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Parliamentary Notice

Notice of Election

A Provincial By-Election will be held to choose a representative for the Legislative Assembly of Ontario on Thursday, March 17, 2005.

Qualified Electors in the Electoral District of **DUFFERIN-PEEL-WELLINGTON-GREY** should take note of the following information:

ADDITIONS TO THE LIST OF ELECTORS

Qualified voters whose names are not on the List of Electors may:

- obtain a *Certificate to Vote* at the office of the Electoral District Returning Officer up to 8:00 p.m., WEDNESDAY, March 16, 2005

OR

- obtain a *Certificate to Vote* from the Revision Assistant at an Advance Poll location

OR

- be added to the List of Electors at their polling location *on polling day* if they make a statutory declaration and provide appropriate identification

OFFICIAL NOMINATION OF CANDIDATES CLOSES
Thursday, March 3, 2005 at 2:00 p.m. in the Returning Office

ADVANCE POLLS will be held at locations chosen for ease of access **Wednesday, March 9, Thursday, March 10 and Friday, March 11 from 10:00 a.m. until 8:00 p.m.** and in the office of the Electoral District Returning Officer from **Saturday, March 5 to Friday, March 11** (Sunday excluded) from **10:00 a.m. until 8:00 p.m.**

ELECTION DAY, THURSDAY, March 17, 2005

Voting Hours from 9:00 a.m. until 8:00 p.m.

ELECTIONS ONTARIO
Terry W. Sutton, Returning Officer
Heritage Mall
50 Fourth Avenue
Unit 6
Orangeville, Ontario
L9W 4P1
519-942-2100
1-866-771-6312

Office Hours: Monday to Saturday 10:00 a.m. to 8:00 p.m.
Sundays 12:00 p.m. to 6:00 p.m.

DATED this 21st day of February, 2005
www.electionsontario.on.ca

JOHN L. HOLLINS
CHIEF ELECTION OFFICER

Avis Parlementaire

Avis d'élection

Une élection partielle provinciale aura lieu pour choisir un représentant à l'Assemblée législative de l'Ontario le jeudi 17 mars 2005.

Les personnes ayant qualité d'électeur dans la circonscription électorale de **DUFFERIN-PEEL-WELLINGTON-GREY** devraient prendre note des renseignements suivants :

ADDITIONS À LA LISTE DES ÉLECTEURS

Les personnes ayant qualité d'électeur et dont le nom ne figure pas sur la liste des électeurs peuvent :

- obtenir une *Autorisation de voter* au bureau du directeur du scrutin de la circonscription électorale jusqu'à 20 h le MERCREDI 16 MARS 2005

OU

- obtenir une *Autorisation de voter* auprès d'un réviseur adjoint à un bureau de vote par anticipation

OU

- faire ajouter leur nom à la liste des électeurs à leur bureau de vote le *jour du scrutin* à condition de faire une déclaration solennelle et de fournir les documents d'identification appropriés

LA PRÉSENTATION OFFICIELLE DES CANDIDATURES DOIT ÊTRE FAITE AU PLUS TARD le jeudi 3 mars 2005 à 14 h au bureau du directeur du scrutin

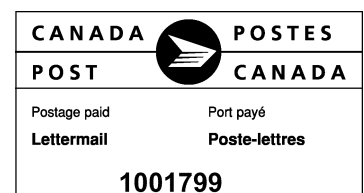
LES BUREAUX DE VOTE PAR ANTICIPATION seront ouverts dans des locaux choisis en fonction de leur accessibilité les **mercredi 9 mars, jeudi 10 mars, et vendredi 11 mars de 10 h à 20 h** et au bureau

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et aux entreprises



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du directeur du scrutin de la circonscription électorale du **samedi 5 mars**
au **vendredi 11 mars** (sauf le dimanche) de **10 h à 20 h**.

519-942-2100
1-866-771-6312

JOUR DU SCRUTIN – LE JEUDI 17 MARS 2005

Heures de bureau : 10 h à 20 h (sauf les dimanches)
Les dimanches de 12 h à 18 h

Les bureaux de vote seront ouverts de 9 h à 20 h

Daté ce 21^{ème} jour de février 2005
www.electionsontario.on.ca

ÉLECTIONS ONTARIO

Terry W. Sutton – Directeur du scrutin

Heritage Mall
50, avenue Fourth, unité 6
Orangeville (Ontario) L9W 4P1

(138-G577) JOHN L. HOLLINS
DIRECTEUR GÉNÉRAL DES ÉLECTIONS

Proclamation

(Great Seal of Ontario)

JAMES K. BARTLEMAN

PROVINCE OF ONTARIO

PROVINCE DE L'ONTARIO

ELIZABETH THE SECOND, by the Grace of God of the United Kingdom, Canada and Her other Realms and Territories, Queen, Head of the Commonwealth, Defender of the Faith.

ELIZABETH DEUX, par la grâce de Dieu, Reine du Royaume-Uni, du Canada et de ses autres royaumes et territoires, Chef du Commonwealth, Défenseur de la Foi.

PROCLAMATION

PROCLAMATION

STRONG COMMUNITIES (PLANNING AMENDMENT) ACT, 2004

LOI DE 2004 SUR LE RENFORCEMENT DES COLLECTIVITÉS (MODIFICATION DE LA LOI SUR L'AMÉNAGEMENT DU TERRITOIRE)

We, by and with the advice of the Executive Council of Ontario, name March 1, 2005 as the day on which section 2 of the ***Strong Communities (Planning Amendment) Act, 2004***, c. 18 comes into force.

Sur l'avis du Conseil exécutif de l'Ontario, nous désignons le 1er mars 2005 comme le jour où entre en vigueur l'article 2 de la ***Loi de 2004 sur le renforcement des collectivités (modification de la Loi sur l'aménagement du territoire)***, chap. 18.

WITNESS:

TÉMOIN:

THE HONOURABLE
JAMES K. BARTLEMAN

L'HONORABLE
JAMES K. BARTLEMAN

LIEUTENANT GOVERNOR OF OUR
PROVINCE OF ONTARIO

LIEUTENANT-GOUVERNEUR DE NOTRE
PROVINCE DE L'ONTARIO

GIVEN at Toronto, Ontario, on February 2, 2005.

FAIT à Toronto (Ontario) le 2 février 2005.

BY COMMAND

PAR ORDRE

GERRY PHILLIPS
Chair of the Management Board of Cabinet

(138-G563) GERRY PHILLIPS
Président du Conseil de gestion du gouvernement

Order in Council Décret

O.C./Décret 140/2005

WHEREAS the Minister of Municipal Affairs and Housing carried out a review of the Provincial Policy Statement approved by Order in Council No. 764-96 on May 8, 1996, and revised on February 1, 1997, Order in Council No. 102-97, as required by subsection 3(10) of the Planning Act, R.S.O. 1990, c. P. 13 as amended;

AND WHEREAS the Minister consulted with the public and has decided that the Provincial Policy Statement should be revised;

AND WHEREAS this Provincial Policy Statement once approved will be posted on the Environmental Registry as a Decision Notice;

AND WHEREAS the Minister has decided that this Provincial Policy Statement shall take effect on the day that section 2 of the Strong Communities (Planning Amendment) Act, 2004, Statutes of Ontario 2004, Chapter 18 comes into force;

AND WHEREAS this Provincial Policy Statement provides that it is effective as of March 1, 2005 and will apply to all applications submitted on or after March 1, 2005;

AND WHEREAS the existing Provincial Policy Statement will continue to apply to applications submitted before March 1, 2005;

AND WHEREAS the Minister recommends that the Lieutenant Governor in Council approve this Provincial Policy Statement;

THEREFORE this Provincial Policy Statement is hereby approved under section 3 of the Planning Act, R.S.O. 1990, c. P. 13 as amended to take effect on March 1, 2005, the day that section 2 of the Strong Communities (Planning Amendment) Act, 2004, Statutes of Ontario 2004, Chapter 8 comes into force.

Recommended JOHN GERRETSEN
Minister of Municipal Affairs and Housing

Concurred DWIGHT DUNCAN
Chair of Cabinet

Approved and Ordered February 2, 2005.

(138-G576A) JAMES BARTLEMAN
Lieutenant Governor

Ministry of Municipal Affairs and Housing Ministère des Affaires municipales et du logement

PROVINCIAL POLICY STATEMENT

Approved by the Lieutenant Governor in Council, Order in Council No. 140/2005

This Provincial Policy Statement was issued under Section 3 of the Planning Act and came into effect March 1, 2005. It replaces the Provincial Policy Statement issued May 22, 1996, and amended February 1, 1997.

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Part I: PREAMBLE

The Provincial Policy Statement provides policy direction on matters of provincial interest related to land use planning and development. As a key part of Ontario's policy-led planning system, the Provincial Policy Statement sets the policy foundation for regulating the development and use of land. It also supports the provincial goal to enhance the quality of life for the citizens of Ontario.

The Provincial Policy Statement provides for appropriate development while protecting resources of provincial interest, public health and safety, and the quality of the natural environment. The Provincial Policy Statement supports improved land use planning and management, which contributes to a more effective and efficient land use planning system.

The policies of the Provincial Policy Statement may be complemented by provincial plans or by locally-generated policies regarding matters of municipal interest. Provincial plans and municipal official plans provide a framework for comprehensive, integrated and long-term planning that supports and integrates the principles of strong communities, a clean and healthy environment and economic growth, for the long term.

Land use planning is only one of the tools for implementing provincial interests. A wide range of legislation, regulations, policies and programs may also affect planning matters, and assist in implementing these interests.

Part II: LEGISLATIVE AUTHORITY

The Provincial Policy Statement is issued under the authority of Section 3 of the *Planning Act* and came into effect on March 1, 2005. It applies to all applications, matters or proceedings commenced on or after March 1, 2005.

In respect of the exercise of any authority that affects a planning matter, Section 3 of the *Planning Act* requires that decisions affecting planning matters “shall be consistent with” policy statements issued under the Act.

Part III: HOW TO READ THE PROVINCIAL POLICY STATEMENT

A policy-led planning system recognizes and addresses the complex inter-relationships among environmental, economic and social factors in land use planning. The Provincial Policy Statement supports a comprehensive, integrated and long-term approach to planning, and recognizes linkages among policy areas.

The Provincial Policy Statement is more than a set of individual policies. It is intended to be read in its entirety and the relevant policies are to be applied to each situation. A decision-maker should read all of the relevant policies as if they are specifically cross-referenced with each other. While specific policies sometimes refer to other policies for ease of use, these cross-references do not take away from the need to read the Provincial Policy Statement as a whole.

Part IV, Vision for Ontario’s Land Use Planning System, provides the context for applying the Provincial Policy Statement. Implementation issues are addressed in the Implementation and Interpretation section.

Except for references to legislation which are traditionally italicized, italicized terms in the Provincial Policy Statement are defined in the Definitions section. For other terms, the normal meaning of the word applies. Terms may be italicized only in specific policies; for these terms, the defined meaning applies where they are italicized and the normal meaning applies where they are not italicized. Defined terms in the Definitions section are intended to capture both singular and plural forms of these terms in the policies.

There is no implied priority in the order in which the policies appear.

Part IV: VISION FOR ONTARIO’S LAND USE PLANNING SYSTEM

The long-term prosperity and social well-being of Ontarians depend on maintaining strong communities, a clean and healthy environment and a strong economy.

Ontario is a vast province with diverse urban, rural and northern communities which may face different challenges related to diversity in population levels, economic activity, pace of growth and physical and natural conditions. Some areas face challenges related to maintaining population and diversifying their economy, while other areas face challenges related to accommodating and managing the development and population growth which is occurring, while protecting important resources and the quality of the natural environment. The Provincial Policy Statement reflects this diversity and is based on good planning principles that apply in communities across Ontario.

The Provincial Policy Statement focuses growth within settlement areas and away from significant or sensitive resources and areas which may pose a risk to public health and safety. It recognizes that the wise management of development may involve directing, promoting or sustaining growth. Land use must be carefully managed to accommodate appropriate development to meet the full range of current and future needs, while achieving efficient development patterns.

Efficient development patterns optimize the use of land, resources and public investment in infrastructure and public service facilities. These land use patterns promote a mix of housing, employment, parks and open spaces, and transportation choices that facilitate pedestrian mobility and other modes of travel. They also support the financial well-

being of the Province and municipalities over the long term, and minimize the undesirable effects of development, including impacts on air, water and other resources. Strong, liveable and healthy communities enhance social well-being and are economically and environmentally sound.

The Province’s natural heritage resources, water, agricultural lands, mineral resources, and cultural heritage and archaeological resources provide important environmental, economic and social benefits. The wise use and management of these resources over the long term is a key provincial interest. The Province must ensure that its resources are managed in a sustainable way to protect essential ecological processes and public health and safety, minimize environmental and social impacts, and meet its long-term needs.

It is equally important to protect the overall health and safety of the population. The Provincial Policy Statement directs development away from areas of natural and human-made hazards, where these hazards cannot be mitigated. This preventative approach supports provincial and municipal financial well-being over the long term, protects public health and safety, and minimizes cost, risk and social disruption.

Taking action to conserve land and resources avoids the need for costly remedial measures to correct problems and supports economic and environmental principles.

Strong communities, a clean and healthy environment and a strong economy are inextricably linked. Long-term prosperity, environmental health and social well-being should take precedence over short-term considerations.

The fundamental principles set out in the Provincial Policy Statement apply throughout Ontario, despite regional variations. To support our collective well-being, now and in the future, all land use must be well managed.

The Vision for Ontario’s Land Use Planning System may be further articulated through planning direction for specific areas of the Province issued through provincial plans, such as those plans created under the *Niagara Escarpment Planning and Development Act* and the *Oak Ridges Moraine Conservation Act, 2001*, which are approved by the Lieutenant Governor in Council or the Minister of Municipal Affairs and Housing.

Part V: POLICIES

1.0 BUILDING STRONG COMMUNITIES

Ontario’s long-term prosperity, environmental health and social well-being depend on wisely managing change and promoting efficient land use and development patterns. Efficient land use and development patterns support strong, liveable and healthy communities, protect the environment and public health and safety, and facilitate economic growth.

Accordingly:

1.1 MANAGING AND DIRECTING LAND USE TO ACHIEVE EFFICIENT DEVELOPMENT AND LAND USE PATTERNS

1.1.1 Healthy, liveable and safe communities are sustained by:

- a) promoting efficient development and land use patterns which sustain the financial well-being of the Province and municipalities over the long term;
- b) accommodating an appropriate range and mix of residential, employment (including industrial, commercial and institutional uses), recreational and open space uses to meet long-term needs;
- c) avoiding development and land use patterns which may cause environmental or public health and safety concerns;
- d) avoiding development and land use patterns that would prevent the efficient expansion of *settlement areas* in those areas which are adjacent or close to *settlement areas*;

- e) promoting cost-effective development standards to minimize land consumption and servicing costs;
- f) improving accessibility for persons with disabilities and the elderly by removing and/or preventing land use barriers which restrict their full participation in society; and
- g) ensuring that necessary *infrastructure* and *public service facilities* are or will be available to meet current and projected needs.

1.1.2 Sufficient land shall be made available through *intensification* and *redevelopment* and, if necessary, *designated growth areas*, to accommodate an appropriate range and mix of employment opportunities, housing and other land uses to meet projected needs for a time horizon of up to 20 years. However, where an alternate time period has been established for specific areas of the Province as a result of a provincial planning exercise or a *provincial plan*, that time frame may be used for municipalities within the area.

1.1.3 Settlement Areas

1.1.3.1 *Settlement areas* shall be the focus of growth and their vitality and regeneration shall be promoted.

1.1.3.2 Land use patterns within *settlement areas* shall be based on:

- a) densities and a mix of land uses which:
 1. efficiently use land and resources;
 2. are appropriate for, and efficiently use, the *infrastructure* and *public service facilities* which are planned or available, and avoid the need for their unjustified and/or uneconomical expansion; and
 3. minimize negative impacts to air quality and climate change, and promote energy efficiency in accordance with policy 1.8; and
- b) a range of uses and opportunities for *intensification* and *redevelopment* in accordance with the criteria in policy 1.1.3.3.

1.1.3.3 Planning authorities shall identify and promote opportunities for *intensification* and *redevelopment* where this can be accommodated taking into account existing building stock or areas, including *brownfield sites*, and the availability of suitable existing or planned *infrastructure* and *public service facilities* required to accommodate projected needs.

Intensification and *redevelopment* shall be directed in accordance with the policies of Section 2: Wise Use and Management of Resources and Section 3: Protecting Public Health and Safety.

1.1.3.4 Appropriate development standards should be promoted which facilitate *intensification*, *redevelopment* and compact form, while maintaining appropriate levels of public health and safety.

1.1.3.5 Planning authorities shall establish and implement minimum targets for *intensification* and *redevelopment* within built-up areas. However, where provincial targets are established through *provincial plans*, the provincial target shall represent the minimum target for affected areas.

1.1.3.6 Planning authorities shall establish and implement phasing policies to ensure that specified targets for *intensification* and *redevelopment* are achieved prior to, or concurrent with, new development within *designated growth areas*.

1.1.3.7 New development taking place in *designated growth areas* should occur adjacent to the existing built-up area and shall have a compact form, mix of uses and densities that allow for the efficient use of land, *infrastructure* and *public service facilities*.

1.1.3.8 Planning authorities shall establish and implement phasing policies to ensure the orderly progression of development within *designated growth areas* and the timely provision of the *infrastructure* and *public service facilities* required to meet current and projected needs.

1.1.3.9 A planning authority may identify a *settlement area* or allow the expansion of a *settlement area* boundary only at the time of a *comprehensive review* and only where it has been demonstrated that:

- a) sufficient opportunities for growth are not available through *intensification*, *redevelopment* and *designated growth areas* to accommodate the projected needs over the identified planning horizon;
- b) the *infrastructure* and *public service facilities* which are planned or available are suitable for the development over the long term and protect public health and safety;
- c) in *prime agricultural areas*:
 1. the lands do not comprise *specialty crop areas*;
 2. there are no reasonable alternatives which avoid *prime agricultural areas*; and
 3. there are no reasonable alternatives on lower priority agricultural lands in *prime agricultural areas*; and
- d) impacts from new or expanding *settlement areas* on agricultural operations which are adjacent or close to the *settlement area* are mitigated to the extent feasible.

In determining the most appropriate direction for expansions to the boundaries of *settlement areas* or the identification of a *settlement area* by a planning authority, a planning authority shall apply the policies of Section 2: Wise Use and Management of Resources and Section 3: Protecting Public Health and Safety.

1.1.4 Rural Areas in Municipalities

1.1.4.1 In *rural areas* located in municipalities:

- a) permitted uses and activities shall relate to the management or use of resources, resource-based recreational activities, limited residential development and other rural land uses;
- b) development shall be appropriate to the *infrastructure* which is planned or available, and avoid the need for the unjustified and/or uneconomical expansion of this *infrastructure*;
- c) new land uses, including the creation of lots, and new or expanding livestock facilities, shall comply with the *minimum distance separation formulae*;
- d) development that is compatible with the rural landscape and can be sustained by rural service levels should be promoted;
- e) locally-important agricultural and resource areas should be designated and protected by directing non-related development to areas where it will not constrain these uses;
- f) opportunities should be retained to locate new or expanding land uses that require separation from other uses; and
- g) recreational, tourism and other economic opportunities should be promoted.

1.1.5 Rural Areas in Territory Without Municipal Organization

1.1.5.1 In *rural areas* located in territory without municipal organization, the focus of development activity shall be activities and land uses related to the management or use of resources and resource-based recreational activities.

1.1.5.2 The establishment of new permanent townships shall not be permitted.

1.1.5.3 In areas adjacent to and surrounding municipalities, only development that is related to the management or use of resources and resource-based recreational activity shall be permitted unless:

- a) the area forms part of a planning area; and
- b) it has been determined, as part of a *comprehensive review*, that the impacts of growth will not place an undue strain on the *public service facilities* and *infrastructure* provided by adjacent municipalities, regions and/or the Province.

1.2 COORDINATION

1.2.1 A coordinated, integrated and comprehensive approach should be used when dealing with planning matters within municipalities, or which cross lower, single and/or upper-tier municipal boundaries, including:

- a) managing and/or promoting growth and development;
- b) managing natural heritage, water, agricultural, mineral, and cultural heritage and archaeological resources;
- c) *infrastructure*, *public service facilities* and *waste management systems*;
- d) ecosystem, shoreline and watershed related issues;
- e) natural and human-made hazards; and
- f) population, housing and employment projections, based on *regional market areas*.

1.2.2 Where planning is conducted by an upper-tier municipality, the upper-tier municipality in consultation with lower-tier municipalities shall:

- a) identify, coordinate and allocate population, housing and employment projections for lower-tier municipalities. Allocations and projections by upper-tier municipalities shall be based on and reflect *provincial plans* where these exist;
- b) identify areas where growth will be directed, including the identification of nodes and the corridors linking these nodes;
- c) identify targets for *intensification* and *redevelopment* within all or any of the lower-tier municipalities, including minimum targets that should be met before expansion of the boundaries of *settlement areas* is permitted in accordance with policy 1.1.3.9;
- d) where transit corridors exist or are to be developed, identify density targets for areas adjacent or in proximity to these corridors, including minimum targets that should be met before expansion of the boundaries of *settlement areas* is permitted in accordance with policy 1.1.3.9; and
- e) identify and provide policy direction for the lower-tier municipalities on matters that cross municipal boundaries.

1.2.3 Where there is no upper-tier municipality, planning authorities shall ensure that policy 1.2.2 is addressed as part of the planning process, and should coordinate these matters with adjacent planning authorities.

1.3 EMPLOYMENT AREAS

1.3.1 Planning authorities shall promote economic development and competitiveness by:

- a) providing for an appropriate mix and range of employment (including industrial, commercial and institutional uses) to meet long-term needs;
- b) providing opportunities for a diversified economic base, including maintaining a range and choice of suitable sites for employment uses which support a wide range of economic activities and ancillary uses, and take into account the needs of existing and future businesses;

- c) planning for, protecting and preserving *employment areas* for current and future uses; and
- d) ensuring the necessary *infrastructure* is provided to support current and projected needs.

1.3.2 Planning authorities may permit conversion of lands within *employment areas* to non-employment uses through a *comprehensive review*, only where it has been demonstrated that the land is not required for employment purposes over the long term and that there is a need for the conversion.

1.4 HOUSING

1.4.1 To provide for an appropriate range of housing types and densities required to meet projected requirements of current and future residents of the *regional market area* identified in policy 1.4.3, planning authorities shall:

- a) maintain at all times the ability to accommodate residential growth for a minimum of 10 years through *residential intensification* and *redevelopment* and, if necessary, lands which are *designated and available* for residential development; and
- b) maintain at all times where new development is to occur, land with servicing capacity sufficient to provide at least a 3 year supply of residential units available through lands suitably zoned to facilitate *residential intensification* and *redevelopment*, and land in draft approved and registered plans.

1.4.2 Where planning is conducted by an upper-tier municipality:

- a) the land and unit supply maintained by the lower-tier municipality identified in policy 1.4.1 shall be based on and reflect the allocation of population and units by the upper-tier municipality; and
- b) the allocation of population and units by the upper-tier municipality shall be based on and reflect *provincial plans* where these exist.

1.4.3 Planning authorities shall provide for an appropriate range of housing types and densities to meet projected requirements of current and future residents of the *regional market area* by:

- a) establishing and implementing minimum targets for the provision of housing which is *affordable to low and moderate income households*. However, where planning is conducted by an upper-tier municipality, the upper-tier municipality in consultation with the lower-tier municipalities may identify a higher target(s) which shall represent the minimum target(s) for these lower-tier municipalities;
- b) permitting and facilitating:
 1. all forms of housing required to meet the social, health and well-being requirements of current and future residents, including *special needs* requirements; and
 2. all forms of *residential intensification* and *redevelopment* in accordance with policy 1.1.3.3;
- c) directing the development of new housing towards locations where appropriate levels of *infrastructure* and *public service facilities* are or will be available to support current and projected needs;
- d) promoting densities for new housing which efficiently use land, resources, *infrastructure* and *public service facilities*, and support the use of alternative transportation modes and public transit in areas where it exists or is to be developed; and
- e) establishing development standards for *residential intensification*, *redevelopment* and new residential development which minimize the cost of housing and facilitate compact form, while maintaining appropriate levels of public health and safety.

1.5 PUBLIC SPACES, PARKS AND OPEN SPACE

1.5.1 Healthy, active communities should be promoted by:

- a) planning public streets, spaces and facilities to be safe, meet the needs of pedestrians, and facilitate pedestrian and non-motorized movement, including but not limited to, walking and cycling;
- b) providing for a full range and equitable distribution of publicly-accessible built and natural settings for recreation, including facilities, parklands, open space areas, trails and, where practical, water-based resources;
- c) providing opportunities for public access to shorelines; and
- d) considering the impacts of planning decisions on provincial parks, conservation reserves and conservation areas.

1.6 INFRASTRUCTURE AND PUBLIC SERVICE FACILITIES

1.6.1 *Infrastructure* and *public service facilities* shall be provided in a coordinated, efficient and cost-effective manner to accommodate projected needs.

Planning for *infrastructure* and *public service facilities* shall be integrated with planning for growth so that these are available to meet current and projected needs.

1.6.2 The use of existing *infrastructure* and *public service facilities* should be optimized, wherever feasible, before consideration is given to developing new *infrastructure* and *public service facilities*.

1.6.3 *Infrastructure* and *public service facilities* should be strategically located to support the effective and efficient delivery of emergency management services.

Where feasible, *public service facilities* should be co-located to promote cost-effectiveness and facilitate service integration.

1.6.4 Sewage and Water

1.6.4.1 Planning for *sewage and water services* shall:

- a) direct and accommodate expected growth in a manner that promotes the efficient use of existing:
 1. *municipal sewage services* and *municipal water services*; and
 2. *private communal sewage services* and *private communal water services*, where *municipal sewage services* and *municipal water services* are not available;
- b) ensure that these systems are provided in a manner that:
 1. can be sustained by the water resources upon which such services rely;
 2. is financially viable and complies with all regulatory requirements; and
 3. protects human health and the natural environment;
- c) promote water conservation and water use efficiency;
- d) integrate servicing and land use considerations at all stages of the planning process; and
- e) subject to the hierarchy of services provided in policies 1.6.4.2, 1.6.4.3 and 1.6.4.4, allow lot creation only if there is confirmation of sufficient *reserve sewage system capacity* and *reserve water system capacity* within *municipal sewage services* and *municipal water services* or *private communal sewage services* and *private communal water services*. The determination of sufficient *reserve sewage system capacity* shall include treatment capacity for hauled sewage from *private communal sewage services* and *individual on-site sewage services*.

1.6.4.2 *Municipal sewage services* and *municipal water services* are the preferred form of servicing for *settlement areas*.

Intensification and *redevelopment* within *settlement areas* on existing *municipal sewage services* and *municipal water services* should be promoted, wherever feasible.

1.6.4.3 Municipalities may choose to use *private communal sewage services* and *private communal water services*, and where policy 1.6.4.4 permits, *individual on-site sewage services* and *individual on-site water services*, where:

- a) *municipal sewage services* and *municipal water services* are not provided; and
- b) the municipality has established policies to ensure that the services to be provided satisfy the criteria set out in policy 1.6.4.1.

1.6.4.4 *Individual on-site sewage services* and *individual on-site water services* shall be used for a new development of five or less lots or private residences where *municipal sewage services* and *municipal water services* or *private communal sewage services* and *private communal water services* are not provided and where site conditions are suitable for the long-term provision of such services. Despite this, *individual on-site sewage services* and *individual on-site water services* may be used to service more than five lots or private residences in *rural areas* provided these services are solely for those uses permitted by policy 1.1.4.1(a) and site conditions are suitable for the long-term provision of such services.

1.6.4.5 *Partial services* shall only be permitted in the following circumstances:

- a) where they are necessary to address failed *individual on-site sewage services* and *individual on-site water services* in existing development; and
- b) within *settlement areas*, to allow for infilling and rounding out of existing development on *partial services* provided that:
 1. the development is within the *reserve sewage system capacity* and *reserve water system capacity*; and
 2. site conditions are suitable for the long-term provision of such services.

1.6.5 Transportation Systems

1.6.5.1 *Transportation systems* should be provided which are safe, energy efficient, facilitate the movement of people and goods, and are appropriate to address projected needs.

1.6.5.2 Efficient use shall be made of existing and planned *infrastructure*.

1.6.5.3 Connectivity within and among *transportation systems* and modes should be maintained and, where possible, improved including connections which cross jurisdictional boundaries.

1.6.5.4 A land use pattern, density and mix of uses should be promoted that minimize the length and number of vehicle trips and support the development of viable choices and plans for public transit and other alternative transportation modes, including commuter rail and bus.

1.6.5.5 Transportation and land use considerations shall be integrated at all stages of the planning process.

1.6.6 Transportation and Infrastructure Corridors

1.6.6.1 Planning authorities shall plan for and protect corridors and rights-of-way for transportation, transit and *infrastructure* facilities to meet current and projected needs.

1.6.6.2 Planning authorities shall not permit *development* in *planned corridors* that could preclude or negatively affect the use of the corridor for the purpose(s) for which it was identified.

1.6.6.3 The preservation and reuse of abandoned corridors for purposes that maintain the corridor's integrity and continuous linear characteristics should be encouraged, wherever feasible.

1.6.6.4 When planning for corridors and rights-of-way for significant transportation and *infrastructure* facilities, consideration will be given to the significant resources in Section 2: Wise Use and Management of Resources.

1.6.7 Airports

1.6.7.1 Planning for land uses in the vicinity of *airports* shall be undertaken so that:

- a) the long-term operation and economic role of *airports* is protected; and
- b) *airports* and *sensitive land uses* are appropriately designed, buffered and/or separated from each other to prevent adverse effects from odour, noise and other contaminants.

1.6.7.2 *Airports* shall be protected from incompatible land uses and development by:

- a) prohibiting new residential *development* and other sensitive land uses in areas near *airports* above 30 NEF/NEP, as set out on maps (as revised from time to time) that have been reviewed by Transport Canada;
- b) considering redevelopment of existing residential uses and other sensitive land uses or infilling of residential and other sensitive land uses in areas above 30 NEF/NEP only if it has been demonstrated that there will be no negative impacts on the long-term function of the *airport*; and
- c) discouraging land uses which may cause a potential aviation safety hazard.

1.6.8 Waste Management

1.6.8.1 *Waste management systems* need to be provided that are of an appropriate size and type to accommodate present and future requirements, and facilitate, encourage and promote reduction, reuse and recycling objectives.

Waste management systems shall be located and designed in accordance with provincial legislation and standards.

1.7 LONG-TERM ECONOMIC PROSPERITY

1.7.1 Long-term economic prosperity should be supported by:

- a) optimizing the long-term availability and use of land, resources, *infrastructure* and *public service facilities*;
- b) maintaining and, where possible, enhancing the vitality and viability of downtowns and mainstreets;
- c) promoting the redevelopment of *brownfield sites*;
- d) providing for an efficient, cost-effective, reliable *multi-modal transportation system* that is integrated with adjacent systems and those of other jurisdictions, and is appropriate to address projected needs;
- e) planning so that major facilities (such as airports, transportation/transit/rail infrastructure and corridors, intermodal facilities, sewage treatment facilities, waste management systems, oil and gas pipelines, industries and resource extraction activities) and *sensitive land uses* are appropriately designed, buffered and/or separated from each other to prevent *adverse effects* from odour, noise and other contaminants, and minimize risk to public health and safety;
- f) providing opportunities for sustainable tourism development;
- g) promoting the sustainability of the agri-food sector by protecting agricultural resources and minimizing land use conflicts; and

h) providing opportunities for increased energy generation, supply and conservation, including *alternative energy systems* and *renewable energy systems*.

1.8 ENERGY AND AIR QUALITY

1.8.1 Planning authorities shall support energy efficiency and improved air quality through land use and development patterns which:

- a) promote compact form and a structure of nodes and corridors;
- b) promote the use of public transit and other alternative transportation modes in and between residential, employment (including commercial, industrial and institutional uses) and other areas where these exist or are to be developed;
- c) focus major employment, commercial and other travel-intensive land uses on sites which are well served by public transit where this exists or is to be developed, or designing these to facilitate the establishment of public transit in the future;
- d) improve the mix of employment and housing uses to shorten commute journeys and decrease transportation congestion; and
- e) promote design and orientation which maximize the use of alternative or renewable energy, such as solar and wind energy, and the mitigating effects of vegetation.

1.8.2 Increased energy supply should be promoted by providing opportunities for energy generation facilities to accommodate current and projected needs, and the use of *renewable energy systems* and *alternative energy systems*, where feasible.

1.8.3 *Alternative energy systems* and *renewable energy systems* shall be permitted in *settlement areas*, *rural areas* and *prime agricultural areas* in accordance with *provincial and federal requirements*. In *rural areas* and *prime agricultural areas*, these systems should be designed and constructed to minimize impacts on agricultural operations.

2.0 WISE USE AND MANAGEMENT OF RESOURCES

Ontario's long-term prosperity, environmental health, and social well-being depend on protecting natural heritage, water, agricultural, mineral and cultural heritage and archaeological resources for their economic, environmental and social benefits.

Accordingly:

2.1 NATURAL HERITAGE

2.1.1 Natural features and areas shall be protected for the long term.

2.1.2 The diversity and connectivity of natural features in an area, and the long-term *ecological function* and biodiversity of *natural heritage systems*, should be maintained, restored or, where possible, improved, recognizing linkages between and among *natural heritage features and areas*, *surface water features* and *ground water features*.

2.1.3 *Development* and *site alteration* shall not be permitted in:

- a) *significant habitat* of *endangered species* and *threatened species*;
- b) *significant wetlands* in Ecoregions 5E, 6E and 7E¹; and
- c) *significant coastal wetlands*.

2.1.4 *Development* and *site alteration* shall not be permitted in:

- a) *significant wetlands* in the Canadian Shield north of Ecoregions 5E, 6E and 7E¹;

¹ Ecoregions 5E, 6E and 7E are shown on Figure 1.

- b) *significant woodlands* south and east of the Canadian Shield²;
- c) *significant valleylands* south and east of the Canadian Shield²;
- d) *significant wildlife habitat*; and
- e) *significant areas of natural and scientific interest*

unless it has been demonstrated that there will be no *negative impacts* on the natural features or their *ecological functions*.

- 2.1.5 *Development and site alteration* shall not be permitted in *fish habitat* except in accordance with *provincial and federal requirements*.
- 2.1.6 *Development and site alteration* shall not be permitted on *adjacent lands* to the *natural heritage features and areas* identified in policies 2.1.3, 2.1.4 and 2.1.5 unless the *ecological function* of the *adjacent lands* has been evaluated and it has been demonstrated that there will be no *negative impacts* on the natural features or on their *ecological functions*.
- 2.1.7 Nothing in policy 2.1 is intended to limit the ability of existing agricultural uses to continue.

2.2 WATER

- 2.2.1 Planning authorities shall protect, improve or restore the *quality and quantity of water* by:
 - a) using the *watershed* as the ecologically meaningful scale for planning;
 - b) minimizing potential *negative impacts*, including cross-jurisdictional and cross-*watershed* impacts;
 - c) identifying *surface water features, ground water features, hydrologic functions and natural heritage features and areas* which are necessary for the ecological and hydrological integrity of the *watershed*;
 - d) implementing necessary restrictions on *development and site alteration* to:
 - 1. protect all municipal drinking water supplies and *designated vulnerable areas*; and
 - 2. protect, improve or restore *vulnerable surface and ground water, sensitive surface water features and sensitive ground water features*, and their *hydrologic functions*;
 - e) maintaining linkages and related functions among *surface water features, ground water features, hydrologic functions and natural heritage features and areas*;
 - f) promoting efficient and sustainable use of water resources, including practices for water conservation and sustaining water quality; and
 - g) ensuring stormwater management practices minimize stormwater volumes and contaminant loads, and maintain or increase the extent of vegetative and pervious surfaces.

- 2.2.2 *Development and site alteration* shall be restricted in or near *sensitive surface water features and sensitive ground water features* such that these features and their related *hydrologic functions* will be protected, improved or restored.

Mitigative measures and/or alternative development approaches may be required in order to protect, improve or restore *sensitive surface water features, sensitive ground water features*, and their *hydrologic functions*.

2.3 AGRICULTURE

- 2.3.1 *Prime agricultural areas* shall be protected for long-term use for agriculture.

Prime agricultural areas are areas where *prime agricultural lands* predominate. *Specialty crop areas* shall be given the

highest priority for protection, followed by Classes 1, 2 and 3 soils, in this order of priority.

- 2.3.2 Planning authorities shall designate *specialty crop areas* in accordance with evaluation procedures established by the Province, as amended from time to time.

2.3.3 Permitted Uses

- 2.3.3.1 In *prime agricultural areas*, permitted uses and activities are: *agricultural uses, secondary uses and agriculture-related uses*.

Proposed new *secondary uses and agriculture-related uses* shall be compatible with, and shall not hinder, surrounding agricultural operations. These uses shall be limited in scale, and criteria for these uses shall be included in municipal planning documents as recommended by the Province, or based on municipal approaches which achieve the same objective.

- 2.3.3.2 In *prime agricultural areas*, all types, sizes and intensities of *agricultural uses and normal farm practices* shall be promoted and protected in accordance with provincial standards.

- 2.3.3.3 New land uses, including the creation of lots, and new or expanding livestock facilities shall comply with the *minimum distance separation formulae*.

2.3.4 Lot Creation and Lot Adjustments

- 2.3.4.1 Lot creation in *prime agricultural areas* is discouraged and may only be permitted for:
 - a) *agricultural uses*, provided that the lots are of a size appropriate for the type of agricultural use(s) common in the area and are sufficiently large to maintain flexibility for future changes in the type or size of agricultural operations;
 - b) *agriculture-related uses*, provided that any new lot will be limited to a minimum size needed to accommodate the use and appropriate *sewage and water services*;
 - c) a *residence surplus to a farming operation* as a result of farm consolidation, provided that the planning authority ensures that new residential dwellings are prohibited on any vacant remnant parcel of farmland created by the severance. The approach used to ensure that no new residential dwellings are permitted on the remnant parcel may be recommended by the Province, or based on municipal approaches which achieve the same objective; and
 - d) *infrastructure*, where the facility or corridor cannot be accommodated through the use of easements or rights-of-way.

- 2.3.4.2 Lot adjustments in *prime agricultural areas* may be permitted for *legal or technical reasons*.
- 2.3.4.3 The creation of new residential lots in *prime agricultural areas* shall not be permitted, except in accordance with policy 2.3.4.1(c).

- 2.3.4.4 Lot adjustments in *prime agricultural areas* may be permitted for *legal or technical reasons*.

- 2.3.4.5 The creation of new residential lots in *prime agricultural areas* shall not be permitted, except in accordance with policy 2.3.4.1(c).

2.3.5 Removal of Land from Prime Agricultural Areas

- 2.3.5.1 Planning authorities may only exclude land from *prime agricultural areas* for:
 - a) expansions of or identification of *settlement areas* in accordance with policy 1.1.3.9;
 - b) extraction of *minerals, petroleum resources and mineral aggregate resources*, in accordance with policies 2.4 and 2.5; and
 - c) limited non-residential uses, provided that:
 - 1. the land does not comprise a *specialty crop area*;
 - 2. there is a demonstrated need within the planning horizon provided for in policy 1.1.2 for additional

² Areas south and east of the Canadian Shield are shown on Figure 1.

land to be designated to accommodate the proposed use;

3. there are no reasonable alternative locations which avoid *prime agricultural areas*; and
4. there are no reasonable alternative locations in *prime agricultural areas* with lower priority agricultural lands.

2.3.5.2 Impacts from any new or expanding non-agricultural uses on surrounding agricultural operations and lands should be mitigated to the extent feasible.

2.4 MINERALS AND PETROLEUM

2.4.1 *Minerals* and *petroleum resources* shall be protected for long-term use.

2.4.2 Protection of Long-Term Resource Supply

2.4.2.1 *Mineral mining operations* and *petroleum resource operations* shall be protected from *development* and activities that would preclude or hinder their expansion or continued use or which would be incompatible for reasons of public health, public safety or environmental impact.

2.4.2.2 In areas adjacent to or in known *mineral deposits* or known *petroleum resources*, and in *significant areas of mineral potential* and *significant areas of petroleum potential, development* and activities which would preclude or hinder the establishment of new operations or access to the resources shall only be permitted if:

- a) resource use would not be feasible; or
- b) the proposed land use or development serves a greater long-term public interest; and
- c) issues of public health, public safety and environmental impact are addressed.

2.4.3 Rehabilitation

2.4.3.1 Rehabilitation to accommodate subsequent land uses shall be required after extraction and other related activities have ceased. Progressive rehabilitation should be undertaken wherever feasible.

2.4.4 Extraction in Prime Agricultural Areas

2.4.4.1 Extraction of *minerals* and *petroleum resources* is permitted in *prime agricultural areas*, provided that the site is rehabilitated.

2.5 MINERAL AGGREGATE RESOURCES

2.5.1 *Mineral aggregate resources* shall be protected for long-term use.

2.5.2 Protection of Long-Term Resource Supply

2.5.2.1 As much of the *mineral aggregate resources* as is realistically possible shall be made available as close to markets as possible.

Demonstration of need for *mineral aggregate resources*, including any type of supply/demand analysis, shall not be required, notwithstanding the availability, designation or licensing for extraction of *mineral aggregate resources* locally or elsewhere.

2.5.2.2 Extraction shall be undertaken in a manner which minimizes social and environmental impacts.

2.5.2.3 The conservation of *mineral aggregate resources* should be promoted by making provision for the recovery of these resources, wherever feasible.

2.5.2.4 *Mineral aggregate operations* shall be protected from *development* and activities that would preclude or hinder their expansion or continued use or which would be incompatible for reasons of public health, public safety or environmental impact. Existing *mineral aggregate operations* shall be permitted to continue without the need for official plan amendment, rezoning or development permit under the *Planning Act*. When a license for extraction or operation ceases to exist, policy 2.5.2.5 continues to apply.

2.5.2.5 In areas adjacent to or in known *deposits of mineral aggregate resources, development* and activities which would preclude or hinder the establishment of new operations or access to the resources shall only be permitted if:

- a) resource use would not be feasible; or
- b) the proposed land use or development serves a greater long-term public interest; and
- c) issues of public health, public safety and environmental impact are addressed.

2.5.3 Rehabilitation

2.5.3.1 Progressive and final rehabilitation shall be required to accommodate subsequent land uses, to promote land use compatibility, and to recognize the interim nature of extraction. Final rehabilitation shall take surrounding land use and approved land use designations into consideration.

2.5.3.2 In parts of the Province not designated under the *Aggregate Resources Act*, rehabilitation standards that are compatible with those under the Act should be adopted for extraction operations on private lands.

2.5.4 Extraction in Prime Agricultural Areas

2.5.4.1 In *prime agricultural areas*, on *prime agricultural land*, extraction of *mineral aggregate resources* is permitted as an interim use provided that rehabilitation of the site will be carried out so that substantially the same areas and same average soil quality for agriculture are restored.

On these *prime agricultural lands*, complete agricultural rehabilitation is not required if:

- a) there is a substantial quantity of *mineral aggregate resources* below the water table warranting extraction, or the depth of planned extraction in a quarry makes restoration of pre-extraction agricultural capability unfeasible;
- b) other alternatives have been considered by the applicant and found unsuitable. The consideration of other alternatives shall include resources in areas of Canada Land Inventory Class 4 to 7 soils, resources on lands identified as *designated growth areas*, and resources on *prime agricultural lands* where rehabilitation is feasible. Where no other alternatives are found, *prime agricultural lands* shall be protected in this order of priority: *specialty crop areas*, Canada Land Inventory Classes 1, 2 and 3; and
- c) agricultural rehabilitation in remaining areas is maximized.

2.5.5 Wayside Pits and Quarries, Portable Asphalt Plants and Portable Concrete Plants

2.5.5.1 *Wayside pits and quarries, portable asphalt plants and portable concrete plants* used on public authority contracts shall be permitted, without the need for an official plan amendment, rezoning, or development permit under the *Planning Act* in all areas, except those areas of existing development or particular environmental sensitivity which have been determined to be incompatible with extraction and associated activities.

2.6 CULTURAL HERITAGE AND ARCHAEOLOGY

2.6.1 *Significant built heritage resources and significant cultural heritage landscapes shall be conserved.*

2.6.2 *Development and site alteration shall only be permitted on lands containing archaeological resources or areas of archaeological potential if the significant archaeological resources have been conserved by removal and documentation, or by preservation on site. Where significant archaeological resources must be preserved on site, only development and site alteration which maintain the heritage integrity of the site may be permitted.*

2.6.3 *Development and site alteration may be permitted on adjacent lands to protected heritage property where the proposed development and site alteration has been evaluated and it has been demonstrated that the heritage attributes of the protected heritage property will be conserved.*

Mitigative measures and/or alternative development approaches may be required in order to conserve the heritage attributes of the protected heritage property affected by the adjacent development or site alteration.

3.0 PROTECTING PUBLIC HEALTH AND SAFETY

Ontario's long-term prosperity, environmental health and social well-being depend on reducing the potential for public cost or risk to Ontario's residents from natural or human-made hazards. Development shall be directed away from areas of natural or human-made hazards where there is an unacceptable risk to public health or safety or of property damage.

Accordingly:

3.1 NATURAL HAZARDS

3.1.1 Development shall generally be directed to areas outside of:

- a) *hazardous lands* adjacent to the shorelines of the *Great Lakes - St. Lawrence River System* and *large inland lakes* which are impacted by *flooding hazards, erosion hazards* and/or *dynamic beach hazards*;
- b) *hazardous lands* adjacent to *river, stream and small inland lake systems* which are impacted by *flooding hazards* and/or *erosion hazards*; and
- c) *hazardous sites*.

3.1.2 *Development and site alteration shall not be permitted within:*

- a) *the dynamic beach hazard*;
- b) *defined portions of the one hundred year flood level along connecting channels* (the *St. Mary's, St. Clair, Detroit, Niagara* and *St. Lawrence Rivers*);
- c) areas that would be rendered inaccessible to people and vehicles during times of *flooding hazards, erosion hazards* and/or *dynamic beach hazards*, unless it has been demonstrated that the site has safe access appropriate for the nature of the *development* and the natural hazard; and
- d) a *floodway* regardless of whether the area of inundation contains high points of land not subject to flooding.

3.1.3 Despite policy 3.1.2, *development and site alteration* may be permitted in certain areas identified in policy 3.1.2:

- a) in those exceptional situations where a *Special Policy Area* has been approved. The designation of a *Special Policy Area*, and any change or modification to the site-specific policies or boundaries applying to a *Special Policy Area*, must be approved by the Ministers of Municipal Affairs and Housing and Natural Resources prior to the approval authority approving such changes or modifications; or

- b) where the *development* is limited to uses which by their nature must locate within the *floodway*, including flood and/or erosion control works or minor additions or passive non-structural uses which do not affect flood flows.

3.1.4 *Development shall not be permitted to locate in hazardous lands and hazardous sites* where the use is:

- a) an institutional use associated with hospitals, nursing homes, pre-school, school nurseries, day care and schools, where there is a threat to the safe evacuation of the sick, the elderly, persons with disabilities or the young during an emergency as a result of flooding, failure of floodproofing measures or protection works, or erosion;
- b) an essential emergency service such as that provided by fire, police and ambulance stations and electrical substations, which would be impaired during an emergency as a result of flooding, the failure of floodproofing measures and/or protection works, and/or erosion; and
- c) uses associated with the disposal, manufacture, treatment or storage of *hazardous substances*.

3.1.5 Where the two zone concept for *flood plains* is applied, *development and site alteration* may be permitted in the *flood fringe*, subject to appropriate floodproofing to the *flooding hazard* elevation or another *flooding hazard* standard approved by the Minister of Natural Resources.

3.1.6 Further to policy 3.1.5, and except as prohibited in policies 3.1.2 and 3.1.4, *development and site alteration* may be permitted in those portions of *hazardous lands* and *hazardous sites* where the effects and risk to public safety are minor so as to be managed or mitigated in accordance with provincial standards, as determined by the demonstration and achievement of all of the following:

- a) *development and site alteration* is carried out in accordance with *floodproofing standards, protection works standards, and access standards*;
- b) vehicles and people have a way of safely entering and exiting the area during times of flooding, erosion and other emergencies;
- c) new hazards are not created and existing hazards are not aggravated; and
- d) no adverse environmental impacts will result.

3.2 HUMAN-MADE HAZARDS

3.2.1 Development on, abutting or adjacent to lands affected by *mine hazards; oil, gas and salt hazards*; or former *mineral mining operations, mineral aggregate operations* or *petroleum resource operations* may be permitted only if rehabilitation measures to address and mitigate known or suspected hazards are under-way or have been completed.

3.2.2 Contaminated sites shall be remediated as necessary prior to any activity on the site associated with the proposed use such that there will be no *adverse effects*.

4.0 IMPLEMENTATION AND INTERPRETATION

4.1 This Provincial Policy Statement applies to all applications, matters or proceedings commenced on or after March 1, 2005.

4.2 In accordance with Section 3 of the *Planning Act*, as amended by the *Strong Communities (Planning Amendment) Act, 2004*, a decision of the council of a municipality, a local board, a planning board, a minister of the Crown and a ministry, board, commission or agency of the government, including the Municipal Board, in respect of the exercise of any authority that affects a planning matter, "shall be consistent with" this Provincial Policy Statement.

Comments, submissions or advice that affect a planning matter that are provided by the council of a municipality, a local board, a planning board, a minister or ministry, board, commission or agency of the government “shall be consistent with” this Provincial Policy Statement.

