Poultry Sector

Date	Time	Location
Monday June 15, 2026	8:00AM – 10:00AM	Marriott Harbourfront Hotel, Halifax Nova Scotia CD

Purpose of Meeting

June open sector meeting for CPEP poultry processors

Title	Name
Chair	Joël Cormier
Staff contact	Nicolas Paillat (nicolas@cpep-tvoc.ca)
Guest(s)	CFC, TFC, FPCC, AAFC, Associate members

Notes

MS Teams Meeting Link: https://tinyurl.com/CPEPPoultry20260615

Agenda Item	Time	Attachment	Type			Presenter
Poultry Sector Meeting – June 2026			Information	Discussion	Decision	Presenter
1. Welcome / Call to order / Introductions	8:00am		●			Joël
2. Adoption of the agenda					●	Joël
3. Approval of February 11, 2026 poultry meeting minutes		#3			●	Joël
4. Action Plan from previous meetings		#4	●			Staff
5. CPEP Board Update	8:05am		●	●		Serge
6. FPCC Update	8:15am		●	●		FPCC
7. US Chicken and Turkey Market Update	8:20am		●	●		D. Miracle
8. Food Safety a) POTC Update b) Ante-mortem Inspection Project c) Bambermycin and exports to the EU	8:50am	#8	●	●		Skyler
9. Animal Welfare a) Poultry Code b) CFIA Shackle time Policy	9:05am		●			Skyler
10. Regulatory/GR Update a) Food additives and HC Regulations b) Interprovincial trade and pilot project for slaughter plant c) Semicarbazide in Poultry	9:15am	#9.1-9.3	●	●		Skyler
11. Trade Update a) Mercosur b) CUSMA Review c) Other	9:30am		●	●		Staff/CFC/TFC
12. HPAI a) Confined Field Trial b) Other	9:40am	#12.1-12.2	●	●		Skyler/Nicolas
13. Upcoming Meetings		#13	●			CPEP
14. Review of action items and decisions			●			Nicolas
15. Adjournment	10:00am				●	Joël

From: Nicolas Paillat
To: Nicolas Paillat
Cc: Skyler Veazey; Mark Hubert
Subject: New requirement for Poultry Meat Exports to European Union - Guidance documents avaialble
Date: May 15, 2026 10:45:42 AM

To: CPEP Poultry Processors and FPPAC Members

Hello,

Just a reminder that later this year, a new requirement will be in place when exporting poultry meat to the EU.
The new requirement is to confirm that Bambermycin was not used for growth promotion or yield increase.

CFIA has now published guidance documents.

- European Union (EU) – Export requirements for meat and poultry products
- Annex F: Poultry information document – European Union

The application and enforcement of certificates attesting to the absence of prohibited use of certain antimicrobials commence on September 3, 2026.

Let me know if you have any questions,
Thanks,

Nicolas

From: Nicolas Paillat
Sent: Friday, October 17, 2025 3:46 PM
To: Nicolas Paillat <nicolas@cpep-tvoc.ca>
Cc: Nik Zylstra <nik@cpep-tvoc.ca>; Skyler Veazey <skyler@cpep-tvoc.ca>
Subject: Proposed new document for exports of Poultry Meat to European Union

To: CPEP CPP and TPP Members

Hello,

You might remember that last year, we had some discussions about a new EU regulation about the use of antimicrobial and the necessity to confirm that Bambermycin was not for growth promotion or yield increase.
Because of this new regulation that will come into force late in 2026, CFIA is proposing a new document, Poultry Information Document (PID, see attachment), to be provided along with flock sheet for products exported to the EU. In the email, CFIA provides some information on

how the PID will be used.

This document, signed by the producer, confirms that Bambermycin has not been used in the flock (at any point) for growth promotion or yield increase. It would be required only if you want to export poultry products **for human consumption to the EU**. Products used for pet food are not covered.

Exports of poultry products (human consumption) to the EU are relatively small and we don't think this new document will be required on a regular basis for the large majority of you.

We need to confirm with CFIA that we are comfortable using the PID for exports to the EU.

If you have any questions or concerns, please let me know by end of day Friday October 24.

Thanks,

Nicolas

From: Kaur, Navjot (CFIA/ACIA) <navjot.kaur@inspection.gc.ca>
Sent: Friday, October 3, 2025 3:47 PM
To: Steve Leech <sleech@chicken.ca>; Nik Zylstra <nik@cpep-tvoc.ca>
Cc: Nicolas Paillat <nicolas@cpep-tvoc.ca>; Malenka Georgiou <mgeorgiou@tfc-edc.ca>; Chris Prudhomme <cprudhomme@chicken.ca>; Rheault, Nancy (CFIA/ACIA) <nancy.rheault@inspection.gc.ca>; Deol, Gurpreet (CFIA/ACIA) <gurpreet.deol@inspection.gc.ca>
Subject: Export of Poultry Meat to European Union and VMP Regulations (Commission Implementing Regulation (EU) No 2022/1255)

Hello Nik and Steve,

As the date of implementation of EU's VMP regulations is approaching, we need to finalize how compliance with the EU VMP regulations will be documented by the industry and verified by the CFIA. Since, using the flock sheet is not an option for famer's reporting of compliance with EU VMP regulations, the CFIA is proposing the use of a CFIA document that will be called Poultry Information Document (PID). I am sharing the DRAFT- PID as well as text (below) that will be added to European Union (EU) – Export requirements for meat and poultry products.

