

# Summary of the Regulatory Regime Governing the Sale of Local Meats, Eggs, Produce and Manufactured Foods in Yukon

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The regulatory oversight for the sale of foods in the Yukon is shared by the Government of Canada and the Government of Yukon.

All foods offered for sale in Canada are subject to the safety and labelling requirements of the federal *Food and Drugs Act* and the *Consumer Packaging and Labelling Act*, and their respective regulations. The Canadian Food Inspection Agency (CFIA) enforces these statutes.

Federally, some foods are further subject, under certain conditions including cross border transactions, to the *Fish Inspection Act and Regulations*, *Meat Inspection Act and Regulations*, or the *Canada Agricultural Products Act and Regulations*.

Territorially, the Government of Yukon's Agriculture Branch administers the *Agricultural Products Act and Regulations*. The *Agricultural Products Act* defines what types of agriculture products are regulated in the Yukon and includes a legislated process for inspectors designated under the act.

The Government of Yukon's Environmental Health Services unit administers the *Public Health and Safety Act and Regulations*. The Act and Regulations define requirements for compliance in areas such as food safety, safe drinking water, and proper waste disposal in order to protect the public against illness and disease.

**This document reviews the following food products produced and sold in Yukon:**

1. Meat
2. Eggs
3. Produce (fruit and vegetables)
4. Manufactured Food Products

**The document concludes with information about labelling.**

## **1. Meat**

Farm gate sales

- Called "farm gate" sales because the customer buys directly from the farmer at the farm.
- Farm gate requires the customer and farmer to agree to the purchase of a live animal. The farmer is responsible for the health and safety of the animal.
- The animal may be slaughtered and butchered by the farmer or customer.
- The meat is not inspected by the territorial meat inspector.

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- The uninspected carcass may be delivered to an approved butcher (regulated under the *Public Health and Safety Act*) for processing. The customer pays the butcher a fee for services. This is still a farm gate sale.
- The Environmental Health Services unit has published guidelines for food safety measures that butcher shops must adopt when [cutting uninspected meat](#).
- Uninspected meat products may not be sold to the general public at farmers' markets.

### Sales of meat in retail markets

- Jurisdiction: federal/territorial.
- The sale of meat in retail markets is regulated under territorial (*Agricultural Products Act and Regulations; Yukon Public Health and Safety Act and Regulations*) and federal legislation (*Food and Drugs Act and Regulations; and the Consumer Packaging and Labelling Act and Regulations*).
- Only inspected meat can be sold to the general public. This includes both retail outlets and farmers' markets.
- The inspection of meat sourced in Yukon is overseen by the Government of Yukon's Agriculture Branch.
- Meat sourced from outside Yukon must come from a federally registered establishment.
- The Agriculture Branch is responsible for retaining and making available a meat inspector.
- The meat inspector must observe the live animal prior to slaughter and be present when the animal is slaughtered.
- The meat inspector is responsible for ensuring the quality of the animal and slaughter methods from a food safety standard.
- The animal must be slaughtered in an inspected, licenced abattoir.
- The meat must be processed in an approved butcher shop.
- If the abattoir has a butchery attached, the butcher shop must be an approved food premises, and inspected by the Environmental Health Services unit.
- The retail market is an approved food premises, subject to inspection by the Environmental Health Services unit.
- Environmental Health Officers conduct unannounced inspections of approved food premises annually, or more often based on risk.
- CFIA may conduct inspections of non-federally registered facilities to assess food safety controls of manufactured foods, as well as labelling compliance.

### Meat exports

- Jurisdiction: federal.
- Regulated under federal *Meat Inspection Act and Regulations*, enforced by CFIA.

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- Meat products that are sold outside of the province or territory in which they are manufactured and/or packaged must come from a federally registered establishment inspected by CFIA.

Restaurants, caterers and government procurement

- The same rules apply as for sale of meat in a retail market.
- Restaurants, caterers and government agencies / institutions may not serve uninspected meat.

### 2. Eggs

Farm Gate Sales

- The Agriculture Branch has published guidelines for [the sale and use of ungraded eggs in the Yukon](#).
- Note that even at the farm gate, cracked eggs may not be sold because of food safety concerns.
- It is an offense under The *Canada Agricultural Products Act* and *Shell Egg Regulations* to declare a grade name on ungraded eggs.

Farmers' Markets

- The same guidelines for sale and use of ungraded eggs apply.
- Eggs sold at farmers' markets are subject to the *Food and Drugs Act* and the *Consumer Packaging and Labelling Act* and their respective regulations.
- Egg cartons must be labelled with the name and address of the farm or producer, date of packaging and the words "Ungraded Eggs".

