

SALT SPRING ISLAND ABATTOIR





- The information contained here is current as of June 14, 2012.
- Our thanks to all the individuals who have supported the project to date, to VanCity Credit Union for the Envirofund grant which is helping us get through the red tape and has allowed us to hire a construction manager, and to the BC Food Processors Association for their financial and technical assistance.

Anne Macey, Salt Spring Island Agricultural Alliance

Salt Spring Island Abattoir

From this



Salt Spring Island Abattoir

To this



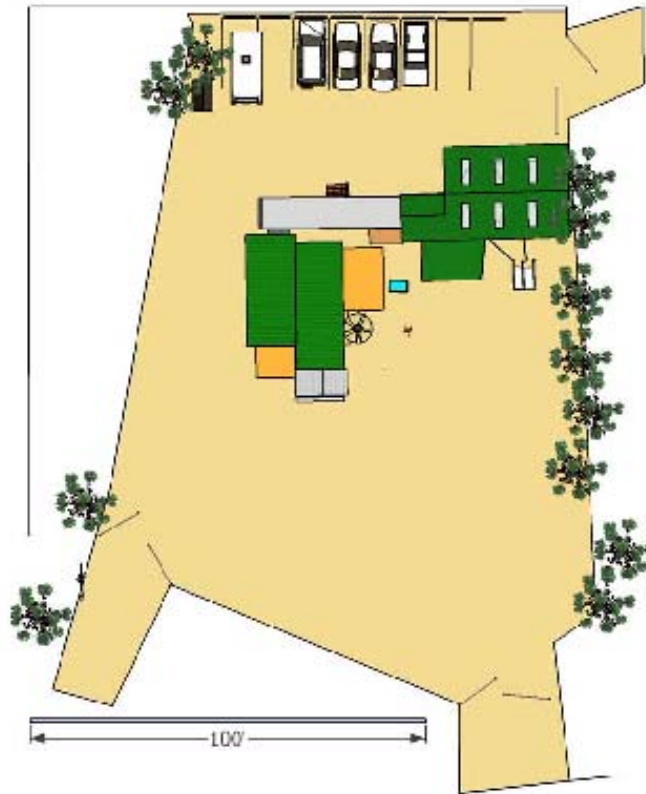


Location - 1447 Fulford Ganges Road



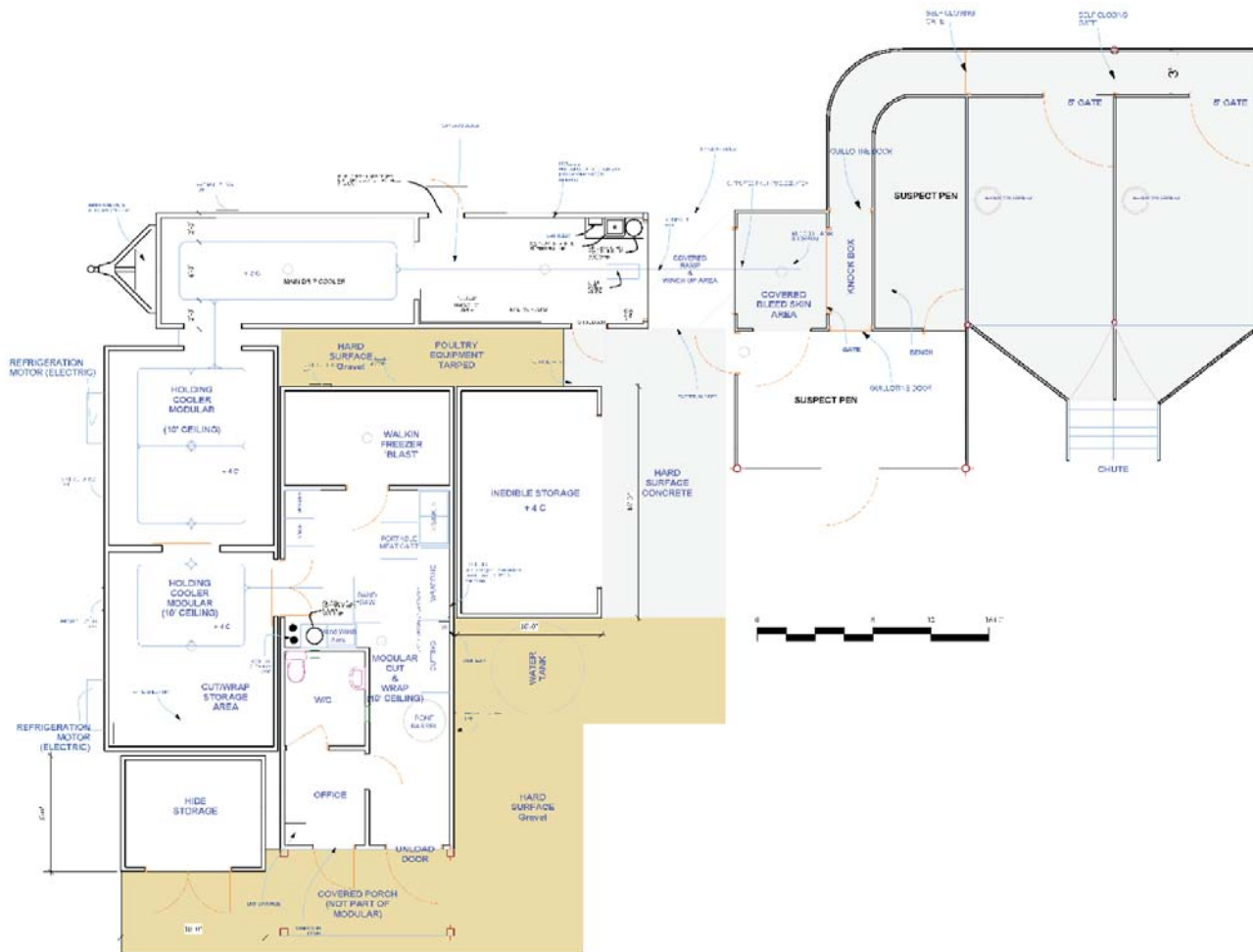


Site plan



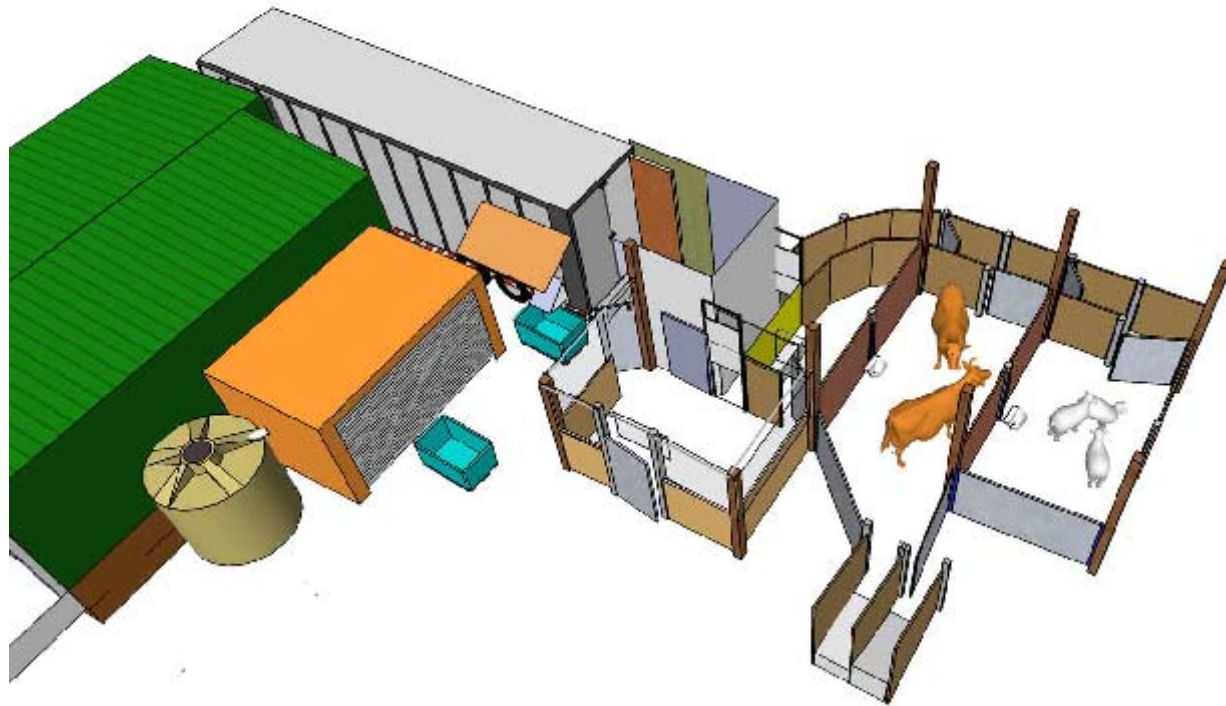


FLOOR PLAN





Red Meat Day



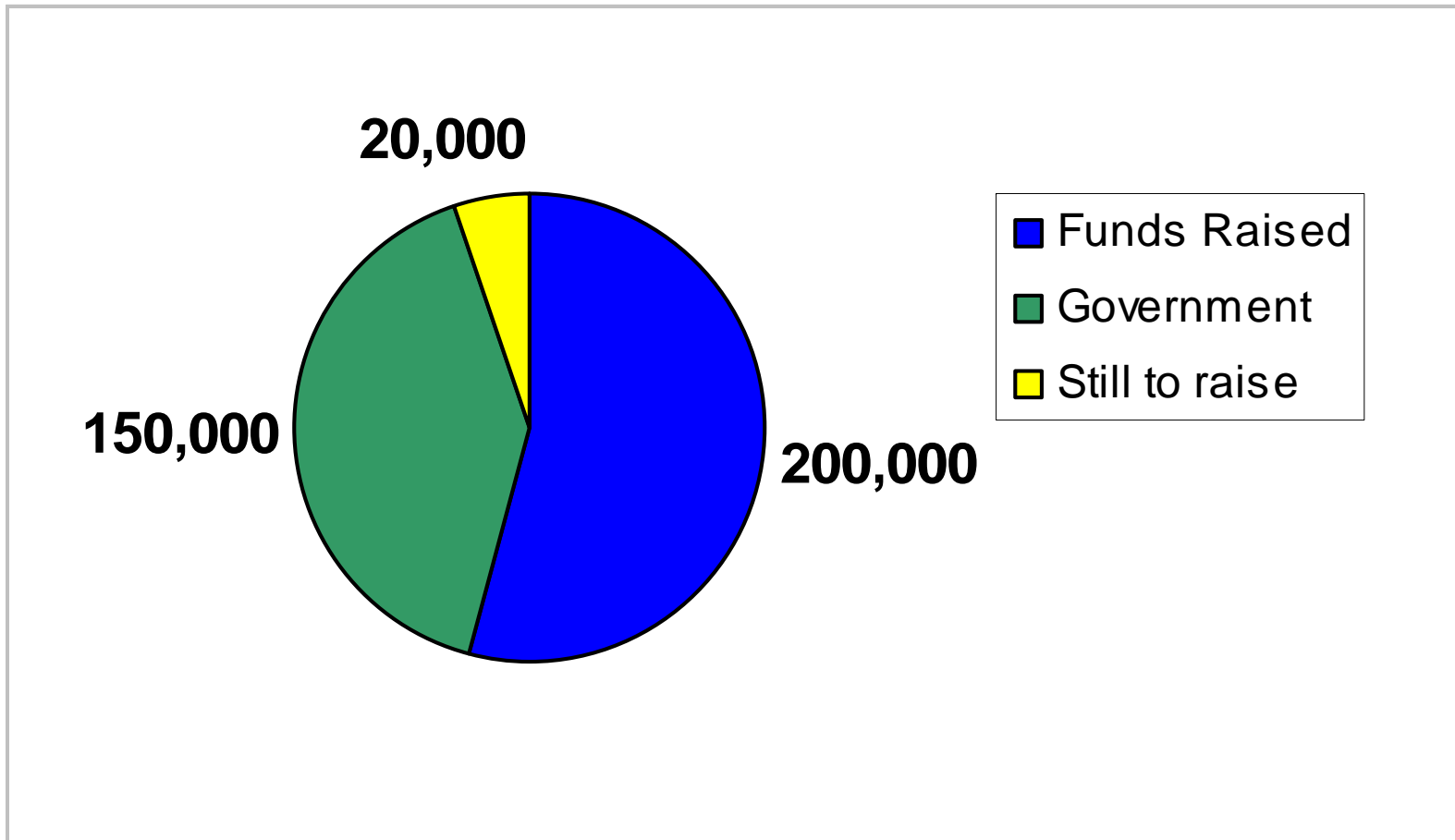