- 4.3 This Provincial Policy Statement shall be read in its entirety and all relevant policies are to be applied to each situation.
- 4.4 In implementing the Provincial Policy Statement, the Minister of Municipal Affairs and Housing may take into account other considerations when making decisions to support strong communities, a clean and healthy environment and the economic vitality of the Province.
- 4.5 The official plan is the most important vehicle for implementation of this Provincial Policy Statement.

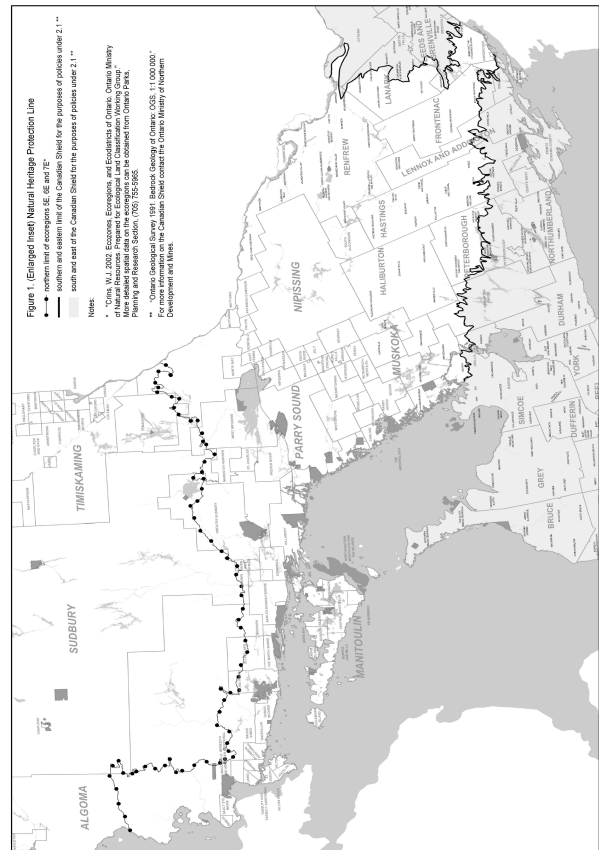
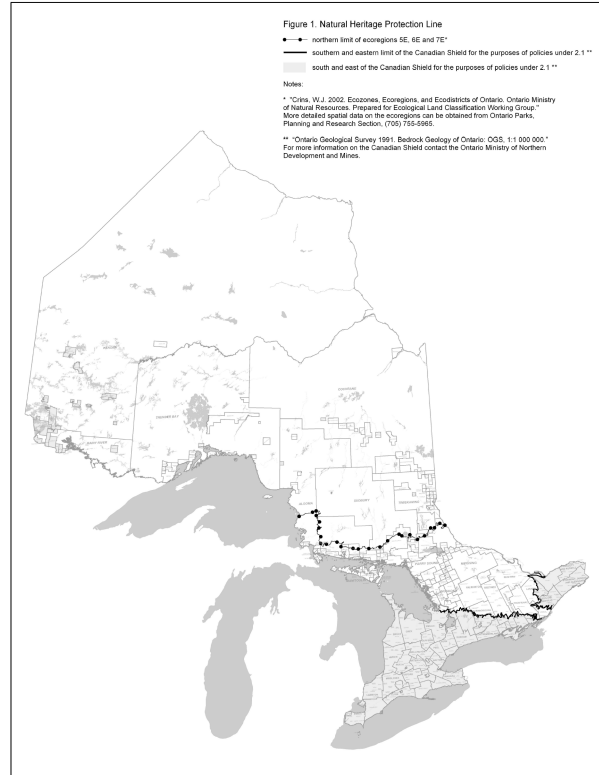
Comprehensive, integrated and long-term planning is best achieved through municipal official plans. Municipal official plans shall identify provincial interests and set out appropriate land use designations and policies. Municipal official plans should also coordinate cross-boundary matters to complement the actions of other planning authorities and promote mutually beneficial solutions.

Municipal official plans shall provide clear, reasonable and attainable policies to protect provincial interests and direct development to suitable areas.

In order to protect provincial interests, planning authorities shall keep their official plans up-to-date with this Provincial Policy Statement. The policies of this Provincial Policy Statement continue to apply after adoption and approval of a municipal official plan.

- 4.6 The policies of this Provincial Policy Statement represent minimum standards. This Provincial Policy Statement does not prevent planning authorities and decision-makers from going beyond the minimum standards established in specific policies, unless doing so would conflict with any policy of this Provincial Policy Statement.
- 4.7 A wide range of legislation and regulations may apply to decisions with respect to *Planning Act* applications. In some cases, a *Planning Act* proposal may also require approval under other legislation or regulation.
- 4.8 In addition to land use approvals under the *Planning Act*, infrastructure may also require approval under other legislation and regulations, including the *Environmental Assessment Act*; the *Canadian Environmental Assessment Act, 1992*; the *Environmental Protection Act*; the *Ontario Energy Board Act, 1998*; the *Ontario Water Resources Act*; the *Conservation Authorities Act*; the *Ontario Heritage Act*; and the *Safe Drinking Water Act, 2002*. An environmental assessment process may be applied to new infrastructure and modifications to existing infrastructure under applicable legislation.
- 4.9 Provincial plans shall take precedence over policies in this Provincial Policy Statement to the extent of any conflict. Examples of these are plans created under the *Niagara Escarpment Planning and Development Act* and the *Oak Ridges Moraine Conservation Act, 2001*.
- 4.10 The Province, in consultation with municipalities, other public bodies and stakeholders shall identify performance indicators for measuring the effectiveness of some or all of the policies. The Province shall monitor their implementation, including reviewing performance indicators concurrent with any review of this Provincial Policy Statement.
- 4.11 Municipalities are encouraged to establish performance indicators to monitor the implementation of the policies in their official plans.

5.0 FIGURE 1



6.0 DEFINITIONS

Access standards: means methods or procedures to ensure safe vehicular and pedestrian movement, and access for the maintenance and repair of protection works, during times of *flooding hazards, erosion hazards* and/or *other water-related hazards*.

Adjacent lands: means

- a) for the purposes of policy 2.1, those lands contiguous to a specific *natural heritage feature or area* where it is likely that *development or site alteration* would have a *negative impact* on the feature or area. The extent of the *adjacent lands* may be recommended by the Province or based on municipal approaches which achieve the same objectives; and
- b) for the purposes of policy 2.6.3, those lands contiguous to a *protected heritage property* or as otherwise defined in the municipal official plan.

Adverse effects: as defined in the *Environmental Protection Act*, means one or more of:

- a) impairment of the quality of the natural environment for any use that can be made of it;
- b) injury or damage to property or plant or animal life;
- c) harm or material discomfort to any person;
- d) an adverse effect on the health of any person;
- e) impairment of the safety of any person;
- f) rendering any property or plant or animal life unfit for human use;
- g) loss of enjoyment of normal use of property; and
- h) interference with normal conduct of business.

Affordable: means

- a) in the case of ownership housing, the least expensive of:
 1. housing for which the purchase price results in annual accommodation costs which do not exceed 30 percent of gross annual household income for *low and moderate income households*; or
 2. housing for which the purchase price is at least 10 percent below the average purchase price of a resale unit in the *regional market area*;
- b) in the case of rental housing, the least expensive of:
 1. a unit for which the rent does not exceed 30 percent of gross annual household income for *low and moderate income households*; or
 2. a unit for which the rent is at or below the average market rent of a unit in the *regional market area*.

Agricultural uses: means the growing of crops, including nursery and horticultural crops; raising of livestock; raising of other animals for food, fur or fibre, including poultry and fish; aquaculture; aparies; agro-forestry; maple syrup production; and associated on-farm buildings and structures, including accommodation for full-time farm labour when the size and nature of the operation requires additional employment.

Agriculture-related uses: means those farm-related commercial and farm-related industrial uses that are small scale and directly related to the farm operation and are required in close proximity to the farm operation.

Airports: means all Ontario airports, including designated lands for future airports, with Noise Exposure Forecast (NEF)/Noise Exposure Projection (NEP) mapping.

Alternative energy systems: means sources of energy or energy conversion processes that significantly reduce the amount of harmful emissions to the environment (air, earth and water) when compared to conventional energy systems.

Archaeological resources: includes artifacts, archaeological sites and marine archaeological sites. The identification and evaluation of such resources are based upon archaeological fieldwork undertaken in accordance with the *Ontario Heritage Act*.

Areas of archaeological potential: means areas with the likelihood to contain *archaeological resources*. Criteria for determining archaeological potential are established by the Province, but municipal approaches which achieve the same objectives may also be used. Archaeological potential is confirmed through archaeological fieldwork undertaken in accordance with the *Ontario Heritage Act*.

Areas of mineral potential: means areas favourable to the discovery of *mineral deposits* due to geology, the presence of known *mineral deposits* or other technical evidence.

Areas of natural and scientific interest (ANSI): means areas of land and water containing natural landscapes or features that have been identified as having life science or earth science values related to protection, scientific study or education.

Areas of petroleum potential: means areas favourable to the discovery of *petroleum resources* due to geology, the presence of known *petroleum resources* or other technical evidence.

Brownfield sites: means undeveloped or previously developed properties that may be contaminated. They are usually, but not exclusively, former industrial or commercial properties that may be underutilized, derelict or vacant.

Built heritage resources: means one or more *significant* buildings, structures, monuments, installations or remains associated with architectural, cultural, social, political, economic or military history and identified as being important to a community. These resources may be identified through designation or heritage conservation easement under the *Ontario Heritage Act*, or listed by local, provincial or federal jurisdictions.

Coastal wetland: means

- a) any *wetland* that is located on one of the Great Lakes or their connecting channels (Lake St. Clair, St. Mary's, St. Clair, Detroit, Niagara and St. Lawrence Rivers); or
- b) any other *wetland* that is on a tributary to any of the above-specified water bodies and lies, either wholly or in part, downstream of a line located 2 kilometres upstream of the 1:100 year floodline (plus wave run-up) of the large water body to which the tributary is connected.

Comprehensive review: means

- a) for the purposes of policies 1.1.3.9 and 1.3.2, an official plan review which is initiated by a planning authority, or an official plan amendment which is initiated or adopted by a planning authority, which:
 1. is based on a review of population and growth projections and which reflect projections and allocations by upper-tier municipalities and *provincial plans*, where applicable; considers alternative directions for growth; and determines how best to accommodate this growth while protecting provincial interests;
 2. utilizes opportunities to accommodate projected growth through *intensification* and *redevelopment*;
 3. confirms that the lands to be developed do not comprise *specialty crop areas* in accordance with policy 2.3.2;
 4. is integrated with planning for *infrastructure* and *public service facilities*; and
 5. considers cross-jurisdictional issues.
- b) for the purposes of policy 1.1.5, means a review undertaken by a planning authority or comparable body which:
 1. addresses long-term population projections, *infrastructure* requirements and related matters;
 2. confirms that the lands to be developed do not comprise *specialty crop areas* in accordance with policy 2.3.2; and
 3. considers cross-jurisdictional issues.

Conserved: means the identification, protection, use and/or management of cultural heritage and archaeological resources in such a way that their heritage values, attributes and integrity are retained. This

may be addressed through a conservation plan or heritage impact assessment.

Cultural heritage landscape: means a defined geographical area of heritage significance which has been modified by human activities and is valued by a community. It involves a grouping(s) of individual heritage features such as structures, spaces, archaeological sites and natural elements, which together form a significant type of heritage form, distinctive from that of its constituent elements or parts. Examples may include, but are not limited to, heritage conservation districts designated under the *Ontario Heritage Act*; and villages, parks, gardens, battlefields, mainstreets and neighbourhoods, cemeteries, trailways and industrial complexes of cultural heritage value.

Defined portions of the one hundred year flood level along connecting channels: means those areas which are critical to the conveyance of the flows associated with the *one hundred year flood level* along the St. Mary's, St. Clair, Detroit, Niagara and St. Lawrence Rivers, where *development* or *site alteration* will create *flooding hazards*, cause updrift and/or downdrift impacts and/or cause adverse environmental impacts.

Deposits of mineral aggregate resources: means an area of identified *mineral aggregate resources*, as delineated in Aggregate Resource Inventory Papers or comprehensive studies prepared using evaluation procedures established by the Province for surficial and bedrock resources, as amended from time to time, that has a sufficient quantity and quality to warrant present or future extraction.

Designated and available: for the purposes of policy 1.4.1(a), means lands designated in the official plan for urban residential use. For municipalities where more detailed official plan policies (e.g., secondary plans) are required before development applications can be considered for approval, only lands that have commenced the more detailed planning process are considered to be designated for the purposes of this definition.

Designated growth areas: means lands within *settlement areas* designated in an official plan for growth over the long-term planning horizon provided in policy 1.1.2, but which have not yet been fully developed. *Designated growth areas* include lands which are *designated and available* for residential growth in accordance with policy 1.4.1(a), as well as lands required for employment and other uses.

Designated vulnerable area: means areas defined as vulnerable, in accordance with provincial standards, by virtue of their importance as a drinking water source that may be impacted by activities or events.

Development: means the creation of a new lot, a change in land use, or the construction of buildings and structures, requiring approval under the *Planning Act*, but does not include:

- a) activities that create or maintain *infrastructure* authorized under an environmental assessment process;
- b) works subject to the *Drainage Act*; or
- c) for the purposes of policy 2.1.3(b), underground or surface mining of *minerals* or advanced exploration on mining lands in *significant areas of mineral potential* in Ecoregion 5E, where advanced exploration has the same meaning as under the *Mining Act*. Instead, those matters shall be subject to policy 2.1.4(a).

Dynamic beach hazard: means areas of inherently unstable accumulations of shoreline sediments along the *Great Lakes - St. Lawrence River System* and *large inland lakes*, as identified by provincial standards, as amended from time to time. The *dynamic beach hazard* limit consists of the *flooding hazard* limit plus a dynamic beach allowance.

Ecological function: means the natural processes, products or services that living and non-living environments provide or perform within or between species, ecosystems and landscapes. These may include biological, physical and socio-economic interactions.

Employment area: means those areas designated in an official plan for clusters of business and economic activities including, but not limited to,

manufacturing, warehousing, offices, and associated retail and ancillary facilities.

Endangered species: means a species that is listed or categorized as an "Endangered Species" on the Ontario Ministry of Natural Resources' official species at risk list, as updated and amended from time to time.

Erosion hazard: means the loss of land, due to human or natural processes, that poses a threat to life and property. The *erosion hazard* limit is determined using considerations that include the 100 year erosion rate (the average annual rate of recession extended over an one hundred year time span), an allowance for slope stability, and an erosion/erosion access allowance.

Fish: means fish, which as defined in S.2 of the *Fisheries Act*, c. F-14, as amended, includes fish, shellfish, crustaceans, and marine animals, at all stages of their life cycles.

Fish habitat: as defined in the *Fisheries Act*, c. F-14, means spawning grounds and nursery, rearing, food supply, and migration areas on which *fish* depend directly or indirectly in order to carry out their life processes.

Flood fringe: for *river, stream and small inland lake systems*, means the outer portion of the *flood plain* between the *floodway* and the *flooding hazard* limit. Depths and velocities of flooding are generally less severe in the flood fringe than those experienced in the *floodway*.

Flood plain: for *river stream, and small inland lake systems*, means the area, usually low lands adjoining a watercourse, which has been or may be subject to *flooding hazards*.

Flooding hazard: means the inundation, under the conditions specified below, of areas adjacent to a shoreline or a river or stream system and not ordinarily covered by water:

- a) Along the shorelines of the *Great Lakes - St. Lawrence River System* and *large inland lakes*, the *flooding hazard* limit is based on the *one hundred year flood level* plus an allowance for *wave uprush* and *other water-related hazards*;
- b) Along *river, stream and small inland lake systems*, the *flooding hazard* limit is the greater of:
 1. the flood resulting from the rainfall actually experienced during a major storm such as the Hurricane Hazel storm (1954) or the Timmins storm (1961), transposed over a specific watershed and combined with the local conditions, where evidence suggests that the storm event could have potentially occurred over watersheds in the general area;
 2. the *one hundred year flood*; and
 3. a flood which is greater than 1. or 2. which was actually experienced in a particular watershed or portion thereof as a result of ice jams and which has been approved as the standard for that specific area by the Minister of Natural Resources;

except where the use of the *one hundred year flood* or the actually experienced event has been approved by the Minister of Natural Resources as the standard for a specific watershed (where the past history of flooding supports the lowering of the standard).

Floodproofing standard: means the combination of measures incorporated into the basic design and/or construction of buildings, structures, or properties to reduce or eliminate *flooding hazards*, *wave uprush* and *other water-related hazards* along the shorelines of the *Great Lakes - St. Lawrence River System* and *large inland lakes*, and *flooding hazards* along *river, stream and small inland lake systems*.

Floodway: for *river, stream and small inland lake systems*, means the portion of the *flood plain* where *development* and *site alteration* would cause a danger to public health and safety or property damage.

Where the one zone concept is applied, the *floodway* is the entire contiguous *flood plain*.

Where the two zone concept is applied, the *floodway* is the contiguous inner portion of the *flood plain*, representing that area required for the

safe passage of flood flow and/or that area where flood depths and/or velocities are considered to be such that they pose a potential threat to life and/or property damage. Where the two zone concept applies, the outer portion of the *flood plain* is called the *flood fringe*.

Great Lakes - St. Lawrence River System: means the major water system consisting of Lakes Superior, Huron, St. Clair, Erie and Ontario and their connecting channels, and the St. Lawrence River within the boundaries of the Province of Ontario.

Ground water feature: refers to water-related features in the earth's subsurface, including recharge/discharge areas, water tables, aquifers and unsaturated zones that can be defined by surface and subsurface hydrogeologic investigations.

Hazardous lands: means property or lands that could be unsafe for development due to naturally occurring processes. Along the shorelines of the *Great Lakes - St. Lawrence River System*, this means the land, including that covered by water, between the international boundary, where applicable, and the furthest landward limit of the *flooding hazard*, *erosion hazard* or *dynamic beach hazard* limits. Along the shorelines of *large inland lakes*, this means the land, including that covered by water, between a defined offshore distance or depth and the furthest landward limit of the *flooding hazard*, *erosion hazard* or *dynamic beach hazard* limits. Along *river, stream and small inland lake systems*, this means the land, including that covered by water, to the furthest landward limit of the *flooding hazard* or *erosion hazard* limits.

Hazardous sites: means property or lands that could be unsafe for *development* and *site alteration* due to naturally occurring hazards. These may include unstable soils (sensitive marine clays [leda], organic soils) or unstable bedrock (karst topography).

Hazardous substances: means substances which, individually, or in combination with other substances, are normally considered to pose a danger to public health, safety and the environment. These substances generally include a wide array of materials that are toxic, ignitable, corrosive, reactive, radioactive or pathological.

Heritage attributes: means the principal features, characteristics, context and appearance that contribute to the cultural heritage significance of a *protected heritage property*.

Hydrologic function: means the functions of the hydrological cycle that include the occurrence, circulation, distribution and chemical and physical properties of water on the surface of the land, in the soil and underlying rocks, and in the atmosphere, and water's interaction with the environment including its relation to living things.

Individual on-site sewage services: means individual, autonomous sewage disposal systems within the meaning of s.8.1.2, O.Reg. 403/97, under the *Building Code Act, 1992* that are owned, operated and managed by the owner of the property upon which the system is located.

Individual on-site water services: means individual, autonomous water supply systems that are owned, operated and managed by the owner of the property upon which the system is located.

Infrastructure: means physical structures (facilities and corridors) that form the foundation for development. *Infrastructure* includes: sewage and water systems, septage treatment systems, waste management systems, electric power generation and transmission, communications/telecommunications, transit and transportation corridors and facilities, oil and gas pipelines and associated facilities.

Intensification: means the development of a property, site or area at a higher density than currently exists through:

- redevelopment*, including the reuse of *brownfield sites*;
- the development of vacant and/or underutilized lots within previously developed areas;
- infill development; and
- the expansion or conversion of existing buildings.

Large inland lakes: means those waterbodies having a surface area of equal to or greater than 100 square kilometres where there is not a measurable or predictable response to a single runoff event.

Legal or technical reasons: for the purposes of policy 2.3.4.2, means severances for purposes such as easements, corrections of deeds, quit claims, and minor boundary adjustments, which do not result in the creation of a new lot.

Low and moderate income households: means

- in the case of ownership housing, households with incomes in the lowest 60 percent of the income distribution for the *regional market area*; or
- in the case of rental housing, households with incomes in the lowest 60 percent of the income distribution for renter households for the *regional market area*.

Mine hazard: means any feature of a mine as defined under the *Mining Act*, or any related disturbance of the ground that has not been rehabilitated.

Minerals: means metallic minerals and non-metallic minerals as herein defined, but does not include *mineral aggregate resources* or *petroleum resources*.

Metallic minerals means those minerals from which metals (e.g. copper, nickel, gold) are derived.

Non-metallic minerals means those minerals that are of value for intrinsic properties of the minerals themselves and not as a source of metal. They are generally synonymous with industrial minerals (e.g. asbestos, graphite, kyanite, mica, nepheline syenite, salt, talc, and wollastonite).

Mineral aggregate operation: means

- lands under license or permit, other than for *wayside pits and quarries*, issued in accordance with the *Aggregate Resources Act*, or successors thereto;
- for lands not designated under the *Aggregate Resources Act*, established pits and quarries that are not in contravention of municipal zoning by-laws and including adjacent land under agreement with or owned by the operator, to permit continuation of the operation; and
- associated facilities used in extraction, transport, beneficiation, processing or recycling of *mineral aggregate resources* and derived products such as asphalt and concrete, or the production of secondary related products.

Mineral aggregate resources: means gravel, sand, clay, earth, shale, stone, limestone, dolostone, sandstone, marble, granite, rock or other material prescribed under the *Aggregate Resources Act* suitable for construction, industrial, manufacturing and maintenance purposes but does not include metallic ores, asbestos, graphite, kyanite, mica, nepheline syenite, salt, talc, wollastonite, mine tailings or other material prescribed under the *Mining Act*.

Mineral deposits: means areas of identified *minerals* that have sufficient quantity and quality based on specific geological evidence to warrant present or future extraction.

Mineral mining operation: means mining operations and associated facilities, or, past producing mines with remaining mineral development potential that have not been permanently rehabilitated to another use.

Minimum distance separation formulae: means formulae developed by the Province to separate uses so as to reduce incompatibility concerns about odour from livestock facilities.

Multi-modal transportation system: means a transportation system which may include several forms of transportation such as automobiles, walking, trucks, cycling, buses, rapid transit, rail (such as commuter and freight), air and marine.

Municipal sewage services: means a sewage works within the meaning of Section 1 of the *Ontario Water Resources Act* that is owned or operated by a municipality.

Municipal water services: means a municipal drinking-water system within the meaning of Section 2 of the *Safe Drinking Water Act, 2002*.

Natural heritage features and areas: means features and areas, including *significant wetlands, significant coastal wetlands, fish habitat, significant woodlands* south and east of the Canadian Shield, *significant valleylands* south and east of the Canadian Shield, *significant habitat of endangered species and threatened species, significant wildlife habitat, and significant areas of natural and scientific interest*, which are important for their environmental and social values as a legacy of the natural landscapes of an area.

Natural heritage system: means a system made up of *natural heritage features and areas*, linked by natural corridors which are necessary to maintain biological and geological diversity, natural functions, viable populations of indigenous species and ecosystems. These systems can include lands that have been restored and areas with the potential to be restored to a natural state.

Negative impacts: means

- a) in regard to policy 2.2, degradation to the *quality and quantity of water, sensitive surface water features and sensitive ground water features*, and their related *hydrologic functions*, due to single, multiple or successive *development or site alteration* activities;
- b) in regard to *fish habitat*, the harmful alteration, disruption or destruction of *fish habitat*, except where, in conjunction with the appropriate authorities, it has been authorized under the *Fisheries Act*, using the guiding principle of no net loss of productive capacity; and
- c) in regard to other *natural heritage features and areas*, degradation that threatens the health and integrity of the natural features or *ecological functions* for which an area is identified due to single, multiple or successive *development or site alteration* activities.

Normal farm practices: means a practice, as defined in the *Farming and Food Production Protection Act, 1998*, that is conducted in a manner consistent with proper and acceptable customs and standards as established and followed by similar agricultural operations under similar circumstances; or makes use of innovative technology in a manner consistent with proper advanced farm management practices. Normal farm practices shall be consistent with the *Nutrient Management Act, 2002* and regulations made under that Act.

Oil, gas and salt hazards: means any feature of a well or work as defined under the *Oil, Gas and Salt Resources Act*, or any related disturbance of the ground that has not been rehabilitated.

One hundred year flood: for *river, stream and small inland lake systems*, means that flood, based on an analysis of precipitation, snow melt, or a combination thereof, having a return period of 100 years on average, or having a 1% chance of occurring or being exceeded in any given year.

One hundred year flood level: means

- a) for the shorelines of the Great Lakes, the peak instantaneous stillwater level, resulting from combinations of mean monthly lake levels and wind setups, which has a 1% chance of being equalled or exceeded in any given year;
- b) in the connecting channels (St. Mary's, St. Clair, Detroit, Niagara and St. Lawrence Rivers), the peak instantaneous stillwater level which has a 1% chance of being equalled or exceeded in any given year; and
- c) for large inland lakes, lake levels and wind setups that have a 1% chance of being equalled or exceeded in any given year, except that, where sufficient water level records do not exist, the one hundred year flood level is based on the highest known water level and wind setups.

Other water-related hazards: means water-associated phenomena other than *flooding hazards* and *wave uprush* which act on shorelines. This includes, but is not limited to ship-generated waves, ice piling and ice jamming.

Partial services: means

- a) *municipal sewage services or private communal sewage services and individual on-site water services*; or
- b) *municipal water services or private communal water services and individual on-site sewage services*.

Petroleum resource operations: means oil, gas and brine wells, and associated facilities, oil field brine disposal wells and associated facilities, and facilities for the underground storage of natural gas and other hydrocarbons.

Petroleum resources: means oil, gas, and brine resources which have been identified through exploration and verified by preliminary drilling or other forms of investigation. This may include sites of former operations where resources are still present or former sites that may be converted to underground storage for natural gas or other hydrocarbons.

Planned corridors: means corridors identified through *provincial plans* or preferred alignment(s) determined through the *Environmental Assessment Act* process which are required to meet projected needs.

Portable asphalt plant: means a facility

- a) with equipment designed to heat and dry aggregate and to mix aggregate with bituminous asphalt to produce asphalt paving material, and includes stockpiling and storage of bulk materials used in the process; and
- b) which is not of permanent construction, but which is to be dismantled at the completion of the construction project.

Portable concrete plant: means a building or structure

- a) with equipment designed to mix cementing materials, aggregate, water and admixtures to produce concrete, and includes stockpiling and storage of bulk materials used in the process; and
- b) which is not of permanent construction, but which is designed to be dismantled at the completion of the construction project.

Prime agricultural area: means areas where *prime agricultural lands* predominate. This includes: areas of *prime agricultural lands* and associated Canada Land Inventory Class 4-7 soils; and additional areas where there is a local concentration of farms which exhibit characteristics of ongoing agriculture. *Prime agricultural areas* may be identified by the Ontario Ministry of Agriculture and Food using evaluation procedures established by the Province as amended from time to time, or may also be identified through an alternative agricultural land evaluation system approved by the Province.

Prime agricultural land: means land that includes *specialty crop areas* and/or Canada Land Inventory Classes 1, 2, and 3 soils, in this order of priority for protection.

Private communal sewage services: means a sewage works within the meaning of Section 1 of the *Ontario Water Resources Act* that serves six or more lots or private residences and is not owned by a municipality.

Private communal water services: means a non-municipal drinking-water system within the meaning of Section 2 of the *Safe Drinking Water Act, 2002* that serves six or more lots or private residences.

Protected heritage property: means real property designated under Parts IV, V or VI of the *Ontario Heritage Act*; heritage conservation easement property under Parts II or IV of the *Ontario Heritage Act*; and property that is the subject of a covenant or agreement between the owner of a property and a conservation body or level of government, registered on title and executed with the primary purpose of preserving, conserving and maintaining a cultural heritage feature or resource, or preventing its destruction, demolition or loss.

Protection works standards: means the combination of non-structural or structural works and allowances for slope stability and flooding/erosion to reduce the damage caused by *flooding hazards, erosion hazards and other water-related hazards*, and to allow access for their maintenance and repair.

Provincial and federal requirements: means

- a) in regard to policy 1.8.3, legislation and policies administered by the federal or provincial governments for the purpose of protecting the environment from potential impacts associated with energy facilities and ensuring that the necessary approvals are obtained; and
- b) in regard to policy 2.1.5, legislation and policies administered by the federal or provincial governments for the purpose of the protection of *fish and fish habitat*, and related, scientifically established standards such as water quality criteria for protecting lake trout populations.

Provincial plan: means a plan approved by the Lieutenant Governor in Council or the Minister of Municipal Affairs and Housing, but does not include municipal official plans.

Public service facilities: means land, buildings and structures for the provision of programs and services provided or subsidized by a government or other body, such as social assistance, recreation, police and fire protection, health and educational programs, and cultural services. *Public service facilities* do not include *infrastructure*.

Quality and quantity of water: is measured by indicators such as minimum base flow, depth to water table, aquifer pressure, oxygen levels, suspended solids, temperature, bacteria, nutrients and hazardous contaminants, and hydrologic regime.

Recreation: means leisure time activity undertaken in built or natural settings for purposes of physical activity, health benefits, sport participation and skill development, personal enjoyment, positive social interaction and the achievement of human potential.

Redevelopment: means the creation of new units, uses or lots on previously developed land in existing communities, including *brownfield sites*.

Regional market area: refers to an area, generally broader than a lower-tier municipality, that has a high degree of social and economic interaction. In southern Ontario, the upper or single-tier municipality will normally serve as the *regional market area*. Where a *regional market area* extends significantly beyond upper or single-tier boundaries, it may include a combination of upper, single and/or lower-tier municipalities.

Renewable energy systems: means the production of electrical power from an energy source that is renewed by natural processes including, but not limited to, wind, water, a biomass resource or product, or solar and geothermal energy.

Reserve sewage system capacity: means design or planned capacity in a centralized waste water treatment facility which is not yet committed to existing or approved development. For the purposes of policy 1.6.4.1(e), reserve capacity for *private communal sewage services* and *individual on-site sewage services* is considered sufficient if the hauled sewage from the development can be treated or disposed of at sites approved under the *Environmental Protection Act* or the *Ontario Water Resources Act*, but not by land-applying untreated, hauled sewage.

Reserve water system capacity: means design or planned capacity in a centralized water treatment facility which is not yet committed to existing or approved development.

Residence surplus to a farming operation: means an existing farm residence that is rendered surplus as a result of farm consolidation (the acquisition of additional farm parcels to be operated as one farm operation).

Residential intensification: means intensification of a property, site or area which results in a net increase in residential units or accommodation and includes:

- a) redevelopment, including the redevelopment of *brownfield sites*;
- b) the development of vacant or underutilized lots within previously developed areas;
- c) infill development;
- d) the conversion or expansion of existing industrial, commercial and institutional buildings for residential use; and
- e) the conversion or expansion of existing residential buildings to create new residential units or accommodation, including accessory apartments, secondary suites and rooming houses.

River, stream and small inland lake systems: means all watercourses, rivers, streams, and small inland lakes or waterbodies that have a measurable or predictable response to a single runoff event.

Rural areas: means lands in the rural area which are located outside *settlement areas* and which are outside *prime agricultural areas*.

Secondary uses: means uses secondary to the principal use of the property, including but not limited to, home occupations, home industries, and uses that produce value-added agricultural products from the farm operation on the property.

Sensitive: in regard to *surface water features* and *ground water features*, means areas that are particularly susceptible to impacts from activities or events including, but not limited to, water withdrawals, and additions of pollutants.

Sensitive land uses: means buildings, amenity areas, or outdoor spaces where routine or normal activities occurring at reasonably expected times would experience one or more *adverse effects* from contaminant discharges generated by a nearby major facility. *Sensitive land uses* may be a part of the natural or built environment. Examples may include, but are not limited to: residences, day care centres, and educational and health facilities.

Settlement areas: means urban areas and rural settlement areas within municipalities (such as cities, towns, villages and hamlets) that are:

- a) built up areas where development is concentrated and which have a mix of land uses; and
- b) lands which have been designated in an official plan for development over the long term planning horizon provided for in policy 1.1.2. In cases where land in *designated growth areas* is not available, the *settlement area* may be no larger than the area where development is concentrated.

Sewage and water services: includes *municipal sewage services* and *municipal water services*, *private communal sewage services* and *private communal water services*, *individual on-site sewage services* and *individual on-site water services*, and *partial services*.

Significant: means

- a) in regard to *wetlands, coastal wetlands* and *areas of natural and scientific interest*, an area identified as provincially significant by the Ontario Ministry of Natural Resources using evaluation procedures established by the Province, as amended from time to time;
- b) in regard to the habitat of *endangered species* and *threatened species*, means the habitat, as approved by the Ontario Ministry of Natural Resources, that is necessary for the maintenance, survival, and/or the recovery of naturally occurring or reintroduced populations of *endangered species* or *threatened species*, and where those areas of occurrence are occupied or habitually occupied by the species during all or any part(s) of its life cycle;
- c) in regard to *woodlands*, an area which is ecologically important in terms of features such as species composition, age of trees and stand history; functionally important due to its contribution to the broader landscape because of its location, size or due to the amount of forest cover in the planning area; or economically important due to site quality, species composition, or past management history;

- d) in regard to other features and areas in policy 2.1, ecologically important in terms of features, functions, representation or amount, and contributing to the quality and diversity of an identifiable geographic area or *natural heritage system*;
- e) in regard to *mineral* potential, means an area identified as provincially significant through comprehensive studies prepared using evaluation procedures established by the Province, as amended from time to time, such as the Provincially Significant Mineral Potential Index;
- f) in regard to potential for *petroleum resources*, means an area identified as provincially significant through comprehensive studies prepared using evaluation procedures established by the Province, as amended from time to time; and
- g) in regard to cultural heritage and archaeology, resources that are valued for the important contribution they make to our understanding of the history of a place, an event, or a people.

Criteria for determining significance for the resources identified in sections (c)-(g) are recommended by the Province, but municipal approaches that achieve or exceed the same objective may also be used.

While some significant resources may already be identified and inventoried by official sources, the significance of others can only be determined after evaluation.

Site alteration: means activities, such as grading, excavation and the placement of fill that would change the landform and natural vegetative characteristics of a site.

For the purposes of policy 2.1.3(b), *site alteration* does not include underground or surface mining of *minerals* or advanced exploration on mining lands in *significant areas of mineral potential* in Ecoregion 5E, where advanced exploration has the same meaning as in the *Mining Act*. Instead, those matters shall be subject to policy 2.1.4(a).

Special needs: means any housing, including dedicated facilities, in whole or in part, that is used by people who have specific needs beyond economic needs, including but not limited to, needs such as mobility requirements or support functions required for daily living. Examples of *special needs* housing may include, but are not limited to, housing for persons with disabilities such as physical, sensory or mental health disabilities, and housing for the elderly.

Special policy area: means an area within a community that has historically existed in the *flood plain* and where site-specific policies, approved by both the Ministers of Natural Resources and Municipal Affairs and Housing, are intended to provide for the continued viability of existing uses (which are generally on a small scale) and address the significant social and economic hardships to the community that would result from strict adherence to provincial policies concerning *development*. The criteria and procedures for approval are established by the Province.

A *Special Policy Area* is not intended to allow for new or intensified development and site alteration, if a community has feasible opportunities for development outside the *flood plain*.

Specialty crop area: means areas designated using evaluation procedures established by the province, as amended from time to time, where specialty crops such as tender fruits (peaches, cherries, plums), grapes, other fruit crops, vegetable crops, greenhouse crops, and crops from agriculturally developed organic soil lands are predominantly grown, usually resulting from:

- a) soils that have suitability to produce specialty crops, or lands that are subject to special climatic conditions, or a combination of both; and/or
- b) a combination of farmers skilled in the production of specialty crops, and of capital investment in related facilities and services to produce, store, or process specialty crops.

Surface water feature: refers to water-related features on the earth's surface, including headwaters, rivers, stream channels, inland lakes, seepage areas, recharge/discharge areas, springs, wetlands, and associated riparian lands that can be defined by their soil moisture, soil type, vegetation or topographic characteristics.

Threatened species: means a species that is listed or categorized as a "Threatened Species" on the Ontario Ministry of Natural Resources' official species at risk list, as updated and amended from time to time.

Transportation systems: means a system consisting of corridors and rights-of-way for the movement of people and goods, and associated transportation facilities including transit stops and stations, cycle lanes, bus lanes, high occupancy vehicle lanes, rail facilities, park'n'ride lots, service centres, rest stops, vehicle inspection stations, intermodal terminals, harbours, and associated facilities such as storage and maintenance.

Valleylands: means a natural area that occurs in a valley or other landform depression that has water flowing through or standing for some period of the year.

Vulnerable: means surface and groundwater that can be easily changed or impacted by activities or events, either by virtue of their vicinity to such activities or events or by permissive pathways between such activities and the surface and/or groundwater.

Waste management system: means sites and facilities to accommodate solid waste from one or more municipalities and includes landfill sites, recycling facilities, transfer stations, processing sites and hazardous waste depots.

Watershed: means an area that is drained by a river and its tributaries.

Wave uprush: means the rush of water up onto a shoreline or structure following the breaking of a wave; the limit of wave uprush is the point of furthest landward rush of water onto the shoreline.

Wayside pits and quarries: means a temporary pit or quarry opened and used by or for a public authority solely for the purpose of a particular project or contract of road construction and not located on the road right-of-way.

Wetlands: means lands that are seasonally or permanently covered by shallow water, as well as lands where the water table is close to or at the surface. In either case the presence of abundant water has caused the formation of hydric soils and has favoured the dominance of either hydrophytic plants or water tolerant plants. The four major types of wetlands are swamps, marshes, bogs and fens.

Periodically soaked or wet lands being used for agricultural purposes which no longer exhibit wetland characteristics are not considered to be wetlands for the purposes of this definition.

Wildlife habitat: means areas where plants, animals and other organisms live, and find adequate amounts of food, water, shelter and space needed to sustain their populations. Specific wildlife habitats of concern may include areas where species concentrate at a vulnerable point in their annual or life cycle; and areas which are important to migratory or non-migratory species.

Woodlands: means treed areas that provide environmental and economic benefits to both the private landowner and the general public, such as erosion prevention, hydrological and nutrient cycling, provision of clean air and the long-term storage of carbon, provision of wildlife habitat, outdoor recreational opportunities, and the sustainable harvest of a wide range of woodland products. *Woodlands* include treed areas, woodlots or forested areas and vary in their level of significance at the local, regional and provincial level

(138-G576B)

Ontario Highway Transport Board

NOTICE

Periodically, temporary applications are filed with the Board. Details of these applications can be made available at anytime to any interested parties by calling (416) 326-6732.

The following are applications for extra-provincial and public vehicle operating licenses filed under the Motor Vehicle Transport Act, 1987, and the Public Vehicles Act. All information pertaining to the applicant

i.e. business plan, supporting evidence, etc. is on file at the Board and is available upon request.

Any interested person who has an economic interest in the outcome of these applications may serve and file an objection within 29 days of this publication. The objector shall:

1. complete a Notice of Objection Form,
2. serve the applicant with the objection,
3. file a copy of the objection and provide proof of service of the objection on the applicant with the Board,
4. pay the appropriate fee.

Serving and filing an objection may be effected by hand delivery, mail, courier or facsimile. Serving means the date received by a party and filing means the date received by the Board.

LES LIBELLÉS DÉS DEMANDES PUBLIÉES CI-DESSOUS SONT AUSSI DISPONIBLES EN FRANÇAIS SUR DEMANDE.

Pour obtenir de l'information en français, veuillez communiquer avec la Commission des transports routiers au 416-326-6732.

Stand-By Transportation Service Inc. **46310**
15 Caesar Ave., Unit "C", Ottawa, ON K2G 0A8

Applies for a public vehicle operating licence as follows:

For the transportation of students for the Conseil des écoles publiques de l'Est de l'Ontario between points in the City of Ottawa and schools under the jurisdiction of the aforesaid School Board.

PROVIDED THAT:

1. chartered trips be restricted to school purposes and only for schools under the jurisdiction of the aforesaid School Board;
2. the licensee be restricted to the use of Class "D" public vehicles as defined in paragraph (a) (iv) of subsection 1 of Section 7 of Regulation 982 under the Public Vehicles Act, R.S.O. 1990 Chapter P.54, each having a maximum seating capacity of nine (9) passengers exclusive of the driver.

Felix D'Mello
 Board Secretary/Secrétaire de la Commission
 (138-G578)

Government Notices Respecting Corporations Avis du gouvernement relatifs aux compagnies

Cancellation of Certificates of Incorporation (Corporations Tax Act Defaulters) Annulation de certificats de constitution (Non-respect de la Loi sur l'imposition des corporations)

NOTICE IS HEREBY GIVEN that, under subsection 241 (4) of the *Business Corporations Act*, the Certificates of Incorporation of the corporations named hereunder have been cancelled by an Order dated 31 January, 2005 for default in complying with the provisions of the *Corporations Tax Act*, and the said corporations have been dissolved on that date.

AVIS EST DONNÉ PAR LA PRÉSENTE que, conformément au paragraphe 241 (4) de la *Loi sur les sociétés par actions*, les certificats de constitution dont les 31 janvier 2005 pour non-respect des dispositions de la *Loi sur l'imposition des corporations* et que la dissolution des sociétés concernées prend effet à la date susmentionnée.

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
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2005-01-31	
A MOVEABLE FEAST INC.....	001010279
A.B.C. AUTO GLASS CO, LTD.	001029519
A.W. SERVICE INDUSTRIES INC.....	000987735
ABRAXIS INTERNATIONAL CONSULTING INC.	001029387
AC AIR COOL REFRIGERATION INC.....	000913067
ACADEMY WHOLESALE EXPORTS INC.....	001010559
AD PAK SIGNS LTD.....	000977375
ADK TIRE DISPOSAL INC.....	001009859
AGM FINANCIAL CORPORATION.....	000949467
ALEXANDER BROWN INC.....	000928232
ALGOMA HEADWATERS WILDERNESS TOURS INC.....	000941471
ALIBI IKES ORIGINAL SPORTS BAR & GRILL INC.....	001018983
ALL PRO KARATE INC.....	001024543
ALL-ROUND DESIGNS INC.....	001007907
ALLSORTS OF CONSTRUCTION LTD.....	000926419
ALONE RENOVATIONS LIMITED.....	001004935

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
ALPHA PACIFIC TRAVEL LTD.	001030867
ALRIYATI LTD.....	000939579
AMERICAN STANDARD ENVIRONMENTAL CORPORATION.....	001014147
ANDEG CONSTRUCTION COMPANY LIMITED.....	001022227
ANTIBES PRODUCTIONS INC.....	001030767
APPLEWOOD FILM PROJECT I INC.....	000941055
APRICH ENTERPRISES LTD.....	001013671
ASHLEY WILDE DESIGNS LTD.....	001023891
ASPRO SYSTEMS INC.....	001018707
ASTRONIC TECHNOLOGY LIMITED.....	000932415
ATE TRACKS II MANAGEMENT INC.....	000978823
ATE TRACKS MANAGEMENT INC.....	000977527
ATECH INDUSTRIES INC.....	001020783
ATLANTIC ART EXPORTS INC.....	001015567
AUTOMOTIVE REPAIR CONSULTANTS LEAGUE INC.....	000957083
AVALON TECHNOLOGIES LTD.....	000950911
AVIAN GROUP INC.....	001014811
AZAVA INC.....	001021119
AZUR PRODUCTIONS INC.....	001251177
B&W HAULAGE INC.....	001018795
BABA RAMA CORP.....	001033507
BACK DOOR FILMS INC.....	000932767
BALANCETECH INC.....	000979567
BAR-H-AUCTION CO. INC.....	001028087
BARGAIN PALACE LTD.....	001013363
BAY STREET CONSTRUCTION CORPORATION.....	000962795
BAYVIEW REALTY INC.....	000745984
BEP MARKETING INC.....	001086338
BIG INTERTRADING CO. INC.....	001016891
BLUE WATER ADVENTURES INC.....	000995343
BRANT BUILDING MAINTENANCE SERVICES INC.....	001031495
BREWRIGHT CONSULTING INC.....	001034015
BRIDGES & CASTLE INC.....	000998167
BROWNSTONE MINERALS INC.....	000945107
BRUCE HAMILTON FUELS LIMITED.....	001016763
BRUZZESE CONSTRUCTION LIMITED.....	000958195
BUGS WORLD PRODUCTIONS INC.....	000931599
BUILDMARK DEVELOPMENTS LTD.....	000948691
BUSINESSCRAFT INC.....	000910895

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
C.P.S. ENVIRONMENTAL LTD.	000946851
C.W.F.H. ENTERPRISES INC.	001012855
C'QUEST MANAGEMENT CORPORATION	000969135
CABLE AUDITORS INC.	001025287
CAJU RECORDS INC.	000935839
CALDAREVIC MARKETING INTERNATIONAL LTD.	001008871
CALPET TRADING INC.	000935811
CANADA IVY COMMERCIAL LTD.	001027163
CANADA MINT LTD.	001020375
CANADIAN CARPET BROKERS-4 LTD.	000969551
CANADIAN HEAVY MACHINERY CONSULTING INC.	001006291
CANADIAN LEGAL AND BUSINESS CONSULTING INC.	000922519
CANADIAN TROPHY FISHING INC.	001023431
CANAGRAM EXPORT & IMPORT LTD.	001028979
CANIENTAL TRADING LIMITED	000951363
CANINTCO U.A.E. LTD.	001013655
CANKUCKIE INVESTMENTS LIMITED	001029459
CANPAC TECHNOLOGIES INC.	001028135
CANTRACE COMMUNICATIONS INC.	001020755
CAPITAL ENERGY GAS CORPORATION	000978471
CAPITAL PICTON DEVELOPMENTS INC.	001029567
CAREER DEVELOPMENT RESOURCES ASSOCIATES INC.	000984167
CELLINI FURNITURE OF CANADA LTD.	001078894
CENTRE HASTINGS & FINANCIAL SERVICES INC.	001027259
CHAMPIONSHIP GENERAL PARTNERS I INC.	001031619
CHANDRA SANKURATHRI (NORTHERN AND EASTERN) INVESTMENTS INC.	000977715
CHARLES PLANT IMPORTS INC.	000938939
CHATTERJEE HOLDINGS INC.	000933103
CHINERICA BUSINESS DEVELOPMENT INC.	001024147
CHUAN HONG (CANADA) INC.	000945243
CIC AIRWAVE TECHNOLOGY LTD.	001024447
CIP TRUCKING INC.	001029167
COBRA FIRE CORPORATION	000940763
COLONIAL EXPORT CORPORATION	000941899
COMEX PUBLISHING LTD.	001029447
COMPU-RITE LEASING CORP.	000919599
COMPUTERGURU INC.	000929219
CRAFT FOODS LTD.	001017283
CREATIVE TOURS INTERNATIONAL EASTERN CANADA INC.	001012843
CRYSTAL OCEAN ENTERPRISES COMPANY LIMITED	000979403
CSC CONTRACTORS LTD.	000990255
CUEFHORIA BILLIARDS INC.	001014695
D.J.C. ASSOCIATES ARCHITECTS LIMITED	001029811
DALLO TRADING INC.	001010375
DANARIO PROPERTY MANAGEMENT INC.	000971383
DAVEBENJ INVESTMENTS INC.	000955403
DAVID HEEMBROCK & ASSOCIATES INC.	000935460
DAVIDSON-MOORE PRODUCTIONS INC.	000924011
DEERWOOD HOMES (OWEN SOUND) LIMITED	001024059
DEFACES INC.	000965171
DEL BRO FURNITURE INC.	001018359
DELCO MACHINE & GEAR LTD.	001027419
DENIS CHENARD INC.	000920815
DESB'S BROADCAST INC.	001010383
DIGI-TEK COMPONENTS LTD.	001012399
DIMENSIONS OF WEALTH (CANADA) LTD.	001012199
DIPHTHONG DEVELOPMENT LIMITED	000956987
DIRECTNET FAX SERVICES INC.	000958675
DIVERSIFIED BUSINESSES AND SERVICES UNLIMITED INC.	001018435
DN TRAN COMPANY INC.	000956295
DOUG JOHNSTON LINE CONTRACTORS LTD.	000982687
DOUGLAS J. M. ADAMS MANAGEMENT CONSULTING SERVICES INC.	000990239

