

Black's Bay Farm, 576 Firehall Rd., Providence Bay Ontario Canada POP 1T0 (705)-377-4039 <http://blacksbay.com> (hereinafter referred to as "Farmer") is the Owner and/or Operator of a small flock poultry farm which makes farm-gate sales of poultry meat on the basis of full-disclosure to interested persons. For these farm-gate poultry meats, the Farmer hereby describes his Farm-Gate poultry operation as follows: Farmer's Flock #: BBF201510002 Flock Description: Fry's White Rock meat birds

Characteristic	Birds Hatched	Farmer Receives Birds & Forms Flock	Birds sent to slaughter	Eviscerated Meat Available for Sale to Customers
# Birds	50	50	50	49
Date	2015-09-15	2015-10-26	2015-12-22	2015-12-23

Farmer's Compliance to Plan	Farmer's Plan for Animal Husbandry and Food Safety of Farm-Gate Poultry Meats
1. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	Parents & Eggs The birds were raised from: <input type="checkbox"/> eggs or chicks obtained from other farmers; <input type="checkbox"/> eggs hatched on-farm from eggs layed by the Farmer's flock, or <input type="checkbox"/> eggs or chicks purchased from government licensed and inspected poultry hatcheries; or <input checked="" type="checkbox"/> Other: Oct. 26, 2015, Purchased 50 meat birds from Hugo VanWoerden, 184914 Cornell Rd, Tillsonburg, ON N4G 4G8, Canada Phone 519-536-6083. Bird hatched on September 15 2015. Eggs were inoculated, or vaccinated, or treated before hatching with the following: unknown
2. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	Flock Housing Before introducing the chicks, the Flock Housing was (check all that apply): <input type="checkbox"/> Left as is; <input checked="" type="checkbox"/> Old bedding shovelled out; <input type="checkbox"/> Floors Washed; <input type="checkbox"/> Walls Washed; <input type="checkbox"/> Ceilings washed; <input type="checkbox"/> Disinfected; <input type="checkbox"/> Dried; <input checked="" type="checkbox"/> New bedding installed; <input type="checkbox"/> Other: Chick Brooders: Heated brooders from hatching until 21 days old, then indoor coop till 7 weeks old. Poult: The poult were raised with (check all that apply): <input type="checkbox"/> Cages with a maximum of _____ birds per cage; <input checked="" type="checkbox"/> Density of 11 birds per sq.m. or lower; <input type="checkbox"/> Density of _____ kg. of live birds per sq.m. or lower; <input checked="" type="checkbox"/> Adequate ventilation to limit dust, ammonia concentration, temperature, and humidity to recommended levels; <input checked="" type="checkbox"/> Bedding material that is changed or added to as necessary to keep bedding dry; <input checked="" type="checkbox"/> Vermin detection and control systems (eg. insects, mice, rats, wild birds, etc.); <input checked="" type="checkbox"/> Artificial lighting for no more than 16 hours per day up to 2 weeks old, and no more than 16 hours per day thereafter; and <input type="checkbox"/> Enclosed pens isolating the poults from predators, wild animals, rodents, vermin, and the natural environment; <input checked="" type="checkbox"/> Enclosed coops for weather & predator protection at night, with free access to outdoor pasture (grass in pasture, plus hay) for 24 hrs per day; <input type="checkbox"/> Semi-roofed moveable chicken wire pens that are advanced onto fresh pasture grass every day; <input type="checkbox"/> Other:
3. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	Medicines The birds were raised using: <input checked="" type="checkbox"/> No growth hormones; <input checked="" type="checkbox"/> No drugs, vaccines, antibiotics, medicines, or chemical treatments during the entire life of birds (from egg to slaughter) except: _____; <input type="checkbox"/> On-label, DVM prescribed and supervised use of drugs, vaccines, antibiotics, medicines, or chemicals for limited use to treat a clinical medical condition or disease _____; <input type="checkbox"/> Drugs, vaccines, antibiotics, medicines, or chemicals were used in off-label manner, or without DVM prescription and supervision _____; or <input type="checkbox"/> Other:
4. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	Bio-Security The birds were raised in on-farm facilities using bio-security practices to maximize flock health, and minimize the risk of disease spread to or from the farmer's poultry, wild animals, farm personnel, livestock services and suppliers; as defined by: <input type="checkbox"/> No precautions taken <input checked="" type="checkbox"/> Canadian Food Inspection Agency publication " <i>Bird Health Basics: How to Prevent and Detect Disease in Backyard Flocks and Pet Birds</i> " <input checked="" type="checkbox"/> OMAFRA FactSheet Agdex # 450/10, Order # 05/079 Dated 12/05 <input checked="" type="checkbox"/> Other: Small Flock Poultry Farmer of Canada's recommendations & policies
5. Compliance: <input type="checkbox"/> Full <input checked="" type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments: Heavy rains caused pasture to flood on 2 days, perhaps allowings flock to drink forest &/or pasture surface water drainage.	Flock Water Sources The birds were watered with (check all that apply): <input type="checkbox"/> A municipal water supply treated and tested in accordance with Ontario's Drinking Water standard <input checked="" type="checkbox"/> Water from a drilled well that meets Ontario's standards, and is in good condition 110' deep steel encased well <input type="checkbox"/> Water from a dug well, and is in good condition <input type="checkbox"/> Surface water (eg. puddles, ponds, streams, lakes, etc.) <input checked="" type="checkbox"/> The same potable water supply used by the Farmer and all members of his household <input type="checkbox"/> A different water source from that used for potable water by the Farmer's household. <input type="checkbox"/> Other:
6. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	Water Treatment & Testing The birds were watered with (check all that apply): <input type="checkbox"/> Untreated, or un-tested, or non-potable waters are used <input type="checkbox"/> Water that is filtered and sanitized (ie.using free chlorine, peroxide, ozone, etc.) in an approved manner for potable water in accordance with Ontario's Drinking Water standard. <input checked="" type="checkbox"/> Farm water supply sampled every 6 months, samples are analyzed by a government certified & approved laboratory, and consistently found to be potable water, fit for human consumption. <input type="checkbox"/> Farm operates an on-site water treatment plant that operates, and is tested, monitored, & approved under Ontario's Drinking Water standards <input checked="" type="checkbox"/> Potable water distribution piping cleaned to remove biofilm every 365 days <input checked="" type="checkbox"/> Portable water containers and/or piping are washed every 1 days <input checked="" type="checkbox"/> Potable water containers and/or piping are sanitized with a disinfectant every 365 days <input type="checkbox"/> Drugs, chemicals, medicines, or other additives are added to the bird's drinking water

