

## MEAT HAWKER GUIDELINES

Under *The Public Health Act* regulations, peddlers, brokers or hawkers of meat and meat products must obtain, and be in possession of, a permit from a Public Health Inspector.

For the purposes of this guideline, “**Meat Hawker**” is defined as the third party sale of meat and meat products that originate from an approved meat processing plant.

NOTE: No person shall peddle or hawk uninspected meat or meat products made with uninspected meat.

This is a guideline only. Additional items may be required by the Public Health Inspector pursuant to the *Food and Food Handling Establishments Regulation 338/88R (The Public Health Act)*.

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# MEAT HAWKER GUIDELINES

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## 1. Definitions

**"food handling establishment"** includes... any place, premises, structure or vehicle in which food is

(a) manufactured, processed, prepared, packaged, stored or handled...

(b) sold or offered for sale...

**"meat"** means all parts, including viscera, of slaughtered cattle, sheep, swine, horses, poultry or other animals not including fish, that are intended for use as human food;

**"meat processing plant"** means any commercial establishment all or part of whose business is the cutting, processing, wrapping or storage of meat and meat products;

**"meat products"** means any food for human consumption of which the constituents of that food is meat;

**"slaughterhouse"** means any premises, structure or vehicle used for the killing or eviscerating or both of cattle, sheep, swine, horses, poultry or other animals other than fish for subsequent use as human food but does not include premises used for the custom killing of poultry.

**"uninspected meat"** means meat which has not been inspected and approved in a slaughterhouse that is registered under the Meat Inspection Act (Canada) or is operated under a permit issued under the Food and Food Handling Establishments Regulation 339/88R.

## 2. Registration and Permits

- All Meat Hawkers require a valid Health Permit, issued annually by a Public Health Inspector.
- Prior to receiving a permit to operate, the operator must first register the food handling establishment on an approved form (see *Appendix A*) as prescribed by *Manitoba Regulation 339/88R*.
- All initial registrations must describe in detail where and how the meat will be stored and transported (if applicable); as well as where the slaughter, processing and packaging will take place for meat and meat products.

## 3. Product Source

- The animal must be slaughtered in a government inspected slaughterhouse.
- **No person shall peddle or hawk uninspected meat or meat products.**
- All meat and meat products must originate from an approved meat processing plant.
- All meat products must be processed, cut and wrapped at the approved meat processing plant.
- **A Meat Hawker may not repackage, cut or process products.**

#### 4. Storage and Sale

- All meat and meat products intended for sale must be stored in a separate dedicated refrigerator or freezer for this purpose.
- The location of the refrigerator or freezer used for storing product must be: separate from any private living residence, sanitary, free from pests and of sound construction.
- The refrigerator or freezer must not be kept in a building or location that would not be compatible with the safe storage of meat.
- We strongly recommend that all meat and meat products be offered for sale in the frozen state. This ensures food safety, food quality and prolongs shelf life.
- Should a Meat Hawker choose to offer fresh (unfrozen) products to their customers, it must be stored at or below 5C/41F at all times, in accordance with the regulation. It is the responsibility of the Meat Hawker to ensure that the freshness and quality of the product is not compromised by being unfrozen.
- NOTE: Where a Meat Hawker operates only as a broker between an approved meat processing plant and the customer, storage facilities would not apply and would be indicated on the permit.
- For further information on separation requirements, please refer to Section 1(iv) of the department's "*Guideline for the Design, Construction and Reconstruction of a Food Handling Establishment*" (Guideline #HPU12-05). Available for download at: [www.manitoba.ca/healthprotection](http://www.manitoba.ca/healthprotection)

#### 5. Transportation and Display

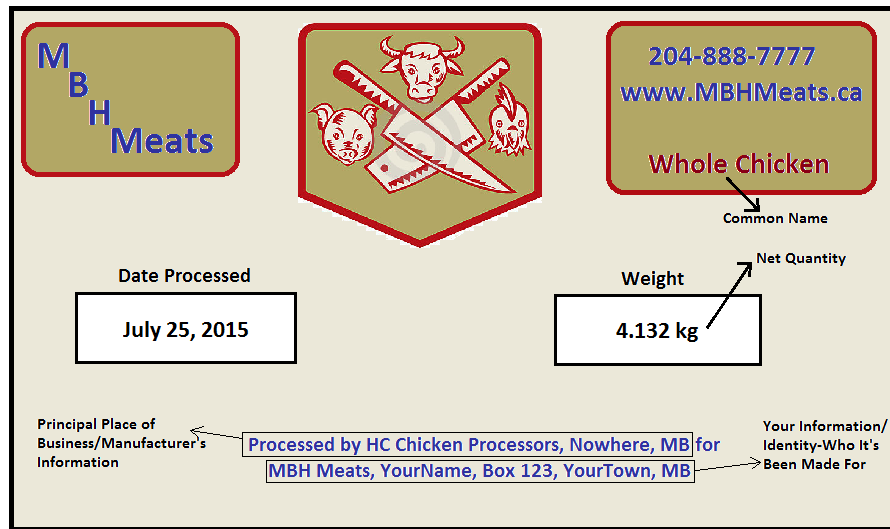
It is strongly recommended that all meat and meat products be transported and displayed in a frozen state. Furthermore, all products must be protected from contamination at all times.

