



Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# Proposed *Safe Food for Canadians Regulations*

OFPA Spring Technical Meeting, April 5<sup>th</sup>, 2018



Canada 

# Objectives

## To provide you with:

- An understanding of why the Canadian Food Inspection Agency is modernizing
- An overview of key provisions in the proposed Safe Food for Canadians Regulations
- Details on the various resources available
- Details on how to stay connected
- An opportunity to ask questions

# Responding to Today, Building for the Future

## Our plan - Five strategic priorities

Protect Canada's food, plant and animal resource-base while supporting innovation

*Modern Regulatory Toolkit*

Outcome-based regulations with new compliance promotion tools



Target resources to where they are needed most

*Integrated Risk Management*

New risk management tools, analytics and surveillance to inform resource allocations and enforcement priorities



Greater efficiency and agility to respond to emerging risks

*Consistent and Efficient Inspections*

Single inspection approach focused on regulatory outcomes and supported by mobile tools and guidance



Embrace technology to make it easy to get information and services

*Digital-First Tools and Services*

Electronic access as the preferred method of requesting and receiving services



Support international consensus to safeguard food, plant and animals, while supporting market access

*Global Leader*

Pursue improved international standards, fairness in trade practices, enhanced use of technology and regulatory cooperation



*CFIA's talented staff are engaged and ready for the changes*

Ensure employees have the tools, training and a strong voice for change

*Engaging with industry and partners*

Consider the perspectives of industry and our partners as we evolve

# Safe Food for Canadians Act and Regulations

## Today

- Solid foundation
- Separate regulations for food commodities
  - *Meat Inspection Act*
  - *Canada Agricultural Products Act*
  - *Fish Inspection Act*
  - *Consumer Packaging and Labelling Act*
- Prescriptive
- Complex

Protect Canada's food, plant and animal resource-base while supporting innovation

Modern Regulatory Toolkit

Outcome-based regulations with new compliance promotion tools



## Future

- More robust
- One regulation for all food commodities
- Prevention –focused
- Outcome based
- Stream-lined

# CFIA's Future Food Regulatory Framework

## ***Food and Drugs Act & Regulations***

- Prohibit sale of unsafe food
- Apply to all food sold in Canada

## ***Meat Inspection Act & Regulations***

## ***Fish Inspection Act & Regulations***

## ***Canada Agricultural Products Act & Regulations***

- *Dairy Products; Egg; Fresh Fruit and Vegetable; Honey; Ice Wine; Licensing and Arbitration; Livestock and Poultry Carcass Grading; Organic Products; Maple Products; Processed Egg; Processed Products*
- Apply to select commodities marketed across provincial boundary, import and export
- Some commodities require preventive food safety controls, others don't

## ***Consumer Packaging and Labelling Act & Regulations – food provisions***

- Regulate the consistency, completeness, and accuracy of the labelling and packaging of consumer goods

Food and  
Drugs Act &  
Regulations

Safe Food for  
Canadians Act  
(*Royal Assent, Nov.  
22, 2012*)  
& Regulations  
(*proposed*)

# Proposed *Safe Food for Canadians Regulations*

## Scope

- The proposed SFCR would generally apply **to food for human consumption** (including ingredients) that is **imported, exported, or inter-provincially** traded.
- It would apply to **food animals** from which meat products to be **exported or inter-provincially** traded may be derived.
- Some of the **traceability, labelling and advertising** provisions would also apply **to intra-provincially** traded foods.

# Proposed *Safe Food for Canadians Regulations* Main Elements

## *Safe Food for Canadians Act and Regulations*

### **LICENSING**

Clear mechanisms  
for identification and  
oversight of  
regulated parties

### **PREVENTIVE CONTROLS**

Industry  
documentation of  
hazards, and measures  
to address them in  
preventive control  
plans (PCPs)

### **TRACEABILITY**

Facilitating effective  
response in case of  
non-compliance

**Expected Result:** Stronger, more consistent and outcomes-based rules


# Moving from Prescriptive to More Outcome-Based

## Prescriptive Based Rules

- Regulated parties have to follow the rule as written.
- To do something different, the rules need to be changed.
- If there is a new hazard, the rules have to be changed

## Outcome Based Rules

- Regulated parties choose method to achieve the outcome (the how)
- Required outcome or level of performance is written into regulation



System is more flexible and responsive to emerging hazards and new technologies

Same or better food safety results

Bureaucratic burden kept as low as possible

CFIA able to approach the entire food system as a whole using a risk-based approach