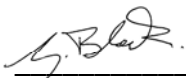
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7. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Feed The birds were fed and nourished by (check all that apply):</p> <input checked="" type="checkbox"/> Free-range pasture foraging by the poultry in forests or farm fields that are: <input checked="" type="checkbox"/> free of chemical and pesticide residues; or <input type="checkbox"/> may contain chemical and/or pesticide residues. <input type="checkbox"/> Food fit for human consumption; <input type="checkbox"/> Safe food scraps from neighbouring restaurants, homes, or institutions; <input type="checkbox"/> Safe food scraps from the Farmer's kitchen; <input checked="" type="checkbox"/> Commercially produced feed (with vitamins and mineral supplements) supplied by a licensed commercial feed suppliers (<input checked="" type="checkbox"/> HACCP Feed Advantage certified, <input checked="" type="checkbox"/> Heat Treated to kill all pathogens & tested pathogen free, or <input checked="" type="checkbox"/> Good Hygiene Practices, <input type="checkbox"/> Unknown feed mill process or status) <input type="checkbox"/> Farmer produced feed <input type="checkbox"/> Exclusively fed 100% non-GMO; <input type="checkbox"/> Mixture of GMO + non-GMO; Heavy Metals in Feed: <input type="checkbox"/> ≤ 200 ppm Aluminum; <input type="checkbox"/> ≤ 8 ppm Arsenic; <input type="checkbox"/> ≤ 0.4 ppm Cadmium; <input type="checkbox"/> ≤ 8 ppm Lead <input type="checkbox"/> Exclusively fed 100% GMO; <input type="checkbox"/> Exclusively fed Certified Organic Grains; <input type="checkbox"/> Other:
8. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Health History The flock of birds raised with this un-inspected meat being sold at Farm-Gate had:</p> <input checked="" type="checkbox"/> A normal, uneventful medical history, normal behaviour patterns, and required no health interventions or treatments except ; <input checked="" type="checkbox"/> Mortality rates of 0.0 % in 1 st week; 0.0 % in 2 nd week; and 0.0 % from Week 3 till slaughter <input checked="" type="checkbox"/> Disease(s), infestation(s), or medical condition(s) in the seven (7) days prior to slaughter, as follows: None <input checked="" type="checkbox"/> In addition to those listed above for the last 7 days before slaughter, the flock had the following disease(s), infestation(s), or medical condition(s) at some point in their lives: None <input type="checkbox"/> One or more medical treatments done in the recommended manner and completed well before slaughter so that there is no remaining drug residues or other effects in the birds as of their slaughter <input type="checkbox"/> Chronic or acute medical problems still present as of when they were slaughtered <input type="checkbox"/> Other:
9. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	Birds were all inspected and monitored on a regular basis throughout their life for abnormal behaviour, symptoms, and disease, and any needs were responded to in a timely and effective manner.
10. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Animal Welfare All birds were raised in accordance with CARC's (Canadian Agri-Food Research Council) Recommended code of practice for the care and handling of pullets, layers and spent fowl: <input checked="" type="checkbox"/> Access; <input checked="" type="checkbox"/> Supervision & Protection; <input checked="" type="checkbox"/> Receiving New Birds; <input checked="" type="checkbox"/> Housing; <input checked="" type="checkbox"/> Temperature, Lighting & Ventilation; <input checked="" type="checkbox"/> Nutrition; <input checked="" type="checkbox"/> Handling & Transportation. <input type="checkbox"/> Exceptions: </p>
11. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Freedom Five All birds were raised with: <input checked="" type="checkbox"/> Humane farm practices; <input checked="" type="checkbox"/> Low-stress environment; <input type="checkbox"/> Slaughtered in a humane manner that minimized their pain, avoided un-necessary suffering, and meeting Ontario SPCA requirements; Birds are provided with FAWC's Freedom Five: (Freedom <input checked="" type="checkbox"/> 1: From Hunger/Thirst, <input checked="" type="checkbox"/> 2: From Discomfort, <input checked="" type="checkbox"/> 3: From Pain/Injury/Disease, <input checked="" type="checkbox"/> 4: To Express Normal Behaviours, <input checked="" type="checkbox"/> 5: From Fear/Distress); <input type="checkbox"/> Other: </p>
12. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Ante Mortem Prior to slaughter, each bird was inspected visually and behaviourally, and found to be normal.</p>
13. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Slaughter Process Approvals The slaughtering process used is:</p> <input type="checkbox"/> Canadian Federally inspected and licensed abattoir: <input checked="" type="checkbox"/> Ontario Government inspected and licensed abattoir: Northern Quality Meats Ltd., Bruce Mines ON, Plant 224 on 2015-12-22 <input type="checkbox"/> Not inspected, not licensed, on-farm slaughter process done (<input type="checkbox"/> By the Farmer, or <input type="checkbox"/> Under Farmer's direct supervision) in a safe and hygienic method suitable to minimize or avoid contamination of the poultry meat, and environmentally suitable.
14. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Slaughter Process The slaughter process includes the following features:</p> <input checked="" type="checkbox"/> Automated machinery and processes specially designed for safe and efficient slaughtering of poultry <input checked="" type="checkbox"/> Semi-automated or with specialized machines, tools, or equipment for some steps of slaughter process <input type="checkbox"/> Manually done (ie. only with hand tools and work surfaces) <input type="checkbox"/> Other:
15. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Post Mortem After slaughter, an <input checked="" type="checkbox"/> External and/or <input checked="" type="checkbox"/> Internal inspection of each bird was done for abnormalities, deformities, symptoms, disease, and contamination; and each bird carcass passed prior to final cleaning and packaging.</p>
16. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Carcass Contamination During Slaughter Process If contamination of the carcass occurred or was reasonably suspected during the slaughter process, then (check all that apply):</p> <input checked="" type="checkbox"/> The entire carcass was condemned and disposed (ie. unfit for human consumption); <input checked="" type="checkbox"/> The contaminated area was cut off and disposed; <input type="checkbox"/> The contaminated area was washed, scrubbed, and rinsed visibly clean; <input type="checkbox"/> The contaminated area was sanitized with an approved disinfectant; <input type="checkbox"/> The contamination was manually removed; <input type="checkbox"/> Residual contamination was not tested for, and may still be present on the meat; <input type="checkbox"/> Other:
17. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Cross-Contamination Risk in Slaughter Process Due to the design of the slaughter process, the risk of contamination being transferred:</p> Between workers and birds is: <input type="checkbox"/> Impossible; <input checked="" type="checkbox"/> Low; <input type="checkbox"/> Medium; <input type="checkbox"/> High; <input type="checkbox"/> Usually occurs Between equipment and bird is: <input type="checkbox"/> Impossible; <input checked="" type="checkbox"/> Low; <input type="checkbox"/> Medium; <input type="checkbox"/> High; <input type="checkbox"/> Usually occurs From bird to bird in same flock is: <input type="checkbox"/> Impossible; <input checked="" type="checkbox"/> Low; <input type="checkbox"/> Medium; <input type="checkbox"/> High; <input type="checkbox"/> Usually occurs From bird to different flock is: <input type="checkbox"/> Impossible; <input checked="" type="checkbox"/> Low; <input type="checkbox"/> Medium; <input type="checkbox"/> High; <input type="checkbox"/> Usually occurs