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
DRY-THIK CANADA LIMITED	001026555
DUBE OPTICIANS/OPTICIENS LTD.	000996887
DUNE CANADA, SYSTEMS INC.	000948723
DURACRETE FORMWORK LTD.	001009523
DYAD CONSULTING INC.	000941943
DYNAMIC MAINTENANCE INC.	001033027
DYNASTY CORP.	000943771
E & D DRAGON INC.	001013935
EAAS HOLDINGS LTD.	001001439
EAST WEST MARKETING SERVICES LTD.	001021087
EASTERN REVERSE MORTGAGE CORPORATION	001030299
EASY JUG INC.	000998907
EASY VISION PLAYING CARDS LTD.	001017403
ECO-DECK BUILDING SYSTEMS LTD.	000990871
EDDISSON EXPORT CORP.	001024475
EGYPTIAN SELECT INVESTMENTS XXII INC.	001004103
EIGENIC COMPUTER SERVICES LTD.	001027315
ELGENDY'S PYRAMIDS ENGINEERING CONSULTANTS INC.	000980775
EM N ME PROPERTY MANAGEMENT LIMITED	000974711
ENABLING DEVELOPMENT INC.	001024247
ENOMMA HOLDINGS INC.	001009319
ENVIRO-SCOPE INTERNATIONAL INC.	001021347
ENVIRONMENTAL HORIZONS LTD.	000937971
ENVIROTECH INDUSTRIES LTD.	001000583
EPIC ADVENTURES INC.	001030023
ETM LAUNDRY 1 INC.	001033887
EURO-MATCH INC.	000970443
EUROPLEX INTERNATIONAL IMPORTING (ONTARIO) LIMITED	001021907
EUROPOST RETAIL LTD.	000973419
EUROTECH AUTOMOTIVE INC.	001000351
EXPO INDO-CAN INC.	001024611
FACEOLOGY 2000 INC.	001018651
FAR EAST CONSTRUCTION WATERPROOFING & DECORATION CO. LTD.	000922375
FEIMA IMPORT/EXPORT LTD.	001020747
FERAHZE CONCEPTS INC.	001005639
FIBREWORKS (ORILLIA) INCORPORATED	000911207
FILMWIDE INTERNATIONAL INC.	001010067
FIRST CHOICE LOW ALCOHOL BEER INC.	000981371
FORINT MARKETING INC.	001021291
FRACARA INDUSTRIES LTD.	001031791
FRAMING CO. INC.	000983727
FREMONT DEVELOPERS & CONTRACTORS LTD.	000935063
FREIGHTMEN INTERNATIONAL (CANADA) INC.	000974399
FUNSTERS WORLDWIDE FAMILY ENTERTAINMENT INC.	001025731
G. B. MOFFETT & ASSOCIATES INC.	000990307
G.D.C. CAPITAL COMMUNICATIONS INC.	001343761
GAFF WEAR LTD.	001026035
GARGANTUAN PRODUCTIONS INC.	000922215
GARNO ENTERTAINMENT INC.	001015683
GEM ENTERTAINMENT INC.	000993315
GHANA OVERSEAS MARKETING CORPORATION	001015331
GIBRALTAR SECURITIES LIMITED	001012767
GILL HOLDINGS INC.	001012607
GILLMORE CLASSICS INC.	000955843
GLOTEK SYSTEMS INC.	001021311
GOLDMAR INTERNATIONAL CORPORATION	001030479
GOR-TRANSPORT INC.	001422618
GORDIAN, QUISLING CONSULTANTS INC.	001029383
GORMLEY HOLDINGS INC.	001033731
GRAPHICS NORTH INC.	001003031
GREAT LAKES DRIVER TRAINING & CONSULTING CORP.	000985827
GREENPRO ENTERPRISES LIMITED	001014603
GREENTACTIX LANDSCAPING CORPORATION	000983615
GRINDSTONE ENTERPRISES INC.	000939071
GROUPCOM CONSULTING INC.	000969011
GUYE SHAW & ASSOCIATES LIMITED	000525056

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario	Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
H J AIR LIMITED	000992951	LANDUN ENTERPRISES LTD.	000992695
H.B.M. INDUSTRIES LTD.	000956463	LANSDOWNE AMATEUR BOXING CLUB LIMITED	001031919
HALIBURTON MARINE (1991) INC.	000933219	LDI NRO INC.	000973075
HAMILTON CORPORATE CENTRE INC.	000919439	LEE'S LOGIC LIMITED	001025319
HANOCOM CORPORATION	001023531	LGI SECURITIES INC.	000989003
HAPPY DAZE RESTAURANT, TAVERN INC.	001008839	LICENSING CORPORATION OF TACKLA INC.	000925827
HARJAS ENTERPRISES INC.	001006295	LIFE BEFORE THIS PRODUCTIONS INC.	001307105
HARKEM INC.	000966871	LINMAC BRAES INC.	001006211
HARROWSMITH GROUP LIMITED.	000974759	LIS-CAN GROUP DEVELOPMENTS CORPORATION LTD.	000999031
HASTINGS COLLISION LIMITED	000993799	LIZA HOLDINGS INC.	001025047
HATABE HOLDINGS INC.	000968791	LNJ SERVICES LTD.	001018119
HAWK & SONS INC.	001010167	LONG YOUTH COMPANY LTD.	001024539
HAYZON (CANADA) ENTERPRISES INC.	001021975	LUJACO ORGANIC RECOVERY INC.	001028975
HENSIM CONST. LTD.	001004063	M W STEEL INC.	001011291
HIGH & DRY CAMPERS LTD.	000981583	M. ONYSCHUK AND ASSOCIATES INC.	001020983
HIGHLAND WAY REALTY INC.	001025399	M.F.G. INSURANCE BROKERS INC.	000943683
HING FUNG FOOD PRODUCTS (CANADA) INC.	001021059	M&D MALONEY LAW SERVICES INC.	000990979
HOW DIA INDUSTRIAL CO. (CANADA) LTD.	000978843	MAGREX INCORPORATED	000926355
HRWORKS INC.	001392266	MAJONE SPORTSWEAR INC.	001017231
IDH ADVISORY SERVICES INC.	001015507	MANROSE HOLDINGS INC.	000978071
IMT INTERNATIONAL MANAGEMENT TECHNOLOGIES GROUP INC.	000910551	MATASHA INC.	000916543
IN-LINE BLADES SCHOOLS INC.	001010459	MATED LAU LIMITED.	001014287
INFOGENICS TECHNOLOGIES INC.	001021111	MCNEILL MECHANICAL LIMITED	001008815
INHOUSE SECURITY LIMITED	000918175	MEDIPAL CORPORATION	001023511
INKS DESIGN GROUP LTD.	000971719	MEIYA INTERNATIONAL INVESTMENT CORP.	001026223
INNOVA CHAMPION CANADA INC.	000983203	MEL-KING INVESTMENTS INC.	000976235
INSIDE IMAGE INC.	000936311	MEMORY LOGIC INC.	001018811
INTERGLOBAL TECHNOLOGY INC.	001032711	MENA HOUSE CONVENIENCE & DELI INC.	001013691
INTERNATIONAL ENSEMBLE INC.	000917151	MERCANTILE FINANCIAL CAPITAL CORPORATION ..	000995627
INTERNATIONAL GENERAL GROUP INSURANCE MANAGEMENT INC.	000987259	MERILYN'S CHOCOLATE FLOWER CO. INC.	001015639
INTERTRIBAL INVESTMENTS (I.T.I.) INC.	001019891	METERWATCH (ONTARIO) LIMITED	000982819
JALONEN & ASSOCIATES INC.	001007943	MFG FURNITURE MFRS. INC.	001007119
JAMES H. KEATING (HOLDINGS) LTD	000914471	MICHAEL GARCIA & COMPANY INC.	000924195
JANTAR SYSTEMS INCORPORATED	001022447	MIDDLESEX PERTH BOVINE III MANAGEMENT INC.	000959387
JERK MACHINE INC.	001008855	MIDIRA DEVELOPMENTS LIMITED	001024779
JET I TRUCKING & EXCAVATING LIMITED	001005367	MIN COM VANTAGE REALTY INC.	000931887
JIM CLARKE INTEGRATED BUSINESS PROCESS SOLUTIONS INC.	001012655	MISTER C'S LEASING INC.	000970659
JMW COMMUNICATIONS LTD.	001029275	MONET ENTERPRISES INC.	000936795
JO-EM TRADING GROUP INC.	000926415	MR. BEEFERY'S FOODS LIMITED	001030563
JOHN BURKE COMMERCIAL PHOTOGRAPHER INC.	000668692	MULLAN RENOVATIONS INC.	000999271
JOMAR CONTRACTING LTD.	001015239	MULTI-DIMENSIONAL MARKETING COMMUNICATIONS INC.	001011811
JOOSTE ASSOCIATES INC. - ARCHITECT	000924299	MURPHAX ENTERPRISES INC.	000930335
JOSEPH PROPERTY MANAGEMENT LTD.	000956443	MURRAY-ANDRUSHKO PROFESSIONAL COUNSELLING SERVICES (PCS) INC.	000964383
JOVANOVIH AND SONS INCORPORATED	001018007	NAFLOGIC, INC.	001023539
JPS PLASTIC BAGS INC.	001191288	NATURE'S HEAT LTD.	000967295
JRB-R&D LTD./JRB-R&D LTEE	000969183	NEW CANADA WIDE INC.	001020695
JU JI ENTERPRISES INC.	000980527	NEWMARCH GENERAL CONTRACTING LTD	000915267
JUBILEE FURNISHINGS LTD.	000984051	NEWMARK CAPITAL LIMITED	000253916
JUDITH BLACKLOCK & ASSOCIATES INC.	000973559	NOBLETON COMPLEX LIMITED	001010919
JUNG SHAU ENTERPRISES INC.	001019743	NORCO CONSULTANTS (1993) LIMITEE	001015591
JUST CHECKING INC.	000937679	NORDA INVESTMENTS INC.	000956059
JUST NEW HOMES MARKETING INC.	001300010	NORDICA CONTRACTING SERVICES LTD.	000962327
JVCN BUILDING CORPORATION	000917407	NORTHERN GROUTING & GUNITE CO. LTD.	001000735
KAMO FOODS INC.	001019899	NORTHERN HEALTH CARE SUPPLIES INC.	000963667
KATIB LTD.	001028463	NORTHMAIN TRANSPORTATION SYSTEMS INC.	001017039
KAVCO INC.	000923567	NOVAK INDUSTRIES INC.	001007563
KEIRON MICROSYSTEMS INC.	001024031	NUMERIC QUEST INC.	000923411
KEMTRAC BUILDERS LTD.	001024479	O SOLE MIO RISTORANTE INC.	001027635
KENCENT DEVELOPMENT (CANADA) LTD.	001033647	O. H. A. C. ENTERPRISES LTD.	000949795
KEYTALK INTERNATIONAL INC.	001027739	O.P.M. PLUMBING & HEATING CORPORATION	000981087
KIMDAN ADVERTISING INC.	000918547	OLYMPIC WHOLESALE EXPORTS CORP.	001023739
KING MID HOLDINGS LTD.	001029515	OMNI-GRO HOLDINGS LTD.	000910831
KINGSPARK HOMES LTD.	001025087	ON-SIGHT CONTRACTS DIVISION INC.	000929999
KONNEX INTERNATIONAL INC.	001023759	ONKI INDUSTRIES INC.	001027003
KOREAN FARM LIMITED	001034831	ONTARIO COMPUTER SUPPLIES INC.	001019167
L.D.S. HOLDINGS CORP.	001015383	ONTARIO WINDOW MFG LTD.	001029851
LA BELLE COLOMBE LTD.	001018787	ORACLE RESEARCH ASSOCIATES INC.	000920587
LANDQUEST CAPITAL INC.	001009963		

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
OTTAWA COMPLETE INTERIOR SYSTEMS INC.	001010447
OUR FUTURE HOME INC.	000936531
P.R.S.P. INC.	000978967
PACIFIC AMERICAN CASINO ENTERPRISES LTD.	001027947
PANACHE MGS CONCEPTS INC.	001018423
PARVI DRYWALL SYSTEMS LTD.	001012295
PATH CORPORATION	000930283
PATRICK & CAROL CO. LTD.	001026267
PAXIAXIA ENTERPRISES INC.	001027079
PENGUIN FINANCE CORPORATION	000993523
PENINSULA TRADING LTD.	000996903
PERSONAL POWERED WATERCRAFT CORPORATION	001017587
PETTRA HOLDINGS LIMITED	000147224
PHOENIX TREATMENT LTD.	001015543
PLUSHCO MARKETING LIMITED	001021407
POWERSTORE CORPORATION	001025455
PRICE IS RIGHT LIMITED	001032639
PRO-INDEX CORP.	000948651
PRO-TEC CONSTRUCTION SERVICES INC.	001028859
PRODUCTIONS FOR YOUTH INC.	000981903
PROFIT GROUP INC.	001017131
PROTECT IT CORPORATION	001032335
PROVISION AND RELIEF INTERNATIONAL INC.	001006111
PTV RELEASING INC.	001020951
PUREZONE DRINKING WATER CO. LTD.	001014635
PURR-FECT CHOICE LIMOUSINE LTD.	000954663
R. DIXON ASSOCIATES, INC.	001026263
R. DOWNES INTERIORS INC.	001005399
R. F. JOHNSTON ASSOCIATES LIMITED	001033799
R. HAZEN SALES INC.	000954723
R.J. DEWAN PAINTING & DECORATING LTD.	000969399
RAENN MANAGEMENT SERVICES LIMITED	000942451
RAINTREE COMPUTER ASSOCIATES INC.	000936803
RAZIA ZAHIR ENTERPRISES INC.	001027331
RCI SOFTWARE TECHNOLOGIES INC.	000937255
RECESSION BUSTER (TORONTO) INC.	001014963
REDWOOD CAPITAL CORPORATION	000965783
RESOLVE CAPITAL CORPORATION INC.	000939303
REUZE INC.	000979835
RICHMOND PUBLICATIONS INC.	001027047
RIMOE HOLDINGS LTD.	001024379
RIVER PLATE AUTO COLLISION INC.	001012271
ROADBADGER EQUIPMENT LIMITED	000930179
ROBERT BRAITHWAITE & ASSOCIATES INC.	000992259
ROBERT POND DEVELOPMENT CORPORATION	001011259
ROBINSON, GRIFFITH & COMPANY INC.	000935467
ROCHOLL INDUSTRIES INC.	001001047
RODAN MASONRY LTD.	000944443
ROYAL HEALTH CARE INTERNATIONAL INC.	000922955
SAFEWAY CAR CARE LTD.	001023779
SALAMEH HOLDINGS LTD.	000932911
SALATA FOODS INC.	000948563
SAN TO (CANADA) PLASTIC CO. LTD.	001003243
SANDY MAC CONSULTING INC.	001023899
SAPPHIRE MEDIA INC.	000996635
SAVLOY LTD.	001016667
SCHONBRUNN INVESTMENTS INC.	000997975
SCI COMPOUNDS INC.	001024171
SCILLA TRAVEL AGENCY LTD.	001017703
SCS PLUMBING SERVICES LTD.	000942423
SECOBEL EXPLORATION INC.	000998651
SECURITY SOFTWARE & SUPPORT SERVICES INC.	000944531
SELTER INTERNATIONAL INC.	001029107
SHADES ON INC.	000994399
SHEENA E. MACRAE AND ASSOCIATES INC.	001031871
SHINY STAR CLEANING SERVICES INCORPORATED	001014343
SHOES IN MOTION LTD.	000996495
SIGMA COMPUTER SERVICES LIMITED	000983263
SIMCOE INDUSTRIAL INSTALLATIONS INC.	001017847

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
SIMCRETE CONTRACTING LTD.	000921387
SINCLAIR INTERNATIONAL EXPORT-IMPORT INC.	001032427
SINCLAIR REALTY HOLDINGS CORPORATION	000969083
SINGLETON INVESTMENT CORP.	001026703
SINO-MAPLE INTERNATIONAL GROUP INC.	001026175
SKIMAX PRODUCTIONS INC.	000937111
SLOVENIAN FINANCIAL CORP.	001007123
SOLARVIEW HOME IMPROVEMENT INC.	000996083
SONIKA STRAPPING CORPORATION	000944651
SPECIAL NEEDS DEVELOPMENT INC.	000978567
SPIKE'S CONSULTING SERVICES LTD.	000510844
SPORTS & LEISURE WEAR FACTORY OUTLET INC.	000927459
SPRINGWOOD FARMS LTD.	000957883
SPYTECH SYSTEMS CANADA LTD.	000965887
STANLEY MASONRY LTD.	001016095
STENO CARNIELLO HOLDINGS INC.	000932007
STIFT HOMES LIMITED	000971827
STONECREST (FLORIDA) I, INC.	000973199
STONEYWOOD BUILDING CORPORATION	000969051
STRATEGIC COMPUTER CONSULTING INC.	000960899
STRIDAN CORPORATION	000921367
STUART ENTERPRISES INC.	001025135
SUB FACTORY INC.	001034339
SUMMER SKI LIMITED	001032063
SUN TUNG LOK TRADING CO LTD.	000930115
SUPERIOR INTERNATIONAL TRAILER SALES INC.	001031723
SUZIE'S INC.	001175645
SYCAM PARTNERS LIMITED	000996111
SYSTEMS DEPARTMENT INC.	001021143
T.M. CONSULTANT LTD.	000992623
T.N.S. GENERAL MERCHANT INC.	001017087
TAC INTERNATIONAL PROPERTIES INC.	000979571
TAG REALTY INC.	000913831
TAMARAM INTERNATIONAL INC.	001034739
TANIS PRODUCTIONS LIMITED	000928255
TEAM-8 CONSULTING INC.	001012067
TECHNOSTONE MARBLE & GRANITE LTD.	000982075
TELESALES MARKETING INC.	001014407
TERRA FIRMA CORPORATION	000935751
TERRACE RIDGE (ONTARIO) INC.	000969575
THAT'S ENTERTAINMENT INC.	001023487
THE BEST CAR CARE OF CANADA INC.	001024175
THE BREWERS' REPUBLIC INC.	001016671
THE CORONATION HOTEL LIMITED	000546724
THE DAYLEBROOKE GROUP INC.	000935115
THE DREW GROUP INC.	000956783
THE GAMETRUST MARKETING CORP.	000918687
THE LETHAM CANYON CORPORATION	000982991
THE NATIONS' POWER SOLUTION INC.	001012679
THE PURPLE LOTUS BOUTIQUE INC.	000982583
THE SAAJIN CORPORATION	001004167
THE TABOBONDUNG THUNDERDOME LTD.	001034567
THE TEMPLEMORE CORPORATION	000925127
THERMO PROJECTS INC.	001007003
THORNCLEFFE VILLAGE INC.	000927839
THURSTON AUTO CENTRE INC.	000969123
TOREXIM TRADE CANADA LTD.	000924635
TORONTO'S ORTHODOX SINGLES INC.	000911039
TORSEC GROUP INC.	001014759
TRADERS OPPORTUNITY CO. LTD.	000927047
TRADYNAMIC CORPORATION	001011763
TRENTON ENVIRONMENTAL EQUIPMENT LTD.	000997795
TRICAN LOYALIST LIMITED	000950355
TRILLIUM PLUMBING LTD.	000998303
TRUSTYLE LTD.	001017219
TRYCO PACKAGING LTD.	000942343
TWO OF A KIND REPRODUCTIONS LTD.	001031503
TYRRELL & KING INTERIOR DESIGN INC.	000923667
ULTRAGREEN INC.	000984511
UNITED MAGNETIC (CANADA) HOLDINGS LIMITED	000825520

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
UNITRADE INTERNATIONAL COMPANY LIMITED	000304528
URBAN OASIS IMPORTS LTD.	000951539
URO-REHAB CLINICS (CANADA) LTD.	001020383
VANKE-VANZON INTERNATIONAL SECURITIES INC.	000985735
VAX-D INC.	001009547
VENDONAMICS VENDING LTD.	000924855
VENTURA RECYCLING CORPORATION	001023627
VICTORIAN LITHO EXPORT INC.	001015503
VINEGAR ON-THE-ROCKS INC.	001011155
VITAL SECURITY SYSTEMS LTD.	001031023
VITALE PRODUCTIONS INC.	000986175
WAFER ENGINEERING LIMITED	000918379
WALLY B. WORLD CORP.	000983731
WARRINGTON INVESTMENTS INC.	000960719
WESTJAVA AUDIORECORDING CORP.	000922231
WESTON GENERAL CONTRACTORS INC.	000929615
WESTPAC HOLDINGS INC.	001017243
WESTWOOD FOAM INC.	000985771
WGI CONSULTANTS INC.	001013791
WILKES MARKETING GROUP INC.	000933751
WILMONT GP LIMITED	001034135
WOOLVETT, LAWRENCE & JAIMZ INC.	001033683
WYTCH DEVELOPMENT CORPORATION	001022595
WYTEC ENTERPRISES LTD.	000971894
YONGE SPORTS WEAR INC.	001013679
YOUNG PACIFIC INC.	000995175
YULIN POWER MACHINERY CANADA CORPORATION	000935299
ZAHIDA AKHLAQ ENTERPRISES INC.	001027351
ZAN TRADING LTD.	001014655
1000495 ONTARIO LTD.	001000495
1001887 ONTARIO LIMITED	001001887
1002567 ONTARIO LIMITED	001002567
1002995 ONTARIO INC.	001002995
1002999 ONTARIO INC.	001002999
1003311 ONTARIO INC.	001003311
1004315 ONTARIO LTD.	001004315
1004391 ONTARIO LTD.	001004391
1005255 ONTARIO INC.	001005255
1005751 ONTARIO LIMITED	001005751
1005799 ONTARIO INC.	001005799
1007815 ONTARIO LIMITED	001007815
1008619 ONTARIO INC.	001008619
1008863 ONTARIO LIMITED	001008863
1009559 ONTARIO LTD.	001009559
1009567 ONTARIO LIMITED	001009567
1009647 ONTARIO INC.	001009647
1009691 ONTARIO LTD.	001009691
1009719 ONTARIO LIMITED	001009719
1009731 ONTARIO LTD.	001009731
1009735 ONTARIO LIMITED	001009735
1009875 ONTARIO LIMITED	001009875
1009943 ONTARIO LIMITED	001009943
1009987 ONTARIO LIMITED	001009987
1010003 ONTARIO LIMITED	001010003
1010287 ONTARIO LIMITED	001010287
1010539 ONTARIO INC.	001010539
1010595 ONTARIO INC.	001010595
1011231 ONTARIO LIMITED	001011231
1011707 ONTARIO INC.	001011707
1012191 ONTARIO INC.	001012191
1012215 ONTARIO LTD.	001012215
1012259 ONTARIO LIMITED	001012259
1012963 ONTARIO INC.	001012963
1013299 ONTARIO LIMITED	001013299
1013539 ONTARIO LIMITED	001013539
1013571 ONTARIO INC.	001013571
1013911 ONTARIO LIMITED	001013911
1014067 ONTARIO INC.	001014067

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
1014331 ONTARIO LIMITED	001014331
1014627 ONTARIO LTD.	001014627
1014683 ONTARIO LTD.	001014683
1014719 ONTARIO LTD.	001014719
1015235 ONTARIO INC.	001015235
1015407 ONTARIO INC.	001015407
1015535 ONTARIO LIMITED	001015535
1015603 ONTARIO INC.	001015603
1016051 ONTARIO INC.	001016051
1016735 ONTARIO LIMITED	001016735
1016771 ONTARIO LIMITED	001016771
1016803 ONTARIO LIMITED	001016803
1016855 ONTARIO INC.	001016855
1017255 ONTARIO LIMITED	001017255
1017259 ONTARIO INC.	001017259
1017431 ONTARIO INC.	001017431
1017451 ONTARIO LTD.	001017451
1017523 ONTARIO LIMITED	001017523
1017707 ONTARIO LIMITED	001017707
1018079 ONTARIO INC.	001018079
1018459 ONTARIO INC.	001018459
1018467 ONTARIO LTD.	001018467
1018639 ONTARIO INC.	001018639
1018855 ONTARIO LTD.	001018855
1018859 ONTARIO LIMITED	001018859
1018871 ONTARIO LIMITED	001018871
1019347 ONTARIO LTD.	001019347
1019691 ONTARIO LIMITED	001019691
1020007 ONTARIO LTD.	001020007
1020231 ONTARIO LIMITED	001020231
1020303 ONTARIO LIMITED	001020303
1020323 ONTARIO INC.	001020323
1020675 ONTARIO INC.	001020675
1020927 ONTARIO LTD.	001020927
1021023 ONTARIO LIMITED	001021023
1021283 ONTARIO LIMITED	001021283
1021915 ONTARIO LIMITED	001021915
1022063 ONTARIO LTD.	001022063
1022471 ONTARIO LIMITED	001022471
1023291 ONTARIO LIMITED	001023291
1023311 ONTARIO INC.	001023311
1023415 ONTARIO INC.	001023415
1023443 COMPANY LTD.	001023443
1023495 ONTARIO INC.	001023495
1023843 ONTARIO LIMITED	001023843
1024067 ONTARIO LIMITED	001024067
1024091 ONTARIO LIMITED	001024091
1024395 ONTARIO INC.	001024395
1024507 ONTARIO LIMITED	001024507
1024579 ONTARIO INC.	001024579
1024587 ONTARIO INC.	001024587
1024647 ONTARIO INC.	001024647
1024907 ONTARIO LIMITED	001024907
1024955 ONTARIO INC.	001024955
1024971 ONTARIO INC.	001024971
1025519 ONTARIO INC.	001025519
1025679 ONTARIO LTD.	001025679
1026080 ONTARIO LTD.	001026080
1026139 ONTARIO INC.	001026139
1026159 ONTARIO LIMITED	001026159
1026603 ONTARIO LTD.	001026603
1027703 ONTARIO INC.	001027703
1028011 ONTARIO LIMITED	001028011
1028723 ONTARIO INC.	001028723
1029031 ONTARIO LIMITED	001029031
1029655 ONTARIO INC.	001029655
1029907 ONTARIO INC.	001029907
1029979 ONTARIO INC.	001029979
1030827 ONTARIO INC.	001030827
1030975 ONTARIO LIMITED	001030975
1031363 ONTARIO LIMITED	001031363

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
1031391 ONTARIO LIMITED	001031391
1032083 ONTARIO INC.	001032083
1032339 ONTARIO LTD.	001032339
1032359 ONTARIO INC.	001032359
1032379 ONTARIO INC.	001032379
1032503 ONTARIO INC.	001032503
1032707 ONTARIO LTD.	001032707
1033523 ONTARIO INC.	001033523
1033703 ONTARIO LTD.	001033703
1034119 ONTARIO LIMITED	001034119
1034291 ONTARIO INC.	001034291
1081431 ONTARIO LIMITED	001081431
1204687 ONTARIO INC.	001204687
2500 BATHURST STREET CO-OWNERSHIP INC.	000916163
542512 ONTARIO LIMITED	000542512
594400 ONTARIO INC.	000594400
607136 ONTARIO INC.	000607136
616180 ONTARIO LTD.	000616180
616584 ONTARIO INC.	000616584
800 SUPER PHONE 905, INC.	001030591
910104 ONTARIO LIMITED	000910104
911515 ONTARIO INC.	000911515
911631 ONTARIO LIMITED	000911631
912939 ONTARIO INC.	000912939
913239 ONTARIO LIMITED	000913239
915883 ONTARIO LIMITED	000915883
917135 ONTARIO LIMITED	000917135
917283 ONTARIO LTD.	000917283
919807 ONTARIO LIMITED	000919807
921623 ONTARIO INC.	000921623
921988 ONTARIO LTD.	000921988
922303 ONTARIO INC.	000922303
923651 ONTARIO INC.	000923651
923939 ONTARIO LIMITED	000923939
924139 ONTARIO LIMITED	000924139
925267 ONTARIO INC.	000925267
925415 ONTARIO INC.	000925415
926407 ONTARIO LTD.	000926407
927083 ONTARIO INC.	000927083
927643 ONTARIO INC.	000927643
928811 ONTARIO LIMITED	000928811
928983 ONTARIO INC.	000928983
929591 ONTARIO INC.	000929591
932259 ONTARIO LIMITED	000932259
932939 ONTARIO INC.	000932939
934959 ONTARIO LIMITED	000934959
936235 ONTARIO INC.	000936235
936519 ONTARIO LIMITED	000936519
937123 ONTARIO LIMITED	000937123
938103 ONTARIO LIMITED	000938103
938271 ONTARIO LIMITED	000938271
938279 ONTARIO INC.	000938279
938799 ONTARIO LTD.	000938799
939391 ONTARIO LIMITED	000939391
940399 ONTARIO INC.	000940399
940487 ONTARIO INC.	000940487
942459 ONTARIO INC.	000942459
942999 ONTARIO INC.	000942999
943891 ONTARIO LIMITED	000943891
943923 ONTARIO INC.	000943923
944519 ONTARIO LIMITED	000944519
946483 ONTARIO LTD.	000946483
947075 ONTARIO INC.	000947075
947099 ONTARIO LIMITED	000947099
947775 ONTARIO INC.	000947775
947795 ONTARIO LIMITED	000947795
951127 ONTARIO LTD.	000951127
951263 ONTARIO INC.	000951263
951707 ONTARIO LTD.	000951707
951979 ONTARIO LIMITED	000951979
952551 ONTARIO INC.	000952551

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
953895 ONTARIO LTD.	000953895
953963 ONTARIO LTD.	000953963
953999 ONTARIO LIMITED	000953999
954127 ONTARIO INC.	000954127
954147 ONTARIO INC.	000954147
954195 ONTARIO LTD.	000954195
954347 ONTARIO LIMITED	000954347
954739 ONTARIO LIMITED	000954739
955907 ONTARIO LTD.	000955907
956167 ONTARIO LIMITED	000956167
956567 ONTARIO LIMITED	000956567
956599 ONTARIO INC.	000956599
956871 ONTARIO LIMITED	000956871
960099 ONTARIO INC.	000960099
960207 ONTARIO INC.	000960207
960959 ONTARIO LTD.	000960959
961303 ONTARIO LTD.	000961303
962311 ONTARIO LIMITED	000962311
962767 ONTARIO LIMITED	000962767
962791 ONTARIO LIMITED	000962791
964359 ONTARIO INC.	000964359
965407 ONTARIO INC.	000965407
969235 ONTARIO INC.	000969235
969255 ONTARIO INC.	000969255
969623 ONTARIO LIMITED	000969623
969863 ONTARIO INC.	000969863
970683 ONTARIO LTD.	000970683
971039 ONTARIO LTD.	000971039
971771 ONTARIO INC.	000971771
972563 ONTARIO INC.	000972563
972915 ONTARIO INC.	000972915
973111 ONTARIO LIMITED	000973111
973511 ONTARIO LIMITED	000973511
973551 ONTARIO INC.	000973551
974083 ONTARIO LTD.	000974083
974311 ONTARIO LIMITED	000974311
974847 ONTARIO INC.	000974847
976047 ONTARIO LIMITED	000976047
976259 ONTARIO LTD.	000976259
976399 ONTARIO LIMITED	000976399
976979 ONTARIO LIMITED	000976979
976983 ONTARIO LIMITED	000976983
978351 ONTARIO LTD.	000978351
978467 ONTARIO LIMITED	000978467
979415 ONTARIO INC.	000979415
979427 ONTARIO LIMITED	000979427
979503 ONTARIO LIMITED	000979503
981107 ONTARIO INC.	000981107
981519 ONTARIO LIMITED	000981519
984327 ONTARIO INC.	000984327
984691 ONTARIO LIMITED	000984691
984695 ONTARIO LIMITED	000984695
985731 ONTARIO LTD.	000985731
986187 ONTARIO LTD.	000986187
989079 ONTARIO LTD.	000989079
989399 ONTARIO INC.	000989399
989967 ONTARIO INC.	000989967
990835 ONTARIO INC.	000990835
991311 ONTARIO INC.	000991311
992251 ONTARIO LIMITED	000992251
992479 ONTARIO LIMITED	000992479
992627 ONTARIO INC.	000992627
992787 ONTARIO INC.	000992787
993067 ONTARIO LIMITED	000993067
993211 ONTARIO INC.	000993211
993379 ONTARIO LIMITED	000993379
994219 ONTARIO LIMITED	000994219
995099 ONTARIO LTD.	000995099
995967 ONTARIO INC.	000995967
995979 ONTARIO LIMITED	000995979
997731 ONTARIO LIMITED	000997731

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
998035 ONTARIO LTD.	000998035
998839 ONTARIO INC.	000998839

B. G. HAWTON,
Director, Companies and Personal Property
Security Branch
Directrice, Direction des compagnies et des
sûretés mobilières

(138-G579)

Certificates of Dissolution Certificats de dissolution

NOTICE IS HEREBY GIVEN that a certificate of dissolution under the *Business Corporations Act*, has been endorsed. The effective date of dissolution precedes the corporation listings.

AVIS EST DONNÉ PAR LA PRÉSENTE que, conformément à la *Loi sur les compagnies*, un certificat de dissolution a été inscrit pour les compagnies suivantes : la date d'entrée en vigueur précède la liste des compagnies visées.

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
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2004-12-23	
TYUKODI ENTERPRISES INCORPORATED	000381974
2005-01-10	
1468169 ONTARIO INC.	001468169
761692 ONTARIO INC.	000761692
2005-01-12	
DA-TROL SYSTEMS INC.	000708065
2005-01-14	
J.E. MUEHLGASSNER REAL ESTATE LTD.	000971830
PATRICIA VINCENT TOBACCO FARMS INC.	000476358
2005-01-17	
AFDD COMMUNICATIONS INC.	001403192
ARRAN SPORTS LTD.	000486848
ASTER CUSTOM MADE DRAPES INC.	000426810
CALL ME OVERSEAS INC.	001484060
CONCRETE JUNGLE DESIGNS INC.	001464728
DELSTAR (1993) INC.	001031398
GORDON & JEAN BIRD PALLIATIVE CARE LTD.	002012990
GWENDOLYN PERKINS INVESTMENTS LTD.	001161099
HORIZON PROPERTIES LTD.	001022930
J. HOCHBERG PHARMACY LIMITED	000235693
JOHN BURN YACHT BROKERS LIMITED	000467904
KELLEX LIMITED	000241403
MCLED LIMITED	000301831
MYE FASHION SHOP LIMITED	001579175
PH.D GIFTS & CRAFTS INC.	001067350
QUEEN'S QUAY CONSULTANTS LTD.	000541922
SALCO AUTO REPAIRS & COLLISION INC.	001173570
SISTER'S CARPENTRY INC.	001174304
SOVAR FARMS HOLDINGS INC.	000711473
STREETWISE MARTIAL ARTS CENTRE PARADISE INC.	001160410
THE FRIENDLY GRILL RESTAURANT & DELI LTD.	001344518
WINGFUNG ENTERPRISES (CANADA) INC.	001309481
1203396 ONTARIO LIMITED	001203396
1254618 ONTARIO LIMITED	001254618
1352072 ONTARIO LIMITED	001352072
257504 HOTEL LIMITED	000257504
623955 ONTARIO INC.	000623955
900534 ONTARIO LTD.	000900534
2005-01-18	
CANADIAN HOSPITALITY TRAINING SERVICES INC.	001017904
DIAMANTE HOMES INC.	000875331

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
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GIRVAN TRAVEL SERVICE LIMITED	000105455
LIAO NING OVERSEAS PUBLISHING GROUP CORP.	001201977
SILVERPARK INVESTMENTS INC.	000723859
STARVIEW REALTY LIMITED	000896196
TWO PHOTOGRAPHERS LIMITED	000243017
ULBRA INC.	000830682
VISTECH CORPORATION	001369966
WOOD POST PROPERTIES INC.	001042679
1008032 ONTARIO INC.	001008032
1276744 ONTARIO INC.	001276744
1394312 ONTARIO INC.	001394312
1451368 ONTARIO LTD.	001451368
1519077 ONTARIO INC.	001519077
692864 ONTARIO INC.	000692864
701618 ONTARIO INC.	000701618
876749 ONTARIO INC.	000876749
2005-01-19	
BENOIT INVESTMENTS (1980) LTD.	000455852
BRYJAN CO. LTD.	000695154
CANADIAN XINGYE TRADING CORPORATION	001285086
CANADIANA ON-SITE THERAPY INC.	001194418
DERMATECH INC.	000852890
DEVLA DESIGN CORPORATION	001197554
FAIRWAY DISTRIBUTION INC.	001503353
INTOSELL INVESTMENTS INC.	001034522
L.D. LAWSON INSURANCE GROUP LTD.	001225786
MICRO-NETWORK CONSULTING INC.	001273926
MILLIKEN PHOTO AND GIFT SHOP INC.	000961149
ROBERT W. BECKSTED INC.	000653186
SCANSOFT DEVELOPMENT INC.	001245666
SUN TUNG FAT ENTERPRISE INC.	000607353
TAI TAI IMPORTS TRADE CO. LTD.	000526557
TAN LONG LTD.	000955488
TJIOE ENTERPRISES INC.	001572551
WEBER EAST CONVENIENCE INC.	001246674
1033739 ONTARIO LIMITED	001033739
1098613 ONTARIO INC.	001098613
1323673 ONTARIO LTD.	001323673
1490635 ONTARIO INC.	001490635
1497580 ONTARIO INC.	001497580
1569178 ONTARIO LIMITED	001569178
1585022 ONTARIO INC.	001585022
2051097 ONTARIO LTD.	002051097
898565 ONTARIO INC.	000898565
980531 ONTARIO LTD.	000980531
2005-01-20	
CAN-HAR DEVELOPMENT CORPORATION	000918136
CKM OFFICE MANAGEMENT INC.	001232481
COSMOS ENTERPRISE CORPORATION	000918137
DIESCAN HOLDINGS INC.	001505739
ECLIPSE CORPORATION	001037336
HAMILTON POTTERIES, LIMITED	000029410
NOVA AIR SYSTEMS LTD.	000957156
ULTIMATE PROGRAMMING SERVICES INC.	001440341
WILSON-MOORE CONSTRUCTION INC.	001058737
588608 ONTARIO LIMITED	000588608
941266 ONTARIO LIMITED	000941266
2005-01-21	
CANDAPLAN PROPERTY MANAGEMENT LTD.	000568810
CHAR-MOR ONTARIO LIMITED	000638785
CONFIDENCE NURSING CARE INC.	000808776
IRUKA MDM INC.	001475905
J. GANCZARCZYK & ASSOCIATES LIMITED	000306929
KENNETH HARTMAN ENTERPRISES LIMITED	000226212
MEMCORP CANADA INC.	001312399
PARRY ESTATES INC.	000495031
PAXON ENGINEERING CORP.	001213194
SIX-SEVENTY COMMUNITY INVESTMENT SHARE CORPORATION/SIX SOIXANTE-DIX SOCIETE DE PARTICIPATION COMMUNAUTAIRE	001124274
SWEETS SO SWEET LTD.	000957450

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
VARANIR INVESTMENTS INC.....	002006253
1064011 ONTARIO INC.....	001064011
1095662 ONTARIO INC.....	001095662
1209656 ONTARIO INC.....	001209656
1259087 ONTARIO INC.....	001259087
1304715 ONTARIO INC.....	001304715
1332573 ONTARIO INC.....	001332573
1345029 ONTARIO INC.....	001345029
697634 ONTARIO LIMITED.....	000697634
715703 ONTARIO LIMITED.....	000715703
2005-01-24	
BAERED HOLDINGS LTD.....	000313026
BANKS & MENZIES FINANCIAL GROUP INC.....	001522600
BOCAIRE WOODS HOMES INC.....	001285101
BRANON GATE DEVELOPMENTS INC.....	001285102
CAMDENVALE DEVELOPMENTS INC.....	000741892
D.D.W.W.G.G. COMMUNICATIONS INC.....	001131377
EAGLEWORTH HOLDINGS INC.....	000983256
ERIN DANCER HOLDING CORP.....	000771610
KELSO DEVELOPMENTS INC.....	000347358
KTC CREATIONS INC.....	001564820
LOOKING GLASS ESTATES INC.....	001032267
MACKENZIE VALLEY ESTATES INC.....	001221285
MOOREVALE HOMES INC.....	001182905
NORM-J INVESTMENTS LTD.....	000627891
OTTAWA DANCE ZONE INC.....	002004908
S. P. HUNTER REAL ESTATE LTD.....	000907515
SCOTT'S VIDEO & ELECTRONICS INC.....	000626069
SEABREEZE & ASSOCIATES INC.....	000926394
SPEEDY REALTY LIMITED.....	000900006
STAR-GLOBE INVESTMENTS INC.....	001032217
SWAN VALLEY DEVELOPMENTS INC.....	000934503
SWIFT CURRENTS Q C INC.....	001556727
THE GIFT VINE INC.....	001222851
TYNEDALE ESTATES INC.....	001163121
VACATION FOR YOU INC.....	001476170
VIVICO ENTERPRISES INC.....	000652381
WALLTECH PLASTERING & STUCCO INC.....	000990204
WELLSVILLE DEVELOPMENTS INC.....	000865870
WIRE FRAME FILMS LTD.....	001282027
1005447 ONTARIO INC.....	001005447
1086746 ONTARIO LTD.....	001086746
1088652 ONTARIO INC.....	001088652
1244722 ONTARIO LIMITED.....	001244722
1285025 ONTARIO LIMITED.....	001285025
1298751 ONTARIO INC.....	001298751
1394656 ONTARIO LTD.....	001394656
1433488 ONTARIO INC.....	001433488
418435 ONTARIO LIMITED.....	000418435
818316 ONTARIO LIMITED.....	000818316
878646 ONTARIO LIMITED.....	000878646
2005-01-25	
C. E. BREEN LIMITED.....	000381163
757413 ONTARIO LIMITED.....	000757413
2005-01-26	
TALON CONTRACTING INC.....	001313798
2005-01-27	
BINNIK INVESTMENTS INC.....	000708144
HAUL & TRANSPORT LTD.....	001225630
1353141 ONTARIO LIMITED.....	001353141
1390594 ONTARIO LIMITED.....	001390594
548476 ONTARIO LIMITED.....	000548476
2005-02-02	
DATA METRICS INC.....	001469332
WINDY SEAS INVESTMENTS LIMITED.....	000217301
1202446 ONTARIO INC.....	001202446
1302732 ONTARIO LIMITED.....	001302732
792680 ONTARIO LIMITED.....	000792680
2005-02-03	
A.G.K. FOODS LIMITED.....	001125129
ANPR CONSULTING SERVICES INC.....	002007190

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
CORNERSTONE INSURANCE LTD.....	000996852
DEMELLO SOFTWARE SOLUTIONS INC.....	001176599
EMERSON CHINA & LADIES WEAR LIMITED.....	000344560
ERUDITE TECHNOLOGIES INC.....	001452927
H&S LINKS INC.....	001140558
MYLES HOLIDAYS INC.....	001146016
OCEAN MOVING LTD.....	001572749
PRECISION PIPING SYSTEMS & DRAIN CLEANING SERVICE INC.....	001250197
QUICKFOIL INC.....	001205001
SALESFAX REAL ESTATE CORPORATION.....	001094220
TALISMATICS INC.....	001043328
THE WHITMARK CORPORATION.....	000740508
2005-02-04	
BOONINI ENTERPRISES INC.....	001546949
CANADIAN FRESHFIELDS INTERNATIONAL DEVELOPMENT INC.....	001364365
SOUMAC MANAGEMENT (BARRIE) LIMITED.....	000483172
STONE HARRIS & ASSOCIATES INC.....	001255754
1070500 ONTARIO LTD.....	001070500
2003699 ONTARIO INC.....	002003699
510244 ONTARIO INC.....	000510244
2005-02-05	
DETROIT HOIST & CRANE CO. (CANADA) LTD.....	001032422
NORTH STAR COMPANY LTD.....	001109411
2005-02-07	
A-Z GIFTS & HOUSEWARE INC.....	001489881
BSH CONSULTING INC.....	001315481
CANADA STORE FIXTURES INC.....	001359209
CARDIAC RESTORATION INC.....	001293118
CONLAND LIMITED.....	000275922
COWLING CONSULTING GROUP INC.....	001025611
DON GIOVANNI'S LIMITED.....	000214934
EVERGREEN CANADA CARTAGE LTD.....	001416802
GOLDEN SUNRISE ENTERPRISES INC.....	001040845
HI-WAY TAVERN OF (WINDSOR) 1991 INC.....	000939503
ICOM TECHNOLOGY INC.....	001397240
JESSEL FOODS LIMITED.....	000767342
JOHNKAREL INVESTMENTS INC.....	000905209
JOWL HOLDINGS INC.....	001077137
KONG'S SYSTEM SOLUTIONS INC.....	001318292
LEERA DEVELOPMENT CORP.....	000806355
MAZA TRANSPORT INC.....	001176171
MLP ONTARIO GROUP 21 INC.....	001137209
MLP ONTARIO GROUP 23 INC.....	001215843
MOLAR DEVELOPMENTS LTD.....	000283988
NULEAF NO. 1 INC.....	002030603
NULEAF NO. 2 INC.....	002032909
PROBEWEST MARKETING INC.....	001483153
RIVELTON CAPITAL INC.....	001078140
TASTY EATS & TREATS INC.....	001165180
TRITAN INFORMATION SERVICES INC.....	001421385
UNIVERSAL KITCHENS LIMITED.....	000458729
YOUNG SPORTS/CULTURAL CLUB LIMITED.....	001471476
1082959 ONTARIO INC.....	001082959
1206483 ONTARIO LTD.....	001206483
1249486 ONTARIO INC.....	001249486
1276230 ONTARIO INC.....	001276230
1346991 ONTARIO INC.....	001346991
1472530 ONTARIO INC.....	001472530
1494639 ONTARIO INC.....	001494639
2025594 ONTARIO LTD.....	002025594
3K TRUCKING INC.....	001282767
433207 ONTARIO INC.....	000433207
852003 ONTARIO INC.....	000852003
882353 ONTARIO INC.....	000882353
933073 ONTARIO INC.....	000933073
941806 ONTARIO INC.....	000941806
948109 ONTARIO INC.....	000948109
948110 ONTARIO INC.....	000948110

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
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2005-02-08

B.M. HEADFORD INDUSTRIES LTD.....	000439814
CANDOR PRINTING LTD.....	000798585
D. & K. APPLIANCE SERVICE INC.....	000984518
DUNDAS MART TRADING INC.....	001320253
GREENVINCE INVESTMENTS LIMITED.....	000285752
JAY-MOR INC.....	000388842
K.C.T. ENTERPRISE INC.....	000748726
KCR GROUP INC.....	001577304
LANCET CORPORATION.....	000685086
MIRAGE DIGITAL DESIGN INC.....	001123890
NORTHSPOON VENTURE INVESTMENTS CORP.....	002000482
NSS MOSHIRI HOLDINGS LTD.....	001592954
SHERM-TEK HOLDINGS INC.....	000596989
SUPER AUTO TRIM & GLASS LTD.....	000330437
SUSAN & BARRY'S COMPANY LIMITED.....	001016733
1180018 ONTARIO LIMITED.....	001180018
1362628 ONTARIO INC.....	001362628
1420965 ONTARIO INC.....	001420965
1478951 ONTARIO INC.....	001478951
1603907 ONTARIO INC.....	001603907
1614861 ONTARIO INC.....	001614861
949861 ONTARIO LIMITED.....	000949861

2005-02-09

A M NEWCO INC.....	001372811
BLACK ROCK MARKETING GROUP INC.....	001271606
CROSS-BOW HOMES INC.....	000861340
DABAN FILMS INC.....	001042342
DRYDEN HATCH HOLDINGS LIMITED.....	000488400
HUGHES TECH INC.....	001072642
HYSTER CANADA LIMITED.....	000233382
INTERNATIONAL PROTEIN CORP. OF CANADA.....	000985725
J.A.K. RESTAURANTS LTD.....	000919832
JOE ALBIS CORP.....	001473099
MARTINBELL INC.....	001378287
PLUMCO CONTRACTING LTD.....	000690119
TOTAL BEARINGS AND INDUSTRIAL SUPPLY INC.....	001577208
TSI RESIDUAL CANADA, INC.....	000999369
1133075 ONTARIO INC.....	001133075
1166899 ONTARIO INC.....	001166899
1236841 ONTARIO LTD.....	001236841
1411946 ONTARIO LTD.....	001411946
1550076 ONTARIO INC.....	001550076
903396 ONTARIO LIMITED.....	000903396
951541 ONTARIO INC.....	000951541
985748 ONTARIO LTD.....	000985748

2005-02-10

A. AU COMPANY LTD.....	001459272
BERCZY FARM CORPORATION.....	001162208
CONSOLIDATED BATTAGLIA/SHAW APPRAISAL SERVICES LTD.....	001182763
CRJ WEBSTER INVESTMENTS LTD.....	000913318
DUNNING & TAYLOR LIMITED.....	000434225
EDGE TO EDGE NETWORK TECHNOLOGIES INC.....	002007798
MFZ COMPUTER SERVICES INC.....	000904139
MOUNT KURSI ESTATES LIMITED.....	000743286
OPINAC EXPLORATION LIMITED.....	000554900
VCOM SYSTEMS INC.....	001093653
WRITE ON PRODUCTIONS LTD.....	001130237
1032361 ONTARIO LIMITED.....	001032361
1435965 ONTARIO INC.....	001435965

2005-02-11

ALTERAD INC.....	001525523
BEI DANGEROUS CHILD PRODUCTIONS INC.....	001460684
BEI SANTA PRODUCTIONS INC.....	001418501
BEI TRUE ROMANCE PRODUCTIONS INC.....	001397751
CCI TELECOM INC.....	001084728
CURTIS PROPERTIES (MILL ROAD) INC.....	000777295
ELOISE TELEVISION PRODUCTIONS INC.....	001513620
FIBERMAR INC.....	001193587
K. G. CONLEY & SON LIMITED.....	000133567

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
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KWIK MARKET PLACE & DELI INC.....	001149770
M. MONTE (CANADA) INC.....	001002998
MCNEIL DOBBERTIN LIMITED.....	001156180
ONTARIO RPL010311 INC.....	001375983
PONS PROPERTY SERVICES LTD.....	000948633
SIRUS CONSULTING INC.....	001182263
1066500 ONTARIO INC.....	001066500
1336332 ONTARIO LIMITED.....	001336332
1379024 ONTARIO LIMITED.....	001379024
1417256 ONTARIO INC.....	001417256
1523405 ONTARIO INC.....	001523405
432597 ONTARIO LIMITED.....	000432597
577070 ONTARIO LIMITED.....	000577070

B. G. HAWTON,
Director, Companies and Personal Property
Security Branch
Directrice, Direction des compagnies et des
sûretés mobilières

(138-G580)

Notice of Default in Complying with the Corporations Tax Act Avis d'inobservation de la Loi sur l'imposition des corporations

The Director has been notified by the Minister of Finance that the following corporations are in default in complying with the *Corporations Tax Act*.

