

# **Beef marketing reglementation from the farm to the table**

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# CENTRE QUÉBÉCOIS D'INSPECTION DES ALIMENTS ET DE SANTÉ ANIMALE







# MISSION OF THE CQIASA

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**One of the mandates of the Centre québécois d'inspection des aliments et de santé animale is to contribute to the protection of public health and the improvement of animal health, throughout the food chain.**

# MARKETING

Basic Regulations :

**SOLD MEAT= INSPECTED MEAT**



# SLAUGHTERING

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**In a slaughter house under permanent inspection:**

✠ **Provincial jurisdiction**

➤ **Sold in the province of Québec only;**

✠ **Federal jurisdiction**

➤ **In other provinces and international.**

**In a slaughter house without permanent inspection**

➤ **No possible sale except at this slaughter house.**



# MARKETING





# PROCESSING – OPTION 1

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**From an establishment with a wholesale permit (C-1):**

✠ **Resale possible by the producer or by this establishment to :**

- ↳ **Consumers;**
- ↳ **Restaurants;**
- ↳ **Retailers;**
- ↳ **Distributors.**

# **PROCESSING – OPTION 2**

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## **RETAIL BUTCHER SHOP**

✦ **Final transaction:**

↳ **No possible resale (by the producer);**

↳ **Sale on the spot only (by the butcher).**



# PROCESSING – OPTION 3

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## CUSTOM CUT AND WRAP

- ✦ A cut and wrap service only, usually paid by the pound;
- ✦ Offered to producers and hunters for their own consumption;
- ➡ **No resale** possible, neither by the producer or butcher.

# EN RÉSUMÉ

**SLAUGHTER HOUSE**  
Permanent inspection

**DISTRIBUTOR**

**C 1**

**RETAILER**

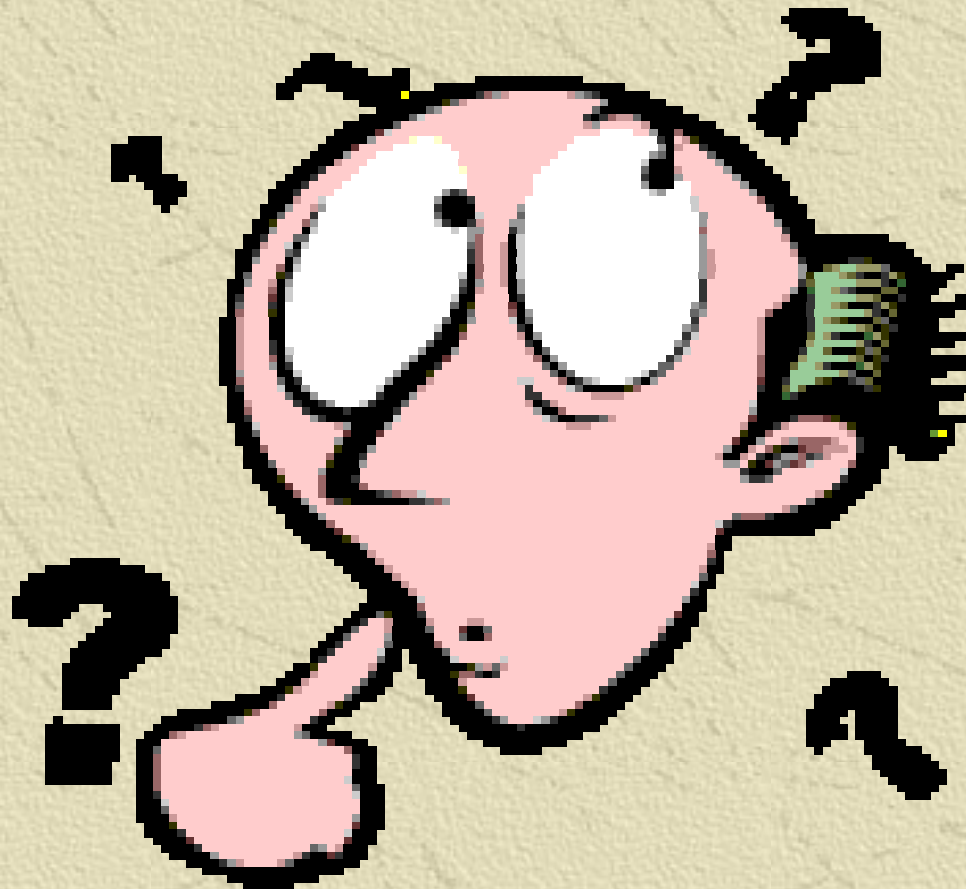
**C 1**  
**Retailer**  
**Restaurant**

**Retailor**  
**Distributor**  
**Restaurant**

**Consumer**  
**Restaurant**



# SALE AT THE FARM



# **PERMITS (for resale)**

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- 1. Establishments that only keep food cold but with no food preparation: \$ 153.00; Ex.: Sale at the farm;**
- 2. General preparation: \$ 214.00; Ex.: Prepared dishes and sold at the farm;**

**Note: One permit per premises – Another permit is necessary for another location; Ex.: Public market.**



# TRACKING

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**Method to rapidly retrace food's origin:**

✱ **From the farm to the fork;**

✱ **With a code or a lot number.**

# TRACKING

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## Advantages :

- ✦ To assure food rotation on the shelf;
- ✦ To inform the consumer;
- ✦ To reassure the consumer;
- ✦ To avoid a general recall.



# **LABELLING**

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## **OBLIGATORY INFORMATION:**

- ✦ Trade name;**
- ✦ Name and address of last answerable party;**
- ✦ Net weight;**
- ✦ Packaging date;**
- ✦ List of ingredients.**

# Loi & règlements c. P-29

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- ✳ **Seizure of the products**
- ✳ **Confiscation of the products**
- ✳ **Fine varying from 250\$ to 15 000\$ according to the infringement**



THANK YOU! Questions

