt with in the manner prescribed hereunder:

Abnormal odours

(a) (i) where a carcass is affected with

(A) a pronounced abnormal dietary odour,

(B) a pronounced medicinal odour,

(C) a urine or abnormal sexual odour, or

(D) an abnormal metabolic odour associated with febrile conditions,

the carcass shall be condemned,

(ii) a carcass that is mildly affected by any odour mentioned in subclause (i) shall be chilled and the disposal of the carcass shall be determined by a heating test;

Abrasions, bruises, abscesses, suppurating sores and adhesions

(b) (i) where a carcass is badly bruised or extensively affected with abrasions, abscesses, suppurating sores, or visceral adhesions the carcass shall be condemned,

(ii) where there are, without lymph gland involvement, slight, well limited abrasions, bruises, abscesses, suppurating sores or adhesions on any part of a carcass, other than the head, tongue and internal organs, the affected tissue shall be removed and condemned,

(iii) any part of a carcass or any organ that is badly bruised or extensively affected with an abscess, suppurating sore or adhesion shall be removed and condemned;

Actinomycosis or actinobacillosis

(c) (i) where lesions resulting from actinomycosis or actinobacillosis are generalized, the carcass shall be condemned,

(ii) where the lesions mentioned in subclause (i) are uncomplicated and localized, the affected parts of a carcass shall be removed and condemned,

(iii) where the head is affected by lesions mentioned in subclause (i), the head, including the tongue, shall be condemned,

(iv) where the lesions mentioned in subclause (i) are slight and confined to the tongue, the tongue and corresponding lymph glands shall be removed and condemned;

Anemia

(d) where anemia is present in conjunction with another disease or condition for which no provision is made under these regulations, the Chief Inspector or a veterinary inspector shall issue such directions with respect to the disposal of the carcass as he deems necessary or advisable;

Arthritis

(e) (i) where a carcass is affected with arthritis and 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,

the carcass shall be condemned;

(ii) where arthritis is localized and not associated with systemic change, the affected joint and corresponding lymph glands shall be removed in such manner as to avoid contamination of the remainder of the carcass, and shall be condemned;

Brucellosis

- (f) (i) where the lesions resulting from brucellosis are generalized, the carcass shall be condemned,
- (ii) where the lesions mentioned in subclause (i) are localized, the affected parts of the carcass shall be removed and condemned;

#### Caseous lymphadenitis

- (g) (i) 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,

the carcass shall be condemned,

- (ii) where caseous lymphadenitis is confined to one body gland, the quarter of the carcass in which such gland is located shall be removed and condemned;

#### Edema

- (h) (i) where edema is generalized, the carcass shall be condemned,

(ii) where edema is slight and confined to the seat of origin, the affected tissues shall be removed and condemned and the remainder of the carcass, on reinspection after chilling for twelve hours, may be approved;

#### Inflammation

- (i) (i) where the lungs, pleura, intestines, peritoneum, kidneys, uterus or meninges show active and extensive inflammation, the carcass shall be condemned,

(ii) where chronic inflammation is characterized by fibrous tissue adhesions only, the affected part or organ shall be removed and condemned,

(iii) in cases other than those mentioned in subclauses (i) and (ii), the Chief Inspector or a veterinary inspector shall issue such directions with respect to the disposal of the carcass or any part or organ thereof as he deems necessary or advisable;

#### Mastitis

- (j) (i) where an udder is affected with mastitis and there is evidence of systemic change, the carcass shall be condemned,

(ii) where there is no evidence of systemic change, an udder affected with mastitis shall be removed and condemned;

#### Neoplasm

- (k) (i) where any part or organ of a carcass is affected with a malignant tumor that

(A) is extensive,

(B) affects the muscles, skeleton or body lymph glands, or

(C) is accompanied by evidence of metastasis, the carcass shall be condemned,

- (ii) where any part or organ of a carcass is affected with malignant tumor and

(A) such tumor is primary,

(B) there is no evidence of metastasis or interference with normal body functions, and

(C) there is no secondary change, the affected part or organ shall be removed and condemned,

(iii) where any part or organ of a carcass is affected with a benign tumor and the remainder of the carcass is not affected, the affected part or organ shall be removed and condemned;

#### Omphalophlebitis

(l) (i) where any carcass is affected with omphalophlebitis and there is evidence of metastatic involvement, the carcass shall be condemned,

(ii) where there is no evidence of metastatic involvement in a carcass affected with omphalophlebitis, the umbilical region shall be removed and condemned;

#### Parasites, tapeworm cysts and trichinosis parasites

(m) (i) where a carcass shows evidence of infestation with parasites that are not transmissible to man, 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 shall be condemned,

