

Celebrating Eid-al-Adha Information for Retailers



The Manitoba government recognizes many cultural and religious celebrations, such as Eid-al-Adha (Eid), that bring people together, and often involve sharing food. The Manitoba Food and Food Handling Establishments Regulation allows for accommodation of the traditions of these celebrations to help Manitobans access legal meat as quickly as possible during Eid.

Manitoba meat inspectors can consider religious and cultural practices making allowances where they can be safely accommodated.

The regulation requires that meat products from provincially permitted abattoirs are cooled to 5 °C before they can be sold to consumers or sent to retailers. The regulation authorizes inspectors to exempt certain abattoirs and retailers of this requirement, for Eid specific products.

Manitoba's meat inspection services

Manitoba's meat inspectors are important partners in the province's food safety and animal welfare system. By law, the province's meat inspectors work with meat plant operators to ensure that the province's food safety and animal welfare laws are met, including the humane transport of animals.

How do I obtain inspected meat for Eid?

In Manitoba, it is illegal to slaughter food animals (red meat) for sale outside of provincially permitted abattoirs. You can obtain inspected meat directly from a permitted abattoir.

- Provincially permitted abattoirs are independent businesses performing slaughter services year-round and during Eid.
- Meat inspectors are on site at abattoirs to ensure that the province's **food safety and animal welfare regulations** are met.
- Meat products obtained from permitted abattoirs for Eid are inspected and stamped, indicating they are approved and safe to eat.
- To ensure that as a retailer you get what you need, contact the closest permitted abattoir to you, well before Eid to book your order.

Information for retailers

Follow these steps when transporting meat above 5 °C from an abattoir:

- Transport the meat products under continuous refrigeration.
- Ensure meat product surface temperature is maintained or reduced during transport.
- Ensure that the meat product purchased from the abattoirs on behalf of the clients for Eid are only sold to them, i.e., carcasses are labeled for the client that is to be receiving them.

- Any meat that is purchased not for a particular client for Eid must reach an internal temperature of 5 °C prior to selling.

For more information email the [Food Safety and Inspection Branch](#).