Capital Budget

| | |
|-------------------------------|-----------|
| ■ Mobile Processing Unit..... | \$150,000 |
| ■ Hanging Cooler..... | \$40,000 |
| ■ Cut & Wrap Facility | \$60,000 |
| ■ Equipment | \$30,000 |
| ■ Livestock Pens..... | \$20,000 |
| ■ Site/Docking station..... | \$40,000 |
| ■ Misc..... | \$10,000 |
| ■ Contingency..... | \$20,000 |
| ■ TOTAL..... | \$370,000 |



Fundraising





Timelines

| FEB 2011 | MAR | APR | MAY | JUNE | JULY | AUG | SEPT |
|----------------------|------------|------------|------------|-------------|--------------|-----------------------------|----------------------------|
| Designs finalized | | | Submitted | | | BCCDC approval in principle | Construction manager hired |
| SITE TUP application | | | | | TUP Approval | | DVP Approval |

| OCT- DEC | JAN 2012 | FEB | MAR | APR | MAY | JUNE | JULY- AUG |
|----------------------|--|--------------------|-------------------------------|---------------|--------------------|---------------------|--|
| | Permits Ordering of trailer and modular buildings | | BCCDC Approval of plans | | | Trailer delivery | Final Approval and license |
| Site prep Fencing | Septic installed | Build portables | Build continued | Build pens | Build continued | Hire workforce | Test Kill- poultry Operations start up Test kill red meat |



Building the abattoir



January



February



March



May



June



June



June



Operations

- **OWNER OF ASSETS – SSI Agricultural Alliance (Community organization)**
- **MODEL 1** The abattoir is leased to the SALT SPRING ABATTOIR SOCIETY which will be responsible for operations.
 - The Management Committee
 - hires staff for kill (2), cut & wrap (2), & poultry team (3)
 - site management, bookings system & bookkeeping/payroll
- **MODEL 2 (Rejected)** Leased to business operator; any surplus split between operator and capital fund.
- **OPERATIONS:** Custom Kill – 1 or 2 days a week
 - Red Meat: April (lambs) Sept/Oct/Nov (Cattle, lamb, pigs); cut & wrap as needed
 - Poultry: May - December
 - Red Meat and poultry are done on different days. Frequency will change depending on demand at different times of year.



FAQ

- **Information for adjacent landowners, docking station site owners and other interested persons with respect to the mobile abattoir for Salt Spring Island**



What is a mobile abattoir?