NOTICE IS HEREBY GIVEN under subsection 241 (1) of the *Business Corporations Act*, that unless the corporations listed hereunder comply with the requirements of the *Corporations Tax Act* within 90 days of this notice, orders will be made dissolving the defaulting corporations. All enquiries concerning this notice are to be directed to Corporations Tax Branch, Ministry of Finance, 33 King Street West, Oshawa, Ontario L1H 8H6.

Le ministre des Finances a informé le directeur que les sociétés suivantes n'avaient pas respecté la *Loi sur l'imposition des corporations*.

AVIS EST DONNÉ PAR LA PRÉSENTE que, conformément au paragraphe 241 (1) de la *Loi sur les sociétés par actions*, si les sociétés citées ci-dessous ne se conforment pas aux prescriptions énoncées par la *Loi sur l'imposition des corporations* dans un délai de 90 jours suivant la réception du présent avis, lesdites sociétés se verront dissoutes par décision. Pour tout renseignement relatif au présent avis, veuillez vous adresser à la Direction de l'imposition des sociétés, ministère des Finances, 33, rue King ouest, Oshawa (Ontario) L1H 8H6.

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
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2005-02-26

A O RESOURCES INC.....	001443317
A QUESTION OF LAW PRODUCTIONS INC.....	001083200
A. E. FISHER HOLDINGS INC.....	000547268
A.G. WILKS LEARNING CENTRES INC.....	001110980
A.H. SOFTWARE DESIGN INTERNATIONAL INC.....	001125384
A.N.J. INVESTMENTS INC.....	001116192
A.T. MOTORS OF CANADA INC.....	001122368
A-1 AIRLINES TAXI AIRPORT SERVICES LTD.....	001105316
AAA REFRIGERATION & APPLIANCE CANADA INC. ..	001116448
ABOUT TIME INCORPORATED.....	001116144
ABRAZEN INVESTMENT CORP.....	001087984
ACKTOY INC.....	001118336
ADOPTION COMMUNICATIONS INC.....	001443309

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
AGCORP TRAINING AND DEVELOPMENT INCORPORATED	001089020
AILAD DEVELOPMENTS INC.	001115952
AIR ONE INC.	001061468
AJN ENTERPRISES INC.	001116840
ALIDO DI IORIO INVESTMENTS LIMITED	001056500
ALL CANADIAN ACCOMMODATION INC.	001101816
ALUZINK LTD.	001056740
ANASTASIOS P. FOTOPOULOS HOLDINGS INC.	001123232
ANCIENT TREASURES INTERNATIONAL INC.	001125400
ANIK INVESTMENT CORPORATION	001121540
ANTHEM SENDTECH INC.	001077376
ANTONETTE DE SIMONE HOLISTIC PRACTICES INC.	001119604
ARCHITECTONICS DESIGN GROUP LTD.	001104656
ARCHITECTURAL RESTORATION SERVICES INC.	001113920
ARLEN INTERNATIONAL INC.	001106212
ARLESTON COMPANY LIMITED	001095732
ARROW AUTO GLASS INC.	001124004
ARS ACOUSTICA INC.	001112448
ART NOISE INCORPORATED	001059984
ARX INTERNATIONAL OF CANADA INC.	001478606
ASPEN LEASE MANAGEMENT LIMITED	001114436
ASTRUM COMPUTER SALES & SERVICES INC.	001101560
ATWEST HOLDINGS INC.	000491540
AUSCAN IMPORT EXPORT INTERNATIONAL LTD.	001096104
AUTHENTIC DATA SYSTEMS INC.	001116508
B + B UNION HOLDINGS INC.	001112372
B. TURNER REALTY LTD.	001117392
B.R. TRADING INC.	001116544
BAD CAVEMAN INC.	001123636
BANKRUPTCY USED CARS LIMITED	001111364
BARRIER BREAKERS SPECIALTY OUTFITTING INC.	001103444
BAYSHIRE COMMUNICATIONS CORP.	001125016
BELLFAM INC.	001119900
BERJA HOLDINGS INC.	000290169
BERLINER HOLDINGS LIMITED	001115304
BEST AUTO COLLISION & GLASS SHOP LTD.	001111588
BEYEA HOLDINGS CORPORATION	001110928
BILL'S BUSINESS MACHINES LTD.	000240452
BINATEL INTERNATIONAL INC.	001125352
BINDECORP CHEMICAL ENGINEERING INC.	001073192
BINNING TRANSPORT INC.	001484100
BK FINANCIAL HOLDINGS (LONDONDERRY) LIMITED	001124240
BLACK CREEK RENDEZVOUS RESTAURANT INC.	001077800
BLACK INK INVESTMENT CORPORATION LTD.	001106496
BLADZ & BRAKZ INC.	001126080
BLUE CHIP CAPITAL CORPORATION	001122472
BODY SHOP MANAGEMENT INC.	001112849
BONYAN INC.	002000043
BRITANNIA SILVERSMITHS LIMITED	001102180
BROAD DEVELOPMENT INC.	001115856
BROEDAIR INCORPORATED	001085596
BROMEFIELD CAPITAL CORP.	001076424
BROMPTON INDUSTRIES LIMITED	001059404
BRSS HOLDINGS INC.	001121324
BUDDHIST INTERNATIONAL ARTS AND SUPPLY INC.	001114272
C.C. CONNECTIONS LTD.	001125424
CALIFORNIA SCREENS INC.	001083396
CALL*STREAM COMMUNICATIONS INC.	000943924
CAMBRIDGE INTERCITY HOLDINGS LIMITED	001100172
CANADA SOUTHERN LAND HOLDINGS INC.	001118436
CANADANSK SYSTEM INC.	001085612
CANADIAN APPLIED SCIENCE INC.	001106512
CANADIAN TEAK CORPORATION	001118204
CANADIAN TRADITION (CANADA) INC.	001115976
CANALANA INDUSTRIES INC.	001117000
CANAVAN AUTOMOTIVE OUTLET INC.	001118664
CAPPUCCINO PRIMO COFFEE CORP.	001093784

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
CASABLANCA COIFFEUR INC.	001121636
CATTLE CREATIONS INC.	001114516
CEDALUS CORP.	001095828
CIMA SPRINGS AND FASTENERS LTD.	001114892
CIVIC CLEANERS INC.	001121944
CJM INFORMATION SERVICES INC.	001075924
CLAIMS CANADA INC.	001117464
CLARE CANADA, LTD.	000812954
CLASSIC ARCHITECTURAL FINISHES INC.	001248235
CLASSIC EXTERIORS INC.	001059136
CNE WOODWORKING MACHINERY INC.	001116264
COMPLETE SUPERIOR WORKS INTERNATIONAL INC.	001117968
CONCORDE FASHION INC.	001116420
CONNECTIONS COMMUNICATIONS CORPORATION	001117140
CORRTECH POLYMERS INC.	001311362
COUNTRY BAGEL INC.	001118372
CRESTAR INTERNATIONAL INC.	001120124
CROS-GRABO INVESTMENTS LTD.	001112212
CRUISING PRODUCTIONS LTD.	001122212
CSC CIRCLES INC.	001099524
CYBERMIND CM300 INC.	001120504
CYBERTAP INC.	001120656
D. GIFTS INC.	001079480
D.E.A. LIMITED	001106452
D.J. MULLIN INDUSTRIAL SALES LTD.	000562640
D'OTTERS INC.	001088232
DA ROSA TRADING COMPANY LIMITED	001053664
DANAJEL INTERNATIONAL PROPERTIES INC.	001054404
DAVPRO INC.	001125560
DEBAL MANUFACTURING LTD.	001120208
DESKTOP F/X INC.	001120824
DESTINY LIFESTYLE ENRICHMENT CENTRE LTD.	001067608
DG PUBLISHING INC.	001111280
DHEER INVESTMENTS CORPORATION	001111292
DIGITAL DEXTERITY INC.	001123880
DIRECT INTERNET SYSTEMS INC.	001104520
DISTANT SUN INC.	001125680
DOGS LIFE PRODUCTIONS INC.	001122676
DON'T TALK DANCE! INC.	001122208
DONNA SANDER ENTERPRISES INC.	001122272
DONNY & FAZOOOL CONSTRUCTION LTD.	001485354
DOTCOM PROMOTIONS INC.	001364544
DUNLEA PRODUCTS COMPANY LTD.	000424864
DY-NAMIC COMPUTER CONSULTING INC.	001036036
DYCAL HOLDINGS INC.	001065312
E.C. MOORE & E.B. MARSH MANAGEMENT INC.	001119576
EAST END STUDIOS INC.	000234378
EDDY'S CONTRACTING SERVICES LTD.	001483866
EDGEFOREST CONSTRUCTION LTD.	001120256
EDIE WEISS HOLDINGS INC.	001102556
EDMUND & SON TRANSPORTATION INC.	001107100
ELECTRONIC TARGETS INC.	001116296
EMIRATES TRADING CORPORATION	001483982
ENVIRO-PEAT SOUTH RIVER INC.	001112736
ENVIROSAFE CONCRETE SYSTEMS INC.	001077296
EPAP MANAGEMENT LIMITED	000579236
ETERNA-LIFE HEALTH PRODUCTS LIMITED	001115808
EUROPEAN LABORATORIES INCORPORATED	001117372
EUROTECH KITCHENS INC.	000786153
EVE BECK INSURANCE AGENCY, LIMITED	001058160
EVOLUTION INTERACTIVE INC.	001126112
EXCELLE ACQUISITION CORP.	001118452
F.I.C. CANADA INC.	001116844
FAMILY SAFETY LINK INC.	001124352
FAMOUS INVESTMENTS INC.	001117848
FASHION JEWELLERY HOLDINGS LIMITED	000556135
FINRENCE INC.	001099388
FIREGUARD CANADA LTD.	001118328
FLOOD-WELD SYSTEMS INC.	001093964

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
FOCUS AUTO COLLISION CENTRE INC.	001120356
FONTANA SCENIC ARTS INC.	001424618
FONTHILL LAUNDROMAT INC.	001108964
FOR IMMEDIATE RELEASE COMMUNICATIONS INC.	001115876
FRANK STROEHER & ASSOCIATES INC.	001084484
FRESHLY BREWED INC.	001120856
FUEL-N-GO SYSTEMS INC.	001118292
FULOFRUIT INC.	001125316
FUTURE ELECTRICAL LTD.	001102372
FUTURE RENOVATIONS AND GENERAL CONTRACTOR INC.	001120116
G.M. GEST U.S. HOLDINGS INC.	001070012
GAUJOS ENTERPRISES LIMITED	001102076
GEMINI COMMUNICATIONS INC.	001123948
GENERAL LEGAL ACCOUNTING ASSOCIATES INC.	001485477
GENERAL WELDING SERVICES & MANUFACTURING INC.	001123228
GLENDOR LTD.	001109120
GLOBAL STATIONERY LTD.	000881844
GLOBAL SUNGLOW (CANADA) INC.	001116988
GLOBALNET COMPUTER NETWORKING (CANADA) INC.	001115420
GOLDEN BULL TRADING LTD.	001134064
GOLDEN CHARIOT PRODUCTIONS LTD.	001115216
GRAYSMITH CUSTOM CONTRACTING INC.	001069732
GREATER CHINA LANGUAGE SERVICES INC.	001078816
GREATER TORONTO BIO-CONVERSION INC.	001121484
GREEN VALLEY SOFTWARE INC.	001112452
GREENFIELD SPORTS PROPERTIES INC.	001093800
GREENLANE AUTOMOBILE SALES & LEASING LTD.	001108420
GUIDO-DOMENICO HOLDINGS INC.	001064288
H.P.D. TRANSPORT INC.	001116980
HADA GENERAL TRADING INC.	001110728
HALTON HILLS HOLDINGS LIMITED	000562356
HELLY BUDDIES INC.	001071136
HENDERSON DYER RAPIDFREIGHT INC.	001122228
HME COMPUTER CONSULTING INC.	001052320
HOLIDAY MEDIA SERVICES INC.	001118164
HOSPITALITY APPRAISAL SERVICES INC.	001057480
HOUSE OF TECHNOLOGY INC.	001114896
HUNT CLUB MART INC.	001117152
HWS ENERGY CORPORATION	001106128
HYDRO GUARD INC.	001074720
I.P.S. ISRAEL'S PRODUCTS SUPPLIERS INTERNATIONAL LTD.	001123960
I.S.P. INTERLOCK & STONE PORTRAITS (OTTAWA) INC.	001117084
I-WAY CONSULTANTS INC.	001120744
IANNICIELLO MANAGEMENT CONSULTANTS INC.	001125464
IMPULSE LUBE INC.	001116456
INDEPENDENT MORTGAGE CONSULTANTS INC.	001118052
INFINITY AUTOMOTIVE LIMITED	001114184
INNISFIL RETIREMENT G.P. INC.	001115708
INOVATIVE BYCICLE DESIGN INC.	001078464
INTENTIONAL FUTURES CONSULTING INC.	001265411
INTER-PACIFIC RIM INC.	001117160
INTERNATIONAL AUTO TRADERS INC.	001113868
INTERNATIONAL CONTRACT FURNITURE 2000 LTD.	001429359
INTERNATIONAL REFERRALS INC.	001122504
INTERNATIONAL TESOL TRAINING CENTRE INC.	001117300
INTERNET SOLUTIONS GROUP INC.	001090784
INWOOD COMSYSTEMS INC.	001070424
J. F. CONTRIBUTIONS INC.	001118972
J. S. L. PROPERTIES LIMITED	001071440
J. W. LAW INC.	001106340
JAC ELECTRO-MECHANICAL MAINTENANCE SERVICES LTD.	001122524

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
JACK SEGUIN & ASSOCIATES CORP.	001110932
JAG MASONRY INC.	001123920
JAKUB KRANZ (1988) LIMITED	000765893
JEGS COMPUTER CONSULTING INC.	001117424
JES-LEA INVESTMENTS INC.	001058732
JIM CHAU AND ASSOCIATES LTD.	001125168
JMO AUTO ACCESSORIES INC.	001123972
JNR SERVICES INC.	001120432
JOURNEYMAN BROADHEADS INC.	001123612
JOVINEX INC.	000716668
K. LAM AUTO COLLISION LTD.	001117292
K.E. TRAVISS CONTRACTING INC.	001106756
K.L.R. GRAPHIC DESIGN INC.	001122780
KA-BOOM INTERACTIVE PARTIES INC.	001084332
KAB CONCERTS INC.	001105652
KANJI GRAPHIC PRODUCTION INC.	001108452
KEITH N. CHAMBERLAIN LTD.	001119876
KEN ROUSSEAU PLUMBING CO. INC.	001110964
KENCANA ENTERPRISES LTD.	001124724
KENDRICK KAVANAGH AND ASSOCIATES LTD.	001121280
KEYNNECTIONS INC.	001086656
KHATGAR TRANSPORT INC.	001484769
KINGSWAY USED CARS INC.	001116484
KIRBY MUXLOE HOLDINGS LTD.	000294336
KOFCO INT'L INC.	001111648
KOLAND TRADING CANADA LTD.	001118096
KUAN & ASSOCIATES LTD.	001116120
L.H.G.H. LEASE SERVICES INC.	001122648
LAN-GNOSTIC DATA INC.	001122252
LC-SKY MULTI-RESOURCES LIMITED	001117480
LEGO-TEK FLOORING INC.	001101260
LIBERTYCARE INC.	001117176
LIDYCO INC.	001111620
LIMESTONE COLLISION CENTRE INC.	001123308
LION TAMER SPECIALIZED SERVICES INC.	001120308
LITTLE DELI INC.	001123428
LUGOTECH LTD.	001110808
LUMISTRONICS BALLAST INC.	001081532
M.C.2 DESIGN LAB CANADA INC.	001092412
M.G. INTERNATIONAL INC.	001115460
M.U.C.I. INVESTMENTS INC.	001099464
MACCANI INVESTMENTS LIMITED	001115532
MACKLEM SPECIALTY PRODUCTS LTD.	001071176
MAESTRONIC INC.	001118228
MALESKIN INC.	001309788
MALLON ENTERPRISES INC.	001103472
MARED SALES INCORPORATED	001115544
MARGO CORPORATION	001069148
MARIBEL BAKERY & DELI INC.	001123312
MARINECORP MANAGEMENT SERVICES INC.	001118864
MARK GRUNWALD & ASSOCIATES INC.	001119728
MARK LEITERMAN & SONS LIMITED	000127090
MARKHAM STEERING & BRAKE LIMITED	001119992
MARLAND ACQUISITIONS INC.	001122776
MASTERCORE INC.	001125416
MDA REFRIGERATED CARRIER INC.	001108840
MEADOWVIEW GARDEN CENTRE AND NURSERY INCORPORATED	001117712
MEDIA GIANTS INTERNATIONAL INC.	001073248
MEDIA HOLDINGS INC.	001114572
MEDIAMAGIX INC.	001116132
MEGA & WM INTERNATIONAL INC.	001098664
MELROSE REALTY DEVELOPMENTS LIMITED	001097584
MERCANTILE GUARANTY INTERNATIONAL INC.	001111508
MERRYFIELD BUILDING CORP.	001114412
METALTECH CANADA INC.	001095620
METROMUNCH INC.	001125148
MHM PLUS INC.	001124276
MINA HAUTE COUTURE LTD.	001094256
MIND BODY SOUL LIFE PRODUCTS INCORPORATED	001483497

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
MINDLAB INC.	001061348
MOBILE EARTH CONTRACTING LTD.	001065396
MODERN CONSTRUCTION MANAGEMENT INCORPORATED	001355718
MOODY & ASSOCIATES INC.	001073940
MOSHE'S GOURMET DELIGHT INC.	001125392
MR. ANGLER OUTDOOR INC.	001123804
MUGS TRANSPORTATION SERVICES INC.	001124316
MULTI-LINK DEVELOPMENTS LIMITED.	001069396
MUNZ CONSULTING INC.	001485623
MUSIC PREMIUMS INTERNATIONAL INC.	001113040
MUTUAL FUND INVESTING CORPORATION.	001116504
MYTHIC HOLDINGS LTD.	001103544
M28 SYSTEMS INC.	001115636
N. & L. NUSHIS ENTERPRISES LIMITED.	000672562
N.E.W.S. TRADING CO. WORLDWIDE EXPORTS/ IMPORTS INC.	001081796
NACE HOLDINGS INC.	001124000
NATIONAL CAR AND TRUCK REPAIRS INC.	001065796
NATIONAL DOCUMENT SYSTEMS (1995) LTD.	001099736
NATURAL STYLE PRODUCTS INC.	001121200
NATURES WAY DEVELOPMENT INC.	001082988
NETPLUS COMPUTER PRODUCTS LTD.	001124684
NEW PARTY TRADING LTD.	001116864
NEXT SUCCESS MARKETING INC.	001117200
NIAGARA DRY CLEANERS LTD.	000405656
NIKOU PERSIAN RUGS INC.	001116140
NO. 20 PSLP INC.	001118736
NOLAN MANUFACTURING INC.	001122744
NOR-DON INVESTIGATIONS INCORPORATED.	000520403
NORTH AMERICAN MEDIA SOURCE INC.	001104772
NORTHERN ROAD DEVELOPMENT CORPORATION.	001121744
OBAIR PROPERTIES LIMITED.	001118768
OBJECT ENTERPRISE GROUP.	001101592
OBJECT ENTERPRISE GROUP INC.	001053612
OLDE TOWN PERSONNEL SERVICES INC.	001119908
ONE TAKE INC.	001269738
OPERATIVE HOLDINGS INC.	001115940
OPUS ONE HOTELS LIMITED.	001123368
ORCAN INTERNATIONAL LTD.	001124604
ORIGINAL BEAUTE SALON LTD.	001115960
ORION SECURITIES & INVESTMENTS CO. LTD.	001114964
ORKO PHOTOGRAPHY INC.	001117128
PACE BUILDING GROUP INC.	001125696
PATERSON MECHANICAL LTD.	001097596
PEERMAX HOLDINGS LTD.	001122732
PENGUIN PRODUCTS CANADA LTD.	001114900
PENULTIMATE CORP.	001112380
PERTH REALTY INVESTMENTS LIMITED.	001173729
PHASE ONE RESTAURANT CORPORATION.	001122028
PHOENIX INDUSTRIES (WINDSOR) LIMITED.	000860862
PHOENIX SYSTEMS (NORTH) INC.	001122364
PIAZZA MANNA WPP INC.	001118088
PLANETS SAFE ENVIRO CORPORATION.	001121004
PLANNED QUALITY INC.	000538816
PRANA NATURAL PRODUCTS INC.	001120984
PREFERRED ELECTRONIC DESIGN SERVICES INC.	001077212
PRO LAWN SERVICES & SNOW PLOWING INC.	001102132
PRO MERIDIAN CONTRACTING GROUP LTD.	001092516
PROENERGY INTERNATIONAL LTD.	001120192
PROMOFAX SERVICES LTD.	001110948
PSS LOAD BROKERS INC.	001122608
PULSE INTERNATIONAL INC.	001115888
QUICK DEAL WHOLESALE INC.	001115276
R. C. WEATHERSTON CONSTRUCTION SERVICES INC.	001099744
R. GORDON DEAN SERVICES INC.	001079844
R.L.K.L. CONSULTING INC.	001121652
R&D TRITON INDUSTRIES CORP.	001117036
RAINMAKER BUSINESS DEVELOPMENT GROUP INC.	001125708

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
RAINMAKER MEDIA INC.	001124324
RAISIN RIVER POULTRY INC.	001078788
REAL ESTATE RECOVERY INC.	001117192
REALINK THE REAL ESTATE COMPANY INC.	001106220
REALTY NETWORK: LIFESTYLES INC.	001116320
REFLEX DESIGN INC.	001120840
REGAL FOODS INC.	001098768
REISBAR CONSTRUCTION INC.	001086908
ROBERT ANDERSON MANAGEMENT INC.	001117524
ROBINA CARTAGE LTD.	001069816
ROCKLITE SYSTEMS INC.	001121924
ROCKWOOD IMPORT & EXPORT INC.	001123376
ROCKY RUSSO'S CORNER INC.	001121552
ROLXPORTS INC.	001116020
ROSEVOY HOLDINGS INC.	001111492
ROYAL TEE INC.	001067880
RTO (RENTOWN) INC./LES ENTREPRISES RTO (RENTOWN) INC.	001113988
S & E PRODUCTIONS INC.	001125448
S. D. N. INTERNATIONAL LTD.	001125612
S.I. ENGINEERING INC.	001116836
SALMA SALES INC.	001063632
SASTY MARKET LTD.	001093588
SATELLITE MANAGEMENT INC.	001112644
SCALACS INCORPORATED.	001185561
SELECT DOORS PLUS INC.	001114988
SHAKERS MOTORCYCLE EMPORIUM INC.	001101488
SHARP DIRECTIONS INC.	001124364
SHUGO GROUP INC.	001118608
SIMALIE INC.	001121220
SIMON CLEANING & CATERING INC.	001123288
SIMON PROPERTY INVESTMENTS INC.	001116948
SINGLES SMART CONNECTIONS INC.	001085560
SKIPPER'S CHOICE PRODUCTS INC.	001116256
SLACK'S WHOLESALE LIMITED.	001079092
SMARTSOFT SOLUTIONS INC.	001120468
SMOLLAN CANADA INC.	001114324
SOFTFORCE CORPORATION.	001086320
SONYA PIZZA LIMITED.	001078884
SOUND THE ALARM INC.	001112628
SOUTH PACIFIC INTEROIL CORPORATION.	001209719
SPARTA CORPORATION LTD.	001110016
SPRINGHILL SOFTWARE INC.	001104516
SPRY ACRE FARMS LTD.	000263911
STARFIELD FOOD SERVICE INC.	001116392
STEFAN INTERNATIONAL PROPERTIES INC.	001054408
STILLWATERS CONSTRUCTION INC.	001469528
STREAMLINE INDUSTRIES INC.	001109644
SUDS LAUNDRY SYSTEMS INC.	001118776
SUNSET FINE CAR & LIMOUSINE LTD.	001112368
SUPERFORMANCE INVESTMENTS LTD.	001111560
SUPERIOR SENSORS LTD.	001103540
SYNERGISM COMMUNICATIONS CANADA INC.	001125784
T. J. SIMPSON CHASSISWORKS LTD.	001116748
TECHNOLOGY BASED SYSTEMS LTD.	001112844
TELE-CABLE COMMUNICATIONS INC.	001125172
TELEPHONE COMMUNICATORS CANADA LIMITED.	000299972
TELL-E-COMM DISTRIBUTION LTD.	001485646
TERBENCHE INVESTMENTS INC.	001118060
TERRACE CORPORATE CENTRES LIMITED.	000790436
THE CHILDREN'S EXCHANGE LTD.	001064180
THE CHRISTABELLE COMPANY INC.	001071564
THE GREAT CANADIAN COTTAGE CONTEST HOLDINGS INC.	001117076
THE JIM E. STEWART CORPORATION.	001117116
THE LAWKIT CORPORATION.	001103396
THE MEDICAL DEVICE COMPANY LIMITED.	001117412
THE MONOLIT GROUP INC.	001117884
THE NORTHERN SOLUTIONS CORPORATION.	001119804
THE TANNING HUT AND TONING CENTRE INC.	001096504

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario	Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
THE THOMPSON LYNCH GROUP INC.....	000951192	1075040 ONTARIO LTD.....	001075040
THREE FIRES MUSIC FESTIVAL INC.....	001323376	1075960 ONTARIO INC.....	001075960
TITAN SHOPPING CENTRE INC.....	001122044	1077472 ONTARIO LIMITED.....	001077472
TO-MOS INTERNATIONAL LTD.....	001062272	1078280 ONTARIO LIMITED.....	001078280
TOADWORKS INC.....	001394962	1078700 ONTARIO LTD.....	001078700
TOSHADA COMMUNICATIONS INC.....	001077776	1078828 ONTARIO INC.....	001078828
TRANS-YULA CORPORATION.....	001118144	1079936 ONTARIO INC.....	001079936
TRIAD 2000 WOODWORKING LTD.....	001124384	1080664 ONTARIO INC.....	001080664
TRINITY WOOD DEVELOPMENTS INC.....	001098729	1081004 ONTARIO INC.....	001081004
TRIPLE B COMPANY INC.....	001118064	1081548 ONTARIO LIMITED.....	001081548
TUPRAX DIAGNOSTICS INC.....	001123888	1082364 ONTARIO INC.....	001082364
UNION INSURANCE INC.....	001120488	1082692 ONTARIO LIMITED.....	001082692
UNIQUE LEASE MANAGEMENT GROUP INC.....	001117892	1083204 ONTARIO INC.....	001083204
UNIVERSAL HEALTH CARE INC.....	001121264	1083264 ONTARIO LTD.....	001083264
URALTEX INVEST CORP.....	001125536	1083280 ONTARIO LTD.....	001083280
V.R. SYSTEM SOLUTIONS INC.....	001075008	1084512 ONTARIO LTD.....	001084512
VACUUM MICROENGINEERING INC.....	001106104	1085320 ONTARIO LIMITED.....	001085320
VALARE CONTRACTING INC.....	001134503	1085408 ONTARIO INC.....	001085408
VEGAS REVUE INC.....	001121016	1085416 ONTARIO LTD.....	001085416
VENTURE CATALYST INC.....	001410635	1085840 ONTARIO LIMITED.....	001085840
VERTTEX INTERNATIONAL DESIGN INC.....	001122772	1086504 ONTARIO INC.....	001086504
VICTORIA ISABELLA INC.....	001052288	1086588 ONTARIO INC.....	001086588
VISION 2000 INTERNATIONAL INC.....	001125812	1086960 ONTARIO INC.....	001086960
VISIONS MARKETING INC.....	001123944	1087460 ONTARIO LIMITED.....	001087460
WAPENVELD INC.....	001092368	1088940 ONTARIO INC.....	001088940
WAXMAN RESOURCES CORPORATION.....	001123980	1089280 ONTARIO INC.....	001089280
WC MUSIC RESEARCH INC.....	001096668	1093208 ONTARIO LIMITED.....	001093208
WEALTHY BAKERY COMPANY LTD.....	001091788	1093404 ONTARIO INC.....	001093404
WILLS CONSULTING & TRADING INTERNATIONAL LTD.....	001123224	1093952 ONTARIO LTD.....	001093952
WINDOOR ACCESSORIES INC.....	001108780	1094400 ONTARIO INC.....	001094400
WINVER FINANCIAL SERVICES INC.....	001120556	1094580 ONTARIO INC.....	001094580
WISE WRENCH LIMITED.....	001118668	1095288 ONTARIO LIMITED.....	001095288
WOODS ONTARIO LIMITED.....	001123572	1096160 ONTARIO INC.....	001096160
WRX HYGIENE CORPORATION.....	001125500	1096540 ONTARIO INC.....	001096540
XYZ GROUP INC.....	001094588	1097336 ONTARIO INC.....	001097336
YORK CONCRETE FORMING LTD.....	001116208	1098260 ONTARIO LTD.....	001098260
YOUNIQUE LIMITED.....	001118024	1099100 ONTARIO LIMITED.....	001099100
YUPA DEVELOPMENT INC.....	001069260	1099132 ONTARIO INC.....	001099132
1014379 ONTARIO INC.....	001014379	1099620 ONTARIO INC.....	001099620
1016848 ONTARIO LIMITED.....	001016848	1100228 ONTARIO INC.....	001100228
1036846 ONTARIO INC.....	001036846	1100480 ONTARIO LTD.....	001100480
1037599 ONTARIO LTD.....	001037599	1102028 ONTARIO LTD.....	001102028
1052308 ONTARIO LIMITED.....	001052308	1102044 ONTARIO LIMITED.....	001102044
1052932 ONTARIO LTD.....	001052932	1102064 ONTARIO LTD.....	001102064
1056628 ONTARIO INC.....	001056628	1102100 ONTARIO INC.....	001102100
1057452 ONTARIO LIMITED.....	001057452	1102368 ONTARIO LTD.....	001102368
1059968 ONTARIO INC.....	001059968	1103144 ONTARIO LIMITED.....	001103144
1060508 ONTARIO LIMITED.....	001060508	1103204 ONTARIO LIMITED.....	001103204
1061836 ONTARIO LIMITED.....	001061836	1103232 ONTARIO LTD.....	001103232
1063348 ONTARIO INC.....	001063348	1103488 ONTARIO LIMITED.....	001103488
1063984 ONTARIO LIMITED.....	001063984	1103960 ONTARIO LTD.....	001103960
1064076 ONTARIO INC.....	001064076	1104144 ONTARIO INC.....	001104144
1064492 ONTARIO INC.....	001064492	1104164 ONTARIO LTD.....	001104164
1064504 ONTARIO LIMITED.....	001064504	1104192 ONTARIO INC.....	001104192
1064712 ONTARIO LIMITED.....	001064712	1104480 ONTARIO INC.....	001104480
1064948 ONTARIO INC.....	001064948	1104500 ONTARIO INC.....	001104500
1065336 ONTARIO LIMITED.....	001065336	1104800 ONTARIO LIMITED.....	001104800
1066260 ONTARIO LIMITED.....	001066260	1104916 ONTARIO LTD.....	001104916
1067408 ONTARIO INC.....	001067408	1106152 ONTARIO LIMITED.....	001106152
1068040 ONTARIO INC.....	001068040	1106156 ONTARIO INC.....	001106156
1068900 ONTARIO LIMITED.....	001068900	1106184 ONTARIO INC.....	001106184
1071032 ONTARIO LIMITED.....	001071032	1106432 ONTARIO LTD.....	001106432
1071056 ONTARIO INC.....	001071056	1106516 ONTARIO INC.....	001106516
1071380 ONTARIO LIMITED.....	001071380	1106656 ONTARIO LTD.....	001106656
1071472 ONTARIO INC.....	001071472	1107884 ONTARIO INC.....	001107884
1071660 ONTARIO INC.....	001071660	1107928 ONTARIO INC.....	001107928
1071664 ONTARIO INC.....	001071664	1108680 ONTARIO LIMITED.....	001108680
1071944 ONTARIO LIMITED.....	001071944	1108856 ONTARIO INC.....	001108856
1072804 ONTARIO INC.....	001072804	1108984 ONTARIO INC.....	001108984
1073932 ONTARIO INCORPORATED.....	001073932	1109100 ONTARIO INC.....	001109100
		1109492 ONTARIO INC.....	001109492

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
1110352 ONTARIO INC.	001110352
1110956 ONTARIO INC.	001110956
1111032 ONTARIO INC.	001111032
1111248 ONTARIO LTD.	001111248
1111368 ONTARIO LTD.	001111368
1111576 ONTARIO INC.	001111576
1112032 ONTARIO LIMITED	001112032
1112124 ONTARIO INC.	001112124
1112204 ONTARIO LIMITED	001112204
1112216 ONTARIO INC.	001112216
1112224 ONTARIO INC.	001112224
1112352 ONTARIO CORP.	001112352
1112356 ONTARIO LTD.	001112356
1112536 ONTARIO LIMITED	001112536
1112767 ONTARIO INC.	001112767
1112796 ONTARIO LIMITED	001112796
1112840 ONTARIO INC.	001112840
1112888 ONTARIO INC.	001112888
1112952 ONTARIO INC.	001112952
1112980 ONTARIO INC.	001112980
1113540 ONTARIO LIMITED	001113540
1114060 ONTARIO INC.	001114060
1114208 ONTARIO INC.	001114208
1114304 ONTARIO INC.	001114304
1114424 ONTARIO INC.	001114424
1114428 ONTARIO INC.	001114428
1114456 ONTARIO LIMITED	001114456
1114552 ONTARIO LTD.	001114552
1114956 ONTARIO CORP.	001114956
1115268 ONTARIO LTD.	001115268
1115452 ONTARIO LIMITED	001115452
1115548 ONTARIO LIMITED	001115548
1115652 ONTARIO INC.	001115652
1115676 ONTARIO LTD.	001115676
1115680 ONTARIO INC.	001115680
1115760 ONTARIO INC.	001115760
1115796 ONTARIO LIMITED	001115796
1115880 ONTARIO INC.	001115880
1115956 ONTARIO LTD.	001115956
1116044 ONTARIO INC.	001116044
1116100 ONTARIO INC.	001116100
1116112 ONTARIO LIMITED	001116112
1116156 ONTARIO LIMITED	001116156
1116384 ONTARIO INC.	001116384
1116436 ONTARIO LIMITED	001116436
1116464 ONTARIO LIMITED	001116464
1116668 ONTARIO LIMITED	001116668
1116912 ONTARIO LIMITED	001116912
1116956 ONTARIO LTD.	001116956
1117060 ONTARIO INC.	001117060
1117356 ONTARIO INC.	001117356
1117388 ONTARIO LTD.	001117388
1117568 ONTARIO INC.	001117568
1117576 ONTARIO LTD.	001117576
1117776 ONTARIO LTD.	001117776
1117956 ONTARIO INC.	001117956
1117972 ONTARIO INC.	001117972
1117992 ONTARIO INC.	001117992
1118104 ONTARIO INC.	001118104
1118216 ONTARIO LIMITED	001118216
1118288 ONTARIO LIMITED	001118288
1118352 ONTARIO LTD.	001118352
1118464 ONTARIO LIMITED	001118464
1118516 ONTARIO LTD.	001118516
1118560 ONTARIO LIMITED	001118560
1118604 ONTARIO INC.	001118604
1118620 ONTARIO INC.	001118620
1118628 ONTARIO INC.	001118628
1118644 ONTARIO INC.	001118644
1118708 ONTARIO LIMITED	001118708
1118836 ONTARIO INC.	001118836

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
1118908 ONTARIO INC.	001118908
1118940 ONTARIO INC.	001118940
1118952 ONTARIO INC.	001118952
1118968 ONTARIO INC.	001118968
1119288 ONTARIO LIMITED	001119288
1119496 ONTARIO INC.	001119496
1119584 ONTARIO INC.	001119584
1119588 ONTARIO INC.	001119588
1119636 ONTARIO LIMITED	001119636
1119704 ONTARIO INC.	001119704
1120028 ONTARIO INC.	001120028
1120152 ONTARIO INC.	001120152
1120168 ONTARIO LIMITED	001120168
1120284 ONTARIO LIMITED	001120284
1120348 ONTARIO INC.	001120348
1120376 ONTARIO INC.	001120376
1120512 ONTARIO LIMITED	001120512
1120580 ONTARIO LIMITED	001120580
1120636 ONTARIO INC.	001120636
1120712 ONTARIO INC.	001120712
1120768 ONTARIO INC.	001120768
1120788 ONTARIO INC.	001120788
1120800 ONTARIO INC.	001120800
1120836 ONTARIO LTD.	001120836
1120928 ONTARIO INC.	001120928
1120956 ONTARIO INC.	001120956
1120988 ONTARIO INC.	001120988
1120996 ONTARIO INC.	001120996
1121060 ONTARIO LIMITED	001121060
1121080 ONTARIO INC.	001121080
1121212 ONTARIO INC.	001121212
1121240 ONTARIO INC.	001121240
1121256 ONTARIO INC.	001121256
1121352 ONTARIO INC.	001121352
1121360 ONTARIO INC.	001121360
1121428 ONTARIO INC.	001121428
1121480 ONTARIO LTD.	001121480
1121628 ONTARIO LIMITED	001121628
1121648 ONTARIO LTD.	001121648
1121880 ONTARIO INC.	001121880
1121952 ONTARIO LIMITED	001121952
1121996 ONTARIO INC.	001121996
1122096 ONTARIO INC.	001122096
1122236 ONTARIO LIMITED	001122236
1122396 ONTARIO LTD.	001122396
1122416 ONTARIO LIMITED	001122416
1122452 ONTARIO INC.	001122452
1122568 ONTARIO LTD.	001122568
1123272 ONTARIO INC.	001123272
1123300 ONTARIO INC.	001123300
1123380 ONTARIO LIMITED	001123380
1123720 ONTARIO INC.	001123720
1123828 ONTARIO LIMITED	001123828
1123864 ONTARIO LIMITED	001123864
1123884 ONTARIO INC.	001123884
1123896 ONTARIO INC.	001123896
1123928 ONTARIO LTD.	001123928
1124012 ONTARIO INC.	001124012
1124328 ONTARIO INC.	001124328
1124644 ONTARIO LIMITED	001124644
1124680 ONTARIO INC.	001124680
1124700 ONTARIO LTD.	001124700
1124752 ONTARIO LIMITED	001124752
1124820 ONTARIO INC.	001124820
1125004 ONTARIO LIMITED	001125004
1125044 ONTARIO LTD.	001125044
1125076 ONTARIO INC.	001125076
1125080 ONTARIO INC.	001125080
1125100 ONTARIO LTD.	001125100
1125236 ONTARIO INC.	001125236
1125272 ONTARIO LIMITED	001125272

Name of Corporation: Dénomination sociale de la société:	Ontario Corporation Number Numéro de la société en Ontario
1125348 ONTARIO INC.	001125348
1125356 ONTARIO LTD.	001125356
1125388 ONTARIO LIMITED	001125388
1125476 ONTARIO INC.	001125476
1125628 ONTARIO LIMITED	001125628
1125656 ONTARIO INC.	001125656
1125716 ONTARIO LIMITED	001125716
1125924 ONTARIO LIMITED	001125924
1125928 ONTARIO LIMITED	001125928
1125948 ONTARIO LTD.	001125948
1126060 ONTARIO LTD.	001126060
1126156 ONTARIO INC.	001126156
1126168 ONTARIO INC.	001126168
1173704 ONTARIO INC.	001173704
1199813 ONTARIO LIMITED	001199813
1205207 ONTARIO LIMITED	001205207
1238826 ONTARIO INC.	001238826
1287539 ONTARIO INC.	001287539
1308000 ONTARIO LIMITED	001308000
1405 GRAND AVE. INC.	001125300
1422854 ONTARIO INC.	001422854
1427146 ONTARIO LIMITED	001427146
1434119 ONTARIO LIMITED	001434119
1440125 ONTARIO LTD.	001440125
1455260 ONTARIO INC.	001455260
1483939 ONTARIO INC.	001483939
1483941 ONTARIO INC.	001483941
1485935 ONTARIO INC.	001485935
1486020 ONTARIO LIMITED	001486020
1486367 ONTARIO LTD.	001486367
4FG DISTRIBUTED ENTERTAINMENT SYSTEMS INC.	001116684
408961 ONTARIO LIMITED	000408961
452 VICTORIA INC.	001112684
770577 ONTARIO LIMITED	000770577
786 UNION INC.	001335310
792892 ONTARIO INC.	000792892
813630 ONTARIO INC.	000813630
831925 ONTARIO INC.	000831925

B. G. HAWTON,
Director, Companies and Personal Property
Security Branch
Directrice, Direction des compagnies et des
sûretés mobilières

(138-G581)

**Cancellation of Certificate of
Incorporation
(Business Corporations Act)
Annulation de Certificat de Constitution
en Personne Morale
(Loi sur les sociétés par actions)**

NOTICE IS HEREBY GIVEN that by orders under subsection 241(4) of the Business Corporation Act, the certificates of incorporation set out hereunder have been cancelled and corporation(s) have been dissolved. The effective date of cancellation precedes the corporation listing.

AVIS EST DONNÉ PAR LA PRÉSENTE que, conformément au paragraphe 241(4) de la Loi sur les sociétés par actions, les certificats présentés ci-dessous ont été annulés et les compagnies ont été dissoutes. La dénomination sociale des compagnies concernées est précédée de la date de prise d'effet de l'annulation.

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
2005-02-10	
AUSTEMPERING SERVICES OF CANADA LTD.	001585226
BUDOMIX MASONRY INC.	001585337
DISHING OUT THE DOUGH INC.	001585183
EUROSTAR CABINETRY AND WOODWORKING INC.	001585223
EVERGREEN PRODUCE INC.	002031412
FILANTH CONTRACTING SERVICES INC.	001585362
FLASH CLEANERS LIMITED	001213681
G-UNIT LIMITED	001585231
I&Y TRANSPORT INC.	001531722
INS CONSTRUCTION INC.	001585268
INSTRUCTWARE INC.	000922120
JD JANITORIAL & MAINTENANCE SERVICES INC.	001585215
JET AIR AVIATION INC.	001131837
KIDZ POINT INC.	001585244
KISS KARAOKE INC.	001585250
PRODUCT ART INC.	001142206
SHERWOOD CAFÉ INC.	001562187
SMARTSPEED INC.	002031428
TECHNOLOGY HOLDINGS LTD.	002031506
THE ALLIED CARGO GROUP INC.	001389425
THE DRIVE INC.	001585227
1163396 ONTARIO INC.	001163396
1174606 ONTARIO INC.	001174606
1571187 ONTARIO LIMITED	001571187
1584766 ONTARIO INC.	001584766
1585083 ONTARIO INC.	001585083
1585142 ONTARIO INC.	001585142
1585173 ONTARIO LIMITED	001585173
1585202 ONTARIO LIMITED	001585202
2005-02-15	
INTRANCON FINANCIAL GROUP INC.	001001858

B. G. HAWTON,
Director, Companies and Personal Property
Security Branch
Directrice, Direction des compagnies et des
sûretés mobilières

(138-G582)

**Cancellations For Cause
(Business Corporations Act)
Annulation à Juste Titre
(Loi sur les Sociétés par Actions)**

NOTICE IS HEREBY GIVEN that by orders under section 240 of the Business Corporation Act, the certificates set out hereunder have been cancelled for cause and in the case of certificates of incorporation the corporations have been dissolved. The effective date of cancellation precedes the corporation listing.

AVIS EST DONNÉ PAR LA PRÉSENTE que, par des ordres donnés en vertu de l'article 240 de la Loi sur les sociétés par actions, les certificats indiqués ci-dessous ont été annulés à juste titre et, dans le cas des certificats de constitution, les sociétés ont été dissoutes. La dénomination sociale des compagnies concernées est précédée de la date de prise d'effet de l'annulation.

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
2005-02-10	
A. A. CALDER MANAGEMENT GROUP INC.	000506857
AIR SANDY INC.	000986244

Name of Corporation: Dénomination sociale de la compagnie:	Ontario Corporation Number Numéro de la compagnie en Ontario
CANADIAN NATURAL WATER SOURCE INC.	001020701
CHAPELTON HOMES INC.	000343881
CHARLOTTE'S WEB (1993) LTD.	001015074
CHERRY'S TOO LIMITED.	000583726
COBBLEHILL DEVELOPMENTS LIMITED.	000251756
DAYGONE SOLUTIONS INC.	002000844
DEBLYN MANAGEMENT CO. LTD.	000376409
GARY NICKOLOFF INVESTMENT CORPORATION.	000893969
L. S. TAYLOR ELECTRIC LIMITED.	000113889
MAPLE INTERNATIONAL LEARNING CENTRE INC.	001611956
NATIONAL WINDOW WARRANTY CORPORATION.	001615278
PHILIPPINE ENTERTAINMENT & PROMOTION SPECIALISTS LTD.	002014484
PRIME MINISCO INVESTMENT CORP.	000828692
SHERWOOD PARK RESORTS LIMITED.	000133409
TEKNOLINK INTERNATIONAL LTD.	001056399
THE MAPLES COACH HOMES LIMITED.	000743126
TZIPPORAH INC.	000803481
816926 ONTARIO INC.	000816926
878665 ONTARIO INC.	000878665
914176 ONTARIO LIMITED.	000914176
1031466 ONTARIO INC.	001031466
1080645 ONTARIO LTD.	001080645
1104000 ONTARIO INC.	001104000
1105406 ONTARIO INC.	001105406
1198711 ONTARIO INC.	001198711
1206637 ONTARIO LIMITED.	001206637

B. G. HAWTON,
Director, Companies and Personal Property
Security Branch
Directrice, Direction des compagnies et des
sûretés mobilières

(138-G583)

ERRATUM NOTICE

Vide Ontario Gazette Vol.138-05, dated January 29, 2005

NOTICE IS HEREBY GIVEN that the notice issued under subsection 317(9) of the Corporations Act set out in the issue of the Ontario Gazette with respect to the Cancellations for Filing Default and Default in Complying with a Filing Requirement were given the incorrect date. The date which this was published should read 2005-01-14 and not 2004-01-14.

Cf. Gazette de l'Ontario, Vol.138-05 datée du 29 janvier 2005

PAR LA PRÉSENTE, nous vous informons que l'avis émis en vertu de l'article 317(9) de la Loi sur les compagnies et associations et énoncé dans la Gazette de l'Ontario du relativement aux annulations pour omission de se conformer à une obligation de dépôt et de non-observation de la loi sur les renseignements exigés des compagnies et des associations a été donné le mauvaise date. La date de correcte est 2005-01-14 et non lieu de 2004-01-14.

SUZIE SCHETTINI
The Ontario Gazette

(138-G584)

Applications to Provincial Parliament — Private Bills Demandes au Parlement provincial — Projets de loi d'intérêt privé

PUBLIC NOTICE

The rules of procedure and the fees and costs related to applications for Private Bills are set out in the Standing Orders of the Legislative Assembly. Copies of the Standing Orders, and the guide "Procedures for Applying for Private Legislation", may be obtained from the Legislative Assembly's Internet site at <http://www.ontla.on.ca> or from:

Committees Branch
Room 1405, Whitney Block, Queen's Park
Toronto, Ontario M7A 1A2

Telephone: 416/325-3500 (Collect calls will be accepted)

Applicants should note that consideration of applications for Private Bills that are received after the first day of September in any calendar year may be postponed until the first regular Session in the next following calendar year.

(8699) T.F.N. CLAUDE L. DESROSIERS,
Clerk of the Legislative Assembly.

Corporation Notices Avis relatifs aux compagnies

2045368 ONTARIO LIMITED

TAKE NOTICE that the shareholder of 2045368 ONTARIO LIMITED passed a Special Resolution on February 3rd, 2005 requiring the said Corporation to be wound up voluntarily under the provisions of the Business Corporations Act (Ontario).

DATED the 3rd day of February, 2005.

(138-P436A) KIM TREMBLAY,
President

2045368 ONTARIO LIMITED

TAKE NOTICE that a final meeting of the Shareholder of the above Corporation was held on the 3rd day of February, 2005, at which time the Liquidator of the above Corporation presented her account and explanation of the voluntary winding up of 2045368 ONTARIO LIMITED.

DATED the 3rd day of February, 2005.

(138-P436B) KIM TREMBLAY,
Liquidator

Sheriff's Sales of Lands Ventes de terrains par le shérif

UNDER AND BY VIRTUE OF A WRIT OF SEIZURE AND SALE issued out of the Ontario Superior Court of Justice at 491 Steeles Avenue East, Milton, Ontario L9T 1Y7 dated December 9, 2003, Court File Number 3293/03 to me directed, against the real and personal property of **GRAHAM A. DEVENISH**, defendant, at the suit of **THE BANK OF NOVA SCOTIA**, Plaintiff, I have seized and taken in execution all right, title, interest and equity of redemption of **GRAHAM A. DEVENISH** in and to:

Parcel 664-28, Section 51M-540, Part of Block 664, Plan 51M-540, designated as Part 12, Plan 51R-26882, S/T Right LT33304, City of Barrie, County of Simcoe, PIN # 58729-0792 (LT)

ALL OF WHICH said right, title, interest and equity of redemption of **GRAHAM A. DEVENISH**, defendant, I shall offer for sale by Public Auction in my office at 114 Worsley Street, Barrie, Ontario on:

WEDNESDAY, APRIL 6, 2005 at 10:00 a.m.

CONDITIONS:

The purchaser to assume responsibility for all mortgages, charges, liens, outstanding taxes and other encumbrances. No representation is made regarding the title of the land or any other matter relating to the interest to be sold. Responsibility for ascertaining these matters rests with the potential purchaser(s).

