

Evaluation of the Meat Programs

The Evaluation of the Meat Programs covered all four program components; the domestically produced and distributed products, imported products, exported products, and recalls. The Meat Programs comprise a major part of the CFIA's activities, with an annual budget that ranged from \$207 million in 2010-11 to \$301 million in 2014-15, and from 30-36 per cent of the Agency's overall expenditures.

Evaluation Overview

This evaluation focused on the operation of the Meat Programs over the five-year period from 2009-14 (the "study period"), with some data included from 2014-15. Data collection methods included:

- Document, literature, data reviews
- Survey and interviews
- Focus groups
- International comparison study
- Financial analysis
- Expert panel

Key Findings

The roles of CFIA, other federal partners, industry, and the provinces in delivering the Meat Programs are clearly laid out, accepted, and appropriate.

The CFIA appears to have the resources required to complete the currently required meat inspection tasks.

Recommendations

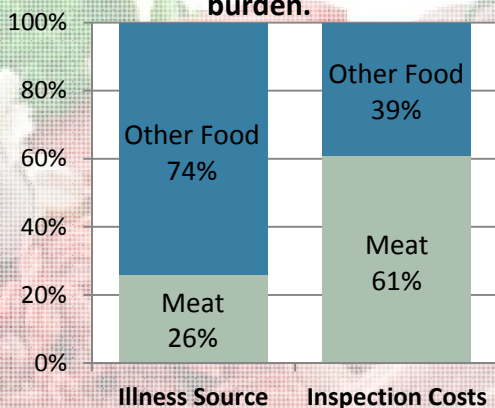
1. For those HACCP plans marked by inspectors as unacceptable, the CFIA should clarify which ones represent serious issues.
2. To improve meat program efficiency, there should be less emphasis on carcass by carcass inspection in slaughter inspections done by the CFIA.
3. In import inspections, organoleptic (sensory) inspections should be reduced or eliminated.
4. The CFIA should coordinate its performance measurement reporting for its meat programs to provide comprehensive results reporting.
5. The CFIA should increase the degree to which CVS tasks are based on risk, including the historical compliance record.
6. The CFIA should examine opportunities to provide increased flexibility in the delivery of Daily Shift Inspection Presence requirements.

The Meat Programs are ensuring the safety of domestic, imported and exported meat products to a very high degree.

Possible improvements include a more risk-based approach to inspections - targeting inspection resources to areas of highest risk.

All components of the program were found to be effective. However, significant components of the meat inspection system are insufficiently risk based

The cost of meat inspection is high relative to its health burden.



Source: Public Health Agency of Canada Communicable Disease Report, Volume 41-11, November 5, 2015

In 2012, the meat program expenditures comprised 31% of the CFIA's total budget (Millions \$)

