

Fields marked with an asterisk (*) are mandatory.

You are filling out a responsive form, where available options may change based on previous responses.

Enter "NA" or "0" if the mandatory field does not apply.

Operator Information

Plant Name*	Plant Number (if applicable)
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Type of plant* (check one)

Abattoir (Category 1 and/or Category 2)
 Freestanding Meat Plant

Days and Hours of Operation*

(not including designated slaughter hours; include hours of retail, shipping/receiving, processing). Enter in Format HH:MM)

Day of the Week	Start Time <small>(example 9:30 AM/PM or 11:30 AM/PM)</small>	End Time <small>(example 9:30 AM/PM or 11:30 AM/PM)</small>	Closed
Monday			<input type="checkbox"/>
Tuesday			<input type="checkbox"/>
Wednesday			<input type="checkbox"/>
Thursday			<input type="checkbox"/>
Friday			<input type="checkbox"/>
Saturday			<input type="checkbox"/>
Sunday			<input type="checkbox"/>

Plant Information

1. Number of employees *

Seasonal operations

2. Seasonal operations*

Yes
 No

3. If the operation is seasonal, please specify months of operation*

Potable Water Source

4. Potable water source – municipal supply*

Yes
 No

5. Number of drilled wells*	6. Location of drilled well relative to other buildings (specify)*
7. Number of dug wells*	8. Location of dug well relative to other buildings (specify)*

9. Potable water source – other (specify)*

10. Does the well(s) service any other facility (specify) i.e. house*

11. Onsite potable water storage (specify) i.e. cistern*

12. Drinking water number*

Water Treatment Used at Plant

13. Chlorination*

Yes No

14. Ultraviolet Light (UV)*

Yes No

15. Ultra-filtration*

Yes No

16. Reverse Osmosis *

Yes No

17. Ozone*

Yes No

18. Other (specify) *

19. Location(s) of treatment system*

20. Type of testing equipment/kit for monitoring (specify)*

21. Treatment monitoring – Alarm System*

Yes No

22. Treatment monitoring – Light System*

Yes No

23. Frequency of treatment system monitoring*

Daily Weekly Monthly Other

Frequency of treatment system monitoring (specify if other)*

Ice Used at Meat Plant

24. Ice used at meat plant*

Yes No

25. Ice is manufactured at the plant by machine*

Yes No

26. Ice is manufactured at the plant by other means*

Yes No

27. If manufactured at the plant by other means, specify*

28. Ice is purchased from an outside source*

Yes No

Name of Supplier*

Ice supplier email address*

Ice supplier phone number*

Method of Slaughter

29. Religious Slaughter – pre-cut stun*

Yes No

30. Religious Slaughter – post-cut stun*

Yes No

31. Religious Slaughter – no stun*

Yes No

32. Captive bolt pistol*

Penetrating Non-Penetrating Not used

33. Carbon dioxide*

Yes No

34. Electrical*

Yes No

35. Electric Knife*

Yes No

36. Water Bath*

Yes No

37. Zephyr*

Yes No

38. Other *

Yes No

Other (specify)*

Partial Dressing Processes

39. Hong Kong dressed poultry*

Yes No

40. Skinned hogs*

Yes No

41. Skinned poultry*

Yes No

42. BBQ pig dressing*

Yes No

43. Paschal Lamb*

Yes No

44. Hide on goat*

Yes No

45. Scalding and burning of ruminants*

Yes No

46. Veal Identification*

Protocol Exemption

47. Partial dressing processes – other (specify) *

Meat By-Products Harvested for Human Consumption

(Protocols May be Required) (only Required for Abattoirs)

48. Bile*

Yes No

49. Brains*

Yes No

50. Feet*

Yes No

51. Giblet collection – poultry (heart, liver, gizzard)*

Yes No

52. Heads/face skins*

Yes No

53. Mammary glands*

Yes No

54. Testicles *

Yes No

55. Thymus (sweetbread)*

Yes No

56. Blood (edible-for human consumption)*

Yes No

57. Casings*

Yes No

58. Lungs*

Yes No

59. Pluck*

Yes No

60. Spleen*

Yes No

61. Stomach - hogs*

Yes No

62. Tripe/Omasum/Abomasum*

Yes No

63. Products harvested for human consumption – other (specify)*

Products Harvested NOT for Human Consumption

64. Pet Food*

Yes No

65. Animal Food*

Yes No

66. Parts for pharmaceutical, research or teaching purposes*

Yes No

67. Other (specify)*

Poultry Chilling – Post Slaughter

68. Water Chilling*

Yes No

69. Air Chilling*

Yes No

Special Provisions (Protocols May be Required)