Draft text that will be added to European Union (EU) – Export requirements for

meat and poultry products

Poultry: Farmers must not administer Bambermycins to the birds at any point during their lifetime for the purpose of growth promotion or yield increase.

For each shipment of birds to be slaughtered for export of meat to EU member countries, the operator must ensure that a Poultry Information Document (PID) is presented (see model PID in Annex F for details), review the PID for completeness and then present it to the CFIA veterinarian. If the CFIA veterinarian finds the document incomplete or unacceptable, the operator must investigate, apply corrective measures, and proceed with slaughter only upon CFIA approval. The operator shall keep all information documents for a minimum of 1 year.

Please share with all concerns and provide your feedback by October 31, 2025.

Let me know if you have any questions.

Thanks
Navjot

CPEP Canadian Poultry & Egg Processors
TVOC Transformateurs de volailles & d'œufs du Canada

To:	CPEP Members
From:	CPEP Staff
Date:	June 2026
Subject:	Update on the regulations regarding the use of Essential Oils, Oleoresins and Natural Extractives

In February 2026, CPEP submitted a letter to Health Canada requesting the repeal of final 2024 *Regulations Amending Certain Regulations Concerning Food Additives and Compositional Standards, Microbiological Criteria and Methods of Analysis*. These amendments reclassified oleoresins, natural extracts, and essential oils as food additives as food additives under the Food and Drug Regulations (FDR). As a result, these naturally derived ingredients—such as rosemary extract—must now be labeled using the food additive definition, when they are primarily used for a technical function. When used for flavouring, they are not considered as food additives.

This was followed, in April, by a joint letter to the Minister of Health authored by Food and Beverage Canada (FBC) and signed by 12 of its member organisations, including CPEP, requesting a repeal of the regulations. The Deputy Minister of Agriculture and Agri-Food Canada and the President of CFIA were copied on this letter.

Since that time, AAFC hosted an AAFC-HC-CFIA-Industry meeting to discuss the use of Essential Oils, Oleoresins and Natural Extractives. In this meeting they outlined three next steps:

1. Additional HC information gathering (coming weeks):
2. HC interim policy (anticipated Sep 2026), which would maintain the status quo of a pause in enforcement to give industry time for transition
3. CFIA enforcement discretion/transition period (e.g. 3.5 to 5 yrs)

There was strong pushback from industry representatives on the call. AAFC was sensitive to the argument raised by industry.

Members are encouraged to participate in step 1. Health Canada will be looking for industry to provide a full list of the ingredients used in product formulations that fall under this regulation, as well as the reason for use and percentage of use. Health Canada intends for these ingredients to be approved as additives at their current industry use levels, without product formulation changes. But in order to get a full perspective on ingredient prevalence for a functional purpose, they need industry input on their use.

CPEP will continue to push for the repeal of the regulations, because an interim policy followed by 3.5-5 years of enforcement discretion only delays the implications of the regulation. The next

steps proposed by Health Canada do not solve for the extra time and cost it is going to take to approve these ingredients for use, despite them being used safely for decades.

CFIA has given inspectors enforcement discretion while the status of this regulation is reviewed. If a local inspector in your plant is insisting on enforcement, it is recommended that you raise the issue higher in the chain of inspectorate until you reach a level of CFIA that is familiar with National CFIA's current pause on enforcement.

February 20, 2026

Health Canada – Food and Nutrition Directorate
Ottawa, Ontario
Email: food.ibr-ipr.aliments@hc-sc.gc.ca

RE: Health Canada's Proposal to Modify the List of Permitted Preservatives to Authorize the Use of Rosemary Extract (P-FAA-25-02)

Canadian Poultry & Egg Processors (CPEP) is the national association representing chicken and turkey processors, hatcheries and egg graders and processors. Our members process more than 90% of production in these sectors.

We are writing in response to Health Canada's consultation on the Proposal to Modify the List of Permitted Preservatives to Authorize the Use of Rosemary Extract. While the proposal itself addresses a single ingredient, it underscores a much broader and more fundamental regulatory issue arising from the policy approach now being applied to oleoresins, natural extracts, and essential oils used in food production, including poultry and egg products.

On December 18, 2024, Health Canada published the final *Regulations Amending Certain Regulations Concerning Food Additives and Compositional Standards, Microbiological Criteria and Methods of Analysis*. These amendments removed longstanding exemptions that had previously excluded certain botanically derived substances from the definition of a food additive under the *Food and Drug Regulations* (FDR). As a result, naturally derived ingredients—such as rosemary extract—are now captured by the food additive definition when they are primarily used for a technical function, including preservation.

Under this revised regulatory framework, these ingredients are subject to pre-market assessment and must be explicitly listed in the List of Permitted Food Additives before they can be used lawfully. This change has created an immediate and significant regulatory disconnect between the new legal requirements and long standing, well established industry practices.

Consequently, thousands of food and beverage products that have safely used these ingredients for many years are now at risk of being considered non-compliant or "adulterated" under the FDR. In the case of rosemary extract, despite its extensive history of safe use across a wide range of products, its current absence from the List of Permitted Preservatives has already resulted in regulatory uncertainty, compliance challenges, and operational risk for manufacturers.

More broadly, given the widespread and diverse use of oleoresins, natural extracts, and essential oils across multiple food categories, there is serious concern that many other familiar and demonstrably safe ingredients may be similarly affected. If enforced as written, these regulatory changes will result in significant disruption to the food supply chain, impose substantial economic and operational burdens on manufacturers, and create trade and competitiveness challenges for Canadian food processors.