Egg Sales in Retail Markets

- Jurisdiction: federal.
- Regulated under the *Canada Agricultural Products Act*, *Egg Regulations*, and the *Consumer Packaging and Labelling Act*.
- All eggs sold in retail markets must be graded.
- Grading stations must be registered with the CFIA and must be inspected by CFIA before eggs graded at the station may be sold or distributed.

Restaurants, Caterers and Government Procurement

- Jurisdiction: territorial.
- Regulated under the *Yukon Public Health and Safety Act and Regulations*.
- The same rules apply as for sale of eggs in a retail market.
- It is illegal for restaurants, caterers and governments to use or serve ungraded eggs.

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### 3. Produce (Fresh fruits and vegetables)

- Jurisdiction: federal and territorial.
- Regulated under territorial (*Agricultural Products Act, Public Health and Safety Act and Regulations*) and federal legislation (*Food and Drugs Act and Regulations, the Consumer Packaging and Labelling Act and Regulations*, and, if sold across a border, the *Canada Agricultural Products Act and Fresh Fruit and Vegetable Regulations*).
- Although produce falls under the territorial *Agricultural Products Act*, there are no specific restrictions in place that govern the sales of locally grown produce.
- Guidelines and best practices for safe growing, harvesting and handling practices are recommended.
- Good Agricultural Practices and Hazard Analysis Critical Control Point systems on farm help minimize risks of microbial, chemical, and physical contamination during production and harvesting.
- <http://www.canadagap.ca/>, <http://www.onfarmfoodsafety.ca/>
- A permit is not required to sell Yukon-grown fresh, uncut fruits and vegetables within the territory. This would include root vegetables; greens such as kale, chard, spinach and lettuces, legumes such as peas; and cultivated berries.
- Produce (fresh, uncut fruits and vegetables) can be sold, uninspected, to retail markets, at farmer's markets, to caterers and to government procurement agents.
- **The grower and the vendor are responsible for the quality and safety of produce that will be sold to the consumer.**
- It is not necessary to wash produce before sale. However, if produce is washed before sale, it must be washed in potable water.
- Most pre-packaged foods sold in Canada require a label. Labelling requirements include: common name, list of ingredients if different from the common name, net quantity, identity and principal place of business (address) of the agent (grower, responsible person).
- Labelling exemptions apply for fresh fruits and vegetables packaged in a wrapper or confining band of less than ½ inch in width, or on fresh fruits or vegetables that are packaged in a colourless transparent wrapper on which no printed, written or graphic information appears other than a price sticker, bar codes, number codes, environmental statements or product treatment symbols.
- With regards to bulk or loose vegetables, the bulk container, box or package that is supplied to the retail store is required to be fully labelled.
- "Organic" statements must be supported by certification from an approved organic certifying body.
- Labelling information is available at CFIA website: Food Labelling for Industry, [Industry Labelling Tool](#).

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## Sprouts and micro greens

- Jurisdiction: federal and territorial.
- Regulated under territorial (*Public Health and Safety Act and Regulations*) and federal legislation (*Food and Drugs Act and Regulations, Consumer Packaging and Labelling Act and Regulations*, and, if sold across a border, the *Canada Agricultural Products Act* and *Fresh Fruit and Vegetable Regulations*).
- Sprouts and micro greens are considered a higher risk food because they are more vulnerable to contamination during the sprouting and growing process.
- Farmers are encouraged to follow [CFIA HACCP Generic Model](#) and [Food Safety Practices Guidance for Sprout Manufacturers](#) for growing sprouts and micro greens.
- No permits are required if sold within the territory.

## 4. Food products or manufactured foods

- Jurisdiction: federal and territorial.
- Regulated under territorial (*Agricultural Products Act and Regulations, Public Health and Safety Act and Regulations*) and federal legislation (*Food and Drugs Act and Regulations, Consumer Packaging and Labelling Act and Regulations*).
- If products are sold across a border, producers must be aware of the *Meat Inspection Act and Regulations* and *Canadian Agricultural Products Act* with associated *Honey, Egg, Processed Egg, Fresh Fruit and Vegetable* (including frozen berries and jam), *Processed Products, Dairy, Maple, Icewine, and Organic Products Regulations*.
- Note that a manufactured product that contains any amount of fish is also subject to the *Fish Inspection Act and Regulations* if it crosses a border.
- All processed, packaged foods are subject to the packaging and labelling requirements of the above legislation.