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18. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Carcass Cleaning & Packaging At end of slaughter process, carcasses are (check all that apply):</p> <input type="checkbox"/> Dunked in a rinse water bath then drained; <input checked="" type="checkbox"/> Rinsed with fresh potable water then drained; <input type="checkbox"/> Cold air chilled while draining; <input checked="" type="checkbox"/> Packaged then refrigerated. <input type="checkbox"/> Each package of meat is uniquely identified with Farmer's ID Code, and Date of Slaughter <input type="checkbox"/> Each package of meat has full Food Traceability with unique Slaughter Sequence # <input type="checkbox"/> Other:
19. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<p>Slaughter Process Cleaning The room, equipment, tools, and work surfaces of the slaughter process are cleaned as follows:</p> <input type="checkbox"/> After each bird is slaughtered, and before starting on next bird; <input checked="" type="checkbox"/> After operating for 24 hours; <input type="checkbox"/> After processing each flock of birds, and before starting on the next flock; <input type="checkbox"/> Other:
20. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	From slaughter till delivery to the Customer, each bird carcass was adequately separated from all other carcasses so as to prevent cross-contamination between different carcasses;
21. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	From slaughter till delivery to the Customer, each carcass has been wrapped, stored and protected at ideal storage temperatures
22. Compliance: <input checked="" type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	All of the above and all other aspects of the life cycle for these poultry birds was conducted in compliance with the Poultry Code of Practice
23. Compliance: <input type="checkbox"/> Full <input type="checkbox"/> Mostly <input type="checkbox"/> Occasionally <input type="checkbox"/> Rarely <input type="checkbox"/> Unknown Comments:	<input type="checkbox"/> Other:
24. Notes & Other Significant Disclosures	At slaughter one bird was condemned & disposed due to abcess (see Ontario Meat Inspector's report, attached). It is believed this was a chicken who's leg was accidentally injured during his transfer from brooding shed to pasture, resulting in lame bird, but injury did not seem severe enough to euthanize. Injured bird was cared for separately by placing it close to water and providing separate food supply.