- A mobile abattoir is a slaughterhouse in a trailer. It is intended for use in situations where the volume of livestock needing to be slaughtered at a given location is too small for a larger fixed plant to be viable, and/or there are challenges in transporting animals to a slaughterhouse elsewhere, such as in the Gulf Islands.
- Mobile abattoirs – also referred to as Mobile Slaughter Units (MSU) can only operate in conjunction with an approved site called a docking station. There are several licensed mobiles in BC at the present time and the intention is to develop one for this part of BC. A mobile has been in use on the San Juan Islands for several years.



Why does Salt Spring Island need an abattoir?

- A majority of residents support the production of local food. In the past, livestock and poultry were regularly processed on the Island. The new Meat Inspection Regulation which was enacted in 2004 requires that slaughterhouses have to be licensed to produce meat for sale for human consumption.
- Livestock surveys conducted on Salt Spring Island in 2004 and again in 2008 showed that livestock production has declined significantly since the new regulation came into effect. There are no licensed abattoirs on Salt Spring which means farmers have to transport live animals off island to a licensed plant and then make a second trip to retrieve the meat. This is stressful for the animals and costly for farmers.
- An abattoir on SSI will encourage local food production and maintain the agricultural community.



What is a docking station?


Mobile abattoirs can only operate at a site approved by the BC Centre for Disease Control, which is the authority that licenses slaughter facilities. Such a site is called a docking station. Approved docking stations are part of the licensing requirements for a Mobile Slaughter Unit (MSU). There will be only one Docking Station on Salt Spring.



What are the requirements for a docking station?

The following are required at the docking station:

- **Electrical power:** 220-volt power supply, (40 Amps) same as what is needed for a stove or clothes dryer (or a welder).
- **Potable water:** a supply of water that meets Canadian Drinking Water Standards as approved by the local Health Authority. (Most wells will already meet these requirements)
- **Access:** a suitable all weather access road.
- **Parking area for the MSU:** a hard surface area such as concrete or compacted gravel.



How much noise will be created by the abattoir?

- Activities generated by the abattoir are unlikely to increase the noise levels beyond those typical for a working farm.
- Live animals will be housed in a covered corral before slaughter. The corral system will be designed in such a way to reduce animal stress and minimize noise.
- The animals are rendered unconscious outside the MSU using a captive bolt stunner which creates minimal noise.
- Refrigeration units will be designed and located to minimize noise.



How much atmospheric pollution will be created by the abattoir?

- There are no process activities which will create dust emissions. There may be a certain amount of water vapour emission but the operators plan to minimize water use in the facility. Pen cleanup could create some dust but not more than on a regular farm.



How will waste be disposed of?

- **Solid waste** will be stored in a cooler at the docking station for pick-up by West Coast Reduction Ltd who currently visit the Island every 2 weeks. In the longer term, it is intended to seek a more environmentally responsible manner such as on-island composting.
- **Liquid waste** will be disposed of at the docking station by a method that does not pollute the receiving environment and meets Ministry of Environment requirements under the Slaughter and Poultry Processing Industries Code of Practice.



What about odours?

- Experience with similar sized slaughter/cut and wrap operations (such as the one on Saturna) has shown that they do not normally cause odours. All waste will be stored in a cooler until pick-up.
- No value added activities like cooking or smoking of product which could produce odours are planned for this site.
- Odours from live animals will be no different from those typical for a working farm.



What volume of activity will take place at the docking station site?

- In the first year of operations the projected volume will be:
 - 750 lambs (about 37 days of slaughter per year)
 - 30 hogs (about 6 days of slaughter)
 - 30 beef (about 6 days of slaughter)
 - 3000 chickens (about 15 days of slaughter)
 - 150 turkeys (about 3 days of slaughter)
- The total number of slaughter days per year would be 67 days.
- The proponents expect volume to grow over time. The first docking station will be on land leased for 5 years. If a better location becomes available at a later date the abattoir can be moved to another docking station.



When can I book in my animals?

We hope to be able to start poultry processing in July and red meat in August but there are still many unknowns as construction is nearing completion. A notice will be sent out with booking information as soon as we have the license and start up dates are known.

