

**JUSTICE
AND PUBLIC
SAFETY -
AGRIFOOD
SERVICES**



Agri-food Services Employees

Inspectors	Program Manager	Director
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We carry out yearly licensing inspections for:

- Dairy Farms
- Abattoirs
- Bulk Tank Milk Graders (people trained to grade and accept/reject raw milk)
- Milk Tanker Trucks
- Cheese Plants

Food Safety

The inspections ensure that facilities are following provincial standards and regulations. A big aspect of the regulations and what we look for is cleanliness and sanitation, since raw product is being handled. We ensure that all equipment being used (such as milking equipment, bulk milk tanks, meat processing areas/tables/utensils, pasteurizers, pumps and valves) are cleaned and sanitized properly to not pass on any pathogens to raw milk, meat, or cheese products. Waste disposal is also reviewed to ensure there is no unnecessary risk to the environment.

Raw milk is sampled for Individual Bacteria Count (IBC) and Somatic Cell Count (SCC) and any results coming back that indicate an unacceptable number of bacteria, or close to unacceptable, are communicated with the producer to ensure they can get it under control.

Contacts for Additional Information

- Farm Products Commission
- Dairy Farmers of New Brunswick
- Department of Agriculture, Aquaculture and Fisheries
- Dairy Farmers of Canada (Proaction)

These departments include a variety of resources such as inspectors, veterinarians, livestock specialists, and standard operating procedures.