(ii) where

(A) any part or organ of a carcass shows numerous lesions caused by parasites,

(B) 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

(C) the parasitic infestation renders the affected part or organ unfit for food

the affected part or organ shall be removed and condemned,

(iii) where the infestation of a part or organ of a carcass is so localized and of such character that the parasites and the lesions caused by them may be readily removed, the affected area of the part or organ shall be removed and condemned;

#### Tapeworm cysts

(n) (i) in this clause

(A) subclauses (ii), (iii), (iv) and (v) apply to cysticercosis in cattle,

(B) subclauses (vi) and (vii) apply to cysticercosis in sheep, and

(C) subclause (viii) applies to cysticercosis in swine,

(ii) where the infestation is excessive or the meat is watery or discoloured, the carcass shall be condemned,

(iii) for the purpose of subclause (ii), the infestation is deemed to be excessive where incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area having a diameter of approximately four inches, (10.16 centimeters),

(iv) where the infestation is limited to one dead and calcified cyst, the carcass shall be approved after removal and condemnation of the cyst,

(v) 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 cyst and surrounding tissues shall be removed and condemned, and

(B) the carcass shall be

(I) held continuously in cold storage at a temperature not exceeding 14 degrees Fahrenheit (minus 10 degrees Celsius) for a period of not less than twenty days, or

(II) treated by any other method prescribed by the Director, before the carcass may be approved,

(vi) where the infestation is of such character and distribution that the complete removal of the cysts cannot be accomplished with certainty, the carcass shall be condemned,

(vii) where the infestation is slight and all cysts can be removed, such cysts and surrounding tissues shall be removed and condemned and the carcass may be approved,

(viii) a carcass affected with cysticercus cellulosae shall be condemned;

#### Trichinosis

(o) (i) where an inspector has reason to believe that swine may be affected with trichinosis, he 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 Director,

(C) hold the carcasses of the animals, and

(D) issue such directions as he considers necessary or advisable,

(ii) where an analysis under subclause (i) shows that trichinae are present, the carcass shall be condemned,

(iii) where an analysis under subclause (i) does not show the presence of trichinae, the Chief Inspector or a veterinary inspector may direct that the carcass shall be treated by the method prescribed by the Director;

#### Pasteurellosis

(p) (i) where the lesions resulting from pasteurellosis are associated with systemic change, the carcass shall be condemned,

(ii) where the lesions mentioned in subclause (i) are localized, the affected part or organ of the carcass shall be removed and condemned;

#### Pigmentation

(q) (i) any liver that is affected extensively with carotenosis shall be removed and condemned,

(ii) where

(A) a carcass or part or organ thereof is affected with melanosis, porphyria or ochronosis, and

(B) such forms of pigmentation cannot be completely removed,

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

(iii) where xanthomatosis results in the extensive discolouration of the musculature, the carcass shall be condemned,

(iv) where xanthomatosis is confined to any part or organ, the part or organ shall be removed and condemned,

(v) where a carcass shows

(A) any degree of icterus with parenchymatous degeneration of organs,

(B) an intense yellow or greenish-yellow discolouration,

the carcass shall be condemned,

(vi) where a carcass shows a slight icteric-like discolouration that disappears on chilling, the carcass may be approved,

(vii) for the purpose of subclause (vi), the examination of the carcass shall be made under natural light;

#### Pyelonephritis

(r) (i) where a carcass is affected with pyelonephritis and the condition is bilateral or associated with emaciation, the carcass shall be condemned,

(ii) where a carcass is affected with pyelonephritis and the condition is not bilateral or not associated with emaciation, the kidneys and corresponding lymph glands shall be removed and condemned;

#### Salmonellosis

(s) (i) where on ante mortem inspection, the Chief Inspector or a veterinary inspector suspects that an animal is infected with salmonellosis, he shall

(A) direct that such animal be slaughtered as a held animal,

(B) submit such specimens to the Veterinary Pathology Laboratory, Truro, N.S., as are necessary for the purpose of analysis,

(C) hold the carcass of such animal, and

(D) issue such directions as he considers necessary or advisable,

(ii) where an analysis under subclause (i) shows that the disease is generalized, the carcass shall be condemned, and where the analysis shows that the disease is localized, the affected part or organ shall be removed and condemned;

#### Skin diseases

(t) (i) where a carcass is affected with mange scab, ringworm or any other skin disease of a like nature in advanced stages and shows emaciation, cachexia or extensive inflammation of the flesh, the carcass shall be condemned,

(ii) where any disease mentioned in subclause (i) is slight, the affected parts of the carcass shall be removed and condemned;

Swine erysipelas

(u) (i) 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,

the carcass shall be condemned,

(ii) where the lesions resulting from swine erysipelas are localized or not associated with systemic change, the affected parts of the carcass shall be removed and condemned;

Telangiectasis

(v) livers affected with telangiectasis shall

(A) be condemned, or

(B) be denatured by a method prescribed by the Director and disposed of for the purpose of animal food in the manner prescribed by the Director;