In this context, approving rosemary extract in isolation does not resolve the underlying policy issue. On the contrary, it risks exacerbating compliance and labelling challenges—particularly in the absence of a clear transition period—while leaving the broader regulatory uncertainty unaddressed.

Accordingly, CPEP strongly urges Health Canada to:

1. Engage directly with industry to assess the consequences of classifying oleoresins, natural extracts, and essential oils as food additives under the Food and Drug Regulations, including consideration of repealing or revising the December 2024 amendments;
2. Work with the Canadian Food Inspection Agency to suspend enforcement of the December 2024 amendments while these discussions are underway, in order to prevent unnecessary disruption to the food supply and to allow for the development of a coherent, workable regulatory approach; and
3. Refrain from finalizing approval of rosemary extract until the broader regulatory implications of the December 2024 amendments have been fully examined and addressed, including impacts related to labelling and implementation timelines.

CPEP remains committed to working constructively with Health Canada to develop a regulatory framework that protects food safety, supports innovation, and reflects the operational realities of modern poultry and egg product processing.

Sincerely,



Mark Hubert
President & CEO

Canadian Food Inspection Agency
Agence canadienne d'inspection des aliments

– Early Engagement –

Proposed Slaughter Availability Regulatory Changes and Plans to Reduce Red Tape



Date: March 2026
RDIMS: 23598749

Canada

Purpose of today's discussion

- Introduce the issue and context for CFIA's proposal to reduce a barrier to interprovincial trade
- Present the proposed *Safe Food for Canadian Regulations* change that will increase slaughter capacity in Canada
- Introduce conditions that will apply to protect food safety and export markets
- Take early feedback and discuss additional considerations
- Update on additional SFCR changes being made to reduce red tape
- Discuss timeline for this work and opportunities to provide more comments

What problem are we trying to solve?

- In recent years, the number of federal and provincial slaughter establishments has declined.
  - Since 2018 federal slaughter establishments has decreased from 100 to 86.
- We understand that this is the case in Ontario and Quebec as well.
- Why? This may be due to several factors: industry consolidation, instability of export markets, labour shortages, ageing infrastructure and the effects of the pandemic.
- The result? A lack of slaughter capacity for livestock producers, specifically in rural and remote areas of Canada, and for specific animals such as sheep.
- This creates an internal barrier to trade that was highlighted during consultations on the *Free Trade and Labour Mobility Act for Canada*.

Context setting and solution

- **Basis for food trade in Canada remains the federal system:** The *Free Trade and Labour Mobility for Canada Act* (FTLMCA) confirmed that federal food laws (i.e. *Safe Food for Canadians Act* and regulations) are excluded from the Act.
- **Industry Views:** Stakeholders, provinces, and territories generally supported maintaining the federal food system as the foundation for food trade in Canada.
- **Government Commitment:** The Government remains committed to addressing specific interprovincial trade barriers where needs are identified.
- **CFIA Next Steps:**
  - Continue supporting existing interprovincial trade pilots and apply lessons learned.
  - Explore regulatory changes under the *Safe Food for Canadians Regulations* (SFCR) to enhance interprovincial trade.

Context setting and solution

The Slaughter Availability Pilot Model:

Through work on an Ontario-Quebec Slaughter Availability Pilot in the Abitibi-Témiscamingue border region and the FTLMCA consultations and analyses, the CFIA has concluded that in some circumstances this approach could address:

- other areas across Canada where there is limited slaughter capacity to support interprovincial trade.
- a shortage of abattoirs operated by federal licence holders in sheep raising areas (i.e. Alberta, Saskatchewan, Manitoba) which can limit interprovincial trade opportunities.

Hard-wiring the pilot into the SFCR:

Create a **time-limited exemption** from SFCR requirements to **increase slaughter capacity to support interprovincial trade** in **underserved areas** and **species** (e.g. for sheep), with conditions, to ensure food safety and reduce trade risk.

Proposed conditions



A province has determined that there is an unmet need for slaughter capacity to support interprovincial trade ***and*** has identified another province as a viable partner to address this need



Two provinces mutually agree to assume responsibility for humane treatment of food animals, food safety, packaging, labelling and traceability of meat products traded between them



Two provinces clearly define the scope of their joint exemption request to the CFIA (e.g. abattoirs, products, volumes, etc.)



CFIA assesses any risks to food safety and export markets



Any food traded will have an identifier (e.g. business name, lot code)



Exemption is granted for a fixed period (e.g. four years) to allow producer(s) and abattoir(s) to test the market in another province.

How the proposed exemption could work in practice

Scenario 1

Unmet slaughter capacity (**federal and provincial**) for cattle in the Alberta



AB

Animal Origin: Alberta

Abattoir (SFCR Exemption): Cattle slaughtered at a British Columbia (BC) abattoir with oversight provincial oversight



BC

Trade: Meat cuts are returned to the Alberta livestock producer for exclusive sale in that province under Alberta oversight



AB

By End of SFCR Exemption: BC abattoir decides if they will obtain a SFC licence to continue interprovincial trade.

CFIA Advice

Scenario 2

Unmet **federal** slaughter capacity for lamb in Manitoba hinders market access in Ontario



MB

Animal Origin: Manitoba

Abattoir (SFCR Exemption): Lambs slaughtered at a Manitoba (MB) abattoir with provincial oversight



MB

Trade: Lamb meat cuts traded from Manitoba to Ontario where it will be sold with Ontario oversight



ON

By End of SFCR Exemption: Manitoba abattoir decides if they will obtain a SFC licence to continue interprovincial trade.