TERMS: Deposit 10% of bid price or \$ 1,000.00 whichever is greater

- Payable at time of sale by successful bidder
- To be applied to purchase price
- Non-refundable

Ten business days from date of sale to arrange financing and pay balance in full at SHERIFF/ENFORCEMENT OFFICE at 114 Worsley Street, Barrie, Ontario

All payments in cash or by certified cheque made payable to MINISTER OF FINANCE

Deed Poll provided by Sheriff only upon satisfactory payment in full of purchase price

Other conditions as announced

THIS SALE IS SUBJECT TO CANCELLATION UP TO TIME OF SALE WITHOUT FURTHER NOTICE.

NO EMPLOYEE OF THE MINISTRY OF THE ATTORNEY GENERAL MAY PURCHASE ANY GOODS OR CHATELS, LANDS OR TENEMENTS EXPOSED FOR SALE BY A SHERIFF UNDER LEGAL PROCESS, EITHER DIRECTLY OR INDIRECTLY,

DATED February 11, 2005

(138-P437)

KATHIE POULIOT
SHERIFF
114 Worsley Street
BARRIE ON L4M 1M1
705-739-6100

UNDER AND BY VIRTUE OF a Writ of Seizure and Sale issued out of the Ontario Court of Appeal or the Superior Court of Justice at the City of London dated February 12, 2003, Court File Number 40794 to me directed, against the real and personal property of HAY WOO, also known as HAY WU, Defendant, at the suit of Laurentian Trust of Canada Inc., in trust for R.R.S.P. No. 8206967, Plaintiff, I have seized and taken in execution all the right, title, interest and equity of redemption of HAY WOO, ALSO KNOWN AS HAY WU, Defendant in and to:

Lot 415, Plan 979
Subject to 290166
641 Cranbrook Road, City of London
County of Middlesex being the whole of the PIN

All of which said right, title, interest and equity of redemption of HAY WOO, ALSO KNOWN AS HAY WU, Defendant in the said lands and tenements described above, I shall offer for sale by Public Auction subject to the conditions set out below at the Sheriff's Office, 80 Dundas St., London, Ontario on Tuesday, April 5, 2005 at 12:00 NOON

CONDITIONS:

The purchaser to assume responsibility for all mortgages, charges, liens, outstanding taxes, and other encumbrances. No representation is made regarding the title of the land or any other matter relating to the interest to be sold. Responsibility for ascertaining these matters rests with the potential purchaser.

TERMS: Deposit 10% of bid price or \$1,000.00 whichever is greater

- Payable at time of sale by successful bidder
- To be applied to purchase price
- Non-refundable

Ten business days from date of sale to arrange financing and pay balance in Full at Sheriff's Office, 80 Dundas Street, London, Ontario.

All payments in cash or by certified cheque made payable to the Minister of Finance

Deed Poll provided by Sheriff only upon satisfactory payment in full of Purchase price

Other conditions as announced

THIS SALE IS SUBJECT TO CANCELLATION BY THE SHERIFF WITHOUT FURTHER NOTICE UP TO THE TIME OF SALE.

Note: No employee of the Ministry of the Attorney General may purchase any goods or chattels, lands or tenements exposed for sale by a Sheriff under legal process, either directly or indirectly.

DATED LONDON, ONTARIO

On February 11, 2005

(138-P438)

RON MARKS
Sheriff, 80 Dundas St., Ground Floor
London, Ontario N6A 6A3

**Sale of Lands for Tax Arrears
by Public Tender
Ventes de terrains par appel d'offres
pour arriéré d'impôt**

Municipal Act, 2001

SALE OF LAND BY PUBLIC TENDER

**THE CORPORATION OF THE TOWNSHIP OF
LANARK HIGHLANDS**

TAKE NOTICE that tenders are invited for the purchase of the lands described below and will be received until 3:00 p.m. local time on **March 23, 2005** at the Municipal Offices of The Corporation of the Township of Lanark Highlands situate at 75 George Street, Lanark, Ontario.

The tenders will then be opened in public on the same day at 3:15 p.m.

Description of Lands:

1. PT LT 11 CON 1 LAVANT, PT 2, 26R476; TWP OF LANARK HIGHLANDS
Lands as previously described in Registered Instrument #RS148030.
PIN 05007-0011 (LT) (Assessment Roll No. 09 40 001 010 01802)
Minimum Tender Amount: \$9,142.21
2. PT LT 16 CON 1 DALHOUSIE PT 1, 27R5206; TWP OF LANARK HIGHLANDS
Lands as previously described in Registered Instrument #RS146306.
PIN 05021-0086 (LT) (Assessment Roll No. 09 40 002 025 03307)
Minimum Tender Amount: \$2,978.76
3. PT LT 26 CON 10 LANARK; TWP OF LANARK HIGHLANDS more particularly described as follows: Commencing at a standard iron bar found planted marking the most Northerly angle of said Lot 26; THENCE southeasterly along the Southwesterly limit of Road Allowance between Concession 10 and 11, 382 feet more or less to the High Water Mark of the Indian River; THENCE southwesterly, northwesterly and northeasterly along the said High

Water Mark, 770 feet more or less to the line between Lots 26 and 27; THENCE northeasterly along the line between Lots 26 and 27, 430 feet more or less to the point of commencement.
Lands as previously described in Registered Instrument #RS165228.

PIN 05052-0019 (R) (Assessment Roll No. 09 40 934 030 03701)

Minimum Tender Amount: \$3,488.76

4. PT LT 20 CON 4 LAVANT AS IN RN76225; TWP OF LANARK HIGHLANDS
PIN 05002-0031 (LT) (Assessment Roll No. 09 40 001 010 18200)
Minimum Tender Amount: \$8,753.45
5. PT LT 24 CON 4 LANARK AS IN RS192856; TWP OF LANARK HIGHLANDS; SUBJECT TO EXECUTION 99-0066, IF ENFORCEABLE
PIN 05050-0110 (LT) (Assessment Roll No. 09 40 934 010 41400)
Minimum Tender Amount: \$7,939.52
6. PT LT 7 CON 3 DARLING PT 1, 26R1159; TWP OF LANARK HIGHLANDS
Land as previously described in Registered Instrument #RN79018.
PIN 05056-0088 (LT) (Assessment Roll No. 09 40 944 010 08900)
Minimum Tender Amount: \$3,275.26
7. LTS 20, 21, 22, AND 23 PL 205 LANARK N LAVANT; SURFACE RIGHTS ONLY; TWP OF LANARK HIGHLANDS
Land as previously described in Registered Instrument #RN68292.
PIN 05010-0042 (LT) (Assessment Roll No. 09 40 001 015 19304)
Minimum Tender Amount: \$2,647.69
8. LTS 40, 41, 42, 43, 63, 64, 65 AND 66 PL 205 LANARK N LAVANT SURFACE RIGHTS ONLY; TWP OF LANARK HIGHLANDS
Land as previously described in Registered Instrument #RN68288.
PIN 05010-0043 (LT) (Assessment Roll No. 09 40 001 015 19305)
Minimum Tender Amount: \$2,799.07

Tenders must be submitted in the prescribed form and must be accompanied by a deposit in the form of a money order or of a bank draft or cheque certified by a bank or trust corporation payable to the Municipality (or Board) and representing at least 20 per cent of the tender amount.

Except as follows, the municipality makes no representation regarding the title to or any other matters relating to the land to be sold. Responsibility for ascertaining these matters rests with the potential purchasers.

This sale is governed by the Municipal Act, 2001 and the Municipal Tax Sales Rules made under that Act. The successful purchaser will be required to pay the amount tendered plus accumulated taxes and the relevant land transfer tax.

The municipality has no obligation to provide vacant possession to the successful purchaser.

For further information regarding this sale and a copy of the prescribed form of tender contact:

THE CORPORATION OF THE
TOWNSHIP OF LANARK HIGHLANDS
ROBERT BUNKER, TREASURER
75 GEORGE STREET,
P. O. BOX 340,
LANARK, ONTARIO K0G 1K0

(138-P439)

**THE MUNICIPAL CORPORATION OF THE TOWNSHIP
OF WHITEWATER REGION**

TAKE NOTICE that tenders are invited for the purchase of the land(s) described below and will be received until 3:00 p.m. local time on **March 18, 2005** at Township of Whitewater Region Municipal Office.

The tenders will then be opened in public on the same day at 3:30 p.m. - Township of Whitewater Region Municipal Office.

Description of Land(s)

(Set out the cancellation price as of the first day of advertising)

1. Pt Lots 5 & 6, Con 1 East of Muskrat Lake, Ross
As in RS8991 Lying West of the Forced Road known as Park Rd & NE of R123765 & SW of R103374; Ross Township
Now in the Township of Whitewater Region (1.44 Acres)
Being all of PIN #57225-0011(LT)
Roll #: 4758 049 050 02851
Minimum Tender Amount: \$6,716.16
2. Pt Lots 6 & 7, Con 6 as in R34559 except R312960, Ross,
Now in the Township of Whitewater Region (0.40 Acres)
Being all of PIN #57223-0025(LT)
Roll #: 4758 049 055 03400
Minimum Tender Amount: \$2,845.33
3. Plan 65, Pt Block D as in R250738; T/W 189003 subject to Execution 94-00346, if enforceable; subject to execution 95-00193, if enforceable; subject to execution 95-0483, If enforceable; subject to execution 95-00492 if enforceable.
Now in the Township of Whitewater Region
Being all of PIN # 57225-0200 (LT)
Roll #: 4758 051 040 03900
Minimum Tender Amount: \$109,166.74
4. Pt Lot 11, Con 3 East of Muskrat Lake, Westmeath, Pts 7 & 9, 49R590; Westmeath
Now in the Township of Whitewater Region (0.66 Acres)
Being all of PIN # 57193-0035 (LT)
Roll #: 4758 058 010 11220
Minimum Tender Amount: \$5,899.55

Tenders must be submitted in the prescribed form and must be accompanied by a deposit in the form of a money order or a bank draft or cheque certified by a bank or trust corporation payable to the municipality (or board) and representing at least 20 per cent of the tender amount.

Except as follows, the municipality makes no representation regarding the title to or any other matters relating to the land to be sold. Responsibility for ascertaining these matters rests with the potential purchasers.

This sale is governed by the Municipal Act, 2001 and the Municipal Tax Sales Rules made under that Act. The successful purchaser will be required to pay the amount tendered plus accumulated taxes and the relevant land transfer tax.

The municipality has no obligation to provide vacant possession to the successful purchaser.

For further information regarding this sale and a copy of the prescribed form of tender contact:

CHARLENE JACKSON,
Accounts Receivable Clerk
Municipal Corporation of the
Township of Whitewater Region
PO Box 40
44 Main St.
Cobden, ON
K0J 1K0
613-646-2282

(138-P440)

**THE CORPORATION OF THE TOWNSHIP OF
EAST HAWKESBURY**

TAKE NOTICE that tenders are invited for the purchase of land(s) described below and will be received until 3:00 p.m. local time on March 14th, 2005 at the office of the Clerk of the Township of East Hawkesbury, Box 340, St-Eugène, Ontario, K0B 1P0.

The tender will be opened in public on the same day at 3:15 p.m. at the Town Hall located at 5151 County Road # 14, St-Eugène, Ontario.

Description of Lands:

Part of lot 21, Concession 5, in the Township of East Hawkesbury, County of Prescott municipally known as 2110 County Road # 10, St-Eugène, Ontario.

Minimum Tender Amount: \$500.00

Tenders must be submitted in the prescribed form and must be accompanied by a deposit in the form of a money order or a bank draft or cheque certified by a bank, trust corporation or Province of Ontario Savings Office payable to the Municipality or board and representing at least twenty percent (20%) of the tender amount.

The municipality makes no representation regarding the title to or any other matters relating to the land to be sold. Responsibility for ascertaining these matters rests with the potential purchasers.

The sale is governed by the Municipal Act and the Municipal Tax Sales Rules made under that Act. The successful purchaser will be required to pay the amount tendered plus accumulated taxes and penalties as well as the relevant land transfer tax, registration fees and all legal fees associated with the transfer.

For further information regarding this sale and a copy of the prescribed form of tender, please contact:

MRS. LINDA ROZON
Acting Clerk
The Corporation of The Township
of East Hawkesbury
Box 340
St-Eugène, Ontario K0B 1P0
Tel: (613) 674-2170

(138-P441)

County of Northumberland (No. 39) being the lands described in Instrument No. 145656. File No. 03-12
Minimum Tender Amount \$ 35,312.64

Tenders must be submitted in the prescribed form and must be accompanied by a deposit in the form of a money order or of a bank draft or cheque certified by a bank or trust corporation payable to the municipality and representing at least 20 per cent of the tender amount.

The municipality makes no representation regarding the title to or any other matters relating to the land to be sold, including but not limited to the potential existence of environmental contamination. Responsibility for ascertaining these matters rests with the potential purchasers.

This sale is governed by the Municipal Act, 2001 and the Municipal Tax Sales Rules made under that Act. The successful purchaser will be required to pay the amount tendered plus accumulated taxes and the relevant land transfer tax.

The municipality has no obligation to provide vacant possession to the successful purchaser.

Note: G.S.T. may be payable by successful purchaser.

For further information regarding this sale and a copy of the prescribed form of tender contact:

DONNA DELONG
Tax Collector
The Corporation of the Municipality of Brighton
35 Alice Street
P.O. Box 189
Brighton, Ontario K0K 1H0
613-475-0670
www.town.brighton.on.ca

(138-P442)

**THE CORPORATION OF THE MUNICIPALITY
OF BRIGHTON**

TAKE NOTICE that tenders are invited for the purchase of the land(s) described below and will be received until 3:00 p.m. local time on 17 March 2005, at the Municipal Office, 35 Alice Street, P.O. Box 189, Brighton, Ontario K0K 1H0.

The tenders will then be opened in public on the same day at the Municipal Office, 35 Alice Street, Brighton, Ontario K0K 1H0.

Description of Land: Roll No. 14 08 108 020 18700 0000, 45 George St. Brighton, Part Lot 35 Concession A, Village of Brighton, now known as the Municipality of Brighton, County of Northumberland (No. 39) as described in Instrument No. 23308. File No. 03-06

Minimum Tender Amount \$ 13,738.83

Description of Land: Roll No. 14 08 108 060 29316 0000 Part of Lot 35 Concession "B", Town of Brighton, now Municipality of Brighton, County of Northumberland (No. 39) designated as Parts 1 & 2, Plan 38R-5821 subject to an easement in favour of Bell Canada over Part 2 on Plan 38R-5821. File No. 03-08

Minimum Tender Amount \$ 3,934.68

Description of Land: Roll No. 14 08 206 060 26700 0000 That part of the East Half of Lot 30 Concession 8, geographic Township of Brighton, now Municipality of Brighton, County of Northumberland (No. 39) lying south of the Traveled Road as in Instrument No. 8985 save and except the lands thirdly described in Instrument No. 67290. A survey of this property may be required for future transactions. File No. 03-09

Minimum Tender Amount \$ 4,371.73

Description of Land: Roll No. 14 08 206 050 11701 0000 Part Lot 2 Concession 5, Township of Brighton, now Municipality of Brighton,

Publications under the Regulations Act Publications en vertu de la Loi sur les règlements

2005—02—26

ONTARIO REGULATION 31/05

made under the

FOOD SAFETY AND QUALITY ACT, 2001

Made: February 2, 2005

Filed: February 10, 2005

MEAT

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1. (1) In this Regulation,
- “animal food” means food for an animal that is not a food animal, but does not include pet food;
- “ante mortem inspection” means the inspection of a food animal by an inspector in accordance with Part VIII before the animal is slaughtered;
- “bird” means a bird that is a food animal;
- “bulk container” means a container, including a shipping container, used for a meat product, other than a container in which a meat product is packaged for intended sale by a retailer to a consumer;
- “carcass” means the carcass of a food animal;
- “commercial sterility” means the condition obtained in a meat product that has been processed by the application of heat, alone or in combination with other treatments, to render the meat product free from viable forms of micro-organisms, including spores, that are capable of growing in the meat product at the temperatures at which the meat product is designed to be held during distribution and storage;
- “component” means an individual unit of food that is combined with one or more individual units of food to form an ingredient;
- “condemn”,
- (a) in respect of a food animal, means to determine that the animal is unfit for slaughter, and
 - (b) in respect of a carcass, a part of a carcass or a meat product derived from a food animal, to determine that the carcass, the part of the carcass or the meat product, as the case may be, is unfit for use as food;
- “condemned material” means material that, under this Regulation, is condemned or required to be condemned;
- “consumer” means an individual who purchases or acquires a meat product for the individual’s own use or consumption or that of the individual’s immediate family and who is acting other than in the course of carrying on business;
- “container” means a package or confining band in which a meat product is or is intended to be offered for sale, but does not include a lining, a bulk container or a transport container;
- “contaminated”,
- (a) in respect of an animal, a carcass, a part of a carcass, a meat product, an ingredient or other food, means,
 - (i) containing or having been treated with or exposed to,
 - (A) a substance not permitted by, or in an amount in excess of limits prescribed under the *Canadian Environmental Protection Act, 1999* (Canada), the *Food and Drugs Act* (Canada) or the *Pest Control Products Act* (Canada), or
 - (B) an ingredient, a food additive or any source of ionizing radiation not permitted by, or in excess of limits prescribed under the *Food and Drugs Act* (Canada),
 - (ii) containing or having on it any decomposed matter, foreign matter or visible extraneous material, or
 - (iii) containing or having been exposed to a hazard, or
 - (b) in respect of water, a packaging material, any other substance or thing or a condition of a premises, facilities, equipment, utensils or conveyances, means containing or having been exposed to a hazard,
- and “contamination”, as a noun, has a corresponding meaning;
- “denature” means to treat inedible material by giving it an appearance or character so that it cannot be mistaken for a meat product;
- “dress”, as a verb,

- (a) in respect of the carcass of a slaughtered food animal, other than a pig or bird, means,
 - (i) to remove the skin, the head and developed mammary glands and to remove the feet at the carpal and tarsal joints,
 - (ii) to eviscerate, and
 - (iii) except in the case of a sheep, goat, deer or rabbit, to split,
- (b) in respect of the carcass of a slaughtered food animal that is a pig, means,
 - (i) to remove the hair, toenails and developed mammary glands, or to remove the things set out in subclause (a) (i) in the manner mentioned in that subclause, if applicable,
 - (ii) to eviscerate,
 - (iii) if required by a regional veterinarian, to split, and
 - (iv) to remove the interdigital glands in the feet, if they are intended for human consumption,
- (c) in respect of the carcass of a slaughtered food animal that is a bird, other than a ratite, means to remove the feathers, hair and head, the feet at the tarsal joints, and the uropygial gland and to eviscerate, and
- (d) in respect of the carcass of a slaughtered food animal that is a ratite, means to remove the feathers, hair and head, to remove the feet at the tarsal joints and to eviscerate;

“euthanize”, as a verb in respect of a food animal at a slaughter plant, means to kill the animal for a purpose other than human consumption and “euthanasia”, as a noun, has a corresponding meaning;

“eviscerate” means,

- (a) to remove the respiratory and digestive system and the other thoracic and abdominal organs of a carcass, which may include the reproductive and urinary system, if,
 - (i) the carcass is derived from a chicken whose live weight was 2.7 kg or less,
 - (ii) the carcass is derived from a duck whose live weight was 4 kg or less, or
 - (iii) the carcass is derived from other birds that a director specifies,
- (b) in respect of a carcass derived from a bird other than a chicken or duck mentioned in clause (a), to remove the respiratory, digestive, reproductive and urinary systems and the other thoracic and abdominal organs of the carcass, and
- (c) in respect of a carcass not described in clause (a) or (b), to remove the respiratory, digestive, reproductive and urinary systems of the carcass, except the kidneys, and the other thoracic and abdominal organs;

“food animal” means a mammal or bird that is raised in captivity and whose meat or meat by-products are intended for human consumption, but does not include a hunted game animal;

“food contact surface” means a surface with which carcasses, parts of carcasses or meat products at a meat plant ordinarily come into contact at the plant;

“freestanding meat plant” means a premises, other than a slaughter plant, where one or more Category 1 or Category 2 activities are carried on as a business, and includes any part of the premises where hides are removed from partially dressed carcasses of food animals or carcasses, parts of carcasses or meat products from food animals are produced, processed, handled, stored, packaged, labelled, distributed or sold, but does not include a premises if,

- (a) there are no Category 2 activities carried on as a business at the premises, and
- (b) all of the Category 1 activities carried on as a business at the premises are carried on in respect only of meat products that the operator of the premises sells, serves or otherwise distributes directly to consumers;

“game animal” means a mammal or bird that is of a species that is wild by nature, whether it is found in the wild or has been raised in captivity, and includes deer, elk, moose, caribou, wild sheep, wild goats, bear and migratory and non-migratory game birds;

“hazard” means a biological, chemical or physical agent or factor or a condition of a food or the environment in which a food is produced, processed, handled or stored, if the agent, factor or condition, as the case may be, may directly or indirectly cause a food to be unsafe for human consumption in the absence of its control;

“hermetically sealed container” means a container that is designed to be and is secure against the entry of micro-organisms;

“hunted game animal” means a game animal that has been killed by hunting or that has been killed by a conservation officer appointed under the *Fish and Wildlife Conservation Act, 1997* and whose meat products are intended for human consumption;

- “hunting” has the same meaning as in the *Fish and Wildlife Conservation Act, 1997* and “hunted” has a corresponding meaning;
- “inedible material” means a carcass, a part of a carcass or a meat product derived from a food animal that is not intended for, or is not permitted under this Regulation, to be sold or distributed for use as food, whether or not the material is condemned material, but does not include a meat product;
- “inedible materials room” means the room at a slaughter plant described in subsection 22 (2) for inedible materials;
- “ingredient”, in respect of a meat product, means an individual unit of the product that is combined with one more other individual units of the product to form an integral unit of the product;
- “inspection legend” means an inspection legend in the form required by section 113;
- “killing room” means the room or area of a meat plant where food animals are slaughtered;
- “meat” means the muscle that is derived from a carcass, that is intended for human consumption and that is associated with the skeleton, tongue, diaphragm, heart, gizzard or mammalian esophagus, whether or not the muscle is accompanied by fat, and includes those parts of the bones, skin, sinews, nerves, blood vessels and other tissues that normally accompany the muscle and are not ordinarily removed in dressing a carcass, but does not include meat by-products, mechanically separated meat or meat to which an ingredient other than meat has been added;
- “meat by-product” means the muscle associated with the lips, snout, scalp or ears of a carcass of a food animal, the blood from the carcass or the edible organs or tissues from the carcass that are intended for human consumption, but does not include meat, mechanically separated meat, or a meat by-product to which an ingredient other than a meat by product has been added;
- “meat plant” means a slaughter plant or a freestanding meat plant;
- “meat product”, in respect of a product derived from a food animal, means,
- (a) a carcass or a part of a carcass that has received a post mortem inspection in accordance with this Regulation or the *Meat Inspection Act* (Canada) and that has either been approved for use as food or has been imported in accordance with that Act,
 - (b) meat, a meat by-product, mechanically separated meat, or a prepared meat product, or
 - (c) a product that is intended for human consumption and that is derived in whole or part from a carcass or a part of a carcass described in clause (a) or anything mentioned in clause (b),
- but does not include inedible material;
- “mechanically separated meat” means a product that is derived from a carcass of a food animal, that is intended for human consumption and that is obtained by removing the muscle tissue attached to the bones by means of mechanical separation equipment;
- “operator” means a person who has responsibility for and control over the operation of a meat plant;
- “packaging material” means material used to package a meat product and includes a container and a bulk container;
- “partially dress”,
- (a) in respect of a slaughtered food animal, other than a bird, means,
 - (i) to remove the developed mammary glands and the feet at the carpal and tarsal joints, if required by a regional veterinarian as a condition of issuing an authorization under section 77,
 - (ii) to eviscerate,
 - (iii) to split, except in the case of a sheep, goat, deer or calf, and
 - (iv) to carry out any other dressing procedures required by a regional veterinarian as a condition of issuing an authorization under section 77, and
 - (b) in respect of a slaughtered food animal that is a bird, other than a ratite, means,
 - (i) to remove the feathers and hair,
 - (ii) to remove the head and the feet at the tarsal joints, if required by a regional veterinarian as a condition of issuing an authorization under section 77,
 - (iii) to eviscerate, if required by a regional veterinarian as a condition of issuing an authorization under section 77, and
 - (iv) to carry out any other dressing procedures required by a regional veterinarian as a condition of issuing an authorization under section 77;

- “pet food” means food for a companion animal that is not a food animal, but does not include animal food;
- “pet food processing room” means the room at a slaughter plant described in subsection 22 (3) for processing, packaging and labelling inedible material that is intended for pharmaceutical, research or therapeutic purposes, if processing, packaging or labelling the material for any of those purposes is likely to contaminate meat products at the plant, or intended for use in pet food;
- “post mortem inspection” means the inspection of a carcass or a part of a carcass by an inspector in accordance with Part VIII;
- “premises”, in respect of a meat plant, includes the lands, buildings and facilities of the plant;
- “pre-packaged”, in respect of a meat product, means packaged in a container in the manner in which it is ordinarily sold to or used or purchased by a consumer without being repackaged and “pre-packaging” has a corresponding meaning;
- “prepared meat product” means a meat product that is derived in whole or part from a carcass of a food animal that is intended for human consumption and that,
- (a) is cooked, fermented or dehydrated, or
 - (b) contains any ingredient, other than meat, a meat by-product or mechanically separated meat, unless the ingredient is salt or a seasoning that has only been applied to the surface of the product;
- “preserved”, in respect of a meat product, means salted, pickled, dried, cured, smoked or treated by other similar means permitted under this Regulation but does not include refrigerated or frozen;
- “principal display panel”,
- (a) in the case of a container that is mounted on a display card, means the part of the label applied to,
 - (i) all or part of the principal display surface of the container,
 - (ii) all or part of the side of the display card that is displayed or visible under normal or customary conditions of sale or use, or
 - (iii) both the parts described in subclauses (i) and (ii),
 - (b) in the case of an ornamental container, means that part of the label applied to all or part of the bottom of the container, to all or part of the principal display surface of the container or to all or part of a tag that is attached to the container, and
 - (c) in the case of all other containers and bulk containers, means that part of the label applied to all or part of the principal display surface of the container;
- “principal display surface”,
- (a) in the case of a container or bulk container that has a side or surface that is displayed or visible under normal or customary conditions of sale or use, means the total area of that side or surface, excluding the top, if any,
 - (b) in the case of a container or bulk container that has a lid that is the part of the container displayed or visible under normal or customary conditions of sale or use, means the total area of the top surface of the lid,
 - (c) in the case of a container or bulk container that does not have a side or surface that is displayed or visible under normal or customary conditions of sale or use, means any 40 per cent of the total surface area of the container, excluding the top and bottom, if any, if that 40 per cent can be displayed or visible under normal or customary conditions of sale or use,
 - (d) in the case of a container or bulk container that is a bag with sides of equal dimensions, means the total area of one of the sides,
 - (e) in the case of a container or bulk container that is a bag with sides of more than one size, means the total area of one of the largest sides, and
 - (f) in the case of a container that is a wrapper or confining band that is so narrow in relation to the size of the product contained that it cannot reasonably be said to have any side or surface that is displayed or visible under normal or customary conditions of sale or use, means the total area of one side of a ticket or tag attached to the container;
- “processing”, in respect of a carcass, part of a carcass or a meat product, means any operation performed to prepare the carcass, the part of a carcass or the meat product for use as food and includes adding an anticoagulant to blood, aging, basting, boning, breaking, canning, coating, comminution, cooling, cooking, curing, cutting, dehydrating, emulsifying, fabricating, fermenting, freezing, heating, marinating, massaging, pasteurizing, pickling, refrigerating, rinsing, rubbing, salting, slicing, smoking, tenderizing, thermal processing washing and reprocessing of previously processed products, but does not include the dressing of a carcass;

“ready-to-eat”, in respect of a meat product, means that the product that has been subjected to a process sufficient to inactivate pathogenic micro-organisms or their toxins, control spores of food borne pathogenic bacteria or control, inactivate or eliminate any other thing that is present in the product in an amount that would render the product unsafe for human consumption so that, when the product is handled and stored under appropriate conditions, it does not require further heating or processing, other than refrigeration, in order to be safe for human consumption;

“recipe”, in respect of a meat product, means a written description of,

- (a) the ingredients contained in the meat product and the components of the ingredients, including food additives,
- (b) the proportions of the ingredients and components mentioned in clause (a), and
- (c) the method of manufacture of the product;

“regional veterinarian” means a veterinary inspector appointed by a director as a regional veterinarian;

“safe”, in respect of any food, means that, subject to subsection (3), the food is not likely to cause any adverse affect to health or safety of a person who consumes it if it is prepared and consumed by the person in accordance with its intended use;

“sanitize” means to reduce the level of micro-organisms to a level that will not compromise the safety of a meat product;

“seasoning” means a spice or seasoning listed in Division 7 of Part B of the *Food and Drug Regulations* made under the *Food and Drugs Act* (Canada);

“sell” includes offer to sell, agree to sell, barter, possess for the purposes of sale, sell on consignment and dispose of or to agree to dispose of by any method to any person for valuable consideration;

“slaughter”, in respect of a food animal, means to slaughter the animal for the purpose of human consumption;

“slaughter plant” means a premises where food animals are slaughtered, and includes any part of the premises where carcasses from food animals are dressed or carcasses, parts of carcasses or meat products derived from food animals are produced, processed, packaged, labelled, handled, stored, distributed or sold;

“spouse” means a person to whom a person is married or with whom a person lives in a conjugal relationship outside marriage;

“transport container” includes any conveyance used for the transportation of food animals or meat products;

“veterinarian” means a person licensed under the *Veterinarians Act*;

“veterinary inspector” means a veterinarian appointed by a director under section 14 of the Act as an inspector;

“water activity” means the ratio of water vapour pressure of a meat product to the vapour pressure of pure water at the same temperature and pressure.

(2) In the definition of “freestanding meat plant” in subsection (1),

“Category 1 activity” means,

- (a) aging or breaking of a carcass or a part of a carcass,
- (b) aging, boning, comminution, cutting, fabrication, marinating, slicing or tenderizing of a meat product,
- (c) packaging of a meat product for wholesale or other sale or distribution to persons other than consumers,
- (d) pre-packaging of a meat product,
- (e) cooking of ready-to-serve meat products for the purpose of immediate consumption, and
- (f) any other processing activity performed in respect of a carcass, a part of a carcass or a meat product that in the opinion of a director presents a low risk of adversely affecting the safety for human consumption of the carcass, the part of the carcass or the meat product, as the case may be;

“Category 2 activity” means,

- (a) canning, curing, dehydrating, emulsifying, fermenting or smoking of a meat product,
- (b) manufacturing of a ready-to-eat meat product, other than cooking a ready-to-serve meat product for immediate consumption,
- (c) processing burnt heads or feet of cattle or sheep, unfinished green tripe or casings, bile, blood products containing salt or other ingredients or reproductive organs from the carcasses of food animals,
- (d) preparing mechanically separated meat, and

(e) any other processing activity performed in respect of a carcass, a part of a carcass or a meat product that in the opinion of a director presents a medium to high risk of adversely affecting the safety for human consumption of the carcass, the part of the carcass or the meat product, as the case may be.

(3) For the purposes of the definition of “safe” in subsection (1), food is not unsafe merely because its inherent nutritional or chemical properties or its inherent nature cause adverse reactions only in persons with allergies or sensitivities that are not common to the majority of persons.

(4) A reference in this Regulation to a percentage of a meat product or other substance means a reference to a percentage of the meat product or other substance by weight.

Application of Regulation

2. (1) Subject to subsections 15 (4), 16 (3), 21 (4), 23 (2), 27 (3), (4) and (5), 28 (1) and 57 (3), nothing in this Regulation applies,

- (a) until April 1, 2006, to the operation of a freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms; or
- (b) until October 1, 2006, to the operation of a freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products.

(2) Parts III to X, XII, XIII and XIV do not apply to the operation of a registered establishment defined in the *Meat Inspection Act* (Canada).

(3) A producer who owns, raises and slaughters food animals on the producer’s own premises for consumption by the producer or the producer’s immediate family is exempt from this Regulation in respect of those animals and any carcasses, parts of carcasses or meat products derived from those animals that the producer or the producer’s immediate family consume on the premises.

PART II RESTRICTIONS ON SALE OF MEAT AND RELATED ACTIVITIES

Restrictions

3. (1) No person shall sell, transport, deliver or distribute to any person any carcass, part of a carcass or meat product derived from a food animal unless,

- (a) the food animal has received an ante mortem inspection and approval for slaughter in accordance with this Regulation and the carcass of the animal has received a post mortem inspection and approval for use as food in accordance with this Regulation or the regulations made under the *Meat Inspection Act* (Canada);
- (b) the slaughter of the food animal took place at a slaughter plant operated by a licensee or at a registered establishment as defined in the *Meat Inspection Act* (Canada); and
- (c) the carcass, the part of a carcass or the meat product, as the case may be, is stamped with an inspection legend or is labelled in accordance with this Regulation.

(2) Subsection (1) does not apply to a carcass, part of a carcass or a meat product if it has been imported into Canada in accordance with the *Meat Inspection Act* (Canada).

Persons liable

4. In any proceedings relating to a contravention of this Regulation, a person or entity in possession of a carcass, part of a carcass or a meat product that does not comply with this Regulation shall be deemed, in the absence of evidence to the contrary, to have possession of the carcass, part of the carcass or the meat product for the purpose of selling it unless it is for the person’s or entity’s own consumption.

PART III LICENCES AND INFORMATION PROVIDED TO DIRECTOR

Licensed activities

5. (1) The following regulatable activities are licensed activities to which section 4 of the Act applies when carried on by a person who is engaged in the business of operating a slaughter plant:

- 1. The slaughter of food animals.
- 2. The dressing of carcasses.
- 3. The processing, handling, storage, packaging, labelling, sale and distribution of carcasses, parts of carcasses and meat products.
- 4. Any other activity that the person carries on in respect of operating the plant.

(2) The following regulatable activities are licensed activities to which section 4 of the Act applies when carried on by a person who is engaged in the business of operating a freestanding meat plant:

1. The removal of hides from partially dressed carcasses that have been received from a slaughter plant and that an inspector on a post mortem inspection has found fit for use as food.
2. The processing, handling, storage, packaging, labelling, sale and distribution of meat products.
3. Any other activity that the person carries on in respect of operating the plant.

(3) A person who is the operator of a registered establishment as defined in the *Meat Inspection Act* (Canada) is exempt from the requirement to hold a licence to carry on a licensed activity mentioned in subsection (1) or (2).

Application for licence

6. (1) An application for the issuance or renewal of a licence to operate a meat plant shall be in a form approved by the director to whom the applicant submits the application and shall be accompanied by,

- (a) in the case of an initial application, the plans and specifications of the plant recommended by the regional veterinarian and the results of the water tests, if any, that section 35 require be conducted;
- (b) a list of the names of all persons, including corporations, that are operators of the plant;
- (c) a list of every water system that supplies water to the meat plant;
- (d) all information and documents that the director requires for the purpose of determining whether the application meets the requirements of the Act and the regulations; and
- (e) payment of the fee, if any, required by a regulation made by the Minister under clause 52 (a) of the Act .

(2) A person shall make a separate application and hold a separate licence in respect of each location at which the person operates a meat plant.

No licence

7. (1) Under clause 5 (1) (b) of the Act, a director may refuse to issue a licence to operate a meat plant if the director is of the opinion that, the applicant does not or will not have all of the premises, facilities, equipment and water necessary to engage in the business of operating the plant in accordance with this Regulation.

(2) Under clause 6 (1) (c) of the Act, a director may refuse to renew or may suspend or revoke a licence to operate a meat plant if the director is of the opinion that,

- (a) the premises, facilities, equipment and water used by the licensee in operating the plant do not comply with this Regulation;
- (b) the past or present conduct of the licensee or, if the licensee is a corporation, of its officers, its directors or any of the persons specified in the paragraphs of subsection (3) reading the references in that subsection to the applicant as references to the licensee, affords reasonable grounds to believe that the licensee will not carry on the licensed activities in accordance with the law; or
- (c) the licensee has not paid in full all costs that the licensee is required to pay under section 51 of the Act.

(3) The following persons are specified for the purposes of clause 5 (1) (a) of the Act, if the applicant mentioned in that clause is a corporation:

1. Persons who have or may have a beneficial interest in the applicant.
2. Persons who exercise or may exercise control either directly or indirectly over the applicant.
3. Persons who have provided or may have provided financing either directly or indirectly to the applicant.

Time to respond

8. (1) For the purposes of subsection 5 (2) of the Act, the prescribed time within which an applicant may request a hearing by the director is 21 days after the day on which the applicant is served with the notice.

(2) For the purposes of subsection 6 (2), (4) or 9 (3) of the Act, the prescribed time within which a licensee may request a hearing by the director is 10 days after the day on which the licensee is served with the notice.

(3) For the purposes of subsection 8 (2) of the Act, the prescribed time within which the person who was the applicant or licensee may request a rehearing by the director is 10 days after the day on which the person is served with the notice.

(4) For the purposes of subsection 10 (1) of the Act, the prescribed time within which the applicant or licensee may appeal the director's decision to the Tribunal is 15 days after the day on which the person receives notice of the decision.

Conditions of licences

9. It is a condition of every licence issued under the Act, that the licensee,

- (a) comply with the Act, this Regulation and every order or direction of a director or an inspector made under the Act; and
- (b) ensure that the operation of the licensee's meat plant is carried on in accordance with this Regulation and every order or direction of a director or inspector made under the Act.

Transfer of licences

- 10.** (1) Except as provided in this section, a licence is subject to the condition that it is not transferable.
- (2) If a licensee who carries on business as a sole proprietor transfers the business to a corporation, of which the person is the only officer, director and shareholder, the corporation is entitled to have the licence transferred to it.
- (3) If a licensee who carries on business as a sole proprietor transfers the business to a related person or a group of related persons, the related person or the group as a partnership, as the case may be, are entitled to have the licence transferred to them.
- (4) In subsection (3),
 “related person”, with respect to a licensee, means a spouse, child, parent, grandparent, grandchild of the licensee.
- (5) If a licensee that carries on business as a partnership transfers the business to a corporation, of which the partners are the only officers, directors and shareholders, the corporation is entitled to have the licence transferred to it.
- (6) If a licensee that carries on business as a partnership transfers the business to one of the partners who carries it on as a sole proprietorship, the sole proprietor is entitled to have the licence transferred to him or her.
- (7) If a licensee that is a corporation transfers its business to another corporation and the officers, directors and shareholders of the licensee are the only officers, directors and shareholders of the new corporation, the new corporation is entitled to have the licence transferred to it.
- (8) If a licensee that is a corporation, of which the only officer, director and shareholder is the same person, and the licensee transfers its business to that person who carries it on a sole proprietorship, the sole proprietor is entitled to have the licence transferred to him or her.
- (9) If a licensee that is a corporation transfers its business to a partnership and the officers, directors and shareholders of the licensee are the only partners, the partnership is entitled to have the licence transferred to it.
- (10) Despite anything in this section, an applicant is not entitled to the transfer of a licence if the applicant would not be entitled to the issuance of a licence for any ground under section 5 of the Act and the regulations.
- (11) To apply for a transfer of a licence, an applicant shall submit an application to a director in a form approved by the director.
- (12) The director shall consider the application and,
- (a) approve it if the applicant is not disqualified to the transfer of the licence and pays the fee, if any, required by a regulation made by the Minister under clause 52 (a) of the Act; or
 - (b) refuse it if the applicant is not entitled to the transfer of the licence and serve a written notice of refusal on the applicant.
- (13) A licence transferred under this section is subject to whatever conditions the regulations prescribe or a director imposes and a director may impose those conditions.
- (14) Sections 9 and 10 of the Act apply to the conditions that a director imposes under subsection (13).

Expiry of licences

- 11.** (1) Subject to subsections (2) and (3), a licence expires on March 31 next following the date of its issuance or renewal.
- (2) A licence that was issued under the *Meat Inspection Act (Ontario)* immediately before this section comes into force with an expiry date of March 31, 2006 shall be continued as a licence to operate a slaughter plant issued under the *Food Safety and Quality Act, 2001* until that date, unless the licence is surrendered, suspended or revoked before that date.
- (3) An application for the renewal of a licence made to the Director on or before March 31, 2005 under the *Meat Inspection Act (Ontario)* on which the Director has not made a decision to renew or to refuse to renew the licence under that Act at the time this section comes into force shall be continued as an application to a director for the renewal of a licence under the *Food Safety and Quality Act, 2001* and the applicant shall be deemed to hold a licence under the Act until the director under the Act makes a decision on the application to renew or to refuse to renew a licence.
- (4) For the purposes of subsection 6 (6) of the Act, the prescribed time is 60 days before the licence expires.

Information provided to director

- 12.** (1) No person shall make an alteration in a meat plant unless the operator of the plant has given written notice of the proposed alteration to a director at least 30 days before making the alteration.

- (2) In this section,
 “alteration”, with respect to a meat plant, means,
- (a) a change for which a building permit is required,
 - (b) any other significant change to the plant or its premises, facilities or equipment, or
 - (c) a significant change in the licensed activities that are carried on at the plant or the manner in which the activities are carried on.
- (3) The notice mentioned in subsection (1) shall be in a form approved by a director and shall contain,
- (a) the name and address of the operator of the plant;
 - (b) the address of the plant;
 - (c) the name and address of the owner of the plant, if different than that of the operator;
 - (d) a description of the proposed alteration and the nature of the licensed activities to be carried out at the location that would be affected by the alteration;
 - (e) if the proposed alteration involves a change to the premises, facilities or equipment at the plant, the plans and specifications, if any, concerning the changes; and
 - (f) any other information that a director requires be included with the notice in order to determine if the proposed change complies with this Regulation.

PART IV PREMISES, FACILITIES AND EQUIPMENT OF MEAT PLANTS

Responsibility of operator

- 13.** The operator of a meat plant shall ensure that it complies with this Part.

Location

- 14.** (1) A meat plant shall be situated on land that,
- (a) is readily accessible;
 - (b) provides or permits good drainage;
 - (c) is free of debris, refuse and other conditions that may interfere with its hygienic operation or contaminate carcasses, parts of carcasses or meat products; and
 - (d) does not provide a harbour for pests.
- (2) A meat plant shall not be located in close proximity to any place where,
- (a) activities are performed that are incompatible with the hygienic operation of the plant; or
 - (b) things or conditions exist that are likely to contaminate carcasses, parts of carcasses or meat products at the plant.

Design

- 15.** (1) A meat plant shall be designed, constructed and equipped in a manner that,
- (a) facilitates the hygienic operation of the plant, the hygienic slaughter of food animals and the hygienic processing, packaging, labelling, handling and storing of carcasses, parts of carcasses and meat products;
 - (b) allows for inspectors to effectively perform their functions and duties;
 - (c) accommodates the separation of incompatible activities;
 - (d) allows good manufacturing practices to be followed;
 - (e) facilitates the humane handling of food animals;
 - (f) protects against the entry of birds, other than those intended for slaughter, and against insects, rodents or other pests likely to contaminate carcasses, parts of carcasses and meat products; and
 - (g) allows the plant to be operated in compliance with this Regulation.
- (2) A room or space intended to be used as sleeping or living quarters shall not form part of or open directly into a meat plant.
- (3) A meat plant shall have enough rooms or areas to accommodate the separation of incompatible activities.

(4) The rooms of a meat plant described in Column 1 of the following Table shall be designed to ensure that products flow in a single direction, from raw to finished state, if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
slaughter plant	June 1, 2005
freestanding meat plant that, in 2004, processed meat products of more than 1 million kilograms	April 1, 2006
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	April 1, 2007
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	October 1, 2007

(5) All external openings of a meat plant shall be screened to prevent the entry of insects and other pests likely to contaminate carcasses, parts of carcasses and meat products.

Construction materials

16. (1) A meat plant shall be soundly constructed of materials that are suitable for their intended purpose, durable, and free of constituents that are likely to contaminate carcasses, parts of carcasses or meat products at the plant.

(2) The floors, ceilings, doors and walls of rooms or areas in a meat plant shall be made of hard, corrosion-resistant, smooth material that is constructed to enable effective cleaning and that is impervious to moisture at locations where,

- (a) food animals are slaughtered or carcasses are dressed;
- (b) carcasses, parts of carcasses or meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled;
- (c) inedible materials or refuse are handled or stored;
- (d) washroom facilities are located; and
- (e) salted hides are stored, if the room is located in a building where food animals are slaughtered or carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored.

(3) In a meat plant described in Column 1 of the following Table, the floors in the killing room and the rooms or areas of the plant where carcasses are dressed and carcasses, parts of carcasses, meat products or ingredients are received, processed, packaged, labelled, shipped, handled or stored, other than rooms or areas where only dry products are stored, shall be joined to the walls with leakproof coved joints, if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
slaughter plant	June 1, 2005
freestanding meat plant that, in 2004, processed meat products of more than 1 million kilograms	April 1, 2006
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	April 1, 2007
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	October 1, 2007

Lighting

17. (1) A meat plant shall be equipped with adequate lighting that,

- (a) meets the minimum levels of illumination set out in Column 2 of the following Table opposite the rooms or areas of the plant described in Column 1; and
- (b) does not distort the colour or other appearance of food animals, carcasses, parts of carcasses, meat products or ingredients.

TABLE
MINIMUM LEVELS OF ILLUMINATION

Column 1	Column 2
Rooms or Areas of Meat Plant	Minimum Level of Illumination
Inspection stations and plant inspection sites	800 lux
Ante mortem inspection stations	540 lux
All rooms and areas where meat products and ingredients are stored in dry storage, refrigeration facilities or freezing facilities	110 lux
Killing room and rooms and areas where carcasses are dressed or where meat products are processed, packaged or labelled	220 lux
All rooms and areas, such as maintenance closets, where there are no meat products	110 lux

(2) Rooms and areas of a meat plant where carcasses, parts of carcasses, meat products, ingredients or packaging materials are exposed, shall be equipped with light bulbs and fixtures that,

- (a) do not cause contamination of the carcasses, parts of carcasses, meat products, ingredients or packaging materials during their normal operation; and
- (b) can be readily and effectively cleaned.

Temperature, ventilation and plumbing systems

18. (1) A meat plant shall be equipped with heating, cooling, ventilation and plumbing systems that are adequate to meet the requirements of the activities carried out at the plant and that are designed and constructed to facilitate their effective cleaning.

(2) In addition to subsection (1), a slaughter plant shall have adequate heating and ventilation to allow inspectors at inspection stations in the killing room to work in a comfortable environment.

(3) All sinks and drains in a meat plant shall be properly equipped and maintained to prevent any odours or fumes from them from entering any room where carcasses, parts of carcasses or meat products are processed, packaged, labelled, stored or otherwise handled.

Drainage and sewage systems

19. (1) A meat plant shall have an effective system for waste and effluent removal and disposal.

(2) A meat plant shall have drainage and sewage systems that are equipped with traps and vents, that are capable of handling all waste and that segregate the effluent of human waste from other waste.

(3) The drainage and sewage systems shall be located, designed and constructed to prevent the contamination of meat products and the plant's potable water supply.

(4) A meat plant shall be equipped with a catch basin, grease trap or interceptor for the purpose of separating solid matter from effluent.

(5) In the case of a slaughter plant, the catch basin, grease trap or interceptor shall be located in the inedible materials room of the plant only.

Receiving and shipping facilities

20. (1) A meat plant shall have facilities for receiving and shipping carcasses, meat products, ingredients and packaging materials that are adequate for the volume of carcasses, meat products, ingredients and packaging materials that are received and shipped and the size of the conveyances used in the receiving and shipping.

(2) The receiving and shipping facilities at a meat plant shall be designed and constructed in a manner that facilitates the hygienic handling of carcasses, meat products, ingredients and packaging materials.

(3) A slaughter plant shall have separate facilities, including a separate shipping door in the inedible materials room for shipping inedible materials.

Facilities for inspectors

21. (1) A slaughter plant that requires ante mortem or post mortem inspections on three days or more per week on average shall have the following facilities and services:

1. A locker or cabinet for each inspector that is capable of being locked, that is for the exclusive use of only one inspector at a time, that has a minimum volume of 0.62 cubic metres and that is suitable for the protection and storage of the inspector's equipment and supplies.
2. If an inspector carries out post mortem inspections, access for the inspector to an inspection station that is located in the killing room in order to carry out post mortem inspections and that is acceptable to a regional veterinarian.
3. Access to a furnished office that is for the exclusive use of inspectors, that is located in an appropriate area of the plant and that has a minimum work surface measuring 0.508 metres by 1.118 metres, heating, lighting, ventilation and an electrical outlet, together with a telephone line and telephone for the exclusive use of inspectors.

(2) In addition to the requirements set out in subsection (1), a slaughter plant that, on or after April 1, 2006, requires post mortem or ante mortem inspections on five days per week in a normal work week shall provide washroom facilities that are for the exclusive use of inspectors, that are equipped with a toilet and that comply with paragraphs 1 to 6 of subsection 27 (2).

(3) A slaughter plant that requires ante mortem or post mortem inspections on fewer than three days per week on average shall have the following facilities and services:

1. A locker or cabinet for each inspector that is capable of being locked, that is for the exclusive use of only one inspector at a time, that has a minimum volume of 0.62 cubic metres and that is suitable for the protection and storage of the inspector's equipment and supplies.
2. If an inspector carries out post mortem inspections, access for the inspector to an inspection station that is located in the killing room in order to carry out post mortem inspections and that is acceptable to a regional veterinarian.
3. Access for inspectors to a workstation and telephone line acceptable to a regional veterinarian.

(4) A freestanding meat plant described in Column 1 of the following Table shall have a locker or cabinet for each inspector that is capable of being locked, that is for the exclusive use of only one inspector at a time, that has a minimum volume of 0.62 cubic metres and that is suitable for the protection and storage of the inspector's equipment and supplies if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Freestanding Meat Plant	Date of Phase-In
freestanding meat plant that, in 2004, processed meat products of more than 1 million kilograms	April 1, 2006
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	April 1, 2007
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	October 1, 2007

(5) A freestanding meat plant shall provide, to inspectors, access to a workstation and telephone line acceptable to a regional veterinarian.