Traumatic pericarditis

(w) (i) where

(A) traumatic pericarditis is acute or associated with systemic change, or

(B) the lesions resulting from traumatic pericarditis are diffuse with or without pus,

the carcass shall be condemned,

(ii) where the lesions resulting from traumatic pericarditis are

(A) localized, and

(B) encapsulated, if purulent, the affected part or organ shall be removed and condemned;

Tuberculosis

(x) (i) where tuberculosis is extensive or associated with emaciation, the carcass shall be condemned,

(ii) 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,

(III) the thoracic cavity and the corresponding lymph glands,

the head, the affected parts or organs of the abdominal cavity or the affected parts or organs of the thoracic cavity, as the case may be, shall be condemned.

120 For the purposes of clauses (c) and (x) of Section 119, lesions are deemed to be extensive or generalized where they are present

(a) at the usual seats of primary infection and in the parts or organs of the carcass that may be reached by the organism of tuberculosis, actinomycosis or actinobacillosis only when they are carried in the systemic circulation; or

(b) in the digestive or respiratory tracts, including the lymph glands connected therewith, and in any two of the organs comprised of the spleen, kidneys, uterus, udder, ovary, testicle, adrenal gland, brain, spinal cord, or the membranes of any of them; or

(c) 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 shall be removed and condemned, the remainder of the carcass may be approved for food if it is otherwise fit for food.

122 (1) Meat that has been approved for food under the Act and these regulations shall be stamped with an inspection legend which shall include the number assigned to the plant by the Director, and the words "Nova Scotia Approved", and be of the following design:

(2) Beef and pork carcasses shall be stamped with a two inch (2") (5.08 centimetre) legend.

(3) Calf and lamb carcasses shall be stamped with a one and one-quarter inch (1 1/4") (3.17 centimetre) legend.

(4) Portions may be stamped with a legend which is a reduced version of the carcass legend omitting the word "approved."

(5) A portion legend may be applied to

(a) retail meat cuts;

(b) cartons, packages, bags, inserts and labels approved by the Director and which contain processed products that comply with the Act and regulations.

123 No person other than an inspector or a person authorized by the inspector shall apply the inspection legend to any carcass, part, organ, cut, portion, container or carton.

124 (1) The inspector, or a person authorized by the inspector, shall stamp the inspection legend upon

(a) every dressed carcass, part or organ approved for food;

(b) each quarter, primal cut and abdominal area of every carcass side;

(c) portion cuts.

(2) Any meat that is obtained from a dressed carcass or a part or organ thereof that bears the inspection legend and is of such character or size that it is impractical to stamp the inspection legend thereon, may be placed in a container, carton or bag under the supervision of an inspector who shall apply, or authorize a person to apply, the inspection legend to the container, carton or bag.

125 No meat or meat product that has been returned to a plant may be sold until it has been identified, re-inspected, and approved by an inspector.

126 Returned meat or meat product that has lost its identity, been contaminated, has been returned in an objectionable container, or is in any way unfit for food, shall be condemned and denatured.

127 (1) Where practicable, the inspection legend shall be applied by means of a metal stamp directly on to the carcass.

(2) Where it is impracticable to use a metal stamp, the inspection legend shall be applied by means of

(a) a tag attached to the carcass or a part, organ or cut thereof, or sealing the container thereof;

(b) a label applied to a container of meat or printed directly upon a plastic bag used to contain the carcass, part, organ or cut.

128 (1) An inspector shall have the custody of, and be responsible for, the inspection legend stamps, tags, labels and containers, packages and bags or cartons or inserts bearing the inspection legend.

(2) Notwithstanding subsection (1), an inspector may leave a portion inspection legend stamp in the custody of the owner of a retail or processing meat plant who has been authorized by the Director to apply the inspection legend, and the owner shall thereafter be responsible for the security and maintenance of the inspection legend stamp.

(3) Where the Director is advised of any infraction of security or use of a portion inspection legend stamp, he may direct an inspector to seize the stamp and forward a written report to the Chief Inspector.

129 Any ink used in a plant for marking meat shall be made from harmless ingredients and samples shall be submitted for analysis on the request of the Chief Inspector.

130 Only ink approved by the Director shall be used to apply the inspection legend to meat.

131 (1) No person shall apply to meat or a container of meat any stamp, tag or label that is similar to the inspection legend prescribed by these regulations or any tag or label approved by the Director.

(2) Letters or figures on any brand, stamp or device used by an operator shall be of such style and type as to make a clear and legible impression.

#### Detention

132 An inspector may detain any meat or meat products where he believes on reasonable and probable grounds that there is a contravention of the Act or these regulations in respect thereof.