Additional red tape reduction efforts

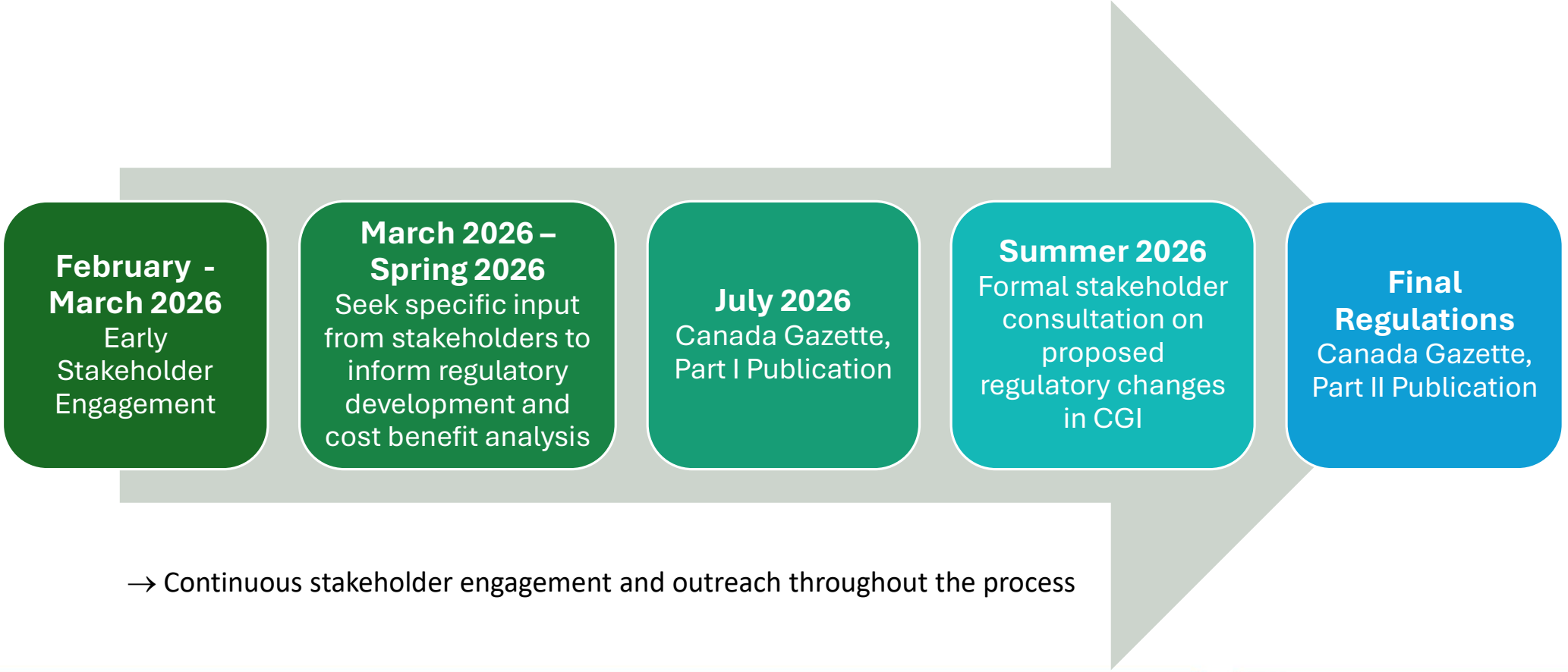
Amendments to the *Safe Food for Canadian Regulations* (Part 3 – Licences; Part 4 – Preventive Controls)

- The proposed amendments would aim to clarify:
  - the work shift requirements under Part 3-Licences in the *Safe Food for Canadian Regulations* for food businesses that process, treat, preserve, manufacture, package, label or store meat products.
  - when SFCR provisions apply to all foods produced under an SFC licence. The SFCR currently lacks clarity which describes when its requirements apply, including for food that is traded only within a province.
- These amendments would:
  - permit CFIA to have the authority to implement a more risk-based oversight of these types of activities by providing flexibility to the work shift requirements when inspection oversight is not required.
  - create a presumption that if food is not separated in a manner that meets the requirements of the SFCR, all food in the establishment is presumed to be subject to the requirements of the SFCA/R.

Amendments to Part 10 of the CFIA Fees Notice

- Amendments to the Meat Products Inspection Fees in Part 10 of the *CFIA Fees Notice* would clarify the licensable activities that require the application of the fees listed under Part 10 - Table 1 and Table 2.

Timeline



→ Continuous stakeholder engagement and outreach throughout the process

Seeking your input

Scope & Objective	• Do you see any issues with the proposed solution? • Are there elements of the solution that you believe would be hard to achieve with this proposal? • Are there any unintended consequences or risks you foresee with this approach? • Are there any equity or access considerations that we should address?
Conditions	• Are there additional conditions that should be included? Should this be limited to fresh products only? • Should any of these conditions be adjusted, strengthened or clarified?
Duration & Transition	• How long should the exemption be valid (e.g. 3 years, 4 years)? What factors should determine the duration? • What potential challenges could provincial governments face in supporting the abattoir during the exemption period? • What supports or resources might provincially licensed abattoirs need to successfully obtain a federal Safe Food for Canadians (SFC) licence at the end of the exemption period?
Implementation & Oversight	• What challenges do you foresee in provinces mutually agreeing to assume responsibility for humane treatment of food animals, food safety, packaging, labelling and traceability for the meat traded between them? • What mechanisms should be in place to monitor compliance during the exemption period? Some frequency of reporting to CFIA by the province on status, compliance, non-compliances, etc.?