70. Non-Emergency slaughter*

Yes No

71. Emergency slaughter*

Yes No

72. Hunted Game*

Yes No

Category 1 - Further Processing of Meat Products

73. Carcass aging*

Yes No

74. Breaking (carcass or a part of a carcass)*

Yes No

75. Boning*

Yes No

76. Communion (i.e. grinding, flaking, chopping, mincing, dicing)*

Yes No

77. Cutting*

Yes No

78. Fabrication (pieces molded/shaped to from one piece)*

Yes No

79. Marinating*

Yes No

80. Slicing*

Yes No

81. Tenderizing*

Yes No

82. Cooking of ready-to-serve meat products for the purpose of immediate consumption*

Yes No

83. Raw meat products (without nitrites, nitrates or phosphates) (e.g. fresh sausage)*

Yes No

84. Partially cooked meat products (e.g. partially cooked chicken nuggets)*

Yes No

Category 2

85. Canning (hermetically sealed, low acid)*

Yes No

86. Dehydrating*

Yes No

87. Curing*

Yes No

88. Smoking*

Yes No

89. Emulsifying*

Yes No

90. Sausages (not fresh i.e cured, and one or more of the following: smoked, cooked, dried and fermented)*

Yes No

91. Offal preparation*

Yes No

92. Tripe preparation or processing (bleaching/scalding)*

Yes No

93. Casing preparation*

Yes No

94. Bile processing*

Yes No

95. Blood products*

Yes No

96. Processing reproductive organ(s)*

Yes No

97. Mechanically separating meat or finely textured meat*

Yes No

98. Further processing of meat by-products for human consumption i.e. burnt heads or feet (specify)*

Category 2 - Ready-to-Eat (RTE) Meat Products

99. Fully-cooked, comminuted*

Yes No

100. Approx. annual production (kg)*

101. Fully-cooked, non-comminuted*

Yes No

102. Approx. annual production (kg)*

103. Sausages - Fermented*

Yes No

104. Approx. annual production (kg)*

105. Sausages - Dehydrated*

Yes No

106. Approx. annual production (kg)*

107. Sausages – Chemically acidified*

Yes No

108. Approx. annual production (kg)*

109. Sausages – Non-acidified*

Yes No

110. Approx. annual production (kg)*

111. Jerky, and similar products*

Yes No

112. Approx. annual production (kg)*

113. Whole muscle dry cured*

Yes No

114. Approx. annual production (kg)*

115. Assembled meat products (RTE) greater than 25% meat in product*

Yes No

116. Approx. annual production (kg)*

Category 2 - Cured

117. Cured*

Yes No

118. Approx. annual production (kg)*

Category 2 - Smoking

119. Smoking*

Yes No

120. Approx. annual production (kg)*

Details of Smokehouse Facility

121. Smoke generated internally in smokehouse*

Yes No

122. Smoke generated externally in generator*

Yes No

123. Use of liquid smoke*

Yes No

Details of Inedible/Condemned Products

124. Outside renderer*

Yes No

Name of renderer*

125. Frequency of pick-up*

Daily Weekly Monthly Other

Other (specify)*

126. Specified Risk Materials (SRM) renderer*

Yes No

Name of SRM renderer*

127. Frequency of pick-up*

Daily Weekly Monthly Other

Other (specify)*

128. Burial on premises*

Yes No

129. Incineration on premises*

Yes No

130. Composting (on premises)*

Yes No

131. Composting (off premises)*

Yes No

132. Landfill*

Yes No

133. Location of landfill (specify)*

Specified Risk Material (SRM)

134. Handling Specified Risk Material*

Yes No

135. CFIA permit to receive SRM*

Yes No

136. CFIA permit number (to receive)*

137. CFIA permit to ship SRM*

Yes No

138. CFIA permit number (to ship)*

Packaging Methods

139. Vacuum packaging*

Yes No

140. Modified atmosphere packaging*

Yes No

Market Profile

141. Food Service*

Yes No

142. Catering*

Yes No

143. Wholesale of meat products*

Yes No

144. Wholesale of meat products approx. annual volume (kg)*

Animals Slaughtered

Animals Slaughtered*

Not Applicable

Beef/Dairy Calves Females

Water Buffalo

BBQ Hogs

Chickens

Beef/Dairy Calves Male

Yaks

Boars – Heavy

Cornish Hens

Bison

Alpacas

Boars – Light

Ducks

Bulls – OTM

Llamas

Gilt

Fancy Poultry

Bulls – UTM

Goats

Heavy Hogs

Fowl

Cows – OTM

Deer – White Tail

Market Hogs

Geese

Cows – UTM

Elk

Pot-Bellied Pig

Guinea Fowl

Heavy Calves Female

Fallow Deer

Ridgling

Partridge

Heavy Calves Male

Red Deer

Stags

Pheasants

Heifers – OTM

Exotic (Red Meat)

Wild Boars

Pigeons

Heifers – UTM

Lambs

Quail

Light Calves Female

Sheep

Silkies

Light Calves Male

Turkeys

Steers – OTM

Rabbits

Steers – UTM

Ratites

Veal Calves Female

Veal Calves Male

Declaration

I certify that the information submitted in this business profile is true and correct to the best of my knowledge.*

Operator Name (First Name and Last Name)*

Operation Email Address

OMAF Staff Name (First Name and Last Name)

Date (yyyy/mm/dd)*