133 Where an inspector detains meat or meat products he shall

(a) attach thereto a red tag bearing a serial number and the words "Nova Scotia Detained";

(b) forthwith thereafter notify the owner or the person who had possession thereof in Form 3 attached to these regulations of

(i) the detention, and

(ii) the grounds on which he believes that there is a contravention of the Act or these regulations in respect thereof; and

(c) direct that such meat or meat products be detained in the place where they were found or be removed to another place designated by him at the risk and expense of the owner.

134 Where an inspector is satisfied that meat or meat products under detention comply with the Act and these regulations in respect thereof he shall remove the tag and release the meat or meat products from detention.

135 Where, after a hearing, the Director finds that there is a contravention of the Act or these regulations in respect of meat or meat products under detention, the Director may direct that such meat or meat products be destroyed or otherwise disposed of in such manner as he considers advisable.

136 Where a person is convicted of an offence under the Act or these regulations in respect of meat or meat products that are under detention, the Director may direct that such meat or meat products be destroyed or otherwise disposed of in such manner as he considers advisable.

137 Where meat or meat products are under detention no person shall

(a) remove the tag bearing the words "Nova Scotia Detained"; or

(b) sell, offer to sell, move, disturb, allow or cause to be moved or disturbed, receive or process such meat or meat products.

#### Administration

138 Where a hearing is to be held by the Director pursuant to Sections 8(3), 9(3) or 10(2) of the Act, the Director at least fourteen (14) clear days before the date on which the hearing is to be held shall serve the applicant or licensee with notice of the hearing by prepaid registered mail addressed to the applicant or licensee at the last known address of the applicant or licensee.

139 Pursuant to Section 13 of the Act, an applicant or licensee who is a party to a proceeding in which the Director holds a hearing shall, upon request, be afforded an opportunity to examine before the hearing any written or documentary evidence that will be produced or any report the contents of which will be given in evidence at the hearing, unless the Director otherwise orders.

140 No member of the Board shall participate in a decision of the Board pursuant to a hearing unless he is present throughout the hearing and hears the evidence and argument of the parties and, except with the consent of the parties, no decision of the Board shall be given unless all members so present participate in the decision.

141 The Board shall render a decision within 30 days from the date of the hearing of the Board.

#### Form 1 - Licence for the Operation of a Meat Plant Meat Inspection (Nova Scotia) Act

Licence # \_\_\_\_\_

Under the Meat Inspection (Nova Scotia) Act and the regulations, and subject to the limitations thereof, this license is issued to (name)

(address)

carrying on business as (firm name)

to engage in the business of operating a meat plant for the purposes of at

(address of plant)

This licence continues in force until it is suspended or revoked in accordance with the regulations.

Plant No. \_\_\_\_\_ is assigned to this plant.

Issued at \_\_\_\_\_, this \_\_\_\_ day of \_\_\_\_\_, 19\_\_.

\_\_\_\_\_  
(signature of issuer)

Form 2 - Application for Licence for the Operation of a Meat Plant  
Meat Inspection (Nova Scotia) Act

To: The Director, Livestock Services Branch,  
Nova Scotia Department of Agriculture  
P.O. Box 550  
Truro, Nova Scotia  
B2N 5E3

(name of applicant)  
(address)

applies for a licence to engage in the business of operating a meat plant under the Meat Inspection (Nova Scotia) Act and the regulations, and in support of this application the following facts are stated:

1. Name under which business is carried on
2. Owner of plant (if partnership, list names of all partners)
3. Business address of applicant
4. Location of plant
5. Kind and number of animals slaughtered per week
6. Days of the week on which the slaughtering operation is carried out
7. Other relevant statements (attach additional pages, if necessary)

I undertake to furnish the Director, Livestock Services Branch, details of any changes from the facts stated in this application within ten days from the date on which the changes are made.

Dated at \_\_\_\_\_ this \_\_\_\_ day of \_\_\_\_\_, 19\_\_.

\_\_\_\_\_  
(signature of applicant)

\_\_\_\_\_  
(title of official signing)

Form 3 - Notice of Detention  
Meat Inspection (Nova Scotia) Act

To:

You are hereby advised that \_\_\_\_\_ cartons/carcasses/packages of meat/meat products found in the possession of

at  
or in a conveyance on (date) at \_\_\_\_\_ (time)  
have been placed under detention by me in accordance with the regulations under the Meat Inspection  
(Nova Scotia) Act.

The grounds on which I believe there is a contravention of the Act or the regulations are as follows:

Note: Where meat or meat products are under detention, no person shall

- (a) remove the tag bearing the words "Nova Scotia Detained"; or
- (b) sell, offer to sell, move, disturb, allow or cause to be moved or disturbed, receive or process such meat or meat products.

Dated at \_\_\_\_\_, this \_\_\_\_ day of \_\_\_\_\_, 19\_\_.

\_\_\_\_\_  
(Inspector)

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Last updated: 21-04-2006