



January 23, 2014

Joyce Reynolds, Executive Vice President, Government Affairs
Canadian Restaurant and Foodservices Association
316 Bloor Street W.
Toronto, ON M5S 1W5

Dear Joyce,

The Ontario Independent Meat Processors association represents the province's family-owned meat and poultry processors – businesses that provide a service to Ontario's agriculture community and contribute to their local economy. The reputation and success of these companies depends upon delivering safe and wholesome product that is supported by science-based regulations.

We have received a number of calls regarding CRFA's recent posting on your website noting a "win" for your members producing high risk meat items. Despite foodservice establishments that are producing high risk meat products being exempt from licensing under Ontario Meat Regulation 31/05, the expectation is that the Public Health Inspectors under the Food Premise Regulation of the Ministry of Health and Long Term Care will enforce all applicable food safety controls and measures as required.

Throughout the consultation process the OIMP, on behalf of our members, sought assurances from both the Ontario Ministry of Agriculture and Food and Health and Long-Term Care that there will be equivalent oversight and regulatory standards to address the food safety risks with the manufacturing of high risk products regardless of who is providing the inspection. Persons making fermented sausage and dried meat products need to meet not only provincial regulations, but also those of Health Canada and the Canadian Food Inspection Agency in respect to validated process controls and/or end product testing to support the safe production.

OIMP expressed concerns that a restaurant poses the same level of food safety risk as a meat plant if they are using curing agents or restricted ingredients, or operating a smokehouse. Minister of Agriculture and Food Wynne has given us her assurance they are committed to working closely with the Ministry of Health and Long-Term Care to maintain government oversight of food safety.

Food safety is our primary concern, as one foodborne illness, or worse death, affects all Ontarians regardless of where the product is made.

Sincerely,

A handwritten signature in black ink, appearing to read "Laurie Nicol", is written over a white background.

Laurie Nicol
Executive Director

cc: Tony Elenis - President & CEO Ontario Restaurant Hotel & Motel Association
Kathleen Wynne - Ontario Minister of Agriculture and Food
Deb Matthews - Ontario Minister of Health and Long-Term Care