

# Food Safety



## Dairy Beef

All Canadian dairy farmers are beef as well as milk producers, and, as such, produce safe and wholesome beef. In fact, dairy farmers contribute an estimated 17% of the beef industry. The Food Safety program (previously known as the Canadian Quality Milk (CQM) program) addresses on-farm food safety related to all aspects of a dairy farm. As a result, the program identifies raw cattle milk, dairy cattle (dairy beef, cull cattle, young stock and calves) and replacement cattle as products from a dairy farm.

### Does the Food Safety Program include dairy beef?

Yes, in addition to milk, the Food Safety program includes dairy beef. Many of the Best Management Practices and one Critical Control Point directly address beef safety.

### What are the food safety risks associated with dairy beef?

The three food safety risks associated with dairy beef are:

1. Chemical: e.g. antibiotic residues
2. Physical: e.g. broken needles
3. Biological: e.g. pathogenic bacteria

### How do the program requirements address dairy beef?

Many of the Best Management Practices that relate to milk also relate to dairy beef, such as, medicines, chemicals and pesticides must be used properly to prevent residues in beef. Animals also have to be identified, and treated animals recorded, to ensure that milk and meat withdrawals can be

checked and observed before shipping an animal. Some of the nutrient management requirements reduce the amount of manure on cattle hides, reducing the bacterial contamination of beef, and other requirements are related to properly managing feeds to prevent residues or pathogen transfer.

Shipping is the last point (a critical control point) when a farmer can prevent cattle carrying chemical residues or broken needles from entering the human food chain. Checking records and following standard operating procedures for shipping ensures safe beef products.

For more information on bob veal, please see the Bob Veal in Canada fact sheet.

### Can dairy farmers use other programs?

Some dairy farmers operate a beef or veal operation as well. If your market or buyer requires or finds the Verified Beef Production Plus (VBP+) program (<http://verifiedbeefproductionplus.com>) or the Verified Veal Program beneficial, implementing these programs may be right for you.

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### Who can I contact for more information?

1. Your provincial producer association
  2. Visit: [www.dairyfarmers.ca/proAction](http://www.dairyfarmers.ca/proAction)
  3. Visit: <http://verifiedbeefproductionplus.com>
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