



Health & Social Services
Environmental Health Services

Guidelines for Cutting Uninspected Meat in Approved Food Premises

A number of approved food premises in Yukon offer custom cutting services of uninspected meat or wild game to their clients. To safely offer this service, additional food safety measures must be taken. If your establishment provides this service, you must meet the following requirements to reduce the health risks associated with processing uninspected meat.

How to provide this service and keep your clients safe:

- **Have in place a thorough cleaning and sanitation procedure:** This procedure should be followed immediately after uninspected meat is processed, and before any inspected meat can be butchered. Talk to a health officer about what is required in this procedure to limit the possibility of contamination.
- **Only process wholesome and healthy meat in your facility:** If a client brings in meat that appears to be diseased or unhealthy, or you have reason to believe it has been contaminated, return it to the owner and follow the full cleaning and sanitation procedure.
- **Keep uninspected meat clearly identified:** Make sure uninspected meat products are identified so they do not get mixed up with inspected products. All carcasses or quarters must be tagged with a label that indicates that meat is “*Not Government Inspected—Not for Resale*” and include the name and contact information of the owner of the meat. This label must also be present on all packages or boxes containing the meat when butchering is complete. Talk to a health officer if you have any questions about labeling requirements.
- **Make sure inspected and uninspected meat products are kept separate:** To avoid contamination of your approved products, make sure they never come into contact with uninspected meat products. Have separate refrigeration units for inspected and uninspected meat products, or use floor to ceiling food grade screens (non-absorbent, non-toxic and easy to clean) to keep them separate at all times.
- **Have work hours dedicated for this service:** In order to reduce the possibility of contact between inspected and uninspected meat, reserve specific days or time periods for butchering uninspected meat. No inspected meat can be butchered during these designated time periods. Fully clean and sanitize your facility before you resume cutting inspected products.

For more information, please contact:

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