

## **Update to January 2008 re Vancouver Island-Gulf Islands Region Meat Processing**

*Submitted by Kathleen Gibson, Coordinator  
HELP DESK - Meat Industry Enhancement Strategy  
BC Food Processors Association*

The Meat Inspection Regulation came fully into force on 30 September 2007. The provincial licensing and inspection system is managed by the BC Centre for Disease Control, see (<http://www.bccdc.org/content.php?item=144>). Enforcement is the responsibility of the Health Authorities, in this case VIHA.

At the time the Regulation was brought in, a temporary Class C licence was introduced, to bridge those plant operators working towards licensing who had not been able to complete. Further information about this and about the Regulation generally is on the Ministry of Health site at [http://www.healthservices.gov.bc.ca/protect/meat\\_inspection.html](http://www.healthservices.gov.bc.ca/protect/meat_inspection.html).

The Meat Industry Enhancement Strategy team of the BC Food Processors Association are continuing to work with plant operators interested in becoming licensed. The Meat Transition Assistance Program, the capital cost assistance fund for plant operators interested in upgrading or building new plants, has been fully committed, and we are hard at work on a request to government to top up the amounts already awarded and to secure additional funds for those proponents who are still coming forward.

Currently on Vancouver Island and Gulf Islands there are 12 licensed plants:

### *Courtenay and north*

StoneCroft Farm, Glen and Kathy Beaton, Courtenay (turkeys, no custom)  
Sunshine Acres, Gord and Tracey Peter, Courtenay (poultry)  
Gunter Bros. Meats, Dennis and Harry Gunter, Courtenay (red meat)

### *Port Alberni*

Al's Feathers Be Gone, Al Harley, Port Alberni (poultry)

### *Nanaimo and south*

Valleyview Farms, George Gomerich, Nanaimo (red meat)  
Cluck Stops Here, Lori Gillis, Coombs (poultry and rabbits)  
Westholme Meat Packers, Norm Quist, Westholme (red meat and poultry, no custom)  
Island Farmhouse Poultry, Lyle Young, Duncan (poultry)  
Hidden Valley Processing, Mark Cardin, Duncan (red meat)  
Maplewood Farms, Bernie Nikkels, Metchosin (red meat, lamb only) - plant in transition to new managers

### *Islands*

Somerset Farm, Eric Boulton and Alexa Emerson, Gabriola Island (red meat)  
Campbell Farm, Jacques Campbell, Saturna Island (red meat)

Two more plants are working towards Class C interim licences:  
Plecas & Son, Rod Plecas, Nanaimo (red meat)  
Braun's Custom Butcher Shop, Duncan (red meat)

Additional red meat plants are in consideration on Pender Island and in Parksville.

If you have any questions, please do not hesitate to contact me or our field staff person for Vancouver Island-Gulf Islands-Sunshine Coast, Maria Castro. She can be reached at [castrocowan@direct.ca](mailto:castrocowan@direct.ca) or (250) 722-3688.

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