**Reflects consistent, internationally recognized requirements;**

**Levels the playing field** across food sectors and between domestic food businesses and imports;

**Supports ongoing market access;**

**Increased confidence in food safety;**

**Aligns with trading partners; and**

**Provides an opportunity** to expand trade inter-provincially under a systems' recognition approach.



# Licensing - Proposed

**If a person is doing any of the following activities, they would require a licence:**

- Manufacturing, processing, treating, preserving, grading, packaging, or labelling a food that will be exported or moved between Canadian provinces
- Importing a food
- Exporting a food that requires an export certificate
- Slaughtering a food animal where the meat product will be exported or moved between Canadian provinces
- Storing and handling a meat product in its imported condition for inspection by the CFIA

**Licensing would allow the CFIA to:**

- Identify businesses preparing food for inter-provincial trade, export, or importing food into Canada
- Authorize a person to carry out specified activities

# Preventive Control Measures - Proposed

## Preventive control requirements:

- Outcome based, where possible to allow for flexibility and innovation
- Cover treatment processes, establishment conditions, sanitation, pest control, competency, etc.

## Preventive control plan (PCP) requirements:

- Document that outlines potential hazards associated with the food and demonstrate how they will be controlled (consistent with HACCP).
- Not always be required, however the preventive control requirements must be met irrespective of whether or not the PCP is required.

# Traceability - Proposed

Traceability requirements identify the food and trace it “**one step forward, one step back**” and would apply to any person who:

- sends or conveys food from one province to another (e.g. food distributors)
- imports or exports food,
- holds a licence to manufacture, process, treat, preserve, grade store, package or label food or to store and handle an edible meat product in its imported condition
- grows or harvests fresh fruits or vegetables that are to sent or conveyed from one province to another or exported (responsible for tracing the food **one step forward** to the immediate customer but not one step back )
- Sells food at retail (responsible for tracing food **one step back** to suppliers but not forward to the consumer).

# Traceability - Proposed

The following information is required to be prepared and kept when the food is provided to another person:

- Identify the food (common name; name & principal place of business; lot code to allow the food to be traced);
- trace the food one step back (except growers and harvesters of fresh fruits and vegetables)
  - date on which the food was provided to you
  - name and address of the person who provided it to you
- trace the food one step forward (traceability requirements would **not apply** to retail tracing forward to the consumer)
  - date on which it was provided to you
  - name and address of the person to whom you provided it;

Traceability requirements would **not apply** to restaurants or other similar enterprises

# Traceability - Proposed

Traceability records would need to be:

- ✓ clear and readable
- ✓ kept for 2 years and accessible in Canada and
- ✓ provided upon request, but could be kept outside Canada.
- ✓ if electronic, provided to the CFIA in a format which can be opened and used by standard commercial software.

Information required to be on the label (either applied, attached or accompanied):

- common name;
- name & principal place of business; and
- lot code to allow the food to be traced

# Coming into Force Dates

	Meat, Fish, Eggs, Processed Egg, Dairy, Processed Products, Honey, Maple	Fresh Fruits and Vegetables	All Other Foods		
			>\$30K and ≥5 employees	>\$30K and <5 employees	≤\$30 K
<b>Licence</b>	Immediate	Immediate (N/A for growers and harvesters)	+2 years	+2 years	+2 years
<b>Traceability</b>	Immediate	Immediate (except growers and harvesters)	+2 years	+2 years	+2 years
		+1 year (growers and harvesters)			
<b>Preventive Controls</b>	Immediate	+1 year	+2 years	+3 years	+3 years
<b>Written PCP</b>	Immediate	+1 year	+2 years	+3 years	Not Required <sup>1</sup>

<sup>1</sup> Not Required includes honey, maple and fresh fruits or vegetables in addition to foods that fall under “all other foods” 14

# How does the CFIA support businesses?

## Videos



## Handbook for Food Businesses



## Interactive Tools



## Fact Sheets



## Infographics



# What Food Businesses Can Do Now!

## **1** *Visit our website and understand the proposed SFCR*

[www.gazette.gc.ca](http://www.gazette.gc.ca) (draft regulations)

[www.inspection.gc.ca/safefood](http://www.inspection.gc.ca/safefood) (tools, resources, guidance materials)

## **2** *Plan ahead and start practicing commonly known food safety controls*

## **3** *Stay Informed! Register for the CFIA Chronicle (our quarterly newsletter. Follow us on social media (Twitter, Facebook, LinkedIn, & YouTube) Sign up to receive e-mail updates*



**Questions?**