(6) In addition to the other requirements set out in this section, every meat plant shall have facilities for inspectors that are adequate to allow for the effective performance of the inspection activities carried on at the plant.

Storage facilities

22. (1) A slaughter plant shall have a separate dry storage room.

(2) A slaughter plant shall have a separate room and facilities for processing, packaging, labelling or storing inedible material, other than inedible material that is intended for pharmaceutical, research or therapeutic purposes or intended for use in pet food.

(3) A slaughter plant shall have a separate room and facilities for processing, packaging and labelling inedible material that is intended for pharmaceutical, research or therapeutic purposes, if processing, packaging or labelling the material for any of those purposes is likely to contaminate meat products at the plant, or intended for use in pet food.

(4) A freestanding meat plant shall have a separate room or area for processing, packaging, labelling or storing inedible material.

Cleaning and sanitizing facilities

23. (1) A meat plant shall be equipped with adequate facilities to permit effective cleaning and sanitizing of rooms, equipment and utensils.

(2) A meat plant described in Column 1 of the following Table shall have a water sanitizer that complies with subsection (3) or an effective chemical sanitizer in the killing room and any room where carcasses are dressed and carcasses, parts of carcasses or meat products are processed, if utensils are used in the room and if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
slaughter plant	June 1, 2005
freestanding meat plant that, in 2004, processed meat products of more than 1 million kilograms	April 1, 2006
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	April 1, 2007
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	October 1, 2007

(3) A water sanitizer shall,

- (a) have a continuous supply of potable water and continuous overflow; and
- (b) be capable of being maintained at a temperature of not less than 82 degrees Celsius.

Slaughter facilities for birds

24. (1) A slaughter plant in which birds are slaughtered shall have facilities for,

- (a) receiving and housing birds;
- (b) effective cleaning and disinfecting of crates and containers used for the conveyance of birds other than ratites;
- (c) slaughtering birds;
- (d) scalding carcasses, other than ratite carcasses, using equipment with overflow outlets of sufficient size to prevent clogging and discharging into or close to drains;
- (e) plucking carcasses, other than carcasses of ratites;
- (f) plucking or skinning the carcasses of ratites, if the plant slaughters ratites;
- (g) washing carcasses using water spray equipment with sufficient water pressure to clean them;
- (h) dressing carcasses;
- (i) holding in a rack carcasses, other than ratite carcasses, and holding on a rail ratite carcasses that an order made under section 81 requires the operator of the plant to hold;
- (j) washing carcasses using water spray equipment with sufficient water pressure to clean them; and
- (k) refrigerating and storing dressed or partially dressed carcasses.

(2) The facilities shall be laid out so that the activities described in subsection (1) take place in the order set out in that subsection.

Slaughter facilities for rabbits

25. (1) A slaughter plant in which rabbits are slaughtered shall have facilities for,

- (a) receiving and housing live rabbits;
- (b) effective cleaning and disinfecting of crates and containers used for the conveyance of live rabbits;
- (c) slaughtering rabbits;
- (d) washing carcasses using water spray equipment with sufficient water pressure to clean them;
- (e) dressing carcasses;
- (f) holding in a rack carcasses that an order made under section 81 requires the operator of the plant to hold;
- (g) washing carcasses using water spray equipment with sufficient water pressure to clean them; and
- (h) refrigerating and storing dressed carcasses.

(2) The facilities shall be laid out so that the activities described in subsection (1) take place in the order set out in that subsection.

Slaughter facilities for other food animals

26. (1) A slaughter plant in which food animals other than birds or rabbits are slaughtered shall have the following facilities:

- 1. Receiving facilities for food animals.
- 2. Pens for housing food animals before slaughter.
- 3. One or more killing rooms.
- 4. A restraining box or cradle in the killing room.
- 5. A room or area for the dressing of carcasses, which may be part of the killing rooms.
- 6. Head inspection racks or hooks.
- 7. Subject to subsection (3), a viscera truck or table.
- 8. Facilities for washing carcasses using water spray equipment with sufficient water pressure to clean them.
- 9. Facilities for refrigerating and storing dressed carcasses.
- 10. A rail for holding carcasses that an order made under section 81 requires the operator of the plant to hold.

(2) The facilities shall be laid out so that the activities described in subsection (1) take place in the order set out in that subsection.

(3) If a regional veterinarian is of the opinion that the volume of food animals slaughtered at a slaughter plant is so small that a viscera truck or table is not necessary, the regional veterinarian may by order, determine that the plant is not required to have a viscera truck or table, subject to the terms and conditions, if any, contained in the order.

(4) A slaughter plant in which veal calves are slaughtered shall be equipped with a device located at a spot in the killing room sufficiently close to where the carcasses are eviscerated that the carcass can be weighed immediately after evisceration.

(5) In subsection (4),

“device” means a device approved for use in trade in accordance with the *Weights and Measures Act* (Canada).

Washroom and other facilities

27. (1) A meat plant shall have at least one washroom facility that meets the requirements of subsection (2).

(2) Each washroom facility at a meat plant shall meet the following requirements:

- 1. It shall be capable of being kept clean and sanitary.
- 2. It shall be lit, heated and ventilated to the outside of the plant.
- 3. It shall be separate from and shall not lead directly into any room where carcasses, parts of carcasses or meat products are prepared, packaged, labelled, refrigerated, stored or otherwise handled.
- 4. It shall be enclosed by floor to ceiling walls and full-length self-closing doors.
- 5. It shall be equipped with hand washing facilities that are remote functioning or timed, and be equipped with soap and single-use paper towel dispensers.
- 6. It shall have notices instructing users to clean their hands with soap and water immediately after using toilets.
- 7. Subject to subsection (5), if applicable, it shall be equipped with at least one toilet.

(3) Subsections (4) and (5) apply to a meat plant described in Column 1 of the following Table only if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
slaughter plant	April 1, 2006
freestanding meat plant that, in 2004, processed meat products of more than 1 million kilograms	April 1, 2006
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	April 1, 2007
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	October 1, 2007

(4) A meat plant shall have separate washroom facilities to serve each sex of persons at the plant unless there are no more than nine persons at the plant or the total area of the plant, excluding the basement, is no more than 300 square metres, in which case the plant may have only one washroom facility if it is for the use of all persons at the plant.

(5) A meat plant shall be equipped with at least the number of toilets for each sex that are specified in Column 2 to the following Table opposite the number of persons of each sex specified in Column 1 at the plant.

TABLE
MINIMUM NUMBER OF TOILETS FOR EACH SEX

Column 1	Column 2
Number of Persons of Each Sex at the Plant	Minimum Number of Toilets for Each Sex
Fewer than 10	1
10 to 24	2
25 to 49	3
50 to 74	4
75 to 100	5
More than 100	6 plus 1 for each additional increment of 30 persons of each sex in excess of 100

(6) A meat plant shall have,

- (a) hand washing facilities that are remote functioning or timed, in the killing room and rooms or areas where carcasses are dressed; and
- (b) directly drained hand washing facilities that are remote controlled or timed, in rooms or areas where meat products are processed or handled.

(7) Washroom facilities and hand washing facilities at a meat plant shall be accessible to inspectors.

(8) In this section,

“person at a meat plant” includes the operator of the plant and the operator’s employees at the plant.

Dressing areas

28. (1) A meat plant described in Column 1 of the following Table shall have a dressing room or area for employees who are required to work with carcasses, parts of carcasses or meat products if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
slaughter plant	April 1, 2006
freestanding meat plant that, in 2004,	April 1, 2006

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
processed meat products of more than 1 million kilograms	
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	April 1, 2007
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	October 1, 2007

(2) In addition to subsection (1), a slaughter plant that is in operation on or after April 1, 2006 shall have a dressing room or area for the exclusive use of persons, other than an inspector, who work with food animals at the slaughter plant.

(3) The dressing rooms or areas mentioned in subsections (1) and (2) shall be capable of being kept clean and sanitary and shall be lit, heated and ventilated.

Animal pens and crates

29. (1) A slaughter plant shall have a separate area equipped with pens or capable of accommodating crates for,

- (a) the separate housing and inspection of incompatible species and classes within species of food animals;
- (b) food animals considered to be a danger to other food animals;
- (c) food animals that are injured or ill;
- (d) food animals that the operator of the plant condemns under section 66 or is required to condemn under section 65 or by an order made under section 64; and
- (e) food animals that an order made under clause 69 (2) (a) or 70 (1) (b) or (4) (b) requires the operator of the plant to hold.

(2) A slaughter plant shall be equipped for,

- (a) restraining food animals for detailed inspection;
- (b) conveying ill, injured or disabled food animals in a humane manner; and
- (c) euthanizing food animals that have been identified as condemned in accordance with Part VIII.

(3) Floors, ramps, gangways, chutes, pens and crates used for food animals in a slaughter plant shall be,

- (a) free from sharp projections or obstructions that may injure the food animals;
- (b) constructed and maintained so as to provide safe footing for the food animals;
- (c) constructed so that they may be maintained in a clean, dry and sanitary condition;
- (d) provided with good drainage;
- (e) adequately ventilated and lit; and
- (f) maintained in a clean, dry and sanitary condition.

(4) In addition to subsection (3), a pen or crate used for food animals in a slaughter plant shall be designed, constructed and located so that inspectors,

- (a) have ready access to the pen or crate;
- (b) are readily able to view each animal in the pen, in the case of a pen; and
- (c) are readily able to view the food animals that are held in any group of crates, in the case of a crate.

(5) In addition to subsections (3) and (4), a crate used for rabbits and birds other than ratites in a slaughter plant shall be,

- (a) designed and constructed to prevent the protrusion of an animal from the crate;
- (b) adequately ventilated;
- (c) located in an area with adequate lighting; and
- (d) capable of being cleaned and disinfected.

Refrigeration facilities

30. (1) A meat plant shall have,

- (a) refrigeration or freezing facilities adequate for the rapid cooling of carcasses, parts of carcasses and meat products immediately after slaughter;
 - (b) refrigeration facilities adequate for the safe refrigeration and storage of carcasses, parts of carcasses and those meat products that require refrigeration;
 - (c) freezing facilities adequate for the safe freezing and storage of meat products that require freezing; and
 - (d) a separate area with refrigeration or freezing facilities for storage of carcasses, parts of carcasses and meat products that are detained under the Act or storage of carcasses and parts of carcasses that an order made under section 81 requires the operator of the plant to hold.
- (2) Coolers at a meat plant shall be adequate to ensure that carcasses, parts of carcasses and meat products from different species of food animals are stored without coming into contact with each other.
- (3) Coolers and the killing room at a meat plant shall be equipped with rails of a sufficient height to ensure that carcasses, parts of carcasses and meat products do not come into contact with the floor.
- (4) A meat plant shall be equipped with,
- (a) effective systems for establishing, maintaining and verifying the temperature in rooms and areas where carcasses, parts of carcasses or meat products are received, packaged, labelled, shipped, stored or otherwise handled, if the systems are necessary to ensure that the carcasses, parts of carcasses or meat products do not deteriorate in the rooms and areas; and
 - (b) effective systems for establishing, maintaining and verifying the temperature of rooms and areas of the plant where carcasses, parts of carcasses or meat products are processed or are refrigerated or frozen.
- (5) Every room in a meat plant where pork products are frozen for destruction of *Trichinella spiralis* or meat products are frozen to destroy parasites shall contain a self recording temperature indicating device that is calibrated and maintained in proper working order.
- (6) Every piece of equipment or room in a meat plant where meat products packed in hermetically sealed containers are incubated shall contain a self recording temperature indicating device that is calibrated and maintained in proper working order.

Equipment

31. (1) Equipment used in a meat plant shall be designed, constructed, located, installed, calibrated, maintained and operated in a manner that facilitates the sanitary operation of the plant and the hygienic processing, packaging, labelling, storing, handling and testing of carcasses, parts of carcasses and meat products.

(2) Equipment and utensils that are used on carcasses, parts of carcasses or meat products in rooms or areas of a meat plant where carcasses, parts of carcasses or meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled shall meet the following requirements:

1. They shall be effective for their intended purpose.
 2. They shall be constructed of corrosion resistant materials that,
 - i. are free of constituents that are likely to contaminate carcasses, parts of carcasses or meat products, and
 - ii. do not transmit odour or taste.
 3. They shall be capable of withstanding repeated cleaning and sanitizing.
 4. They shall be accessible for cleaning, servicing and inspection or easily disassembled for those purposes.
- (3) Food contact surfaces in a meat plant shall be,
- (a) non absorbent, unaffected by food and free of constituents that are likely to contaminate or otherwise adversely affect the quality of carcasses, parts of carcasses, meat products and ingredients;
 - (b) designed and constructed in a manner and using materials that minimize the adherence of food;
 - (c) smooth and free from pitting, cracks or chipping;
 - (d) free of sharp internal angles, corners in which a meat product or part of a meat product could be trapped, crevices and unnecessary ridges or indentations; and
 - (e) capable of withstanding repeated cleaning and sanitizing.
- (4) Equipment used at a meat plant to cook, heat, treat, refrigerate or freeze a carcass, part of a carcass or a meat product shall be designed and maintained so that it is capable of achieving any conditions or temperatures that are required by this Regulation for cooking, heating, treating, refrigerating or freezing the carcass, part of a carcass or meat product.

- (5) A slaughter plant shall have appropriate equipment at the plant for,
 - (a) the hygienic collecting, conveying, storing, handling and disposal of inedible material; and
 - (b) the hygienic processing, packaging and labelling of inedible material that is intended for use in pet food, animal food or for pharmaceutical, research or therapeutic purposes.

**PART V
WATER USED IN MEAT PLANTS**

Drinking-water system

32. (1) The operator of a meat plant shall ensure that it has a system to supply the plant with potable hot and cold running water that is protected against contamination.

(2) The operator of a meat plant shall ensure that the plant has a water-sampling tap installed in an accessible location in the plumbing of the plant that is,

- (a) at or near where the water from the drinking-water system enters the plant;
- (b) upstream from all other plumbing fixtures; and
- (c) acceptable to an inspector.

(3) The operator shall ensure that the water-sampling tap is only used for sampling the water.

(4) The operator shall ensure that the plant has a back-flow prevention device installed immediately downstream of the water-sampling tap to prevent water from the plant's plumbing from re-entering the drinking-water system.

Non-potable water system

33. In addition to a drinking-water system, a meat plant may be supplied with a system of non-potable water if,

- (a) the system is not connected to a drinking-water system;
- (b) the piping of the system is identified by markings that are permanent, distinct and easily recognized; and
- (c) no outlet from the system is located where it can discharge into,
 - (i) a sink or lavatory,
 - (ii) a fixture into which an outlet from a drinking-water system is discharged, or
 - (iii) a fixture that is used for a purpose related to the processing, packaging, labelling, storing or other handling of carcasses, parts of carcasses, meat products or ingredients.

Standards for water used

34. (1) The operator of a meat plant shall ensure that all water used at the plant is,

- (a) potable, subject to subsection (4);
- (b) adequate in quantity and pressure to serve the needs of the plant;
- (c) stored and distributed in a manner that prevents the contamination of the water; and
- (d) monitored to ensure that the temperature is appropriate for the activity for which the water is used.

(2) The operator of a meat plant shall ensure that all ice used at the plant is,

- (a) made with potable water;
- (b) free of toxic substances; and
- (c) stored and handled in a manner that prevents the contamination of the ice.

(3) The operator of a meat plant shall ensure that all steam used at the plant that may come into contact with a carcass, a part of a carcass, a meat product, an ingredient, packaging material or a food contact surface is,

- (a) generated from potable water;
- (b) free of toxic substances; and
- (c) adequate in pressure to serve the needs of the plant.

(4) Non-potable water may be used at a meat plant if it is used,

- (a) exclusively for fire protection, boilers or auxiliary services not related to carrying on licensed activities at the plant; and

- (b) in a manner that will not contaminate a carcass, a part of a carcass, a meat product or an ingredient, except if it is used for fire protection.

Testing by applicant for licence

35. (1) Subject to subsection (4), when applying for a licence to operate a meat plant, a person shall have the water of the plant's drinking-water system tested in accordance with this section to determine if the water meets the microbiological standards set out in Schedule 1 to Ontario Regulation 169/03 (Ontario Drinking-Water Quality Standards) made under the *Safe Drinking Water Act, 2002*.

(2) The tests shall be conducted,

- (a) by a person who holds a drinking-water testing licence within the meaning of the *Safe Drinking Water Act, 2002* and at the laboratory specified in the licence; or
- (b) at a laboratory located outside Ontario that is an eligible laboratory under subsection 11 (4) of the *Safe Drinking Water Act, 2002*.

(3) The applicant for a licence to operate a meat plant shall provide the person doing the testing with samples of water at the plant taken at a location in the plumbing of the plant that is downstream of the water-sampling tap that subsection 32 (2) requires.

(4) An applicant for a licence to operate a meat plant is not required to have the water of the plant's drinking-water system tested under subsection (1) if,

- (a) a licensee has operated the meat plant at any time in the 30 days before the day on which the applicant applied for a licence; and
- (b) a director is satisfied in the circumstances that it is not necessary to have the testing done and so advises the applicant.

Testing by inspector

36. (1) An inspector may, at the risk and expense of the operator of a meat plant, take samples of the drinking water supplied to or used at the plant and have the samples tested to determine if the water meets the standards prescribed as the drinking-water quality standards for the purpose of the *Safe Drinking Water Act, 2002*.

(2) The tests shall be conducted,

- (a) by a person who holds a drinking-water testing licence within the meaning of the *Safe Drinking Water Act, 2002* and at the laboratory specified in the licence; or
- (b) at a laboratory located outside Ontario that is an eligible laboratory under subsection 11 (4) of the *Safe Drinking Water Act, 2002*.

Disinfection of water

37. (1) The operator of a meat plant shall ensure that all drinking water used at the plant that is not from any of the sources described in subsection (2) is disinfected using water disinfection equipment that is designed and constructed to be capable of producing water that meets the standards prescribed as the drinking-water quality standards for the purpose of the *Safe Drinking Water Act, 2002*.

(2) The sources mentioned in subsection (1) are,

- (a) a large municipal residential system or a small municipal residential system, as those terms are defined in subsection 1 (1) of Ontario Regulation 170/03 (Drinking-Water Systems) made under the *Safe Drinking Water Act, 2002*; and
- (b) a large municipal non-residential system, a small municipal non-residential system, a non-municipal year-round residential system, a non-municipal seasonal residential system, a large non-municipal non-residential system or a small non-municipal non-residential system, as those terms are defined in subsection 1 (1) of Ontario Regulation 170/03 (Drinking-Water Systems) made under the *Safe Drinking Water Act, 2002*, if the owner and operating authority of the system provides and operates treatment equipment in accordance with sections 2-2 to 2-6 of Schedule 2 to that regulation.

(3) If drinking water supplied to a meat plant is from a system described in subsection (2), the owner of the system shall, upon request of a director, provide to the director any of the information that section 12 of Ontario Regulation 170/03 (Drinking-Water Systems) made under the *Safe Drinking Water Act, 2002* requires the owner to make available for inspection.

Order for remedial steps

38. (1) In accordance with section 32 of the Act, if drinking water used in a meat plant does not meet a standard prescribed as a drinking-water quality standard for the purpose of the *Safe Drinking Water Act, 2002*, an inspector may order the operator of the plant to take the steps that are necessary to ensure that the water meets the standard, including installing at the plant effective water disinfection or water treatment equipment.

(2) If the medical officer of health has directed the operator of a meat plant to take steps under section 2 of Ontario Regulation 169/03 (Ontario Drinking-Water Quality Standards) made under the *Safe Drinking Water Act, 2002*, the steps that an inspector orders under subsection (1) shall be in addition to the steps that the medical officer of health directs.

Operation of equipment

39. The operator of a meat plant shall ensure that any water disinfection or water treatment equipment used at the plant is operated and maintained in accordance with the manufacturer's instructions.

Notice of remedial steps

40. If the owner of a drinking-water system or the operating authority for the system under Schedule 17 or 18 to Ontario Regulation 170/03 (Drinking-Water Systems) made under the *Safe Drinking Water Act, 2002* has notified the operator of a meat plant to use an alternate source of drinking water or to bring water to a rapid rolling boil for at least one minute before use, the operator of the meat plant shall immediately inform an inspector, if an inspector is on-site, and the regional veterinarian.

Re-use of water

41. (1) The operator of a meat plant shall ensure that no water is re-used at the plant unless a regional veterinarian is satisfied that the re-use of the water will not contaminate carcasses, parts of carcasses, meat products, ingredients or packaging materials at the plant and has approved the re-use in writing.

(2) The regional veterinarian can attach conditions to an approval given under subsection (1) if the conditions relate to avoiding having the re-use of water contaminate carcasses, parts of carcasses, meat products, ingredients or packaging materials at the plant and the operator shall comply with the conditions.

(3) Subsection (1) does not apply to container cooling water that meets the requirements of clause 99 (4) (l).

(4) If a regional veterinarian provides written approval to re-use water at the plant, the re-used water may be non-potable, despite section 34, if the regional veterinarian is satisfied that using non-potable water will not contaminate carcasses, parts of carcasses, meat products, ingredients or packaging materials at the plant and indicates in the approval that the re-used water may be non-potable.

**PART VI
OPERATION OF MEAT PLANTS**

Operation

42. The operator of a meat plant shall ensure that it is operated and maintained in a manner that,

- (a) facilitates the hygienic operation of the plant, the hygienic slaughter of food animals and the hygienic processing, packaging, labelling, handling and storing of carcasses, parts of carcasses and meat products; and
- (b) allows for inspectors to effectively perform their functions and duties.

Living or sleeping quarters

43. No person shall use, as living or sleeping quarters, any room or area that forms part of or opens directly into a meat plant.

Presence of other animals

44. (1) Subject to subsections (2) and (4), no person shall permit any animal, other than a food animal that is to be slaughtered or euthanized in accordance with this Regulation, to be in any room or area of the meat plant.

(2) A service dog serving as a guide for a blind person or for a person with another medical disability who requires the use of the dog as a guide is permitted to be in an area of the meat plant,

- (a) where food is served, sold or offered for sale to consumers; or
- (b) that does not contain food animals and that is not used for the receiving, processing, packaging, labelling, shipping, handling or storing of carcasses, parts of carcasses or meat products.

(3) For the purposes of subsection (2), a dog is a service dog for a person with a medical disability if,

- (a) it is readily apparent to an average person that the dog functions as a guide for the person; or
- (b) the person can provide, on request, a letter from a physician or nurse confirming that the person requires the use of the dog as a guide.

(4) The operator of a meat plant may keep one or more guard animals on the plant premises if the operator ensures that,

- (a) the guard animals are not permitted to enter the plant buildings or any other area of the premises that contains food animals or where carcasses, parts of carcasses, meat products or ingredients are processed, packaged, labelled, handled or stored; and

- (b) the guard animals are kept under appropriate restraints, so that their presence at the premises does not intimidate or otherwise impede inspectors from gaining access to plant facilities and operations or effectively performing their functions and duties under the Act and this Regulation.

Premises and equipment

45. (1) The operator of a meat plant shall ensure that the premises, equipment and utensils of the plant are maintained in good repair, in such a way as to minimize the risk of contamination of carcasses, parts of carcasses and meat products at the plant.

(2) The operator of a meat plant shall ensure that the facilities, equipment and utensils of the plant are maintained in a sanitary condition.

Maintenance program

46. (1) The operator of a meat plant shall establish and maintain a written maintenance program for the premises, equipment and utensils of the plant.

(2) The maintenance program shall include,

(a) effective schedules, procedures and methods for maintaining the premises, equipment and utensils of the plant in good repair; and

(b) effective measures to prevent contamination of the premises, equipment, utensils of the plant and carcasses, parts of carcasses, meat products and ingredients at the plant, including effective schedules, procedures and methods for,

(i) ensuring that meat products are not contaminated, and

(ii) ensuring the supply of potable water.

(3) The operator shall ensure that the maintenance program is implemented and complied with.

(4) The operator shall ensure that the implementation and results of the maintenance program are regularly monitored to ensure that the program is complied with and is effective.

(5) The operator shall ensure that written records of the results of the monitoring mentioned in subsection (4) are made on the day of the monitoring.

(6) The operator shall keep the written records required by subsection (5) at the plant at least until the anniversary of the date on which they are made.

(7) The operator shall make the changes to the maintenance program that are necessary to ensure that it continues to meet the requirements of this section.

Sanitation program

47. (1) The operator of a meat plant shall establish and maintain a written sanitation program for the premises, equipment and utensils of the plant.

(2) The sanitation program shall include effective measures to prevent contamination of the premises, equipment, utensils of the plant and carcasses, parts of carcasses, meat products and ingredients at the plant including schedules, procedures and measures to ensure the effective cleaning and sanitation of the premises, equipment and utensils of the plant.

(3) The operator shall ensure that the sanitation program is implemented and complied with.

(4) The operator shall ensure that implementation and results of the sanitation program are regularly monitored to ensure that the program is complied with and is effective.

(5) The operator shall ensure that written records of the results of the monitoring mentioned in subsection (4) are made on the day of the monitoring.

(6) The operator shall ensure that for each day the plant operates, and before beginning operations on that day, the operator or plant employees shall conduct a pre-operational inspection of the premises, equipment and utensils of the plant to ensure that the plant complies with its sanitation program.

(7) The operator shall ensure that written records of the results of each pre-operational inspections mentioned in subsection (6) are made at the time of the inspection.

(8) The operator shall ensure that operations at the plant do not commence until the plant complies with its sanitation program.

(9) The operator shall keep all written records required by subsection (5) or (7) at the plant at least until the anniversary of the date on which they are made.

(10) The operator shall make the changes to the sanitation program that are necessary to ensure that it continues to meet the requirements of this section.

Pest control program

48. (1) The operator of a meat plant shall establish and maintain a written pest control program for the premises of the plant.

(2) The pest control program shall include effective measures, including effective schedules, procedures and methods, to prevent the contamination, by pests, of the premises, equipment and utensils of the plant and carcasses, parts of carcasses, meat products and ingredients at the premises.

(3) The operator shall ensure that the pest control program is implemented and complied with.

(4) The operator shall ensure that the implementation and results of the pest control program are regularly monitored to ensure that the pest control program is complied with and is effective.

(5) The operator shall ensure that written records of the results of the monitoring mentioned in subsection (4) are made on the day of the monitoring.

(6) The operator shall keep all written records required by subsection (5) at the plant at least until the anniversary of the date on which they are made.

(7) The operator shall make the changes to the pest control program that are necessary to ensure that it continues to meet the requirements of this section.

Authorized materials

49. (1) The operator of a meat plant shall ensure that the only materials, coatings and chemical agents used in the killing room or the rooms or areas of the plant where carcasses, parts of carcasses, meat products or ingredients are received, processed, packaged, labelled, shipped, stored or otherwise handled are durable and free from constituents that are likely to contaminate carcasses, parts of carcasses, meat products or ingredients.

(2) The operator shall ensure that the materials, coatings or chemical agents that are used in the plant are,

(a) stored separately in their original containers bearing their original labels and in a manner that prevents contamination of carcasses, parts of carcasses, meat products and ingredients; and

(b) used in accordance with the manufacturer's directions, by a person trained in their use, and in a manner that prevents contamination of carcasses, parts of carcasses, meat products and ingredients.

Cleaning and sanitizing

50. (1) The operator of a meat plant shall ensure that the facilities, equipment and utensils in the killing room or the rooms or areas of the plant where carcasses, parts of carcasses, meat products or ingredients are processed, packaged, labelled, stored or otherwise handled are, as often as is necessary to maintain a hygienic environment and to prevent the contamination of food, thoroughly cleaned with hot water and detergent, rinsed with potable water and sanitized.

(2) If it is necessary to do so to ensure that the carcasses, parts of carcasses, meat products or ingredients are not contaminated, the operator shall ensure that carcasses, parts of carcasses, meat products and ingredients are removed or properly protected before the cleaning and sanitizing mentioned in subsection (1) is done and before maintenance of the plant, including the servicing of equipment, is undertaken.

(3) The operator shall ensure that equipment, utensils and food contact surfaces that have been in contact with contaminated material are immediately and effectively cleaned and sanitized.

(4) The operator shall ensure that the facilities, equipment and utensils mentioned in subsection (1) are effectively cleaned and sanitized at the end of each working day or, if there is more than one shift in a working day, at the end of each shift.

(5) The operator shall ensure that the equipment and utensils mentioned in subsection (1) are cleaned and sanitized in an area that is,

(a) designed and located to prevent the contamination of carcasses, parts of carcasses, meat products and ingredients; and

(b) if it is practicable, is used exclusively for that purpose.

(6) The operator shall ensure that equipment that is used to collect or convey inedible material within a meat plant is,

(a) marked to indicate its intended use and not used for any other purpose;

(b) effectively cleaned and sanitized immediately before leaving the inedible materials room and entering any other area of the plant;

(c) kept in good repair; and

(d) kept in a storage room or area provided for that purpose.

(7) The operator shall ensure that a crate or other container used to transport live birds or rabbits to the plant is effectively cleaned and sanitized in an appropriate area,

- (a) before the crate or container leaves the plant, if it is immediately removed from the plant; and
 - (b) before the crate or container is moved to any other area of the plant, otherwise.
- (8) The operator shall ensure that any cleaning equipment that is used at the meat plant is handled, maintained and stored in a manner that prevents contamination of carcasses, parts of carcasses, meat products and ingredients.

Temperature and humidity of rooms

51. (1) The operator of a meat plant shall ensure that no carcass, part of a carcass, meat product or ingredient is kept at the plant at a temperature or humidity level that may cause them to deteriorate or become unfit for human consumption.

(2) Subject to subsection (3), the operator shall not permit the temperature to exceed 10 degrees Celsius in rooms or areas of the plant where meat products are processed, packaged, labelled or otherwise handled and where a low temperature is required for the preservation of the products.

(3) If the temperature exceeds 10 degrees Celsius in rooms or areas of the plant where meat products are processed, packaged, labelled or otherwise handled and where a low temperature is required for the preservation of the products, the operator shall,

- (a) not permit the internal temperature of the products to exceed 10 degrees Celsius; and
 - (b) have the rooms or areas and the equipment and utensils used in them effectively cleaned and sanitized every four hours.
- (4) If carcasses, parts of carcasses or meat products are frozen, the operator shall ensure that the temperature of the freezer is maintained at minus 18 degrees Celsius or lower.
- (5) The operator shall ensure that the temperature and humidity of every room at the plant where meat products are received, processed, packaged, labelled, shipped, stored or otherwise handled are controlled to prevent the formation of condensation on the walls and ceilings of the room and the equipment used in the room.

Limit on contents of coolers

52. (1) A regional veterinarian may limit the number of carcasses, parts of carcasses and meat products placed in coolers at a meat plant so that,

- (a) the temperature required by subsection 83 (6) for refrigeration can be maintained in the coolers; and
 - (b) inspectors have reasonable access to them.
- (2) A regional veterinarian who imposes a limit under subsection (1) shall so advise the operator of the plant and the operator shall ensure that the number of carcasses and parts of carcasses placed in coolers at the plant do not exceed the limit.

**PART VII
PERSONNEL AT MEAT PLANTS**

Personal hygiene and clothing

53. (1) The operator of a meat plant shall ensure that every person at the plant engaged in the processing, packaging, labelling, handling or storing of a carcass, a part of a carcass or a meat product and any other person who enters a room or area of the plant where carcasses, parts of carcasses or meat products are processed, packaged, labelled, handled or stored keeps their hands clean at all times.

(2) Without limiting the generality of subsection (1), the operator shall ensure that every person whom that subsection requires to keep clean hands washes their hands thoroughly with soap and water,

- (a) after handling any animal;
- (b) after handling or otherwise coming into contact with raw meat products;
- (c) between handling meat products that are incompatible with each other;
- (d) after handling or otherwise coming into contact with chemical agents, pallets or any other substance or thing that is a hazard to meat products;
- (e) after handling or otherwise coming into contact with inedible materials or refuse;
- (f) after handling or otherwise coming into contact with containers used for inedible material or refuse;
- (g) before exiting the inedible materials room;
- (h) before exiting a washroom facility;
- (i) each time their hands have been exposed to any other possible sources of contamination;

- (j) each time upon entering a room where food animals are slaughtered, where carcasses are dressed, or where carcasses, parts of carcasses or meat products are processed, packaged, labelled or handled; and
 - (k) each time upon exiting the killing room.
- (3) The operator of a meat plant shall ensure that every person at the plant washes and sanitizes hands and gloves before handling ready-to-eat meat products and wears those gloves when handling ready-to-eat meat products.
- (4) The operator of a meat plant shall ensure that any person who is in any room or area of the plant where a carcass, a part of a carcass or a meat product is exposed,
- (a) wears sanitary clothing;
 - (b) wears a sanitary hair covering, including a beard covering if applicable, acceptable to a regional veterinarian;
 - (c) if the person is wearing gloves, wears gloves that are sound, clean and sanitary;
 - (d) keeps personal protective equipment clean and sanitary at all times if the person wears that equipment; and
 - (e) wears clean footwear and, if necessary to protect carcasses, parts of carcasses or meat products from contamination, uses a footwear dip to effectively clean and sanitize the footwear.
- (5) No person who is engaged in the processing, packaging, labelling, handling or storing of a carcass, a part of a carcass or a meat product at a meat plant shall wear an object or use a substance that might fall into or otherwise contaminate the carcass, the part of the carcass or the meat product.
- (6) No person shall chew or consume tobacco, gum or food of any kind, other than water dispensed from a drinking fountain, in any part of a meat plant in which a carcass, a part of a carcass or a meat product is processed, packaged, labelled, stored or otherwise handled.
- (7) The operator of a meat plant shall ensure that every person at the meat plant who handles or otherwise comes into contact with inedible materials washes and sanitizes their hands, utensils and protective equipment after handling the materials.

Procedures requiring change of clothing

- 54.** (1) The operator of a slaughter plant shall establish effective procedures requiring persons who handle food animals, raw or ready-to-eat meat products or inedible materials at the plant to change their protective clothing if necessary to ensure that carcasses, parts of carcasses and meat products at the plant are not contaminated.
- (2) The operator shall ensure that the procedures are implemented and that all persons at the plant comply with them.

Movement of persons and products

- 55.** The operator of a meat plant shall ensure that,
- (a) the access of employees and other persons at the meat plant is controlled to minimize the potential for contamination of carcasses, parts of carcasses and meat products;
 - (b) the pattern of employee movement in the normal course of the operation of the plant minimizes the potential for contamination of carcasses, parts of carcasses and meat products; and
 - (c) the product flow at the plant moves in a single direction, from raw to finished state.

Persons with diseases

- 56.** (1) The operator of a meat plant shall ensure that, if a person has an infectious disease, an open or infected skin lesion or a skin disease and it is likely that it may contaminate carcasses, parts of carcasses, meat products or food contact surfaces at the plant, the person shall not engage in the slaughter of food animals, the dressing of carcasses or the processing, packaging, labelling or handling of carcasses, parts of carcasses or meat products at the plant unless the person has the written approval of a regional veterinarian under subsection (2) and complies with the conditions of the approval.
- (2) A regional veterinarian may approve a person for engaging in the slaughter of food animals, the dressing of carcasses or the processing, packaging, labelling or handling of carcasses, parts of carcasses or meat products at a meat plant if satisfied that it is not likely that the person's condition will contaminate carcasses, parts of carcasses, meat products or food contact surfaces at the plant and the regional veterinarian may attach conditions to the approval to contribute to that objective.

Training and supervision

- 57.** (1) The operator of a meat plant shall ensure that all employees of the plant are trained and competent to perform their assigned duties.
- (2) The operator shall ensure that all employees who slaughter food animals, dress carcasses or process, package or label carcasses, parts of carcasses or meat products at the plant have received training in hygienic food handling.

(3) The operator of a meat plant described in Column 1 of the following Table shall ensure that, at all times when food animals are being slaughtered, carcasses are being dressed or carcasses, parts of carcasses or meat products are being processed, packaged or labelled, there shall be at least one supervisor in attendance at the plant who has received training in hygienic food handling in a formal course or program that is acceptable to a director if the plant is in operation on or after the date set out opposite it in Column 2:

TABLE
DATE OF PHASE-IN

Column 1	Column 2
Type of Meat Plant	Date of Phase-In
slaughter plant	December 1, 2005
freestanding meat plant that, in 2004, processed meat products of more than 1 million kilograms	December 1, 2005
freestanding meat plant that, in 2004, processed meat products of more than 500,000 kilograms but no more than 1 million kilograms	October 1, 2006
freestanding meat plant that, in 2004, processed meat products of no more than 500,000 kilograms or did not process meat products	April 1, 2007

(4) In subsection (3),

“supervisor” means a person at a meat plant who supervises the work of employees who are engaged in the slaughter of food animals, the dressing of carcasses or the processing of meat products at the plant.

PART VIII SLAUGHTER OF FOOD ANIMALS

INFORMATION AND RECORDS

Information from person making delivery

58. (1) Every person who delivers a shipment of food animals to a slaughter plant shall provide the operator of the plant with the following information at the time of delivery:

1. The person's name and address.
 2. The name and address of the owner or seller of the animals at the time of delivery or, if the person does not know the identity of the owner or seller of the animals at the time of delivery, the name and address of the person who consigned the animals for delivery to the plant.
 3. The species and classes within a species of the animals and the number of each species and class.
 4. If the animals are birds, except for birds described in subsection (2), a flock information document completed by the producer of the flock in a form acceptable to a director.
- (2) Paragraph 4 of subsection (1) does not apply to,
- (a) ratites; or
 - (b) birds that are delivered to a slaughter plant under an arrangement whereby the operator of the plant has agreed to custom slaughter the birds for their owner.
- (3) The flock information document shall include,
- (a) the name and address of the producer of the birds or a code allowing the identification of the producer's name and address;
 - (b) the identification of the flock of origin of the birds by specifying the farm, barn and lot or flock number; and
 - (c) information about,
 - (i) the status and history of the health of the flock of origin, including the mortality rate,
 - (ii) the veterinary services that have been provided to the flock of origin,
 - (iii) the husbandry practices that have been followed for the flock of origin,
 - (iv) the number of birds and crates shipped to the plant and the size of the crates, and

- (v) the loading of the birds in the transport containers.

Record of plant operator

59. (1) The operator of a slaughter plant shall make and keep at the plant, for a least 12 months from date of delivery of a shipment of food animals to the plant, a record of the animals in a form acceptable to a director.

- (2) The record shall include,
 - (a) the species and classes within a species of the animals and the number of each species and class;
 - (b) the date of delivery;
 - (c) the name and address of the person who delivered the animals to the plant;
 - (d) the name and address of the owner or the seller of the animals at the time of delivery or, if the identity of the owner or seller of the animals at the time of delivery is unknown, the name and address of the person who consigned the animals for delivery to the plant;
 - (e) for each animal in the shipment that is slaughtered at the plant,
 - (i) the species and class within a species of the animal,
 - (ii) the date of slaughter, and
 - (iii) if the operator keeps a scale sheet of carcass weights, the weight of the dressed carcass of the animal; and
 - (f) if the animals are birds, except for birds described in subsection (3), a record of the birds in a form acceptable to a director.
- (3) Clause (2) (f) does not apply to,
 - (a) ratites; or
 - (b) birds that are delivered to a slaughter plant under an arrangement whereby the operator of the plant has agreed to custom slaughter the birds for their owner.
- (4) The record of the birds mentioned in clause (2) (f) shall include,
 - (a) the flock information document described in subsection 58 (3);
 - (b) the condition of the birds on arrival at the plant and their average weight;
 - (c) the date and time that the slaughter of the birds began;
 - (d) the number of birds found dead at the time the birds were presented for slaughter; and
 - (e) the number of birds that were condemned and the reason for their condemnation.

HANDLING OF FOOD ANIMALS

Handling of animals

60. (1) The operator of a slaughter plant shall ensure that all food animals at the plant are handled in a humane manner and in accordance with this Part.

- (2) The operator shall ensure that no food animal is kept at the plant for more than one week unless,
 - (a) the animal is permitted to enter the plant under section 63 for the purpose of being euthanized; or
 - (b) a regional veterinarian is satisfied that to do so is not inhumane and consents in writing to the keeping.
- (3) The operator shall ensure that no food animal is kept or handled at the plant in a manner that subjects it to avoidable pain or distress.
- (4) The operator shall ensure that no goad or electrical prod is,
 - (a) used on an obviously ill or injured food animal at the plant;
 - (b) applied to the anal, genital or facial areas or to the udder of a food animal at the plant; or
 - (c) applied to any part or area of a food animal at the plant in a manner or to an extent that causes it avoidable pain or distress.
- (5) The operator shall ensure that food animals at the plant are not crowded in their pens or crates and are protected from inclement weather.
- (6) The operator shall ensure that food animals at the plant, except for rabbits and birds other than ratites, are,
 - (a) kept in secure pens that are constructed and maintained in accordance with this Regulation;

- (b) provided with continuous access to potable drinking water; and
- (c) fed, if kept at the plant for more than 24 hours.

Segregation of animals

61. (1) The operator shall ensure that incompatible species and classes within species of food animals are kept in separate holding pens or crates at the plant.

(2) The operator shall ensure that a food animal that may be a danger to other food animals at the plant is immediately segregated from them.

(3) The operator shall ensure that a food animal at the plant that appears to be ill or injured is immediately segregated from healthy animals.

Removal of animals

62. (1) No person shall remove a food animal from the premises of a slaughter plant without the approval of a regional veterinarian under subsection (2).

(2) A regional veterinarian may authorize a person to remove a food animal from a slaughter plant only if the regional veterinarian has no reason to believe that the removal of the animal is likely to result in the transmission of a disease,

- (a) from the animal to another animal, whether or not the other animal is a food animal; or
- (b) from the animal to a person.

(3) A regional veterinarian who approves the removal of a food animal from the premises of a slaughter plant may attach conditions to the approval that are relevant to the removal and any person who is involved in the removal of the animals shall comply with the conditions.

(4) The operator of a slaughter plant shall ensure that no person removes any food animal from the premises of the plant except in accordance with an approval given by a regional veterinarian under subsection (2).

Entry of animal into plant

63. (1) The operator of a slaughter plant shall ensure that no person permits an equine food animal to enter the plant for slaughter unless a regional veterinarian has approved the entry of the animal into the plant for slaughter.

(2) The regional veterinarian may refuse the entry of an equine food animal into the plant for slaughter only if of the opinion that the plant does not have facilities suitable for handling and slaughtering equine animals.

(3) The operator of a slaughter plant shall ensure that no person permits a food animal to enter the plant for any purpose other than slaughter unless a director has given approval under subsection (4) for the animal to enter the plant so that the animal can be euthanized at the plant.

(4) A director may grant approval for a group of food animals to enter a slaughter plant for the purpose of euthanasia if the director has reasonable grounds to believe that,

- (a) the animals in the group are known or suspected to be diseased or otherwise contaminated; or
- (b) the animals in the group need to be euthanized to prevent or alleviate their suffering or distress.

(5) The director may attach the conditions to the approval that are relevant to the euthanasia or the disposal of the animal's remains and the operator shall comply with the conditions.

(6) If a director has given approval under subsection (4) for a food animal to enter a slaughter plant, the operator shall condemn the animal, humanely euthanize it in accordance with the applicable conditions of the approval and, in the presence of an inspector, dispose of the animal's remains in accordance with section 91 and the applicable conditions of the approval.

(7) If the operator does not comply with subsection (3) or the applicable conditions of an approval given under subsection (4), an inspector may, without a hearing,

- (a) seize the animal that is the subject of the approval;
 - (b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and
 - (c) order the operator to pay for the condemnation, euthanasia and disposal of remains.
- (8) The operator shall comply with an order of the inspector made under clause (7) (c).

CONDEMNATION OF FOOD ANIMALS

Order for condemnation

64. (1) A veterinary inspector who is of the opinion that it is necessary to euthanize a food animal at a slaughter plant in order to prevent or relieve its undue suffering or distress or because it is near death may order the operator of the plant to condemn and euthanize the animal at the operator's expense.

(2) A veterinary inspector who makes an order under subsection (1) may attach conditions to the order that are relevant to the form of euthanasia or disposal of the animal.

(3) The operator shall condemn an animal that is the subject of an order made under subsection (1), humanely euthanize it in accordance with the applicable conditions of the order and, in the presence of an inspector, dispose of its remains in accordance with section 91 and the applicable conditions of the order.

(4) If the operator does not comply with an order made under subsection (1), an inspector may, without a hearing,

(a) seize the animal that is the subject of the order;

(b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and

(c) order the operator to pay for the condemnation, euthanasia and disposal of remains.

(5) The operator shall comply with an order of the inspector made under clause (4) (c).

Other required condemnation

65. (1) The operator of a slaughter plant shall ensure that a carcass of a food animal that dies during transportation to the plant or that dies at the plant, other than by slaughter or euthanasia, is condemned and the animal's remains disposed of in a manner acceptable to an inspector.

(2) If the operator does not comply with subsection (1), an inspector may, without a hearing,

(a) seize the carcass;

(b) condemn the carcass and dispose of the animal's remains or arrange for the condemnation and disposal of remains; and

(c) order the operator to pay for the condemnation and disposal of remains.

(3) The operator shall comply with an order of the inspector made under clause (2) (c).

Voluntary condemnation

66. (1) The operator of a slaughter plant may voluntarily condemn a food animal at the plant if an inspector does not order the operator, under this Part, to hold the animal and does not detain or seize it under the Act.

(2) An operator who condemns a food animal under subsection (1) shall humanely euthanize the animal in a manner that is acceptable to an inspector and shall dispose of the animal's remains in accordance with section 91.

(3) The operator of a slaughter plant may voluntarily condemn,

(a) a food animal that an inspector orders the operator, under this Part, to hold only if a regional veterinarian has given prior approval under subsection (4); or

(b) a food animal that an inspector detains or seizes under the Act only if a director has given prior approval under subsection (5).

(4) A regional veterinarian may give an approval under clause (3) (a) only if of the opinion that it is no longer necessary for the operator to hold the animal for observation, sampling, testing or other assessment to determine if the animal is contaminated.

(5) A director may give an approval under clause (3) (b) only if of the opinion that it is no longer necessary for the animal to continue to be detained or seized so that,

(a) the animal can be observed, sampled, tested or subject to other assessment to determine if the animal is contaminated; or

(b) the animal may be used as evidence in any proceeding under the Act and this Regulation.

(6) A director or a regional veterinarian may attach conditions to the approval that are relevant to the form of euthanasia or disposal of the animal's remains and the operator shall comply with the conditions.

(7) An operator who condemns a food animal in accordance with an approval given under subsection (3) shall,

(a) humanely euthanize the animal in accordance with the applicable conditions of the approval; and

- (b) in the presence of an inspector, dispose of the animal's remains in accordance with section 91 and the applicable conditions of the approval.

SLAUGHTER OF FOOD ANIMALS

Required procedure

67. (1) No person shall slaughter a food animal at a slaughter plant except in accordance with this Part and the conditions, if any, of its approval for slaughter.

(2) The operator of a slaughter plant shall ensure that no person slaughters a food animal at the plant except in accordance with this Part and the conditions, if any, of its approval for slaughter.

(3) No person shall slaughter a food animal at a place other than a slaughter plant operated by a licensee or at a registered establishment as defined in the *Meat Inspection Act* (Canada).

Ante mortem inspection

68. (1) The operator of a slaughter plant shall ensure that, before a food animal is slaughtered at the plant, it is presented to an inspector for an ante mortem inspection and it receives approval under this Part for slaughter.

(2) The inspector to whom a food animal is presented under subsection (1) shall conduct the ante mortem inspection in a location at the plant that is acceptable to the inspector.

(3) If the condition of a food animal would likely cause contamination during the dressing of its carcass, the operator of a slaughter plant shall ensure that the animal is not presented for slaughter.

Response of non-veterinary inspector

69. (1) An inspector who is not a veterinary inspector, who conducts an ante mortem inspection of a food animal and who does not take the action described in clauses (2) (a) and (b) shall approve the animal for slaughter.

(2) If it appears to an inspector, who is not a veterinary inspector, on an ante mortem inspection of a food animal at a slaughter plant that the animal is not healthy or shows a deviation from normal behaviour or appearance or if the inspector has any reason to believe that the animal is contaminated or otherwise unfit for slaughter, the inspector shall,

(a) order that the operator of the plant hold the animal and keep it apart from healthy food animals in the area of the plant that the inspector approves; and

(b) refer the animal to a veterinary inspector for another ante mortem inspection.

(3) If an inspector makes an order described in clause (2) (a), the operator shall comply with the order and ensure that the animal is marked or identified as held in a manner that is acceptable to the inspector.

(4) A regional veterinarian may direct an inspector who is not a veterinary inspector and who is conducting an ante mortem inspection of a food animal not to take the action described in clauses (2) (a) and (b) if,

(a) the animal is accompanied by a certificate for direct transport to slaughter issued by a veterinarian under the *Livestock and Livestock Products Act*, or

(b) the animal has deviations from normal behaviour or appearance that, in the opinion of the regional veterinarian, are not likely to cause the animal to be unsafe for use as food.

(5) A regional veterinarian who makes a direction under subsection (4) shall approve the animal for slaughter.

(6) The regional veterinarian may attach conditions to the approval, including requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food.

Response of veterinary inspector

70. (1) If a food animal at a slaughter plant is presented under subsection 68 (1) to a veterinary inspector for an ante mortem inspection or is referred to a veterinary inspector under subsection 69 (2) and if the veterinary inspector determines on an ante mortem inspection that the animal is contaminated or in an otherwise unsatisfactory condition for slaughter, the veterinary inspector shall, subject to section 71,

(a) order that the operator of the plant condemn and humanely euthanize the animal at the operator's expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia;

(b) order that the operator of the plant hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on the conditions that the veterinary inspector directs; or

(c) approve the animal for slaughter, subject to the conditions that the veterinary inspector imposes, including conditions requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food.