Seeking your input – Cost/Benefit Analysis

The CFIA requires specific information from stakeholders to assess the expected costs and benefits of the proposed regulatory exemption:

Provinces and Territories:

- Cost to PT governments for implementation and oversight of exemption

Producers and Processors:

- Number of abattoirs expected to participate
- Number of producers expected to participate
- Cost to abattoirs and producers to meet the PT requirements under the exemption
- Expected slaughter volume under the exemption
- Producer cost of using current abattoir vs. proposed abattoir (under the exemption)
- Business benefits of the exemption (increased revenue, market access, etc.)

Questions?



From: CPEP-TVOC
To: Margo Ladouceur; Mark Hubert; Mengrou Wang; Nicolas Paillat; Nicole Emon; Skyler Veazey
Subject: Semicarbazide testing in poultry
Date: May 13, 2026 9:55:17 AM
Attachments: image001.png

To FPPAC, CPP, TPP, and POTC members:

CPEP recently had a meeting with CFIA to discuss the testing and response to the detection of semicarbizide in poultry. This email is to explain the issue and how CFIA has resolved the inconsistent approach to positive test results.

Background:
Nitrofurazone is an antibiotic that is banned in North America. When testing for nitrofurazone, testing is also conducted for its breakdown product semicarbizide (SEM), as the presence for SEM can indicate residues of nitrofurazone. SEM can also be formed naturally as a byproduct of a chemical reaction that occurs during the chilling process when poultry have been exposed to PAA and chlorine derivatives, which are used for the control of *Salmonella* and *Campylobacter*. The reaction and formation of SEM is more likely to occur in water chill than air chill processes. In CFIA's test for nitrofurazone, detections of SEM are leading to false positives for the antibiotic. The detection of SEM was causing CFIA to issue recall and destruction notices of the product, despite being the byproduct of a natural reaction with low levels of detection that do not pose a human health risk.

Testing for nitrofurazone:
CFIA takes random samples for nitrofurazone testing of imported fresh and frozen poultry at the border and of domestically processed poultry. However, the testing is expensive so these samples can be held at the lab for several months before they are tested so that enough samples are collected to make the testing more cost effective. As result, a processor may receive a positive SEM result months after the product has been consumed by the customer.

The level of SEM that forms during the chilling process is very low. Because SEM does not have a legal limit in poultry any detection level was considered a violation, which resulted in the recalls and destruction noticed being issued. The level of SEM that affects human health is significantly above the residual levels that have recently been measured on poultry meat.

CFIA was handling the detection of SEM in poultry differently, depending on the province. This inconsistent response, along with the low levels of detection, was what CPEP addressed with CFIA.

CFIA's response:
CFIA responded quickly to CPEP's request for a meeting. After the meeting they acted promptly to resolve the ongoing recall and destruction notices, the members affected have had their product released for sale.

To avoid this problem in the future, National CFIA has created a Record of Decision that has been distributed to their Inspection staff in the 4 operational areas as well as the staff working in the Office of Food Safety and Recall. The document states the following and applies to poultry meat of Canadian and U.S. origin:
"In light of the potential for SEM to be detected at low levels that are not linked to nitrofuran use, and lack of safety concern by HC BCS with those levels, as of March 11th, 2026, food safety incidents involving semicarbazide levels = 8 ppb [0.008ppm] in poultry products of Canadian and U.S. origin do not need to be referred to OFSR food safety investigation or health risk assessment."