## Lower risk manufactured foods

- Lower risk foods are those that do not support the growth of disease-causing organisms or the production of toxins. These foods usually have low water content and/or high acid content (with a water activity ( $A_w$ ) of 0.85 or less, or a pH of 4.6 or less).
- Lower risk foods include baked goods, jams, jellies, relishes and sauces with a pH of 4.6 or less. The Environmental Health Services unit provides a list of foods that are generally low risk.
- Under territorial regulations, some lower-risk foods may be prepared in a home kitchen and sold at temporary food events including farmers' markets.
- *Consumer Packaging and Labelling Act and Regulations* apply to all manufactured foods, including lower risk foods manufactured at home.

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### Higher risk manufactured foods

- Higher risk manufactured foods are those that are capable of supporting growth of disease-causing microorganisms, or the production of toxins. These foods are generally non-acidic or slightly acidic, moist, and protein-rich such as cheese, jerky, antipastos or any relish or condiment with a pH higher than 4.6.
- Higher risk foods for sale in Yukon must be prepared in an approved food premises.
- If producers or vendors want to sell higher risk manufactured foods at a farmers' market, a Temporary Food Permit is required.
- EHS provides [Guidelines for the Operation of a Temporary Food Service](#) and requires submission of an [Application for the Operation of a Temporary Food Premises](#).

### Sale of manufactured foods in retail markets

- All lower and higher risk food products manufactured in Yukon for sale at retail/commercial food stores must be prepared in an approved food premises.
- *Consumer Packaging and Labelling Act and Regulations* apply.
- Small manufactured food producers who don't own approved food premises can rent approved food premises for preparation of their product; Environmental Health Services provides a list of those premises on its website.

### Labelling of Food Products

Most pre-packaged foods sold in Canada require a label that includes: common name, list of ingredients if different from the common name, net quantity, identity of the agent (grower, responsible person) and principal place of business (address). Many foods also require Nutrition Facts, and some require specific information such as grades.

Federal labelling requirements have been compiled in the CFIA Industry Labelling Tool at [www.inspection.gc.ca](http://www.inspection.gc.ca) < [Food Labelling for Industry](#) > The tool lists core labelling requirements and exemptions, along with requirements related to claims and statements for product labels and advertising, as well as commodity-specific labelling requirements.

Note that Health Canada recently made amendments to labelling requirements, including Nutrition Facts information and the manner of declaring sugars in a list of ingredients. See [Food Labelling Changes](#) for more information. These are to be phased in by 2021.

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## Government Contacts for Yukon Food Producers and Manufacturers

**For more information regarding preparation and service of food in approved food premises in Yukon:**

Government of Yukon, Department of Health and Social Services  
Environmental Health Services  
#2 Hospital Road, Whitehorse, Yukon Y1A 3H8  
P: (867)667-8391 F: (867)667-8322  
E-mail: [environmental.health@gov.yk.ca](mailto:environmental.health@gov.yk.ca)  
Toll-free: 1-800-661-0408, ext. 8391

**For information regarding federal regulatory requirements or technical questions related to food manufacturing, visit [Ask CFIA](#) on the Government of Canada website.**

**For more information regarding production, labelling and sale of manufactured food products in Yukon:**

CFIA Import and Manufactured Food  
Senior Compliance Officers (Food)  
1853 Bredin Road, Kelowna, BC V1Y 7S9  
P: (250) 470-4884 F: (250)470-4899

CFIA Fair Labelling Practices  
Floor 4, Room 400  
4321 Still Creek Drive, Burnaby, BC V5C 6S7  
P: (604) 292-5700

**For more information regarding production of food and agricultural products in Yukon:**

Agriculture Branch  
Room 320, Elijah Smith Building  
300 Main Street, Whitehorse, Yukon  
P: (867) 667-5838 F: (867)393-6222  
E-mail: [agriculture@gov.yk.ca](mailto:agriculture@gov.yk.ca)  
Toll free: 1-800-661-0408, ext. 5838

Agriculture and Agri-Food Canada – Market & Industry Services Branch  
Anne Savoie, AAFC Senior Industry Development Officer  
P: (867) 667-5272 F: (867)393-6222  
E-mail: [anne.savoie3@canada.ca](mailto:anne.savoie3@canada.ca)  
AAFC, Elijah Smith Building, Floor 3  
300 Main Street, P.O. Box 2703, Whitehorse, Yukon Y1A 2C6

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Written by: Michele Genest for the Yukon Agricultural Association  
Edited by: Representatives of Government of Yukon's Environmental Health Services unit and Agriculture branch as well as the Canadian Food Inspection Agency.

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