Farmer's Certification & Covenant

The Farmer certifies for the benefit of the Customer, and acknowledges that the Customer is relying on the accuracy and comprehensiveness of these disclosures by the Farmer, that to the best of the Farmer's ability, knowledge and belief:

- a) the above information on his Farm-Gate Poultry and his farming process is fully described, accurate, and not mis-leading; and
- b) the Farmer is aware of Ontario's Meat Regulation 31/05, Ontario's Food Safety & Quality Act, Recommended Farm Practices, and the risks associated with meat safety, pathogens, meat contamination, and farm practices which may influence or cause unsafe meats;
- c) the Farmer will provide to each Customer the pamphlets: "**Beware Before Buy for Farm Gate Meats**" and "**Safe Storage, Handling, and Cooking for Poultry**" instructions; and
- d) the resulting poultry meat offered for sale is safe, nutritious, and suitable for human consumption; and
- e) the meat being offered for sale at farm-gate is of the same flock and raised under the same process as meat that has been previously consumed by the Farmer with no ill effects and his full satisfaction; and
- f) the Farmer has not previously received any complaints or notifications of problems with neither the poultry raised in the flock, nor the resulting poultry meat being sold at Farm-Gate, except as follows: none
- g) the Farmer will retain adequate records for at least two (2) years after the Farm-Gate meat sale so that if necessary, the Farmer can notify all Farm-Gate Meat Sale Customers of any known or suspected food safety issues with these Farm-Gate Poultry meats; and
- h) if the Farmer is subsequently notified or suspects that there are food safety issues associated with the consumption of these Farm-Gate meats (ie. sickness, contamination, recall, condemned, failed test results, etc.), then the Farmer will make his best efforts to immediately contact the Customer, and will immediately notify government health authorities .



Signature of Farmer

2015-12-24

Date

Glenn Black

Farmer's Name (print clearly)

576 Firehall Rd.

Street, Lot, Concession, Twsp.

Providence Bay

Municipality

(705)-377-4039

Phone

Fax

Ontario

Prov.

POP 1T0

Postal Code

chicken@blacksbay.com

Email



**Poultry Final Post Mortem Examination
and Carcass Condemnation Report**

Date: December 22nd / 2015
 Plant No: 0229
 Plant Name: Northern Quality Meats
 Class: Chickens

Carcass Condemnation:

- Abscessed
- Air Sacculitis/CRD
- Arthritis
- Ascites
- Bruised
- Cellulitis
- Contamination
- Cyanosis
- Deep Pectoral Myopathy
- Dermatitis
- Emaciation
- Hepatitis
- Icterus
- Inadequate Bleeding
- Loss of Identity
- Marek's (Skin)
- Marek's (Visceral)
- Mutilation
- Neoplasm
- Neoplasm (ASCC)
- Overscald
- Pendulous Crop
- Peritonitis
- Salpingitis
- Septicemia
- Valgus/Varus deformity

This is to certify that
 (#) 01
 poultry carcass(es) said to have
 been consigned by:
Glen Black

was/were found on post-mortem
 examination at plant number.
0229

to be affected with the
 condition(s) shown and was/were
 therefore condemned and
 rendered unfit for food purposes.

Inspectors:


Portions Condemned

DOA:

G
 P

kg

Code: G (Grower)
 P (Processor)