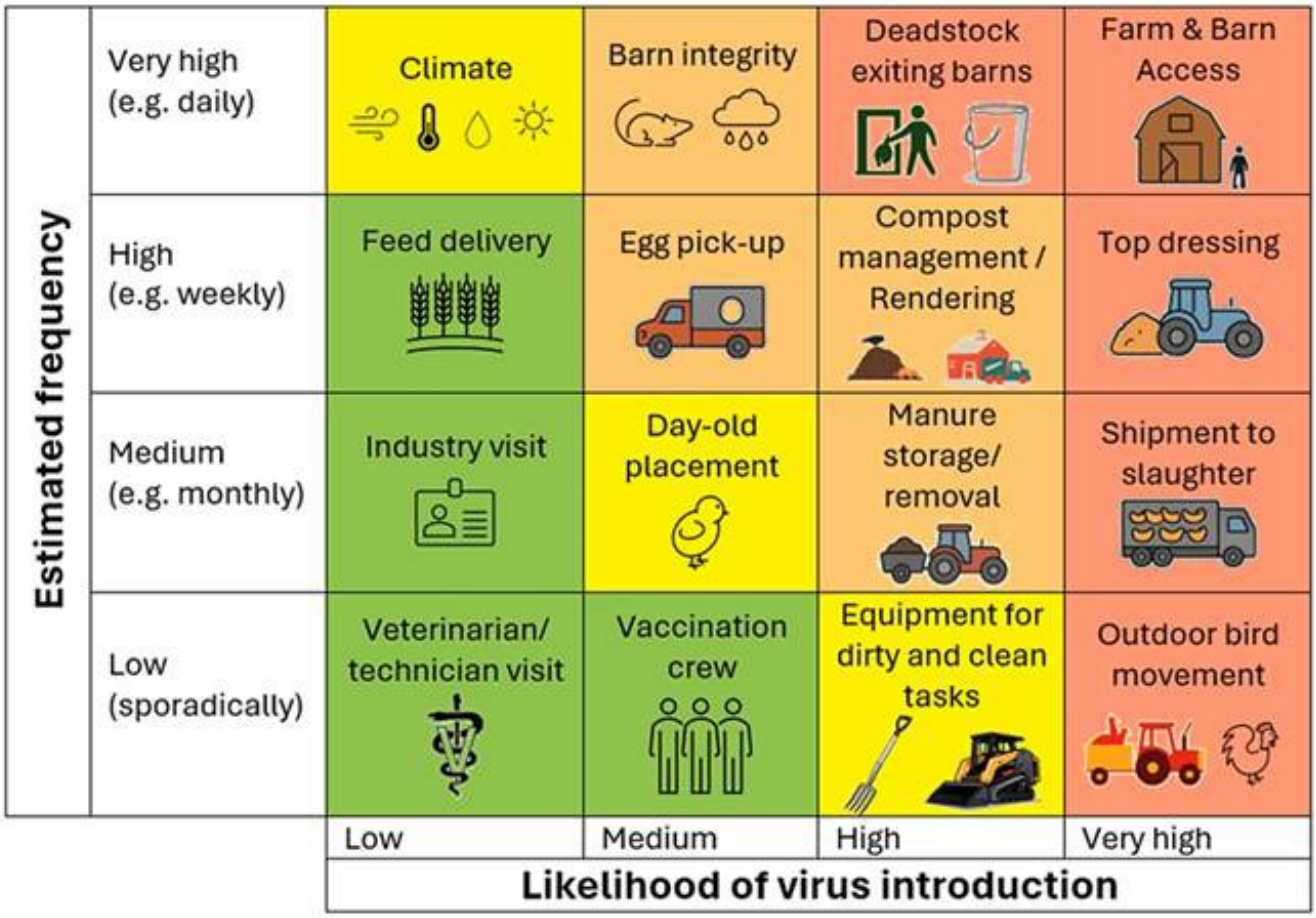
Going forward:
With efforts in reducing *Salmonella* and *Campylobacter* in domestic plants ongoing, as well as the potential for imported products to have undergone this reaction, it is possible that CPEP members could receive positive SEM results from CFIA sampling in the future. Should a file be referred to OFSR it will be sent back to the Operational Area, but OFSR will not be opening a file on it nor doing any further risk assessment in these scenarios. If a CPEP member has a positive for semicarbazide and is concerned about the approach CFIA is taking it is recommended that you reach out to the appropriate Area Director General and/or Senior Director. If this occurs, please also copy CPEP on your inquiry so that we can ensure that all cases are handled in a consistent manner.

Please let us know if you have any questions,

CPEP Staff

CPEP Canadian Poultry & Egg Processors TVOC Transformateurs de volailles & d'œufs du Canada

HPAI Biosecurity Risks for Commercial Farms: From Low (green) to High Risk (red)



Source: CFIA

Canadian Food Inspection Agency | Agence canadienne d'inspection des aliments

Highly Pathogenic Avian Influenza Vaccination Confined Field Trial

In Person Kick Off Meeting

June 1, 2026

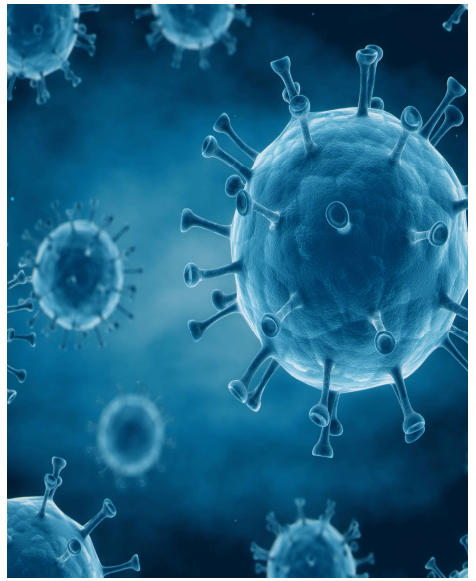


Canada

An ongoing event

Background

- Repeated outbreaks over the last 4 years and sustained infection pressure from wild birds are increasingly challenging the effectiveness of traditional HPAI disease control measures.
- Industry formally requested in June 2025 that the CFIA consider allowing the vaccination of poultry to protect the birds against HPAI.



Scope

- To evaluate the operational feasibility and field outcomes of administering a field-matched H5 avian influenza vaccine to poultry in Canada.

Objective

- Assess the practicality and operational feasibility of HPAI vaccination in a commercial poultry setting
- Evaluate the immune response and vaccine effectiveness in a field-vaccinated flock housed under controlled conditions
- Test infrastructure, regulatory, and data management requirements to support a potential national vaccination program
- Evaluate the operational and financial resource requirements

Confined field trial

Shared Planning and Design

- The current field trial design is being developed collaboratively by a working group that includes participants from across CFIA, the province of Manitoba and all implicated industry associations.

