Ground truthing the CFIA

In a very recent post on their website the CFIA states:

"Recent media coverage has suggested that the Agency changed its approach to managing ISA.

This is not the case."

But to the CBC reports:

"Patricia Ouellette, a regional program officer with the Canadian Food Inspection Agency, said the discoveries have caused inspectors to determine they can't erase the disease by having fish destroyed.

"At first, the focus was on eradication of the disease," Ouellette said.

"We've shifted gears to preventing the spread of the disease and no longer consider eradication as an option."

On the CFIA website they have posted the <u>Infectious Salmon Anemia Fact Sheet</u> and state under the heading **What measures can be taken to prevent the introduction and spread of infectious salmon anaemia?**:

"wash your clothing thoroughly and dry it at a high temperature."

But on the new posting they say:

"Since ISA poses no risk to people, the CFIA allows fish from an affected facility to be processed under a CFIA-issued licence."

If you need to expose clothing to high-heat to clear it of the virus - how does that suggest it is OK to eat? To wash fillets in your sink?

CFIA Fact Sheet suggests you don't send waste through your sink - but instead:

"When cleaning and gutting finfish, dispose of all waste in your municipal garbage."

How many people are actually going to read this warning? How many watersheds are going to be put at risk?

The new CFIA statement on ISA says:

"Finally, the CFIA has received no indication from its US counterparts that processed fish will not be eligible for export. This product meets all requirements for export to the US, as there are no food safety issues associated with it."

But the <u>Toronto Start reports</u>:

"Because the U.S. won't import fish with the virus, the fresh whole salmon, fillets and steaks will have to find dinner plates to land on somewhere in Canada."

When we detected ISA virus in BC the Provincial Minister of Agriculture said:

"...when ISA was first talked about from the lab in PEI. There were lawmakers and legislators both in the United States - various states - bordering British Columbia and in Asia who at that time were speculating and pushing for closing our market share."

Dr Kim Klotins (CFIA) testified under oath a the Cohen Commission:

"So if, let's say, we do find ISA in BC and all of a sudden markets are closed,..."

So do we believe the CFIA today, with a crisis on its hands, or do we believe the CFIA statements made under oath at the Cohen Commission and the statement by a Minister?

Tough choice.

Remember this is the gang that was involved in the XL Food Scandal where people died:

As reported in the Toronto Star:

A memo from a Canadian Food Inspection Agency (CFIA) meat hygiene supervisor obtained by CTV News instructed CFIA inspectors to closely examine carcasses being processed for shipment to Japan, but to ignore visible contamination on meat for Canadians.

"Our number 1 priority is to ensure this standard is met with Japan eligible carcasses," said the memo.

"Ensure that non-Japan-eligible carcasses are not inspected for spinal cord/dura mater, OCD (other carcass defects) and minor ingesta," the note said. "Ignore them."

This is despicable, ensure meat not going to Japan is not inspected for spinal cord splatter and fecal matter.

So how can we possibly believe the CFIA today? They don't agree with themselves? I can't, I am tracking viruses they say don't exist. We are either going to <u>boycott</u> the product and demand the <u>licences of occupation be revoked</u> or we are going to be eating salmon influenza along with spinal and fecal splatter in our meat. We are going to star as victims in this horror show!

Alexandra Morton's blog http://tinyurl.com/aygrxwl