



November 25, 2016

Dear stakeholder:

The market for meat slaughtered without stunning (often labelled as halal or kosher meat) is expanding. Canadian regulation permits animals to be slaughtered in this way; however, there are animal welfare concerns if the process is not done correctly.

In Canada, there is currently no national standard for this procedure, so what is acceptable can vary between provinces or even among slaughter facilities within the same province. Provincial, territorial and federal governments have been asked to develop a consistent approach to ensure animal welfare and respect religious requirements.

A draft *Standards for Optimizing Animal Welfare Outcomes during Slaughter Without Stunning* (SWS) has been developed and at the April 14, 2016 meeting of the Federal Provincial Territorial Regulatory Assistant Deputy Minister's Committee (ADMC), a decision was reached to support the initiative to launch consultations on this draft.

You are invited to participate in the public phase of consultation on the draft Standards, which will take place from **November 28, 2016 to January 27, 2017**. Please give us your opinion on the draft Standards and share any scientific information that supports your comments.

To participate in this consultation in please click the appropriate link below.

- English link - <https://www.surveymonkey.com/r/swose>
- French link - <https://fr.surveymonkey.com/r/swosefr>

Thank you very much for your help.

Jane Pritchard
Chair, SWS Working Group under the Council of Chief Veterinary Officers
Chief Provincial Veterinarian BC
Executive Director Plant and Animal Health Branch, BC Ministry of Agriculture