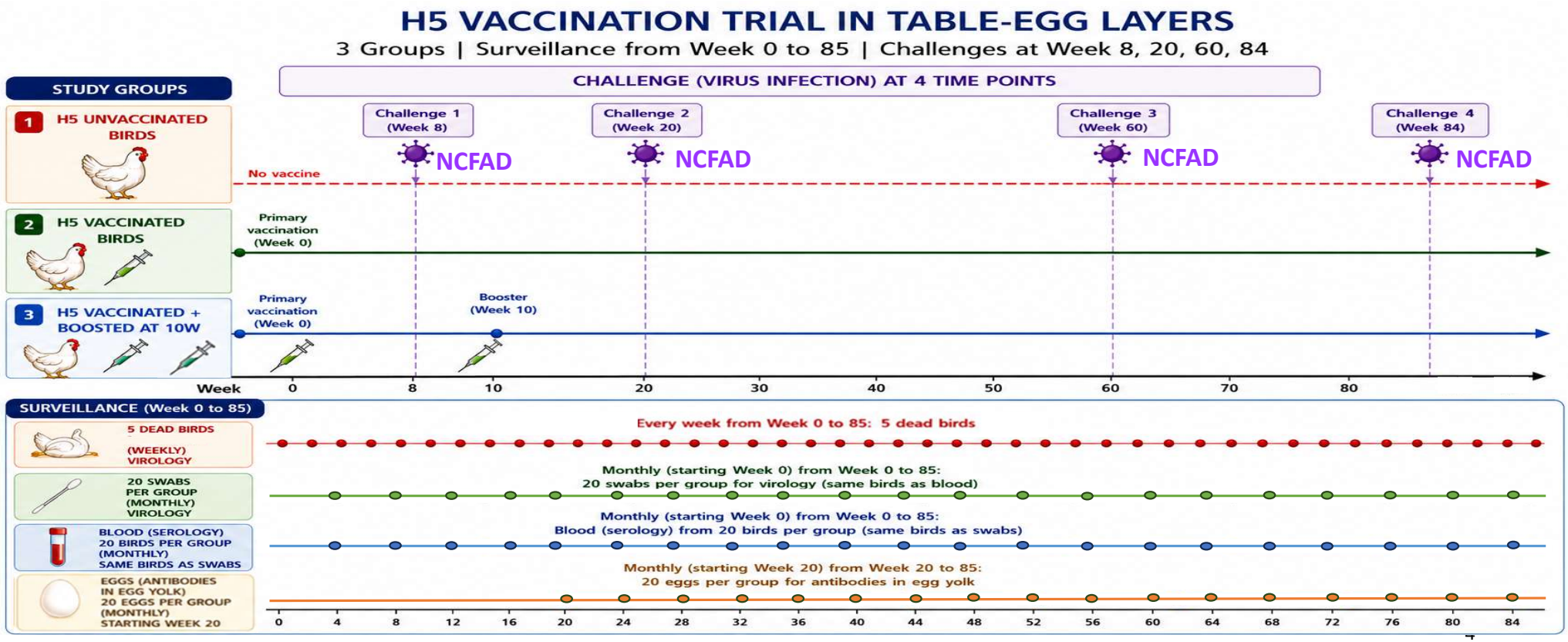
Trial Design (being refined)

- **Location:** Manitoba
- **Farms**: One laying chicken, one meat turkey
- **Vaccines**: Chickens – HVT vaccine and inactivated H5N2 booster, Turkeys – inactivated H5N2
  Launch: vaccination for layers is August 3, 2026 , vaccination for turkeys early 2027
- **Surveillance**: weekly dead bird swabs to ensure freedom from HPAI, monthly live bird surveillance to ensure freedom from HPAI
- **Research:** Monthly live bird and egg testing to measure antibodies, challenge studies at NCFAD to test vaccine efficacy
- **Trial length:** Layers: 18 months, turkeys: up to 18 weeks

International Collaboration

- The proposed field trial benefits from engagement and lessons drawn from other countries that are conducting similar trials, such as the UK and the Netherlands.

Layer Trial - high level overview



Surveillance and Product Management

Surveillance (complies with EU regulations) & Research

- Weekly dead-bird testing
- Monthly PCR and serology (live birds)
- Challenge studies (NCFAD)

Controlled product pathways

- Table eggs and turkey meat → domestic market only
- Breaker eggs and by products → landfill
- End of trial → depopulation and on farm composting

Advance notification to trading partners (April 2026)

Strong federal–provincial–industry governance



International Trade Safeguards

Full traceability	• Established Product marking and identification
Strict segregation	• Separation of vaccinated and non-vaccinated groups and products, using established control frameworks
Export controls	• Products designated ineligible for export • Marking requirements for traceability, non-eligibility status for exports and segregation • Managed through existing certification system

Next steps

Advance Project Readiness

- Finalize contracts
- Continued engagement with project stakeholders

Vaccine Purchase

- Finalizing Purchase

Operational Planning and Trial Design

- Biosecurity assessment – virtual and in person
- In person kick off with stakeholders, tour of hatchery, farm visit
- Complete detailed timelines and workflows
- Validate protocols, data collection methods, and reporting requirements
- Continuous reviewing of operational risks and mitigation

