

Celebrating Eid-al-Adha Information for Abattoirs



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.

Food safety advice

Follow these steps when releasing meat products for shipping **to a retailer** at a temperature above 5 °C:

- Ensure the carcass is approved and stamped by a meat inspector for human consumption.
- Ensure refrigeration of meat products after slaughter until loading into the refrigerated transport vehicle.

Follow these steps when releasing meat products for sale **to a consumer** at a temperature above 5 °C:

- Ensure the carcass is approved and stamped by a meat inspector for human consumption.
- Ensure refrigeration of meat products after slaughter until they are sold to a consumer.
- Provide the Celebrating Eid-al-Adha postcard for consumers prepared and supplied to you by Manitoba Agriculture and Resource Development with the product sold to each consumer.

For more information email the Food Safety and Inspection Branch.