Unless otherwise approved by a Public Health Inspector, mechanical refrigeration is required to transport and display product. It is the responsibility of the operator to ensure that all meat, meat products or potentially hazardous foods are maintained at or below 5C/41F at all times.

#### 6. Documentation and Labeling

- Detailed receipts from the approved meat processing plant and/or approved slaughterhouse must be kept for a minimum of 2 years and made available upon request of a Public Health Inspector.
- Each individual package of product requires a proper label in accordance with the *Food and Drug Act* and the *Consumer Packaging and Labelling Act* as administered by the Canadian Food Inspection Agency (CFIA) and shall include the following:
  1. Common name
  2. Net quantity (i.e. weight)
  3. Identity and principal place of business
  4. Nutritional labeling, if applicable
  5. List of ingredients, if applicable

**Example:**



For further guidance and details on mandatory labelling requirements, consult with the Canadian Food Inspection Agency website, [www.inspection.gc.ca](http://www.inspection.gc.ca), or contact:

Canadian Food Inspection Agency  
613-269 Main Street  
Winnipeg, Manitoba  
R3C 1B2  
204-259-1400

For further information, please contact your local Public Health Inspector or visit the Health Protection Unit website at: [manitoba.ca/healthprotection](http://manitoba.ca/healthprotection)

PLEASE CHECK ONE OF THE FOLLOWING:

- 
- BASIC REGISTRATION
- 
- NEW OWNER
- 
- NEW CONSTRUCTION
- 
- EXTENSIVE REMODELLING

(If new operation, please specify opening date) \_\_\_\_\_

**NAME OF BUSINESS:** \_\_\_\_\_**STREET ADDRESS:** \_\_\_\_\_ **CITY:** \_\_\_\_\_ **POSTAL CODE:** \_\_\_\_\_**TELEPHONE:** (\_\_\_\_) \_\_\_\_\_ **FAX:** (\_\_\_\_) \_\_\_\_\_ **EMAIL:** \_\_\_\_\_**MAILING ADDRESS FOR BUSINESS:**

- 
- SAME AS ABOVE
- 
- ALTERNATE MAILING ADDRESS (i.e. P.O.Box): \_\_\_\_\_

**CITY:** \_\_\_\_\_ **PROVINCE:** \_\_\_\_\_ **POSTAL CODE:** \_\_\_\_\_**LEGAL OWNER OF BUSINESS:** (Owner or Company Applying for Permit)

- 
- Company Name \_\_\_\_\_

- 
- Partnership \_\_\_\_\_

- 
- Sole Proprietorship \_\_\_\_\_
- Driver's License #**
- \_\_\_\_\_

**STREET ADDRESS:** \_\_\_\_\_**CITY:** \_\_\_\_\_ **PROVINCE:** \_\_\_\_\_ **POSTAL CODE:** \_\_\_\_\_**TELEPHONE:** (\_\_\_\_) \_\_\_\_\_ **CELL:** (\_\_\_\_) \_\_\_\_\_ **EMAIL:** \_\_\_\_\_**ON SITE CONTACT PERSON:** \_\_\_\_\_**FOOD HANDLER CERTIFICATE:**    
 YES    
 NO    
**If Yes, date of issuance:** \_\_\_\_\_

Food Handler Certificate is NOT required outside of the City of Winnipeg but is recommended.

**PLAN SUBMITTED:** (Required for new construction or extensive remodelling).    
 YES    
 NO

A detailed drawing showing food preparation, processing, storage, service areas, washrooms, refrigeration facilities, equipment layout, and a listing of equipment and construction materials in food preparation areas is to be provided.

**PROPOSED MENU PROVIDED:**    
 YES    
 NO\_\_\_\_\_  
**DATE**\_\_\_\_\_  
**SIGNATURE OF OWNER/REPRESENTATIVE****For Office Use Only: (CHECK APPROPRIATE BOX)**

Food Service Permanent:

<input type="checkbox"/>	Banquet Hall	<input type="checkbox"/>	BevRm/Lounge	<input type="checkbox"/>	Caterer	<input type="checkbox"/>	Concession/Kiosk	<input type="checkbox"/>	Deli
<input type="checkbox"/>	Institution/Cafeteria	<input type="checkbox"/>	Takeout	<input type="checkbox"/>	Restaurant (#seats___)	<input type="checkbox"/>	Seasonal	<input type="checkbox"/>	Other (Specify)_____

Food Service Mobile:

<input type="checkbox"/>	Coffee Truck	<input type="checkbox"/>	Commissary	<input type="checkbox"/>	Push Cart	<input type="checkbox"/>	Self Contained- Full Menu	<input type="checkbox"/>	Self Contained-Ltd Menu
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Food Retail:

<input type="checkbox"/>	Bakery	<input type="checkbox"/>	Banquet Hall	<input type="checkbox"/>	Butcher Shop	<input type="checkbox"/>	Concession (No Prep)	<input type="checkbox"/>	Convenience Store	<input type="checkbox"/>	Other (Specify)_____
<input type="checkbox"/>	Fish/Seafood	<input type="checkbox"/>	Food Bank	<input type="checkbox"/>	Grocery	<input type="checkbox"/>	Hawker	<input type="checkbox"/>	Ice Retailer	<input type="checkbox"/>	

**PLEASE RETURN THE REGISTRATION FORM TO**  
**healthprotection@gov.mb.ca**