- (2) The operator shall comply with an order made under subsection (1) and the conditions, if any, of the order.
- (3) If the veterinary inspector makes an order described in clause (1) (b), the operator shall ensure that the animal is marked or identified as held in a manner that is acceptable to the veterinary inspector.
- (4) At any time after making an order described in clause (1) (b), the veterinary inspector may,
 - (a) if of the opinion that the animal is contaminated or in an otherwise unsatisfactory condition for slaughter, order that the operator of the plant condemn and humanely euthanize the animal at the operator's expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia;
 - (b) order that the operator of the plant hold the animal and keep it apart from other animals for rest, treatment or further observation, sampling, testing or other assessment on the conditions that the veterinary inspector directs; or
 - (c) approve the animal for slaughter, subject to the conditions that the veterinary inspector imposes, including conditions requiring that the animal be segregated from other animals before slaughter and undergo a post mortem inspection by a veterinary inspector, if the conditions are relevant to ensuring that the animal will be safe for use as food.
- (5) The operator shall comply with an order made under subsection (4) and the conditions, if any, of the order.
- (6) If a veterinary inspector makes an order under clause (1) (a) or (4) (a), the operator shall,
 - (a) before having the animal euthanized, have it stunned and rendered unconscious by a method specified in subsection 75 (3) and in a manner that ensures that the animal does not regain consciousness before death;
 - (b) have the animal euthanized in an area of the plant acceptable to the veterinary inspector; and
 - (c) in the presence of an inspector, dispose of the animal's remains in accordance with section 91 and the applicable conditions of the order.
- (7) If the operator does not comply with an order made under clause (1) (a) or (4) (a), an inspector may, without a hearing,
 - (a) seize the animal that is the subject of the order;
 - (b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and
 - (c) order the operator to pay for the condemnation, euthanasia and disposal of remains.
- (8) The operator shall comply with an order of the inspector made under clause (7) (c).

Order to euthanize food animals in a shipment

- 71.** (1) A veterinary inspector may make an order described in subsection (2) if,
- (a) a food animal at a slaughter plant is presented under subsection 68 (1) to the veterinary inspector for an ante mortem inspection or is referred to the veterinary inspector under subsection 69 (2); and
 - (b) as a result of tests performed in respect of a food animal mentioned in clause (a), the veterinary inspector is of the opinion that the animal or any other food animal in the same shipment of animals delivered to the plant is contaminated or in an otherwise unsatisfactory condition for slaughter.
- (2) The veterinary inspector may, without performing an ante mortem inspection of any of the animals mentioned in subsection (1), order the operator of the plant to condemn and humanely euthanize any or all of the animals mentioned in that subsection at the operator's expense, subject to the conditions that the veterinary inspector imposes if they are relevant to the euthanasia.
- (3) The operator shall comply with an order made under subsection (2) and the conditions, if any, of the order.
 - (4) If a veterinary inspector makes an order under subsection (2), the operator shall,
 - (a) before having the animal euthanized, have it stunned and rendered unconscious by a method specified in subsection 75 (3) and in a manner that ensures that the animal does not regain consciousness before death;
 - (b) have the animal euthanized in an area of the plant acceptable to the veterinary inspector; and
 - (c) in the presence of an inspector, dispose of the animal's remains in accordance with section 91 and the applicable conditions of the order.
 - (5) If the operator does not comply with an order made under subsection (2), an inspector may, without a hearing,
 - (a) seize the animal that is the subject of the order;
 - (b) condemn and euthanize it and dispose of its remains or arrange for the condemnation, euthanasia and disposal of remains; and
 - (c) order the operator to pay for the condemnation, euthanasia and disposal of remains.

(6) The operator shall comply with an order of the inspector made under clause (5) (c).

Identification of food animal

72. (1) If a food animal at a slaughter plant is presented under subsection 68 (1) to an inspector for an ante mortem inspection or is referred to a veterinary inspector under subsection 69 (2), the inspector may require that the operator identify the animal through identifying marks or devices and corresponding records in a manner acceptable to the inspector and maintain the identification for the time that the inspector specifies.

(2) An inspector who orders the operator of a slaughter plant to hold a food animal under clause 69 (2) (a), 70 (1) (b) or (4) (b) may require the operator to identify the carcass and any parts of the carcass of the animal through identifying marks, tags or devices and corresponding records in a manner acceptable to the inspector and to maintain the identification for the time that the inspector specifies.

(3) The operator shall comply with the requirements imposed under subsections (1) and (2).

Taking animals into killing room

73. (1) Subject to subsection (3), no person shall take a food animal into the killing room of a slaughter plant unless the animal is accompanied in the killing room by a record of all of the animals sent to the killing room in the same lot as the animal.

(2) The record shall be in a form acceptable to a director and shall contain the following information:

1. The names of all of the owners or sellers of the animals in the lot.
2. For each owner or seller of animals in the lot, the species and classes of the owner's or seller's animals in the lot and the number of animals of each species and class.
3. For each animal in the lot,
 - i. a description of the animal if necessary to identify the animal,
 - ii. a description of all tattoos or other identifying marks or devices, and
 - iii. confirmation by an inspector that an ante mortem inspection of the animal has been completed and the animal has been approved for slaughter in accordance with this Part.

(3) A food animal that has not received ante mortem inspection and has not been approved for slaughter may be taken into the killing room of a slaughter plant for the purpose of euthanizing the animal if a director has approved the entry of the animal into the plant under section 63 so that the animal can be euthanized.

Time for slaughter

74. (1) Subject to subsection (3), a food animal shall be slaughtered within 24 hours of being approved for slaughter.

(2) A food animal that is not slaughtered within 24 hours of being approved for slaughter as required by subsection (1) shall not be slaughtered unless it is first presented to an inspector for a further ante mortem inspection and is again approved for slaughter in accordance with this Part.

(3) Food animals that are rabbits and birds, other than ratites, shall be slaughtered as soon as possible after being received at a slaughter plant.

Method of slaughter

75. (1) No person shall slaughter a food animal at a slaughter plant in a way that subjects it to avoidable pain or distress.

(2) Subject to subsection (8), every food animal that is slaughtered at a slaughter plant shall be,

- (a) stunned and rendered unconscious by a method specified in subsection (3) and in a manner that ensures that the animal does not regain consciousness before death;
- (b) adequately restrained during stunning;
- (c) stunned and rendered unconscious as required by clause (a) before being wholly or partially hoisted or suspended for the purpose of slaughter unless the animal is a rabbit or a bird, other than a ratite, and is suspended before stunning and bled immediately after stunning; and
- (d) bled in a manner that produces rapid exsanguination.

(3) One of the following methods shall be used to stun and render a food animal unconscious for the purposes of clause (2) (a):

1. Delivering a blow to the head by means of a mechanical penetrating device that causes immediate loss of consciousness.
2. Exposure to carbon dioxide gas in a manner that causes rapid loss of consciousness.

3. Applying an electrical current in a manner that causes immediate loss of consciousness.
4. Using a firearm if a regional veterinarian approves the use under subsection (4).
5. Any other method approved by a regional veterinarian that causes immediate loss of consciousness.

(4) A regional veterinarian may authorize the use of a firearm to render a food animal unconscious if of the opinion that it is necessary to do so to alleviate the animal's acute suffering or distress or to protect the safety of any person at the plant.

(5) In subsection (4),

“firearm” includes a firearm within the meaning of the *Criminal Code* (Canada) and the *Firearms Act* (Canada) and any other shooting device that is designed for the slaughtering of animals.

(6) An operator who is authorized to use a firearm under subsection (4) shall ensure that the firearm is registered and stored in accordance with all applicable laws.

(7) No person shall use any equipment or instrument to restrain, slaughter or render a food animal unconscious at a plant unless,

- (a) the person is competent and physically able to do so without subjecting the animal to avoidable pain or distress; and
- (b) the condition of the equipment or instrument and the circumstances under which it is used will not subject the animal to avoidable pain or distress.

(8) Clauses (2) (a), (b) and (c) do not apply to a person who ritually slaughters a food animal at a slaughter plant in accordance with religious practice and who,

- (a) ensures that the animal is adequately restrained during slaughter;
- (b) slaughters the animal by means of a cut that rapidly, simultaneously and completely severs the jugular veins and carotid arteries, in a manner that causes the animal to lose consciousness immediately and results in rapid exsanguination;
- (c) ensures the animal is unconscious before it is wholly or partially hoisted or suspended for the purpose of slaughter unless the animal is a rabbit or a bird, other than a ratite, and is bled immediately after being suspended; and
- (d) possesses the skill necessary to carry out the slaughter in a humane manner.

(9) The operator of a slaughter plant shall ensure that every food animal that is slaughtered at the plant is slaughtered under conditions that will facilitate the hygienic production of meat products.

DRESSING AND PARTIAL DRESSING OF CARCASSES

Dressing

76. (1) The operator of a slaughter plant shall ensure that, subject to sections 77 and 78, the carcass of every food animal slaughtered at the plant is dressed promptly after slaughter so as to prevent deterioration of the carcass and in a manner that permits effective post mortem inspection.

(2) The operator shall ensure that no carcass of a pig is eviscerated at the plant unless all of the hair, scurf and toenails have been removed from its surface and the carcass has been cleaned and washed prior to evisceration.

(3) The operator shall ensure that the esophagus and rectum of a cattle carcass is effectively tied off or clamped in a manner that prevents contamination, at the plant during dressing, of the carcass, the utensils used for dressing and food contact surfaces.

(4) If during dressing, a carcass or part of a carcass of a food animal is found to contain a blood clot, bone splinter, or extraneous matter, the operator shall ensure that the blood clot, bone splinter or extraneous matter is removed, condemned and disposed of in accordance with section 91.

Partial dressing

77. (1) A regional veterinarian may authorize the operator of a slaughter plant in writing to partially dress a carcass of a food animal slaughtered at the plant and to ship the partially dressed carcass from the plant in that form if,

- (a) the food animal from which the carcass is derived received ante mortem inspection, was approved for slaughter and was slaughtered in accordance with this Part;
- (b) one of the following conditions is met:
 - (i) the carcass is sufficiently dressed to allow an effective post mortem inspection and an inspector, on such an inspection, has approved the carcass for use as food,
 - (ii) in the case of a carcass of a bird from a flock of birds, other than ratites, the carcass is not sufficiently dressed to allow an effective post mortem inspection but an inspector, on such an inspection of a representative sample of

fully eviscerated carcasses from the flock, has approved the carcasses of the representative sample for use as food; and

- (c) the regional veterinarian is of the opinion that the partial dressing of the carcass is unlikely to result in contamination of the premises, facilities or equipment of the plant or carcasses, parts of carcasses or meat products at the plant.
- (2) The regional veterinarian may attach conditions to an authorization issued under subsection (1) that are relevant to the dressing of carcasses, including conditions regarding dressing procedures that are to be followed for partial dressing of the carcass, and the operator shall comply with the conditions.
- (3) The operator shall ensure that no partially dressed carcass with the hide on is eviscerated at the plant unless,
 - (a) the hide is washed and cleaned prior to evisceration; and
 - (b) the carcass is kept in a separate cooler, subject to subsection (4).
- (4) A carcass is not required to be kept in a separate cooler if,
 - (a) the operator has established written procedures to prevent having the hide of the carcass contaminate carcasses, parts of carcasses, meat products and food contact surfaces at the plant;
 - (b) the regional veterinarian has approved the procedures mentioned in clause (a); and
 - (c) the operator ensures that the procedures mentioned in clause (a) are effectively implemented at the plant.
- (5) If on a post mortem inspection, a partially dressed carcass with the hide on shows evidence of disease or if the hide shows evidence of disease or contamination, the operator shall ensure that the hide is immediately removed from the carcass.

Transfer of carcasses

78. (1) If the carcass of a bird, other than a ratite, has received an ante mortem inspection and has been slaughtered at a slaughter plant operated by a licensee, it may be received, eviscerated and undergo a post mortem inspection at another slaughter plant operated by a licensee if it has a tag attached to it at the first plant after the slaughter indicating that it received an ante mortem inspection and approval for slaughter.

(2) If the carcass that is received at the second slaughter plant described in subsection (1) does not have the tag attached to it as that subsection requires, the operator of the plant shall,

- (a) ensure that the carcass is not eviscerated and does not undergo a post mortem inspection at the plant; and
- (b) condemn the carcass and dispose of the animal's remains in a manner acceptable to an inspector.
- (3) If the operator does not comply with clause (2) (b), an inspector may, without a hearing,
 - (a) seize the carcass;
 - (b) condemn the carcass and dispose of the animal's remains or arrange for the condemnation and disposal of remains; and
 - (c) order the operator to pay for the condemnation and disposal of remains.
- (4) The operator shall comply with an order of the inspector made under clause (3) (c).

Operating procedures

79. The operator of a slaughter plant shall,

- (a) ensure that any process used at the plant in the slaughter of food animals or the dressing of carcasses from food animals is designed and implemented to ensure a safe meat product;
- (b) implement and maintain control procedures at the plant to identify, quantify, eliminate, minimize or control hazards in the slaughter and dressing process that are critical to ensuring the production of a safe meat product;
- (c) monitor the processes and control procedures mentioned in clauses (a) and (b);
- (d) record the result of the monitoring, including any deviations from the processes and control procedures mentioned in clauses (a) and (b);
- (e) evaluate and verify through observation, sampling and testing procedures, the effectiveness of the control procedures mentioned in clause (b) affecting the safety of meat products; and
- (f) ensure that the records mentioned in clause (d) are kept at the slaughter plant for at least one year.

POST MORTEM INSPECTION AND DISPOSITION OF CARCASSES

Post mortem inspection

80. (1) The operator of a slaughter plant shall ensure that every carcass of a food animal slaughtered at the plant and every part of such carcass that is intended for human consumption is presented to an inspector for a post mortem inspection and that an inspector inspects every such carcass and part of a carcass.

(2) The operator shall ensure that, before a post mortem inspection is completed, every carcass of a food animal slaughtered at the plant and every part removed from such carcass that is intended for human consumption, including blood removed from the carcass for processing or use for food, is identified by markings, tags or other devices and corresponding records in a manner acceptable to an inspector.

(3) The operator shall ensure that the identification effectively indicates the carcass of the food animal and is maintained for as long as an inspector requires while the carcass or the part of the carcass, as the case may be, is at the plant.

Response of inspector

81. (1) If it appears to an inspector, who is not a veterinary inspector, on a post mortem inspection of a carcass or a part of a carcass of a food animal at a slaughter plant that the carcass or the part of the carcass shows no deviation from normal appearance or evidence of abnormal condition and if the inspector has no reason to believe the carcass or the part of the carcass is contaminated or otherwise unfit for human consumption, the inspector shall approve the carcass or the part of the carcass for use as food.

(2) If the inspector finds that the carcass or the part of the carcass shows a deviation from normal appearance or evidence of abnormal condition or if the inspector has reason to believe the carcass or the part of the carcass is contaminated or otherwise unfit for human consumption, the inspector shall,

(a) order the operator of the plant to hold the carcass and the parts of the carcass; and

(b) refer them to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition.

(3) If the inspector finds that the carcass or the part of a carcass is subject only to deviations from normal appearance that, in the opinion of a regional veterinarian, are not likely to cause it to be unsafe for use as food, the inspector may, instead of taking the action described in clauses (2) (a) and (b),

(a) approve the carcass or the part of the carcass for use as food; or

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs.

(4) If the inspector orders the operator to hold a carcass or a part of a carcass under clause (3) (b), the inspector may at any time,

(a) approve the carcass or the part of the carcass for use as food;

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs; or

(c) refer the carcass or the part of the carcass to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition.

(5) If the inspector finds that the carcass or the part of a carcass is subject to deviations from normal appearance that, in the opinion of a regional veterinarian, would likely cause it to be unsafe for use as food, the inspector may, instead of taking the action described in clauses (2) (a) and (b),

(a) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal's remains in accordance with section 91; or

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs.

(6) If the inspector orders the operator to hold a carcass or a part of a carcass under clause (5) (b), the inspector may at any time,

(a) order the operator to condemn the carcass or the part of the carcass and to dispose of the animal's remains in accordance with section 91;

(b) order the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment on the terms that the inspector directs; or

(c) refer the carcass or the part of the carcass to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition.

(7) If the inspector, under clause (2) (b), (4) (c) or (6) (c), refers a carcass or a part of a carcass of a food animal to a veterinary inspector for another post mortem inspection or to a regional veterinarian for disposition, the veterinary inspector or the regional veterinarian may,

- (a) approve the carcass or the part of the carcass for use as food;
- (b) order the operator to hold the carcass or the part of the carcass for inspection, sampling, testing or other assessment on the terms that the veterinary inspector or the regional veterinarian directs; or
- (c) if the veterinary inspector or the regional veterinarian is of the opinion that the carcass or the part of the carcass is affected by any disease, condition or contamination that may render it unfit for use as food, order the operator to condemn the carcass or the part of the carcass and to dispose of the animal's remains in accordance with section 91.

(8) An inspector who makes an order for condemnation under clause (5) (a) or (6) (a) or a veterinary inspector or regional veterinarian who makes an order for condemnation under clause (7) (c) may attach conditions to the order if they are relevant to the condemnation.

(9) The operator shall comply with an order made under this section and the conditions, if any, of the order.

(10) If the operator does not comply with an order for condemnation made under clause (5) (a), (6) (a) or (7) (c), an inspector may, without a hearing,

- (a) seize the carcass or part of the carcass that is the subject of the order;
- (b) condemn the carcass or part of the carcass that is the subject of the order and dispose of the animal's remains or arrange for the condemnation and disposal of remains; and
- (c) order the operator to pay for the condemnation and disposal of remains.

(11) The operator shall comply with an order of the inspector made under clause (10) (c).

Voluntary condemnation

82. (1) The operator of a meat plant may voluntarily condemn a carcass or part of a carcass of a food animal at the plant, if an inspector does not order the operator, under this Part, to hold the carcass or the part of the carcass and does not detain or seize it under the Act.

(2) An operator who condemns a carcass or part of a carcass under subsection (1) shall dispose of it in accordance with section 91.

(3) The operator of a slaughter plant may voluntarily condemn,

- (a) a carcass or a part of a carcass of a food animal at the plant that an inspector orders the operator, under this Part, to hold only if a regional veterinarian has given prior approval under subsection (4); or
- (b) a carcass or a part of a carcass of a food animal at the plant that an inspector detains or seizes under the Act only if a director has given prior approval under subsection (5).

(4) A regional veterinarian may give an approval under clause (3) (a) only if of the opinion that it is no longer necessary for the operator to hold the carcass or the part of the carcass for further inspection, sampling, testing or other assessment to determine if it is contaminated.

(5) A director may give an approval under clause (3) (b) only if of the opinion that it is no longer necessary for the carcass or the part of the carcass to continue to be detained or seized so that,

- (a) it can be further inspected, sampled, tested or subject to other assessment to determine if it is contaminated; or
- (b) it may be used as evidence in any proceeding under the Act and this Regulation.

(6) A director or a regional veterinarian may attach conditions to the approval that are relevant to the condemnation of the carcass or the part of the carcass or the disposal of the animal's remains and the operator shall comply with the conditions.

(7) An operator who condemns a carcass or a part of a carcass in accordance with an approval given under subsection (3) shall, in the presence of an inspector, dispose of it in accordance with section 91 and the applicable conditions of the approval.

Cooling and refrigeration

83. (1) Subject to subsections (8) and (10), if a carcass or a part of a carcass at a slaughter plant receives approval under this Part for use as food, the operator of the plant shall ensure that, immediately after the approval is given, the carcass or the part of the carcass is cooled in accordance with subsections (2) to (4) and is kept refrigerated or frozen in accordance with subsection (6).

(2) The cooling shall be continuous.

(3) The cooling shall be performed so that,

- (a) the surface temperature of a carcass or a part of a carcass of a mammal or a ratite reaches 7 degrees Celsius or less within 24 hours after the approval is given; and
 - (b) the internal temperature of the warmest part of the carcass or the part of the carcass reaches 4 degrees Celsius or less as soon as possible after the time that the cooling described in clause (a) occurs.
- (4) Meat and meat by-products from a carcass shall be cooled to a temperature of 4 degrees Celsius or less and shall not be permitted to remain in any place at a slaughter plant that has a temperature of more than 4 degrees Celsius.
- (5) The operator of a meat plant shall ensure that, before a carcass is cut at the plant, the internal temperature of the warmest part of the carcass is 4 degrees Celsius or less.
- (6) Subject to subsection (7), a carcass, a part of a carcass or a meat product at a meat plant, that is not a shelf stable meat product, shall be kept refrigerated at an internal temperature of 4 degrees Celsius or less or frozen at an internal temperature of -18 degrees Celsius or less while it is at the meat plant.
- (7) Subsection (6) does not apply to a meat product during processing if the processing involves cooking, thermal processing or any other processing procedure requiring the application of heat to the product.
- (8) If the operator of a slaughter plant is unable to comply with subsection (1), (2), (3), (5) or (6) because of an emergency, a regional veterinarian may direct in writing that any of those subsections do not apply to a carcass, a part of a carcass or a meat product at the plant for the time and on the conditions that the regional veterinarian specifies.
- (9) If the operator of a freestanding meat plant is unable to comply with subsection (5) or (6) because of an emergency, a regional veterinarian may direct in writing that any of those subsections do not apply to a meat product at the plant for the time and on the conditions that the regional veterinarian specifies.
- (10) A regional veterinarian may direct in writing that any of subsections (1), (2), (3), (4), (5) and (6) do not apply to a carcass, a part of a carcass or a meat product derived from a food animal at a slaughter plant if,
- (a) the animal was slaughtered in accordance with this Part and with religious practice and ritual; and
 - (b) the operator of the plant will sell or distribute the carcass, the part of the carcass or the meat product directly to the consumers of the carcass, the part of the carcass or the meat product.

ENTRY OF CARCASS INTO MEAT PLANT

Entry of carcass into meat plant

- 84.** (1) Subject to subsection (2), no person shall permit the entry into a meat plant of a carcass or a part of a carcass unless it is derived from a food animal and one of the following conditions are met:
1. It has received a post mortem inspection at a meat plant in accordance with this Part and approval under this Part for use as food.
 2. It has been inspected at a registered establishment as defined in the *Meat Inspection Act* (Canada) and approved for use as food in accordance with that Act and the regulations made under it.
 3. It has been imported into Canada in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it.
- (2) The operator of a slaughter plant may receive at the plant,
- (a) a carcass of a food animal that dies during transportation to the plant and that, under section 65, the operator is required to condemn and dispose of; and
 - (b) a carcass of a bird, other than a ratite, for the purpose of evisceration and a post mortem inspection as mentioned in subsection 78 (1) if the carcass has received an ante mortem inspection and has been slaughtered at a slaughter plant operated by a licensee.

PART IX INEDIBLE MATERIALS

Procedures

- 85.** (1) The operator of a meat plant shall establish the procedures described in subsection (2) to ensure that meat products at the plant are not contaminated by inedible material.
- (2) The procedures mentioned in subsection (1) shall be effective procedures for,
 - (a) handling and storing inedible material at the plant; and
 - (b) processing, packaging and labelling inedible material at the plant that is intended for use in animal food or pet food or intended for pharmaceutical, research or therapeutic purposes.
 - (3) The operator shall ensure that the procedures are implemented and complied with.

Rooms for inedible materials

86. (1) The operator of a meat plant shall ensure that all inedible material, other than inedible material intended for pharmaceutical, research or therapeutic purposes or intended for use in pet food, is promptly removed from any room or area of the plant where carcasses, parts of carcasses or meat products are handled or stored and conveyed immediately to the inedible materials room of the plant.

(2) The operator of a slaughter plant shall ensure that all inedible material, that is intended for pharmaceutical, research or therapeutic purposes, if processing, packaging or labelling the material for any of those purposes is likely to contaminate meat products at the plant, or intended for use in pet food, is promptly removed from any room or area of the plant where carcasses, parts of carcasses or meat products are handled or stored and conveyed immediately to the pet food processing room of the plant.

(3) The operator of a meat plant shall not allow inedible materials to accumulate at the plant premises.

(4) The operator of a meat plant shall ensure that inedible material that is stored at the plant for more than 48 hours is stored at a temperature of 10 degrees Celsius or less unless,

- (a) an inspector is of the opinion that the inedible material will not deteriorate significantly or develop an objectionable odour if kept at a higher temperature; and
- (b) the inspector directs that that the inedible material need not be kept at 10 degrees Celsius or less.

(5) An inspector who gives a direction under subsection (4) may attach the conditions to the direction that are relevant to storage and that the inspector considers appropriate and the operator shall comply with the conditions.

Removal from rooms for inedible materials

87. (1) No person shall allow an inedible material that has entered the inedible materials room of a slaughter plant to enter any room or area of the plant where meat products are handled or stored.

(2) The operator of a slaughter plant shall ensure that all inedible material that has entered the inedible materials room of the plant is shipped or otherwise removed from the plant only through the shipping door in that room.

(3) The operator of a freestanding meat plant shall ensure that all inedible material that has entered the room or area of the plant described in subsection 22 (4) is shipped or otherwise removed from the plant in a manner that will prevent contamination of meat products at the plant.

(4) After processing, packaging and labelling, inedible material that is intended for use in pet food or intended for pharmaceutical, research or therapeutic purposes may enter a room or area of a slaughter plant where meat products are handled or stored for the purposes of refrigeration, freezing, storage or shipping if it has been packaged in a manner that will adequately protect meat products at the plant from contamination.

Denaturing

88. (1) The operator of a meat plant shall ensure that inedible material at the plant, other than inedible material intended for use in animal food or pet food or intended for pharmaceutical, research or therapeutic purposes, is denatured.

(2) The operator of a meat plant shall ensure that inedible material at the plant that is intended for use as animal or pet food is denatured if it is likely to be mistaken for a meat product.

(3) The operator of a meat plant shall ensure that only the substances and methods that a director has approved are used to denature inedible material at the plant.

Material intended for use in animal food

89. (1) The operator of a meat plant shall ensure that inedible material that is intended for use in animal food is not processed, packaged or labelled at the plant unless,

- (a) the plant is a slaughter plant;
- (b) a regional veterinarian has given a written approval to the operator of the plant to process, package or label the material, as the case may be, for use in animal food; and
- (c) the material is derived from the carcass of a food animal that received a post mortem inspection at the plant.

(2) The regional veterinarian may refuse to give an approval under (1) (b) only if of the opinion that the inedible material may create a risk to the health of any animal that is intended to consume it.

(3) The operator of a slaughter plant shall ensure that inedible material that is intended for use as animal food is processed, packaged and labelled only in the inedible materials room of the plant.

Material intended for use in pet food

90. (1) The operator of a meat plant shall ensure that inedible material that is intended for use in pet food or intended for pharmaceutical, research or therapeutic purposes is not processed, packaged or labelled at the plant unless,

- (a) the meat plant is a slaughter plant;
 - (b) a regional veterinarian has given a written approval to the operator of the slaughter plant to process, package or label the material, as the case may be, for its intended use or purpose;
 - (c) the material is derived from the carcass of a food animal that received a post mortem inspection at the plant; and
 - (d) the material does not contain any condemned material.
- (2) The operator of a slaughter plant shall ensure that inedible material is processed, packaged and labelled only in the pet food processing room of the plant if the material is intended for,
- (a) use in pet food; or
 - (b) pharmaceutical, research or therapeutic purposes, if processing, packaging or labelling the material for any of those purposes is likely to contaminate meat products at the plant.

Disposal of inedible material

- 91.** (1) In this section, “high risk inedible material” means inedible material that contains dangerous residues of chemicals, drugs or diseases that are difficult to destroy through the methods of disposal mentioned in subsection (3).
- (2) Subject to subsection (4), the operator of a meat plant shall use one of the methods described in subsection (3) to dispose of,
- (a) all inedible material at the plant that is condemned material, other than,
 - (i) condemned material that is intended for use in animal food,
 - (ii) condemned material that a regional veterinarian has identified as high risk inedible material, and
 - (iii) condemned material that an inspector has detained or seized under the Act or has sent for laboratory examination; and
 - (b) all inedible material at the plant that the operator intends to dispose of as waste and that is not condemned material or inedible material that a regional veterinarian has identified as high risk inedible material.
- (3) The methods mentioned in subsection (2) are,
- (a) transportation to a receiving plant or a rendering plant, to which the *Dead Animal Disposal Act* applies, for disposal in the same manner as that Act permits the disposal of dead animals at that plant;
 - (b) incineration;
 - (c) with the approval of a regional veterinarian, burial with a covering of at least 60 centimetres of earth; and
 - (d) any other method of disposal that a regional veterinarian has approved.
- (4) If a regional veterinarian has not identified the carcass of a food animal as high risk inedible material, an inspector may authorize the operator to return the hide from the carcass to the owner of the carcass or to dispose of the hide to any other person whom the inspector approves.
- (5) The operator of a meat plant shall dispose of inedible material that a regional veterinarian has identified as high risk inedible material by any method of disposal that the regional veterinarian approves.
- (6) The operator of a meat plant shall notify an inspector before disposing of any inedible material under subsection (2) or (5).

**PART X
MEAT PRODUCTS — PROCESS CONTROLS**

Prohibition

92. No person shall engage in the production, processing, packaging, labelling, handling or storage of a meat product at a meat plant except in accordance with this Regulation.

Process controls

- 93.** (1) An operator of a meat plant shall,
- (a) maintain a current written recipe for each prepared meat product at the plant and ensure that the product is produced in accordance with the recipe;
 - (b) ensure that any process used at the plant in the manufacturing, processing or preparation of a meat product is designed and implemented to ensure a safe meat product;

- (c) implement and maintain control procedures at the plant to identify, quantify, eliminate, minimize or control hazards in a production process that are critical to ensuring the production of a safe meat product;
 - (d) monitor the processes and control procedures mentioned in clauses (b) and (c);
 - (e) record the results of the monitoring mentioned in clause (d), including all deviations from the processes and control procedures mentioned in clauses (b) and (c) and all corrective actions in respect of the deviations;
 - (f) evaluate and verify, through observation, sampling and testing procedures, the effectiveness of the control procedures mentioned in clause (c) affecting product safety; and
 - (g) subject to subsection 99 (8), ensure that the records mentioned in clauses (a) and (e) are kept on the plant premises at least until the first anniversary of the date on which they were made.
- (2) The operator of a meat plant shall ensure that every prepared meat product at the plant and any ingredients added to it in accordance with the recipe meet the requirements of the *Food and Drugs Act* (Canada) and the regulations made under it.

Production of information to director

94. A director who is of the opinion that a meat product or a class of meat products that has been produced, processed, packaged or labelled at a meat plant runs a reasonable risk of being contaminated, in the absence of appropriate controls, may require the operator of the plant to submit to the director a label or recipe for the meat product or the class in order to determine if the meat product or the class,

- (a) has been produced, processed, packaged or labelled at the plant in accordance with this Regulation; and
- (b) complies with Part XI.

Production of information to inspector

95. The operator of a meat plant shall immediately notify and provide an inspector with a copy of all laboratory examination results that are in the possession or under the control of the operator and that indicate that a meat product that has been processed, packaged, labelled, handled or stored at the plant does not comply with this Regulation.

Standards for handling and storing

96. (1) The operator of a meat plant shall ensure that meat products and ingredients used in meat products are,
- (a) handled and stored in a manner that prevents their contamination;
 - (b) stored in an environment that effectively controls the growth of pathogenic micro-organisms; and
 - (c) stored at the plant in a manner that protects them from physical damage.
- (2) The operator shall ensure that,
- (a) meat products do not come into direct contact, at the plant, with any floor, wall or other surface that is not a food contact surface; and
 - (b) containers of meat products are not placed in direct contact with the floor of the plant.
- (3) If ingredients used in meat products are stored at a meat plant, the operator of the plant shall ensure that,
- (a) they are labelled to indicate the name of the ingredient, its composition and directions for its use; and
 - (b) in the case of nitrite or nitrate, packaged separately from any spice, seasoning or other proteinaceous ingredient.

Processing standards

97. (1) The operator of a meat plant shall ensure that processing operations at the plant are performed in a manner that produces meat products that are safe.

(2) The operator shall ensure that all meat products processed at the plant are processed in a timely manner that prevents the contamination of the meat products.

Records of cooking, fermenting and smoking

98. (1) If meat products are cooked, fermented or smoked at a meat plant, the operator of the plant shall record the time and temperature for the cooking, fermentation and smoking.

(2) The operator shall ensure that the records mentioned in subsection (1) are kept on the plant premises at least until the first anniversary of the date on which they were made.

Thermal processing

99. (1) In this section, “critical factors”, in relation to the thermal process, means the physical and chemical factors that affect the ability of the process to achieve commercial sterility in a meat product;

“low-acid meat product” is a meat product that has a pH greater than 4.6 and a water activity above 0.85;

“scheduled process” means the thermal process alone, or in combination with critical factors, chosen by the operator of a meat plant for a particular meat product, container type and size and unit of thermal processing equipment that will achieve commercial sterility in the meat product.

(2) The operator of a meat plant shall ensure that every low-acid meat product packaged in a hermetically sealed container at the plant is thermally processed until commercial sterility is achieved.

(3) Subsection (2) does not apply in respect of a low-acid meat product packaged in a hermetically sealed container if,

(a) the low-acid meat product is,

(i) stored continuously under refrigeration and the container in which it is packaged is marked “Keep Refrigerated”,
or

(ii) kept continuously frozen and the container in which it is packaged is marked “Keep Frozen”; and

(b) the shipping containers of the low-acid meat product are marked in accordance with clause (a).

(4) The operator shall ensure that no low-acid meat product packaged in a hermetically sealed container is thermally processed at the plant unless,

(a) the container, before being filled, is suitable for its intended use;

(b) the filling of the container is controlled to ensure compliance with the scheduled process;

(c) the operation of each closing head is evaluated at frequent intervals and adjusted as required to maintain closures within the designated operating limits of the closing head;

(d) the container is marked in a legible and permanent manner to identify the plant, the product and the date on which the product is thermally processed;

(e) if any part of the information described in clause (d) is coded, the meaning of the code used is made available to an inspector;

(f) the thermal processing is carried out under the continuous supervision of a person who has demonstrated knowledge and expertise in thermal processing, usually obtained through completion of an appropriate training course;

(g) the thermal process used complies with the requirements of the scheduled process;

(h) a written description of the thermal process to be used for each low-acid meat product and container size is located in a conspicuous place near the unit of thermal processing equipment while the unit is in use;

(i) each unit of thermal processing equipment is maintained in good working order;

(j) each unit of thermal processing equipment is equipped with adequate monitoring devices maintained in good working order;

(k) if batch thermal processing is employed, a heat-sensitive indicator that visually indicates whether the container has been thermally processed is placed on or attached directly or indirectly to the container;

(l) the container cooling water is potable and, in the case of water used in a cooling canal system, contains a residual amount of chlorine, or other bactericide acceptable to the director, at the discharge end of the canal; and

(m) the container is handled in a manner that ensures that the container remains hermetically sealed.

(5) The operator of a meat plant in which a low-acid meat product packaged in a hermetically sealed container is thermally processed shall keep at the plant, for every low-acid meat product that is processed, the recipe for the product and a written description of the scheduled process, together with the name of the person responsible for the development of the scheduled process.

(6) The operator shall keep the information described in subsection (5), on the plant premises, at least until the third anniversary of the most recent use of the scheduled process.

(7) The operator shall keep a written description of the procedures for the operation, maintenance and calibration of each unit of equipment used in the thermal processing of low-acid meat products packaged in hermetically sealed containers.

(8) The operator shall retain, on the plant premises, at least until the third anniversary of the date of thermal processing of a low-acid meat product packaged in a hermetically sealed container, records that adequately set out the history of the product, including at least the following information with respect to the product:

1. Production volume, identification and distribution records.

2. The unit of thermal processing equipment used, the duration, the temperature and, if appropriate, the pressure of the process used.

3. The systems used to control the thermal process and critical factors.
 4. Information concerning maintenance and calibration of and modifications to each unit of thermal processing equipment and monitoring devices.
 5. All deviations from the process and all corrective action.
 6. Incubation results.
 7. If applicable, cooling water treatments that have been used in the scheduled process.
- (9) The operator shall review the records required under subsection (8) to determine if the thermal processing was carried out in accordance with this Part and the scheduled process.
- (10) The operator shall notify an inspector if this Regulation requires a low-acid meat product packaged in hermetically sealed containers to be recalled to the plant.

Processing of blood

- 100.** The operator of a meat plant shall ensure that blood processed at the plant for human consumption is,
- (a) processed in a part of the plant, other than the inedible materials room or the pet food processing room;
 - (b) harvested from a food animal in a manner that prevents contamination of the blood;
 - (c) collected in a receptacle that is labelled in a manner that identifies the carcass of the food animal from which the blood is collected;
 - (d) protected against contamination; and
 - (e) retained in the receptacle mentioned in clause (c) until the carcass of the food animal from which the blood is collected has received approval under Part VIII for use as food.

Entry of meat products into meat plant

- 101.** No person shall permit the entry into a meat plant of a meat product unless,
- (a) it has been received from another meat plant that is operated by a licensee, an inspection legend has been stamped on it or applied to it in accordance with Part XII at that plant or it has been labelled in accordance with that Part at that plant;
 - (b) it has been received from a registered establishment as defined in the *Meat Inspection Act* (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it; or
 - (c) it has been imported into Canada in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it.

Mandatory condemnation

- 102.** (1) The operator of a meat plant shall condemn a meat product produced, processed, packaged, labelled, handled or stored at the plant and dispose of it in accordance with section 91 if,
- (a) it does not meet any of the following conditions:
 - (i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
 - (ii) it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that meat plant in accordance with Part XII,
 - (iii) it is a meat product received from a registered establishment as defined in the *Meat Inspection Act* (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it,
 - (iv) it has been imported into Canada in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it,
 - (v) it is a meat product derived from a meat product described in subclause (i), (ii), (iii) or (iv);
 - (b) subject to subsection (2), it is contaminated; or
 - (c) subject to subsection (2), it does not comply with Part XI.
- (2) Subsection (1) does not require the operator of a meat plant to condemn a meat product that is contaminated or that does not comply with Part XI if,

- (a) an inspector has not detained or seized the meat product under the Act; and
 - (b) the operator can treat or rework the meat product so that it is not contaminated and it complies with that Part.
- (3) The operator shall not sell, distribute or make available for use as food any meat product that the operator treats or reworks under subsection (2) until it is not contaminated and until it complies with Part XI.
- (4) If the operator cannot treat or rework a meat product under subsection (3) so that it is not contaminated and so that it complies with Part XI, the operator shall condemn the meat product and dispose of it in accordance with section 91.

Voluntary condemnation

- 103.** (1) The operator of a meat plant may voluntarily condemn a meat product at the plant if,
- (a) an inspector has not detained or seized the meat product under the Act; or
 - (b) an inspector has detained or seized the meat product under the Act and a director has approved the condemnation.
- (2) An operator who condemns a meat product under subsection (1) shall dispose of it in accordance with section 91.
- (3) The director may attach the conditions to the approval that the director considers appropriate for the condemnation and the operator shall comply with the conditions.
- (4) An operator who condemns a meat product in accordance with an approval given under subsection (1) shall, in the presence of an inspector, dispose of it in accordance with section 91.

PART XI MEAT PRODUCT STANDARDS

Standards

- 104.** (1) The operator of a meat plant shall ensure that every meat product produced, processed, packaged, labelled, handled or stored at the meat plant,
- (a) meets one of the following conditions:
 - (i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
 - (ii) it has been received from another meat plant that is operated by a licensee, an inspection legend has been stamped on it or applied to it in accordance with Part XII at that plant and it has been labelled in accordance with that Part at that plant,
 - (iii) it has been received from a registered establishment as defined in the *Meat Inspection Act* (Canada) and it has been either stamped with an inspection legend or labelled at that establishment in accordance with that Act and the regulations made under it,
 - (iv) it has been imported into Canada in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it,
 - (v) it is derived from a meat product described in subclause (i), (ii), (iii) or (iv);
 - (b) is not contaminated;
 - (c) if produced, processed, packaged, labelled, handled or stored at the plant, has been produced, processed, packaged, labelled, handled or stored in accordance with this Regulation; and
 - (d) complies with this Part.
- (2) A meat product specified in Column 2 of Table 1 shall,
- (a) contain no ingredient that is a meat product, other than those specified as required or permitted in Column 3 opposite it;
 - (b) contain no food additive and no ingredient that is not a meat product, other than those specified as required or permitted in Column 4 opposite it;
 - (c) be treated or processed as specified in Column 5 opposite it;
 - (d) contain at least the minimum content, and no more than the maximum content, of the substance specified in Column 6 opposite it; and
 - (e) meet the other requirements specified in Column 6 opposite it.

Processing

105. (1) Subject to subsection (2), a prepared meat product that contains pork shall be heated, cured, frozen or otherwise treated in such a manner that all *Trichinella spiralis* in it are destroyed.

(2) Subsection (1) does not apply to,

- (a) side bacon;
- (b) Wiltshire bacon;
- (c) smoked pork jowls; and
- (d) any other prepared meat product that contains pork and that does not have the appearance of having been cooked.

(3) Ready-to-eat meat products shall be treated, handled and packaged so that they do not contain any pathogen, toxin or parasite that makes them unfit for human consumption.

Treatment of organs

106. (1) A heart, other than the heart of a rabbit or a bird, other than a ratite, shall be opened or inverted and all blood clots and all attached blood vessels shall be removed.

(2) A liver shall have the gall bladder, if any, removed.

(3) The contents and the lining of a gizzard shall be removed and the gizzard shall be washed.

(4) If a meat product contains a kidney, other than a dressed carcass of a mammal or part of such carcass that contains a kidney, the kidney shall be deeply incised, soaked in water and washed before it is incorporated into the meat product.

(5) Subject to subsection (6) and 107 (2), no meat product shall contain a urinary bladder, an intestine or any part of a urinary bladder or an intestine.

(6) Any part of an alimentary tract of a food animal may be used for food if,

- (a) the contents of the tract are removed;
- (b) the tract is washed and tested for cleanliness;
- (c) the part of the tract is clean; and
- (d) the part of the tract is chilled immediately.

Casing

107. (1) If a meat product is packaged in artificial casing, the casing shall be prepared from collagen, cellulose or any other material free of any noxious constituent.

(2) A urinary bladder or any part of an alimentary tract of a food animal may be used as a natural casing for a meat product if,

- (a) the contents and mucous lining of it are removed and it is washed and tested for cleanliness;
- (b) in the case of a urinary bladder, it is inverted and placed in brine for at least 12 hours and is subsequently rinsed with water;
- (c) the casing is clean; and
- (d) the casing is chilled immediately.

Composition

108. (1) Mechanically separated meat shall not contain,

- (a) more than 0.027 per cent of calcium for every 1 per cent protein; or
- (b) any bone particles that are any larger than 2 millimetres in any direction.

(2) Fermented shelf-stable meat products shall have a pH of 4.6 or less, a water activity level of 0.85 or less or a combination of a pH between 4.6 and 5.3 and a water activity of level of 0.90 or less.

Weight

109. (1) Subject to subsection (2), every dressed carcass of a rabbit or a bird, other than a ratite, of an original weight specified in Column 3 of the Table to this section shall not have its original weight increased by more than the percentage specified in Column 4 opposite it as a result of washing, chilling or other contact with water in a meat plant or during transportation from a meat plant to another meat plant.

(2) If the carcass of a rabbit or a bird, other than a ratite, is not pre-packaged in a meat plant, the maximum increase in original weight of the carcass for the purpose of subsection (1) shall not exceed the applicable maximum weight increase specified in Column 4 of the Table to this section plus an additional 4 per cent.

TABLE
MAXIMUM WEIGHT INCREASE

Column 1	Column 2	Column 3	Column 4
Item	Species	Weight of Dressed Carcass	Maximum Weight Increase
1.	Turkeys and Rabbits	(a) under 4.5 kilograms	8.0 per cent
		(b) 4.5 kilograms to under 9 kilograms	6.0 per cent
		(c) 9 kilograms and over	5.5 per cent
2.	Chickens	(a) under 2.3 kilograms	8.0 per cent
		(b) 2.3 kilograms and over	6.0 per cent
3.	All other species	irrespective of weight	6.0 per cent

Interpretation of Table 1

110. (1) In Table 1,

“anti-foaming agent” means a substance authorized by the *Food and Drug Regulations* made under the *Food and Drugs Act* (Canada) to be used in or on a meat product to suppress or prevent the formation of foam;

“fresh”, in respect of an ingredient that is a meat product, means not cooked or preserved;

“preservative”, in respect of a meat product, means a preservative authorized by the *Food and Drug Regulations* made under the *Food and Drugs Act* (Canada) to be used in or on the meat product.

(2) The name of a meat product specified in Column 2 of Table 1 may replace the word “meat” with the name of the animal species of the product or the name of the cut of meat of the animal species of the product.

(3) The name of a meat product specified in Column 2 of Table 1 may replace the word “chicken” with the name of the appropriate poultry species of the product.

(4) If the name of the meat product specified in Column 2 of Table 1 has replaced the word “chicken” with the name of another poultry species, the name of the species must also replace the word “chicken” in Column 6 opposite the name of the product.

(5) The word “stew” in Column 2 of Table 1 for subitem 16 (a) may be prefaced with the name of the animal species of the product or the name of the cut of meat of the animal species of the product that is used in the stew.

(6) The name of a meat product specified in Column 2 of Table 1 that is preserved sausage or cured sausage shall also include the words “Ready to cook”, “Uncooked” or an equivalent term that indicates that the sausage requires cooking before consumption.

(7) If Column 4 of Table 1 permits a gelling agent to be added to a meat product specified opposite it in Column 2, the name of the product shall be changed to reflect the addition if more than 0.25 per cent of gelling agent is added to the product.

(8) If a flavouring agent is added to a meat product specified in Column 2 of Table 1, the name of the product shall be changed to reflect the name and nature of the agent.

(9) If an optional treatment or process is employed that is not commonly used for a meat product specified in Column 2 of Table 1, the name of the product shall be changed to reflect the treatment or process.

(10) If the names of two or more meat products specified in Column 2 of Table 1 are combined and used as the name of another meat product, that other meat product shall meet the standards applicable in respect of all of the meat products used in its name.

(11) Unless otherwise specified in Table 1, an ingredient that is a meat product and that is specified in Column 3 of the Table may be fresh, preserved or cooked.

(12) Unless otherwise specified in Table 1, the amounts specified in Column 6 of the Table represent percentages in the finished product.

(13) For the purposes of Table 1,

(a) headmeat used in the production of headcheese and brawns may include pork scalps and snouts;

(b) if pork skin is used as an ingredient in a prepared meat product and there are adhering to it the underlying tissues normally accompanying pork skin and having an average thickness of not less than 1.25 centimetres, pork skin is considered pork meat;

- (c) if comminuted boneless pork is used as an ingredient of a prepared meat product, naturally adhering skin is considered pork meat;
- (d) if pork skin is separated from muscle tissue, the skin may be added to skinless pork if the amount of skin in the pork does not exceed 8 per cent;
- (e) if boneless poultry is used as an ingredient of a prepared meat product, naturally adhering skin and fat are considered poultry meat;
- (f) if poultry skin is separated from muscle tissue, the skin may be added to skinless poultry if the amount of skin in the poultry does not exceed 8 per cent;
- (g) if poultry fat is separated from the muscle tissue, poultry fat not exceeding 4 per cent of boneless poultry weight may be added;
- (h) if Column 4 of the Table permits the addition of a filler to a meat product, the addition of a seasoning, a spice, a sweetening agent, a flavour enhancer, salt and water is also permitted;
- (i) if Column 4 of the Table permits the addition of water to a meat product, the addition of ice and meat broth is also permitted;
- (j) if Column 3 of the Table permits the addition of gravy to a meat product or if Column 4 of the Table permits the addition of sauce to a meat product, the addition of water and seasoning is also permitted;
- (k) if Column 4 of the Table permits the addition of seasoning to a meat product, the addition of salt and spice is also permitted;
- (l) if the addition of seasoning to a meat product contributes more than 1 per cent protein in the finished product, the added seasoning is considered a filler;
- (m) if Column 4 of the Table permits the addition of a preservative to a meat product, the addition of alcohol or a sweetening agent or both is also permitted; and
- (n) if Column 4 of the Table permits the addition of a filler to a meat product, the addition of an ingredient that is not a meat product and does not constitute a filler because it is visually distinguishable from the meat product is also permitted if the name used to describe the resulting product is descriptive of the resulting product.

PART XII INSPECTION LEGEND, LABELLING AND PACKAGING

INSPECTION LEGEND

Requirement for inspection legend

111. The operator of a meat plant shall ensure that every carcass and half carcass at the plant, other than a carcass or half carcass of a rabbit or a bird, other than a ratite, that has received a post mortem inspection and approval for use as food, is stamped with a legible inspection legend immediately after receiving approval for use as food.

