

CFIA nabs Enderby abattoir for violations

Numbers show BC plants generally compliant

KATE AYERS

ENDERBY – The Canadian Food Inspection Agency has announced eight charges under the Health of Animals Act against Enderby farmer and meat processor Richard Yntema.

The Yntema family runs a small game farm and processing plant in the North Okanagan where they raise deer, wild boar and lamb. Since 2008, their abattoir Valley Wide Meats has processed livestock and other animals, including bison, cattle, deer, emu, goats, hogs, ostrich, water buffalo, sheep and rabbits.

CFIA alleges that Yntema fed animals specified risk material, which the CFIA defines as “the skull, brain, trigeminal ganglia, eyes, palatine tonsils, spinal cord and dorsal root ganglia (DRG) of cattle aged 30 months or older, as well as the distal ileum of cattle of all ages.”

CFIA further alleges that the farm fed meat or meat by-products to swine or poultry as well as animal parts or carcasses to livestock or poultry.

In addition, the charges allege that Yntema obstructed or hindered an inspector, and made a false or misleading statement to an inspector.

Yntema made his first court appearance in Salmon Arm on April 23, followed by a second appearance May 7.

The federal inspection agency has had previous run-ins with Yntema regarding the Health of Animals Act. In November 2020, he was in court for six charges of obstructing and hindering investigators and six charges of failing to provide relevant information to health inspectors about untagged animals that arrived for slaughter.

In June 2020, the BC Ministry of Environment and Climate Change Strategy visited Valley Wide Meats following neighbours' complaints of birds dropping slaughter waste on their

properties. The investigation resulted in a penalty for failing to provide records on request.

In 2016, Yntema pleaded guilty and was fined \$1,000 for failing to secure animals and the unlawful possession of live wildlife.

Yntema did not respond to an interview request before deadline.

Compliant

BC is home to 151 provincially inspected abattoirs holding Abattoir, Farmgate Plus and Farmgate licences.

The BC Ministry of Agriculture and Food says a total of 55 meat hygiene inspectors across BC oversee compliance and ensure adherence to animal welfare and slaughter hygiene standards at these abattoirs.

Inspections at Abattoir-licensed facilities occur every time an animal is slaughtered, as mandated by law, to ensure operators follow regulations and standards set by the BC Meat Inspection Regulation, BC Food Safety Act and Abattoir Code of Practice document.

“Generally, BC licensed abattoirs maintain a good record of compliance under the BC Meat Inspection Regulation,” the ministry says.



Crushed

Trunks of dead vines are stacked like cordwood by the roadside in the southern Okanagan last month as grape growers take stock following January's severe freeze event. Most estimates indicate this year's grape crop will be down by 95%, with virtually no vineyards left unscathed. Up to half the region's vineyards could end up being removed, while others will be retrained with the hope of producing a modest crop in 2025. Wine Growers BC is encouraging the public to support local wineries, which continue to seek support to tide them through the difficult days ahead. TOM WALKER

“It is important to note that non-compliance cases pertaining to the slaughter of animals falling under federal regulation – i.e. transport issues, tagging violations etc. – are reported to the CFIA for follow up.”

According to the CFIA, the agency receives less than five animal health referrals a year from BC about possible non-compliant activities in provincial abattoirs.

Regular inspections and trained staff are critical to maintaining high standards of food safety and animal welfare, the province says.

To ensure compliance with provincial standards and

regulations, the ministry recommends that abattoir operators invest in ongoing training for staff members to ensure they are up-to-date with best practices in animal slaughter and food safety practices; maintain thorough records of their operations to demonstrate compliance; maintain all equipment and slaughter implements in working order; implement

robust hygiene practices and sanitation procedures to prevent contamination and ensure product safety; regularly review and update procedures in accordance with any changes in regulations or industry standards; and prioritize animal welfare by ensuring humane handling and slaughter practices throughout the operation.



HEi Strategic Logistics




Need Truckin'?

Call or email for freight solutions.
Across North America, Little & Large, Local & Long Port to Dealer, Farm to Farm and anything in between.


Versatile ramp -to- ground capability



604.818.2703
Dave@HEiStrategicLogistics.com



ROLLINS
SINCE 1946



FRASER VALLEY OKANAGAN & VANCOUVER ISLAND

USED TRACTORS

NH WORKMASTER 105 cab, SL loader, 250 hours, 2021 (U32946) ..	\$87,000
NH T5070 cab, loader, no bucket, 6,335 hours, 2012 (CNS830)	68,000
NH BOOMER 41 loader+bucket, turf tires, 560 hrs, 2014 (U33636) ...	27,500
NH T1520 loader, new clutch, 933 hours, 2011 (U50531)	25,000
NEW HOLLAND TN60SA super steer, turf tires, 2004 (U40235)	20,000

QUALITY USED EQUIPMENT

NH FP240 29P grass, 3PN corn, crop proc [CNS786]	47,500
NH BC5070 small square baler, 2019, like new [U33470]	42,000
VERMEER TM1400 mower, 18', 2015 (U33591)	37,800
POETTINGER HIT 6.80T tedder, 2019 (U40243)	21,000
NEW HOLLAND 3PN corn head, good shape, 2008 (U33075)	CALL
KVERNELAND 9084C rake, 26' (U33029)	18,900
NEW HOLLAND H7230 flail DMC, 9'2" (2.8m), 2012 [U40221]	18,000
NEW HOLLAND H7330 flail DMC, 10' 4" (3.2 m), 2014 [U40172]	14,500
PROGRESSIVE TD65 Tri-Deck rotary finishing mower (U40236)	9,500
TORO Z MASTER Z453, 48" zero turn, 2004, [U33445]	4,625

Supreme INTERNATIONAL LIMITED **NEW HOLLAND** **YANMAR**

LANGLEY CHILLIWACK CHEMAINUS KELOWNA
rollinsmachinery.com
1-800-665-9060

WEEKLY FARM NEWS UPDATES



Helping You **GROW YOUR BUSINESS**