Communications and Stakeholder Engagement

- Finalize communications materials
- Alignment with industry communications

Partnerships and Alignment

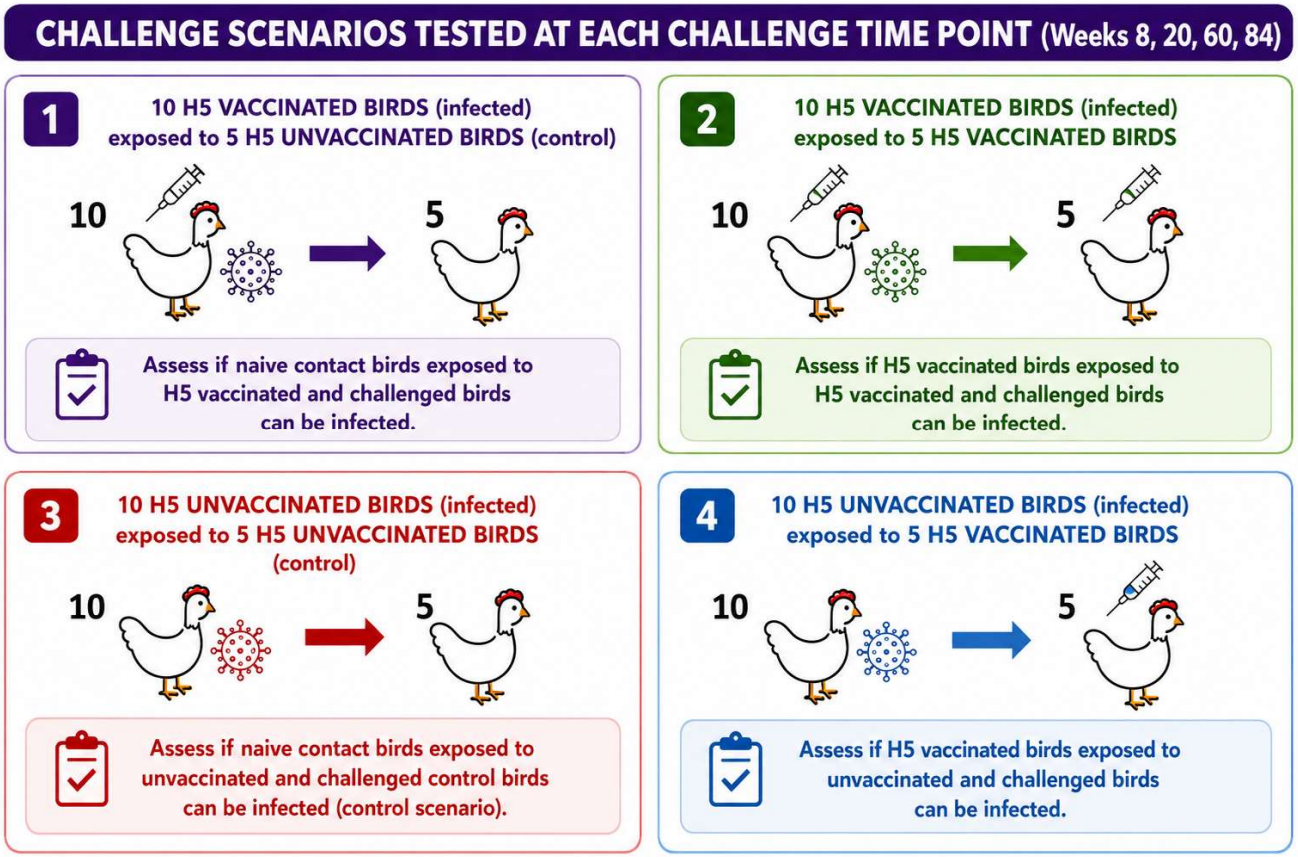
- Continue engagement with international partners



Questions?



Annex 1: Challenges at NCFAD – H5 vaccinated (no booster)



Same protocol and scenarios repeated for H5 vaccinated and boosted birds

CPEP Canadian Poultry & Egg Processors | TVOC Transformateurs de volailles & d'œufs du Canada

To:	CPEP Members
From:	CPEP Staff
Date:	June 2026
Subject:	CPEP Upcoming Meetings

Meeting	Date/Time
2026 Fall FPPAC Meeting – Toronto, ON	
FPPAC Meeting	September 16, 10:00 am – 2:30 pm
2026 Fall POTC Meetings – Toronto, ON	
POTC Meeting	September 30, 8:00 am – 5:00 pm
CMC-CPEP Technical Symposium	October 1, 8:00 am – 5:00 pm
2026 Fall Sector Meetings – Calgary, AB	
Egg Processing Sector	Oct 5, 1:00 pm – 3:00 pm
Joint Egg Sector	Oct 5, 3:00 pm – 5:00 pm Oct 6, 8:00 am – 12:00 pm
Egg Grading Sector	Oct 6, 12:30 pm – 2:30 pm
CHF	Oct 6, 8:00 am – 2:30 pm
CPEP Board of Directors	Oct 6, 3:00 pm – 6:00 pm
Animal Welfare Workshop	Oct 7, 9:00 am – 10:30 am
Chicken Sector	Oct 7, 11:00 am – 5:00 pm
Poultry Sector	Oct 8, 9:00 am – 11:00 am
Turkey Sector	Oct 8, 11:30 am – 3:00 pm
2027 Winter Sector Meetings – Ottawa, ON	
POTC Meeting	Feb 3, 8:00 pm – 5:00 pm Feb 4, 8:00 am – 12:00 pm
CHF	Feb 9, 8:00 am – 12:00 pm
CPEP Board of Directors/CPEP-CFIA	Feb 9, 1:00 pm – 5:00 pm
FCC Future of Food Evening Reception	*Feb 9*
Egg Processing Sector	Feb 10, 8:00 am – 10:00 am
Joint Egg Sector	Feb 10, 10:30 am – 5:00 pm
Egg Grading Sector	Feb 11, 8:00 am – 11:00 am
FPPAC	Feb 11, 8:00 am – 12:00 pm
Chicken Sector	Feb 11, 8:00 am – 1:00 pm
Poultry Sector	Feb 11, 1:30 pm – 5:00 pm
Turkey Sector	Feb 12, 8:00 am – 1:00 pm