Restrictions on applying inspection legend

112. (1) The operator of a meat plant shall ensure that no person applies an inspection legend to a meat product or to the label required under this Part for a meat product unless the product,

- (a) meets one of the following conditions:
 - (i) it is a carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
 - (ii) it is derived from the carcass of a food animal that, at the plant and in accordance with this Regulation, has received an ante mortem inspection, has been slaughtered and dressed and has received a post mortem inspection and approval for use as food,
 - (iii) it is a meat product received from another meat plant that is operated by a licensee and it has been stamped with an inspection legend or has been labelled at that meat plant in accordance with this Part,
 - (iv) it is a meat product received from another meat plant that is operated by a licensee and it has been shipped in accordance with section 125,
 - (v) it is a meat product received from a registered establishment as defined in the *Meat Inspection Act* (Canada) and it has been stamped with an inspection legend or has been labelled at that establishment in accordance with that Act and the regulations made under it,

- (vi) it is a meat product that has been imported into Canada in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it,
 - (vii) it is derived from a meat product described in subclause (iii), (iv), (v) or (vi);
 - (b) is not contaminated; and
 - (c) complies with Part XI.
- (2) No person shall apply an inspection legend to an inedible material or to a label used in conjunction with an inedible material.
- (3) No person other than an inspector or a person authorized by an inspector to apply an inspection legend shall apply an inspection legend to a meat product or to a label used in conjunction with a meat product.
- (4) No person shall apply an inspection legend to a meat product except at a meat plant.
- (5) No person shall reproduce an inspection legend unless.
- (a) the person has the permission of a director; or
 - (b) the person is an inspector or is a person who is authorized by an inspector to apply an inspection legend to a meat product or to a label used in conjunction with a meat product.
- (6) A director shall not refuse the permission mentioned in clause (5) (a) unless the director has reasonable grounds to believe that the person will not use the inspection legend in accordance with this Part.

Form of inspection legend

113. (1) An inspection legend shall be in the following form:

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- (2) Subject to subsection (3), the number of the meat plant shall be substituted for the numbers 000 in the inspection legend.
- (3) The number of the meat plant is not required on an inspection legend that is placed on the label required under this Part for a meat product if,
- (a) the label is applied to a hermetically sealed container that is marked in accordance with clauses 99 (4) (d) and (e);
 - (b) the label is applied to a casing or bag closed by a metal clip and the number of the meat plant is legibly engraved on the metal clip and is visible when the clip is closed; or
 - (c) the label is applied to a cardboard container, a corrugated fibreboard container, a bulk container or a plastic container and the number of the meat plant is clearly marked elsewhere on the principal display panel.
- (4) The inspection legend shall have no transverse measurement through the centre of the legend of,
- (a) less than 10 millimetres, if the legend is placed on a label required under this Part for a meat product; and
 - (b) less than 25 millimetres, if the legend is stamped directly on a meat product.
- (5) If ink is used to directly stamp an inspection legend on a meat product, only ink that is fit for human consumption shall be used for the legend.

Duty to notify inspector

114. The operator of a meat plant who believes that any carcass, part of a carcass or meat product at the plant that bears the inspection legend does not meet the requirements of the Act and this Regulation shall notify an inspector.

LABELLING

Requirement for labels

115. (1) Subject to subsection (2), the operator of a meat plant shall ensure that all meat products at a meat plant are labelled in accordance with this Part, the *Consumer Packaging and Labelling Act* (Canada) and the regulations made under it and the *Food and Drugs Act* (Canada) and the regulations made under it before they are shipped from the plant for use as food.

(2) A packaged meat product that is received at a meat plant and that has been labelled in accordance with the *Meat Inspection Act* (Canada) and the regulations made under it shall be deemed to be labelled in accordance with this Part as long as the product remains in the original packaging material in which it was received at the plant.

(3) Labelling materials used at a meat plant shall be stored in an area that prevents contamination of the materials and shall be stored and handled in a hygienic manner that prevents such contamination.

Form of labels

116. (1) Subject to section 117, a meat product shall have a label that is in the form of one of the labels described in section 118.

(2) A meat product shall have a label that shows the production date of the product or a code identifying the production lot of the product, except if the product is a whole carcass or a half carcass.

(3) The label mentioned in subsection (2) may be part of the label mentioned in subsection (1).

(4) Substances and materials that are used as a label for a meat product and that come into contact with the product shall be durable, free of contaminants and suitable for being a label.

Label for raw meat

117. (1) Subject to subsection (2), the label required for every carcass and half carcass that has received a post mortem inspection and approval for use as food and any raw meat and raw meat by-product derived from such a carcass shall be a stamp of a legible inspection legend on it.

(2) If it is impracticable to stamp the inspection legend on the carcass, half carcass, raw meat or raw meat by-product, the label shall be,

- (a) an attached breast tag that complies with subsection 118 (5), in the case of a dressed or partially dressed carcass of a rabbit or a bird, other than a ratite;
- (b) a printed inspection legend that is visible on or within the sealed bag in which the carcass, half carcass, raw meat or raw meat by-product is packaged or that is on a label used in conjunction with the sealed bag; or
- (c) a label that complies with subsections 118 (1) and (2) or that complies with subsections 118 (3) and (4), if the carcass, half carcass, raw meat or raw meat by-product is packaged in a container or bulk container.

Label for other meat products

118. (1) The label required under subsection 116 (1) for a pre-packaged meat product may be a tag attached to the product, a tag or other label attached to the immediate container in which the product is placed or a label that is applied to or forms part of the immediate container.

- (2) The tag or label mentioned in subsection (1) shall set out,
 - (a) subject to section 119, the identity of the product in terms of its common name or in terms that are descriptive of the product;
 - (b) except in the case of a meat product pre-packaged at a random weight, the net quantity of the product;
 - (c) the name and address of the meat plant where the product was produced or labelled or the words "Prepared for" followed by the name and address of the person for whom the product was produced or labelled;
 - (d) the inspection legend;
 - (e) subject to subsections 120 (2) and (3), the ingredients of the product in descending order of their proportion in the product or as a percentage of the product;
 - (f) subject to section 120, the components of the ingredients of the product, where they are listed on the label immediately after the ingredient of which they are components, listed so as to indicate that they are components of that ingredient and listed in descending order of their proportion in the ingredient;
 - (g) the storage instructions that section 121 requires;
 - (h) if the durable life of the product is 90 days or less, the words "Best before" followed by the durable life date; and

- (i) the words “May contain kidneys”, if the product is a dressed or partially dressed carcass that is derived from a young chicken or young duck or a portion of it and that may contain kidneys.
- (3) The label required under subsection 116 (1) for a meat product contained in a bulk container may be a tag or other label attached to the container or a label that is applied to or forms part of the container.
- (4) The tag or label mentioned in subsection (3) shall set out,
 - (a) subject to section 119, the identity of the product in terms of its common name or in terms that are descriptive of the product;
 - (b) the net quantity of the product;
 - (c) the name and address of the meat plant where the product was produced or labelled or the words “Prepared for” followed by the name and address of the person for whom the product was produced or labelled;
 - (d) the inspection legend;
 - (e) subject to subsections 120 (2) and (3), the ingredients of the product in descending order of their proportion in the product or as a percentage of the product;
 - (f) subject to section 120, the components of the ingredients of the product, where they are listed on the label or tag immediately after the ingredient of which they are components, listed so as to indicate that they are components of that ingredient and listed in descending order of their proportion in the ingredient;
 - (g) the storage instructions that section 121 requires; and
 - (h) the words “May contain kidneys”, if the bulk container contains an unlabelled dressed carcass or partially dressed carcass that is derived from a young chicken or young duck or a portion of it and that may contain kidneys.
- (5) The label required under subsection 116 (1) for a dressed or partially dressed carcass of a rabbit or a bird, other than a ratite, may be a breast tag attached to it that sets out,
 - (a) the name and address of a meat plant where the meat product was produced or labelled or the words “Prepared for” followed by the name and address of the person for whom the carcass was produced or labelled;
 - (b) the inspection legend; and
 - (c) the words “May contain kidneys”, if the carcass is derived from a young chicken or young duck and may contain kidneys.
- (6) The label required under subsection 116 (1) for a meat product, other than a tag or label mentioned in subsection (1) or (3) or a breast tag mentioned in subsection (5), may be a tag attached to the product that sets out,
 - (a) subject to section 119, the identity of the product in terms of its common name or in terms that are descriptive of the product;
 - (b) the net quantity of the product;
 - (c) the name and address of the meat plant where the product was produced or labelled or the words “Prepared for” followed by the name and address of the person for whom the product was produced or labelled;
 - (d) the inspection legend;
 - (e) subject to subsections 120 (2) and (3), the ingredients of the product in descending order of their proportion in the product or as a percentage of the product;
 - (f) subject to section 120, the components of the ingredients of the product, where they are listed on the label or tag immediately after the ingredient of which they are components, listed so as to indicate that they are components of that ingredient and listed in descending order of their proportion in the ingredient;
 - (g) the storage instructions that section 121 requires; and
 - (h) the words “May contain kidneys”, if the product is a dressed or partially dressed carcass that is derived from a young chicken or young duck or a portion of it and that may contain kidneys.

Name of meat product

- 119.** (1) No label used in conjunction with a meat product, whether or not it is a label required by this Part, shall,
- (a) describe the product by a name set out in Column 2 of Table 1 unless the product conforms to the standards set out in Columns 3 to 6 opposite it;
 - (b) indicate that the product has been derived from one or more species of food animals unless all ingredients of the product that are meat products are derived from those species of food animals;

- (c) describe the product as a carcass, cut, organ or tissue of an animal unless the name of the animal species from which it was derived is also shown; or
- (d) show a word or phrase set out in Column 2 of the Table to this section unless the product meets the requirements set out in Column 3 opposite it.
- (2) If the label required for a meat product shows a word or phrase set out in Column 2 of the Table to this section, the label shall show the word or phrase immediately preceding or immediately following the identity of the meat product.
- (3) If the label required for a meat product is required to show the identity of the product and if the product is not a ready-to-eat meat product but has the appearance of or could be mistaken for a ready-to-eat meat product, the label shall set out,
- (a) as part of the common name of the product, the expression “ready to cook”, “uncooked” or an equivalent term to indicate that the product requires cooking before consumption; and
- (b) comprehensive cooking instructions such as an internal time and temperature combination that, if followed, will result in conditions that allow for the safe consumption of the product.

TABLE
LABELLING RESTRICTIONS BASED ON PROCESSING OF MEAT PRODUCTS

Column 1 Item	Column 2 Word or Phrase	Column 3 Requirements
1.	“Baked” “Oven roasted”	Having dry heat applied without direct contact with a flame for a time sufficient to produce the characteristics of baked or roasted meat product, such as brown crust on the surface, rendering out of surface fat or caramelization of added sugar
2.	“Barbecued”	Cooked with seasoning
3.	“Basted” “Deep basted” “Prebasted” “Self basting”	Injected with meat broth containing at least 15 per cent solid matter, butter or edible fats or oils that are of vegetable origin, up to a maximum of 3 per cent
4.	“Breaded”	Coated with a combination of batter and bread or cracker crumbs
5.	“Cooked”	Subjected to heat for a time sufficient to produce the characteristics of a cooked meat product in respect of friability, colour, texture and flavour
6.	“Corned”	Cured
7.	“Dried” “Dry” “Semi-dry”	Dehydrated
8.	“Freeze-dried”	Dehydrated by a process of freeze-drying
9.	“Fully cooked”	Heated to an internal temperature of at least 69 degrees Celsius
10.	“Jellied”	Gelling agent added
11.	“Rolled”	Boned, rolled and tied
12.	“Semi-boneless”	Having not less than 45 per cent of the bone removed from the meat cut
13.	“Shankless”	(a) In the case of a foreleg, having the forelimb removed at the elbow joint (b) In the case of a hind leg, having the hindlimb removed at the knee joint
14.	“Smoked”	Treated with smoke derived either directly or indirectly from hardwood
15.	“Stuffed” “Stuffed with”	Stuffed with a seasoned mixture of bread, grains or like substances or with a prepared meat product or a combination of them
16.	“With giblets”	Containing a liver, a heart or a gizzard or any combination of them of the same species
17.	“With natural juices”	Packaged in a package containing the juices generated by the cooking of the meat product

Listing ingredients on label

120. (1) If the label required for a meat product is required to show the components of ingredients of the product, the label shall show them as specified by sections B.01.008 to B.01.010 of the *Food and Drug Regulations* made under the *Food and Drugs Act* (Canada).

(2) If it is an acceptable manufacturing practice for the operator of a meat plant to omit from a meat product any food that is ordinarily an ingredient of the product or a component of an ingredient of the product or to substitute in whole or in part in a meat product any other food for a food that is ordinarily an ingredient or a component of an ingredient, the list of ingredients on the label required for the product may, for the 12-month period beginning at the time the label is applied to the product, show as ingredients of the product or components of ingredients of the product the foods that may be omitted or substituted if,

- (a) all the foods that may be used as ingredients or components during the 12-month period are shown in the list of ingredients;
- (b) it is clearly stated as part of the list of ingredients that the foods shown as ingredients or components may not be present or that another food may be substituted for a food shown as an ingredient or component; and

(c) the foods that may be omitted or substituted are grouped with those of the same class of foods that are used as ingredients or components and the foods within each of the groups are listed in descending order of the proportion in which they are likely to be used during the 12-month period.

(3) If it is an acceptable manufacturing practice for the operator of a meat plant to vary the proportions of the ingredients of a meat product or the components of an ingredient of a meat product, the list of ingredients on the label required for the product may, for the 12-month period beginning at the time the label is applied to the product, show the ingredients or components in the same proportions during the 12-month period if,

- (a) it is clearly stated as part of the list of ingredients that the proportions indicated are subject to change; and
- (b) the ingredients or components are listed in descending order of the proportion in which they are likely to be used during the 12-month period.

Storage instructions

121. If the label required for a meat product is required to show storage instructions, the label shall indicate if the product should be kept refrigerated or kept frozen, except if the product,

- (a) is packaged in a hermetically sealed container and treated to achieve commercial sterility;
- (b) is dried to attain a water activity of 0.85 or less;
- (c) has pH of 4.6 or lower;
- (d) is packaged in salt or a saturated salt solution;
- (e) is fermented and, at the end of fermentation, has a pH of 5.3 or less and a water activity of 0.90 or less; or
- (f) has been subjected to treatment approved by a director that ensures the stability of the product when it is stored at normal room temperature.

Location of information on label

122. (1) Subject to subsections (2) to (4), the information that section 118 requires be included on the label required for a meat product shall be shown on the principal display panel, except if the label is a breast tag attached to a dressed or partially dressed carcass of a rabbit or a bird, other than a ratite, or a tag or label that does not have a principal display panel.

(2) The information that clauses 118 (2) (c), (d), (e) and (f) require be included on the label required for a meat product may be shown on a panel other than the principal display panel.

(3) The information that clause 118 (2) (h) requires be included on the label required for a meat product may be shown on that part of the label that is applied to the bottom of the immediate container in which the product is placed if a clear indication of the location of the information appears elsewhere on the label.

(4) The meat inspection legend that clause 118 (4) (d) requires be included on the label for a meat product contained in a bulk container that is sealed with a tamper-evident seal may be shown on the seal of the container, instead of on the label, and, if it is shown on the seal, may be shown on a panel other than the principal display panel.

Location of label

123. (1) Subject to subsection (2), all or part of the label required under subsection 116 (1) for a meat product shall be applied to the principal display surface, except if the label is a stamp of the inspection legend on the product.

(2) If the container of a pre-packaged meat product is mounted on a display card, the label may be applied to the side of the display card that is displayed or visible under normal or customary conditions of sale or use.

Legibility of labels

124. (1) The height that this section requires for the characters of the words that comprise information shall be,

- (a) the height of an upper case letter, if the characters of the words all appear in upper case; and
- (b) the height of the lower case letter "o", if the characters of the words appear in lower case or in a mixture of upper and lower case.

(2) Subject to subsections (3) and (4), all information that this Part requires a label required for a meat product to show shall be shown in a manner easily legible to any person under normal or customary conditions of sale or use of the product and shall be in characters not less than 1.6 millimetres in height.

(3) If the area of the principal display surface of a container containing a meat product is not more than 10 square centimetres and if all the information that this Part requires a label required for the product to show is shown on the principal display panel of the container, that information, other than information showing the net quantity, may be in characters not less than 0.8 millimetres in height.

(4) If a label required for a meat product is required to show the net quantity of the product, the numbers showing the net quantity shall be shown in bold-face type and in characters of a height of not less than the size specified in Column 1 of the following Table opposite the size specified in Column 2 for the area of the principal display surface of the container or bulk container containing the product.

TABLE
MAXIMUM HEIGHT OF CHARACTERS

Column 1	Column 2
Minimum Height of Characters	Size of the Area of the Principal Display Surface of the Container or Bulk Container Containing the Meat Product
1.6 millimetres	not more than 32 square centimetres
3.2 millimetres	More than 32 square centimetres but not more than 258 square centimetres
6.4 millimetres	More than 258 square centimetres but not more than 645 square centimetres
9.5 millimetres	More than 645 square centimetres but not more than 2,580 square centimetres
12.7 millimetres	More than 2,580 square centimetres

(5) If a label required for a meat product is required to show the net quantity of the product, if the container containing the product is mounted on a display card and if the net quantity of the product is shown on the display card, the height of the characters used to show the net quantity shall be proportionate to the total area of the side of the display card that is displayed or visible under normal or customary conditions of sale or use of the product.

Shipping meat products without a label

125. The operator of a meat plant who is a licensee may ship a meat product to another meat plant operated by a licensee, without its being labelled in accordance with subsection 115 (1), if,

- (a) the product is shipped from the first meat plant in a bulk container or transport container that was sealed with an official seal under the authority of an inspector;
- (b) the product is accompanied by,
 - (i) a document from the operator of the first meat plant stating that the product is fit for human consumption, and
 - (ii) in the case of a prepared meat product, a list of the ingredients of the product; and
- (c) the official seal is broken only with the approval of an inspector.

Label for inedible material

126. (1) The operator of a slaughter plant shall ensure that inedible material at the plant that is intended for use in animal food, pet food or intended for pharmaceutical, therapeutic or research purposes has a label before it is shipped from the plant for any purpose other than disposal in accordance with section 91.

- (2) The label shall set out,
 - (a) the species from which the material was taken and a description of the material;
 - (b) in the case of inedible material intended for use in animal food, the words "Animal food" or the words naming the animal species for which the material is intended, followed by the word "Food" shown in letters of a height of not less than 1.9 centimetres;
 - (c) in the case of inedible material intended for use in pet food, the words "Pet food" or the words naming the companion animal species for which the material is intended, followed by the word "Food" shown in letters of a height of not less than 1.9 centimetres;
 - (d) in the case of inedible material intended for pharmaceutical, therapeutic or research purposes, the words "For pharmaceutical purposes", "For therapeutic purposes" or "For research purposes", as the case may be;
 - (e) the net quantity of the material, which may be in weight or volume;
 - (f) the name and address of the slaughter plant where the material was produced or labelled or the words "Prepared for" followed by the name and address of the person for whom the inedible material was produced or labelled; and
 - (g) storage instructions for the material, including an indication if the material should be kept refrigerated or kept frozen.

(3) All information that this section requires the label required for a meat product to show shall be shown in a manner easily legible to any person under normal or customary conditions of sale or use of the material.

PACKAGING

Packaging

127. The operator of a meat plant shall ensure that meat products packaged at the plant and inedible materials that are packaged at the plant and that are intended for use in animal food, pet food or intended for pharmaceutical, therapeutic or research purposes are packaged in accordance with this Part.

Procedures

128. The operator of a meat plant shall ensure that procedures used in the packaging of meat products at the plant protect the products from physical damage and prevent their contamination.

Packaging material

129. (1) Packaging material used at a meat plant for packaging meat products and inedible materials intended for use in animal food, pet food or intended for pharmaceutical, therapeutic or research purposes shall,

- (a) be durable, free of contaminants and suitable for packaging meat products or inedible materials, as the case may be; and
- (b) not be re-used unless it is corrosion-resistant, cleaned and sanitized after each use and capable of withstanding repeated cleaning.

(2) Despite clause (1) (b), meat products shipped from a meat plant may be packaged in re-usable boxes if the boxes are lined, in good repair, free from contaminants and marked or labelled in accordance with this Part.

(3) No packaging material used at a meat plant shall come into contact with a meat product if the contact may prevent the product from complying with this Regulation, the *Food and Drugs Act* (Canada) and the regulations made under that Act.

(4) Packaging materials used at a meat plant shall be stored in an area that prevents contamination of the materials and shall be stored and handled in a hygienic manner that prevents such contamination.

Weights of pre-packaged meat products

130. (1) Subject to subsection (2), a meat product set out in Column 2 of the Table to this section shall not be pre-packaged in a weight other than the permitted weight set out opposite it in Column 3.

- (2) Subsection (1) does not apply to a meat product that is,
 - (a) pre-packaged at a random weights and subsequently labelled with the net weight for retail sale;
 - (b) packaged in hermetically sealed containers in accordance with subsection 99 (4); or
 - (c) pre-packaged in weights over 1 kilogram.

TABLE
PERMITTED WEIGHTS FOR PRE-PACKAGED MEAT PRODUCTS

Column 1	Column 2	Column 3
Item	Meat Product	Permitted Weights for Pre-Packaged Meat Products
1.	Sliced bacon	From 1 to 100 grams in increments of 1 gram, 250 grams, 375 grams, 500 grams, 1 kilogram
2.	Sliced ready-to-eat meat products and potted meat products	From 1 to 100 grams in increments of 1 gram, 125 grams, 150 grams, 175 grams, 200 grams, 250 grams, 300 grams, 375 grams, 400 grams, 500 grams, 600 grams, 700 grams, 900 grams, 1 kilogram
3.	Sausages and sausage meat	From 1 to 100 grams in increments of 1 gram, 125 grams, 175 grams, 225 grams, 250 grams, 300 grams, 375 grams, 450 grams, 500 grams, 600 grams, 675 grams, 750 grams, 900 grams, 1 kilogram

PART XIII
TRANSPORTATION STANDARDS

Application of Part

- 131.** This Part does not apply to,
- (a) the operator of a meat plant who is not a licensee; or
 - (b) a meat product that is not derived from a food animal.

Receiving carcasses, etc.

132. The operator of a meat plant shall ensure that carcasses, meat products and ingredients are received at the plant in a manner that protects them from physical damage.

Shipping carcasses, etc.

133. (1) The operator of a meat plant shall ensure that carcasses and meat products are shipped from the plant in a manner that protects them from physical damage.

(2) The operator of a meat plant shall ensure that no carcass or meat product is shipped from the plant unless it is protected against deterioration and contamination.

Standards for transport containers

134. (1) Subject to subsection (2), the operator of a meat plant shall ensure that no carcasses, meat products and ingredients are received at the plant and no carcasses and meat products are shipped from the plant unless the operator inspects the transport container in which they are transported to or from the plant, as the case may be, and the container meets the following requirements:

1. It is clean, free of contamination and suitable for its intended use.
 2. It is constructed of material that is free from any constituents likely to contaminate carcasses, meat products or ingredients.
 3. It has inside surfaces that are hard, smooth, impervious to moisture and in good repair.
 4. It is capable of protecting a carcass, meat product, ingredient and any container for a carcass, meat product or ingredient against contamination.
 5. If it transports refrigerated or frozen carcasses, meat products or ingredients, it is equipped to maintain the carcasses, meat products or ingredients at an internal temperature of,
 - i. 4 degrees Celsius or less, if they are refrigerated, or
 - ii. -18 degrees Celsius or less, if they are frozen.
 6. It is equipped to prevent the accidental freezing of carcasses, meat products and ingredients if there is a risk of freezing and if freezing could adversely affect the carcasses, meat products or ingredients.
 7. It is not being used or has not been used for transporting animals, inedible materials, refuse, control products as defined in section 2 of the *Pest Control Products Act* (Canada), being chapter P-9 of the Revised Statutes of Canada, 1985, pest control products as defined in subsection 2 (1) of the *Pest Control Products Act* (Canada), being chapter 28 of the Statutes of Canada, 2002, or anything else that might contaminate a carcass, meat product or ingredient.
- (2) Subsection (1) does not apply to,
- (a) meat products that are transported to a meat plant in a transport container for processing for use or consumption by an individual or the individual's family if the container contains no other meat products during the time that they are transported to the plant;
 - (b) a carcass of a food animal that dies during transportation to a meat plant and that is transported to the plant in a transport container that contains no meat products and no other carcasses during the time that the carcass is transported to the plant;
 - (c) meat products that an individual has purchased at a meat plant and ships from the plant in a transport container for the use or consumption of the individual or that of the individual's immediate family if the container contains no other meat products during the time that they are shipped from the plant; or
 - (d) meat products that are,
 - (i) derived from a food animal or meat product that has been brought to a meat plant for slaughter or processing for an individual, and
 - (ii) shipped from the plant in a transport container for the use or consumption of the individual or the individual's immediate family if the container, during the time that they are shipped from the plant, contains no meat products, other than meat products for the use or consumption of the individual or the individual's immediate family.

PART XIV**DISTRIBUTION RECORDS, RECALL PROCEDURE AND NOTICE TO THE PUBLIC****Application of Part**

135. (1) This Part does not apply to,

- (a) the operator of a meat plant who is not a licensee; or
- (b) a meat product that is not derived from a food animal.

(2) Sections 136 and 137 do not apply to a meat product that an individual purchases from a meat plant for the individual's own use or consumption or that of the individual's immediate family.

Distribution record

136. (1) The operator of a meat plant shall ensure that, at the time a carcass, meat product or inedible material is shipped from the plant, a written distribution record is made that records the address to which the carcass, meat product or inedible material, as the case may be, is shipped.

(2) The operator shall keep the written distribution record at the plant at least until,

- (a) the third anniversary of the date on which it is made, in the case of a thermally-processed, hermetically-sealed meat product; or
- (b) the anniversary of the date on which it was made in all other cases.

Recall procedure

137. (1) The operator of a meat plant shall establish and maintain at the plant a written procedure that, when followed, would ensure the timely and effective recall of any carcass or meat product shipped from the plant.

(2) The operator shall periodically evaluate the effectiveness of the recall procedure required by subsection (1), including whether carcasses or meat products can be effectively identified and recalled in a timely manner.

(3) If a periodic evaluation required by subsection (2) determines that the recall procedure does not provide for the timely and effective identification and recall of carcasses or meat products, the operator of the meat plant shall immediately,

- (a) amend the procedure; and
- (b) evaluate the effectiveness of the amended procedure, including whether carcasses or meat products can be effectively identified and recalled in a timely manner.

Notice of defective shipping

138. (1) The operator of a meat plant shall immediately notify an inspector upon receiving information that indicates that a carcass or meat product that was shipped from the plant,

- (a) may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation; or
- (b) may be contaminated.

(2) The notice given under subsection (1) shall include the following information:

1. If applicable, a description of how the carcass or meat product may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation.
2. If applicable, the nature of the contamination.
3. The type of carcass or meat product.
4. If applicable, the quantity of carcasses or meat products that may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation.
5. If applicable, the quantity of carcasses or meat products that may be contaminated.
6. The distribution records for all carcasses and meat products that may not have been processed, packaged, labelled, handled, shipped or stored in accordance with this Regulation or that may be contaminated, except for meat products that an individual purchases from the meat plant for the individual's own use or consumption or that of the individual's immediate family.

**PART XV
COMMENCEMENT**

Commencement

139. This Regulation comes into force on the later of June 1, 2005 and the day by which sections 12 and 53 of the Act have been proclaimed in force.

TABLE 1
MEAT PRODUCT STANDARDS

Column 1 Item	Column 2 Meat Product	Column 3 Meat Product Ingredient	Column 4 Other Ingredients and Food Additives	Column 5 Mandatory Treatments and Processes	Column 6 Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
1. (a)	Regular Ground Meat	Fresh boneless skinless meat required	None	Comminuted	Maximum 30 per cent fat.
(b)	Medium Ground Meat	Fresh boneless skinless meat required	None	Comminuted	Maximum 23 per cent fat.
(c)	Lean Ground Meat	Fresh boneless skinless meat required	None	Comminuted	Maximum 17 per cent fat.
(d)	Extra lean Ground Meat	Fresh boneless skinless meat required	None	Comminuted	Maximum 10 per cent fat.
(e)	Mechanically separated meat	Fresh mechanically separated meat required	None	None	Minimum 14 per cent protein if sold as fresh meat product labelled for retail sale.
2. (a)	Meat Pattie	Fresh boneless meat required	Seasoning permitted	Comminuted and formed	Minimum 15 per cent meat product protein. Minimum 16 per cent total protein.
(b)	Meat Balls Meat Burger Meat Chopette Meat Croquette Meat Cutlette Meat Steakette uncooked	Fresh boneless meat or fresh mechanically separated meat or both required	Filler permitted	Comminuted, formed and, if it contains mechanically separated meat, frozen	Minimum 11.5 per cent meat product protein. Minimum 13 per cent total protein.
(c)	Meat Balls Meat Burger Meat Chopette Meat Croquette Meat Cutlette Meat Steakette Cooked	Boneless meat or mechanically separated meat or both required	Filler permitted	Comminuted, formed and cooked	Minimum 13.5 per cent meat product protein. Minimum 15 per cent total protein.
(d)	Flakes of meat	Boneless meat required In the case of chicken flakes, mechanically separated chicken permitted	Water permitted Seasoning permitted Preservative permitted	Chunked and cooked	Minimum 15 per cent meat product protein. Minimum 16 per cent total protein. In the case of chicken flakes, maximum 15 per cent mechanically separated chicken.
3. (a)	Sausage ready-to-eat Salami Wiener Frankfurter Bologna Pepperoni Liver Sausage Liverwurst Mortadella Salametti Cervelat	Boneless meat or meat by-product or mechanically separated meat, or any combination of them required If cooked, partially defatted beef or pork fatty tissue or both permitted	Preservative required In the case of fermented sausage, lactic acid starter culture permitted Filler permitted Glucono delta lactone permitted	Comminuted and cured, and one or more of the following: smoked, cooked dried and fermented	Minimum 9.5 per cent meat product protein. Minimum 11 per cent total protein. Minimum 25 per cent of the meat product ingredients to be liver, calculated as fresh liver, if product name is liver sausage or liverwurst.
(b)	Blood Sausage	Blood required Boneless meat, meat by-product or mechanically separated meat, or any combination of them permitted	Preservative permitted Filler permitted	Comminuted and cooked	Minimum 9.5 per cent meat product protein. Minimum 11 per cent total protein.

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Item	Meat Product	Meat Product Ingredient	Other Ingredients and Food Additives	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
(c)	Black Pudding Blood Pudding	Blood required Boneless meat, meat by-product or mechanically separated meat, or any combination of them permitted	Preservative permitted Filler permitted Gelling agent permitted	Comminuted and cooked	Minimum 9.5 per cent meat product protein. Minimum 11 per cent total protein.
(d)	Blood and Tongue Sausage	Blood required Boneless tongue required Boneless meat, meat by-product or mechanically separated meat, or any combination of them permitted	Filler permitted Preservative permitted	Comminuted and cooked	Minimum 9.5 per cent meat product protein. Minimum 11 per cent total protein.
(e)	Sausage Breakfast sausage Dinner Sausage Sausage Meat	Fresh boneless meat, fresh meat by-product or fresh mechanically separated meat, or any combination of them required	Filler permitted	Comminuted and, if it contains mechanically separated meat, frozen	Minimum 7.5 per cent meat product protein if sold as fresh meat product. Minimum 9 per cent total protein if sold as fresh meat product.
(f)	Preserved Sausage or, if sodium or potassium nitrite or both added, Cured Sausage	Fresh or preserved boneless meat or meat by-product, fresh or preserved mechanically separated meat, or any combination of them required	Preservative required Filler permitted	Comminuted and preserved, and, if it contains mechanically separated meat, frozen	Minimum 7.5 per cent meat product protein if sold as raw meat product. Minimum 9 per cent total protein if sold as raw meat product.
4.	Potted Meat Meat Paste Meat Spread Meat Paté	Boneless meat, meat by-product or mechanically separated meat, or any combination of them required	Filler permitted Preservative permitted Gelling agent permitted	Comminuted and cooked	Minimum 7.5 per cent meat product protein. Minimum 9 per cent total protein.
5.	Liver Paste Liver Spread Paté de Foie	Liver required Boneless meat required Fatty tissue permitted	Preservative permitted Filler permitted Gelling agent permitted	Comminuted and cooked	Minimum 7.5 per cent meat product protein. Minimum 9 per cent total protein. Minimum 25 per cent of the meat product ingredients to be liver, calculated as fresh liver, except if packaged as shelf stable product in a hermetically sealed container, minimum 22 per cent to be liver.
6.	Meat Loaf Meat Lunch Luncheon Meat	Boneless meat, meat by-product or mechanically separated meat, or any combination of them required Partially defatted beef or pork fatty tissue or both permitted If boneless meat is chicken, chicken skin permitted	Preservative permitted Filler permitted Gelling agent permitted	Comminuted and cooked, and one of the following: cured or frozen	Minimum 9.5 per cent meat product protein. Minimum 11 per cent total protein. In the case of chicken loaf, maximum 15 per cent chicken skin.

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Item	Meat Product	Meat Product Ingredient	Other Ingredients and Food Additives	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
7.	Chopped Ham	Boneless ham required	Preservative required Water permitted Seasoning permitted Gelling agent permitted	Comminuted, cured and cooked	Minimum 12 per cent meat product protein.
8.	Corned Beef	Coarsely cut, pre-cooked, boneless beef or a mixture of coarsely cut, pre-cooked boneless beef and fresh boneless beef required	Salt required Preservative required Water permitted Seasoning permitted Phosphates permitted	Cooked and cured	Minimum 21 per cent meat product protein if enclosed in a hermetically sealed container.
9. (a)	Bacon	Boneless pork belly required	Salt required Preservative required Water permitted Seasoning permitted Phosphates permitted	Cured	None
(b)	Back Bacon	Boneless pork loin required	Salt required Preservative required Water permitted Seasoning permitted Phosphates permitted	Cured and smoked, with an internal temperature during smoking of not less than 58 degrees Celsius	None
(c)	Wiltshire Bacon	Boneless pork loin with portion of belly attached required	Salt required Preservative required Water permitted Seasoning permitted Phosphates permitted	Cured	None
10. (a)	Meat Roll	Boneless meat required	Filler permitted Preservative permitted Gelling agent permitted Phosphates permitted	Formed	Minimum 12 per cent meat product protein if the product is cooked and minimum 10 per cent meat product protein if the product is uncooked. Maximum 16 per cent emulsion.
(b)	Whole Chicken with Broth	Dressed chicken carcass required Broth required	Water permitted Seasoning permitted Gelling agent permitted Phosphates permitted	Cooked	Minimum 50 per cent of declared net quantity dressed chicken carcass if enclosed in a hermetically sealed container.
(c)	Boneless Chicken	Boneless skinless chicken required	Water permitted Seasoning permitted Gelling agent permitted	Cooked	Minimum 50 per cent chicken meat if enclosed in a hermetically sealed container.
11. (a)	Meat Pie	Boneless meat required Gravy permitted	Pastry crust required Filler permitted Preservative permitted Vegetables permitted	Cooked except for the crust	Minimum 20 per cent of the filling to be meat, calculated as fresh meat.
(b)	Beef Steak and Kidney Pie Beef Steak and Kidney Pudding	Boneless beef required Beef kidney required Gravy permitted	Pastry crust required Filler permitted Vegetables permitted	Cooked except for the crust	Minimum 30 per cent of the filling to be meat product, calculated as fresh meat product.
(c)	Tourtière	Boneless beef, veal or pork, or any combination of them required	Pasty crust required Filler permitted Potatoes permitted	Cooked except for the crust	Minimum 11.5 per cent meat product protein. Minimum 13 per cent total protein.
12. (a)	Creton	Boneless pork required Pork fatty tissue permitted	Filler permitted	Comminuted and cooked	Minimum 11.5 per cent meat product protein. Minimum 13 per cent total protein.

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Item	Meat Product	Meat Product Ingredient	Other Ingredients and Food Additives	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
(b)	Country-Style Creton	Boneless pork required Pork fatty tissue permitted	Water permitted Seasoning permitted	Comminuted and cooked	Minimum 12 per cent meat product protein. Minimum 13 per cent total protein.
13. (a)	Headcheese	Boneless headmeat required Boneless meat other than headmeat or meat by-product or both permitted	Water permitted Seasoning permitted Preservative permitted Gelling agent permitted	Comminuted and cooked	Minimum 50 per cent of the meat product ingredients to be headmeat.
(b)	Brawn	Boneless headmeat required Boneless meat other than headmeat or meat by-product or both permitted	Water permitted Seasoning permitted Preservative permitted Gelling agent permitted	Comminuted and cooked	None
14. (a)	Wieners and Beans Wieners with Beans	Wieners required	Beans required Sauce permitted	Cooked	Minimum 25 per cent wieners.
(b)	Beans and Wieners Beans with Wieners	Wieners required	Beans required Sauce permitted	Cooked	Minimum 10 per cent wieners.
15.	Chili con Carne Chili	Boneless meat or mechanically separated meat or both required Gravy permitted	Chili required Filler permitted Beans permitted	Comminuted and cooked	Minimum 20 per cent boneless or mechanically separated meat calculated as raw ingredient. Mechanically separated meat to contain minimum 14 per cent protein.
16. (a)	Stew	Boneless meat required Gravy permitted	Vegetables required	Cooked	Minimum 20 per cent meat calculated as raw ingredient. Minimum 30 per cent vegetables calculated as raw ingredients.
(b)	Irish Stew	Boneless meat consisting of beef, mutton or lamb, or any combination of them required Gravy permitted	Vegetables required	Cooked	Minimum 20 per cent meat calculated as raw ingredient. Minimum 30 per cent vegetables calculated as raw ingredients.
(c)	Vegetable Stew with Meat	Boneless meat required Gravy permitted	Vegetables required	Cooked	Minimum 12 per cent meat calculated as raw ingredient. Minimum 38 per cent vegetables calculated as raw ingredients.
(d)	Meat Dinner Meat Bourguignon Meat Goulash Other Specialty Meat Stew Products	Boneless meat required Gravy permitted	Vegetables required	Cooked	Minimum 25 per cent meat calculated as raw ingredient. Minimum 55 per cent meat and vegetables calculated as raw ingredients.
17. (a)	Meat Ball Stew	Meat balls required Gravy permitted	Vegetables required	Cooked	Minimum 22 per cent meat balls calculated as raw ingredients. Minimum 30 per cent vegetables calculated as raw ingredients.
(b)	Meat Balls and Gravy	Meat balls required Gravy required	None	Cooked	Minimum 50 per cent meat balls calculated as raw ingredients.

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Item	Meat Product	Meat Product Ingredient	Other Ingredients and Food Additives	Mandatory Treatments and Processes	Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
18. (a)	Lard	Fresh pork fatty tissue required	Preservative permitted	Rendered	Relative density of not less than 0.894 and not more than 0.906, calculated with the lard at 40 degrees Celsius and water at 20 degrees Celsius. Refractive index of not less than 1.448 and not more than 1.461, calculated using the sodium D-line as the light source and with the lard at 40 degrees Celsius. A titre of not less than 32 degrees Celsius and not more than 45 degrees Celsius. Saponification value of not less than 192 and not more than 203, expressed as milligrams potassium hydroxide per gram of fat. Iodine value of not less than 45 and not more than 70, calculated using the Wijs test. Unsaponifiable matter content of not more than 12 grams per kilogram. Acid value of not more than 2.5 milligrams potassium hydroxide per gram of fat. Peroxide value of not more than 16 milliequivalents peroxide oxygen per kilogram of fat. Maximum 1 per cent substances resulting from the rendering process, other than fatty acids and fat.
(b)	Leaf Lard	Fresh abdominal fatty tissue of swine, excluding fatty tissues adhering to intestines required	Preservative permitted	Rendered at a moderately high temperature	As in the box immediately above, except for an Iodine value of not less than 45 and not more than 65.
19.	Suet	Fresh fatty tissues from the omentum and kidney region of bovines required	Cereal permitted Salt permitted	None	Relative density of not less than 0.893 and not more than 0.898, calculated with the suet at 40 degrees Celsius and water at 20 degrees Celsius. Refractive index of not less than 1.448 and not more than 1.460, calculated using the sodium D-line as the light source and with the suet at 40 degrees Celsius.

Column 1 Item	Column 2 Meat Product	Column 3 Meat Product Ingredient	Column 4 Other Ingredients and Food Additives	Column 5 Mandatory Treatments and Processes	Column 6 Maximum or Minimum Permitted Amounts of Certain Contents and Other Requirements
					<p>A titre of not less than 42.5 degrees Celsius and not more than 47 degrees Celsius.</p> <p>Saponification value of not less than 190 and not more than 200, expressed as milligrams of potassium hydroxide per gram of fat.</p> <p>Iodine value of not less than 32 and not more than 47, calculated using the Wijs test.</p> <p>Unsaponifiable matter content of not more than 10 grams per kilogram.</p> <p>Acid value of not more than 2.0 mg potassium hydroxide per gram of fat.</p> <p>Peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of fat.</p> <p>If in comminuted form, 3 per cent cereal and maximum 1 per cent salt.</p>
20.	Tallow	Fresh beef or mutton fatty tissues or both required	Preservative permitted	Rendered	None
21.	Shortening other than butter or lard	Animal or vegetable fat or oil or a combination of them required	<p>Preservative permitted</p> <p>Anti-foaming agent permitted</p> <p>Stearyl monoglyceridyl citrate permitted</p> <p>Monoglycerides or a combination of monoglycerides and diglycerides of fat forming acids permitted</p> <p>Lactylated monoglycerides or a combination of lactylated monoglycerides and lactylated diglycerides of fat forming acids permitted</p>	None	<p>Monoglycerides maximum 10 per cent monoglycerides and diglycerides, whether lactylated or not, maximum 20 per cent of weight of shortening.</p> <p>Lactylated monoglycerides and lactylated diglycerides maximum 8 per cent of weight of shortening.</p>

9/05

ONTARIO REGULATION 32/05

made under the

ONTARIO NEW HOME WARRANTIES PLAN ACT

Made: September 23, 2004

Filed: February 11, 2005

Amending Reg. 892 of R.R.O. 1990

(Administration of the Plan)

Note: Regulation 892 has previously been amended. Those amendments are listed in the Table of Regulations – Legislative History Overview which can be found at www.e-laws.gov.on.ca.

1. The definition of “Corporation” in section 1 of Regulation 892 of the Revised Regulations of Ontario, 1990 is revoked and the following substituted:

“Corporation” means Tarion Warranty Corporation; (“Société”)

RÈGLEMENT DE L'ONTARIO 32/05

pris en application de la

LOI SUR LE RÉGIME DE GARANTIES DES LOGEMENTS NEUFS DE L'ONTARIO

pris le 23 septembre 2004

déposé le 11 février 2005

modifiant le Règl. 892 des R.R.O. de 1990

(Administration du Régime)

Remarque : Le Règlement 892 a été modifié antérieurement. Ces modifications sont indiquées dans le Sommaire de l'historique législatif des règlements qui se trouve sur le site www.lois-en-ligne.gouv.on.ca.

1. La définition de «Société» à l'article 1 du Règlement 892 des Règlements refondus de l'Ontario de 1990 est abrogée et remplacée par ce qui suit :

«Société» La personne morale appelée Tarion Warranty Corporation. («Corporation»)

Passed by the Directors on September 23, 2004.

Adopté par les administrateurs le 23 septembre 2004.

TARION WARRANTY CORPORATION:

*Le président,*R. E. WADE
*Chair**Le secrétaire,*ALEX W. MACFARLANE
Secretary

Confirmed by the members in accordance with the *Corporations Act* on September 23, 2004.
Ratifié par les membres conformément à la *Loi sur les personnes morales* le 23 septembre 2004.

*Le secrétaire,*ALEX W. MACFARLANE
Secretary

ONTARIO REGULATION 33/05
made under the
ONTARIO NEW HOME WARRANTIES PLAN ACT

Made: September 23, 2004
Filed: February 11, 2005

Amending Reg. 894 of R.R.O. 1990
(Terms and Conditions of Registration of Builders and Vendors)

Note: Regulation 894 has previously been amended. Those amendments are listed in the Table of Regulations – Legislative History Overview which can be found at www.e-laws.gov.on.ca.

1. (1) Section 0.1 of Regulation 894 of the Revised Regulations of Ontario, 1990 is amended by adding the following definition:

“controlling principal”, in respect of a builder, means a person or combination of persons that either alone or together have a direct or indirect controlling interest in the builder. (“commettant contrôlant”)

(2) Section 0.1 of the Regulation is amended by adding the following subsection:

(2) A builder is associated with another builder if each of them has the same controlling principal.

2. (1) Paragraph 4 of section 1 of the Regulation is amended by adding at the end the following:

The Corporation may waive the obligation to indemnify and save harmless the Corporation and the insurers set out in this paragraph if,

- i. the loss relates to a warranty claim under clause 13 (1) (a) or (b) of the Act or under section 14 or subsection 15 (2) of Regulation 892 of the Revised Regulations of Ontario, 1990 (Administration of the Plan) made under the Act,
- ii. the Corporation, under section 16 of the Act, has served a notice of a decision made under section 14 of the Act denying a claim for payment out of the guarantee fund,
- iii. the registrant, and any associated builder, is in full compliance with the Act and the regulations and all agreements with the Corporation throughout the conciliation and appeal processes described in section 17 of the Act, and
- iv. the registrant has fully and completely co-operated with the Corporation throughout the conciliation and appeal processes described in section 17 of the Act and has participated in the processes as required by the Corporation.

(2) The Addendum to paragraph 12 of section 1 of the Regulation is amended by striking out “ONTARIO NEW HOME WARRANTY PROGRAM” in the title and substituting “TARION WARRANTY CORPORATION”.

(3) Clause 5 (viii) of the Addendum to paragraph 12 of section 1 of the Regulation is amended by striking out “Ontario New Home Warranty Program” wherever that term appears and substituting in each case “Tarion Warranty Corporation”.

(4) Section 6 of the Addendum to paragraph 12 of section 1 of the Regulation is amended by striking out “Ontario New Home Warranty Program” and substituting “Tarion Warranty Corporation”.

RÈGLEMENT DE L'ONTARIO 33/05

pris en application de la

LOI SUR LE RÉGIME DE GARANTIES DES LOGEMENTS NEUFS DE L'ONTARIO

pris le 23 septembre 2004
déposé le 11 février 2005

modifiant le Règl. 894 des R.R.O. de 1990
(Modalités et conditions d'inscription applicables aux constructeurs et aux vendeurs)

Remarque : Le Règlement 894 a été modifié antérieurement. Ces modifications sont indiquées dans le Sommaire de l'historique législatif des règlements qui se trouve sur le site www.lois-en-ligne.gouv.on.ca.

1. (1) L'article 0.1 du Règlement 894 des Règlements refondus de l'Ontario de 1990 est modifié par adjonction de la définition suivante :

«commettant contrôlant» À l'égard d'un constructeur, personne ou groupe de personnes qui, seules ou conjointement, détiennent un bloc de contrôle direct ou indirect dans le constructeur. («controlling principal»)

(2) L'article 0.1 du Règlement est modifié par adjonction du paragraphe suivant :

(2) Le constructeur est associé à un autre constructeur s'ils ont le même commettant contrôlant.

2. (1) La disposition 4 de l'article 1 du Règlement est modifiée par adjonction de ce qui suit à la fin de la disposition :

La Société peut dispenser la personne inscrite de l'obligation énoncée à la présente disposition si les conditions suivantes sont réunies :

- i. la perte se rapporte à une réclamation au titre de la garantie visée à l'alinéa 13 (1) a) ou b) de la Loi ou à l'article 14 ou au paragraphe 15 (2) du Règlement 892 des Règlements refondus de l'Ontario de 1990 (Administration du Régime) pris en application de la Loi,
- ii. la Société, en application de l'article 16 de la Loi, a fait signifier un avis de la décision, prise en application de l'article 14 de la Loi, de refuser une réclamation en paiement sur le fonds de garantie,
- iii. la personne inscrite et les constructeurs associés se conforment pleinement à la Loi, aux règlements et aux ententes conclues avec la Société tout au cours des processus de conciliation et d'appel visés à l'article 17 de la Loi,
- iv. la personne inscrite a coopéré pleinement avec la Société tout au cours des processus de conciliation et d'appel visés à l'article 17 de la Loi et y a participé comme l'exige la Société.

(2) L'addendum de la disposition 12 de l'article 1 du Règlement est modifié par substitution de «PERSONNE MORALE APPELÉE TARION WARRANTY CORPORATION» à «PROGRAMME APPELÉ ONTARIO NEW HOME WARRANTY PROGRAM» dans le titre de l'addendum.

(3) L'alinéa 5 (viii) de l'addendum de la disposition 12 de l'article 1 du Règlement est modifié par substitution de «à la personne morale appelée Tarion Warranty Corporation» à «au programme appelé Ontario New Home Warranty Program» et par substitution de «Dès qu'elle reçoit l'avis, la personne morale» à «Dès qu'il reçoit l'avis, le programme».

(4) L'article 6 de l'addendum de la disposition 12 de l'article 1 du Règlement est modifié par substitution de «la personne morale appelée Tarion Warranty Corporation» à «le programme appelé Ontario New Home Warranty Program».

Passed by the Directors on September 23, 2004.
Adopté par les administrateurs le 23 septembre 2004.

TARION WARRANTY CORPORATION:

Le président,

R.E. WADE
Chair

Le secrétaire,

ALEX W. MACFARLANE
Secretary

Confirmed by the members in accordance with the *Corporations Act* on September 23, 2004.
Ratifié par les membres conformément à la *Loi sur les personnes morales* le 23 septembre 2004.

Le secrétaire,

ALEX W. MACFARLANE
Secretary

NOTE: The Table of Regulations – Legislative History Overview and other tables related to regulations can be found at the e-Laws web site (www.e-laws.gov.on.ca) under Tables. Consolidated regulations may also be found at that site by clicking on Statutes and associated Regulations under Consolidated Law.

REMARQUE : On trouve le Sommaire de l'historique législatif des règlements et d'autres tables liées aux règlements sur le site Web Lois-en-ligne (www.lois-en-ligne.gouv.on.ca) en cliquant sur «Tables». On y trouve également les règlements codifiés en cliquant sur le lien Lois et règlements d'application sous la rubrique «Textes législatifs codifiés».

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