



Safe Food for Canadians Regulations Overview

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New Regulations?

- Changes in United States
- One regulatory program
- Outdated Food Acts
- Stronger import controls needed for global food supply chain
- World Issues
- Stronger fines and penalties
- New Oversight





Regulations

- Significant regulatory initiative
- Consolidates 14 sets of regulations into 1
- Commodity specific requirements remain
- New Preventive Controls, Licensing, Traceability
- CFIA will administer SRC Act and Regulations
- **Incorporation By Reference NEW!**





Highlights of the SFC Act

- Food tampering and deceptive practices
- Food traceability
- Improved import controls
- Modernizing existing food legislation
- Aligned inspection and enforcement powers
- Outcome based regulations
- New review mechanism
- New enforcement strategy

SFC Act applies to import, export and inter- provincial trade





Outline of New Regulations

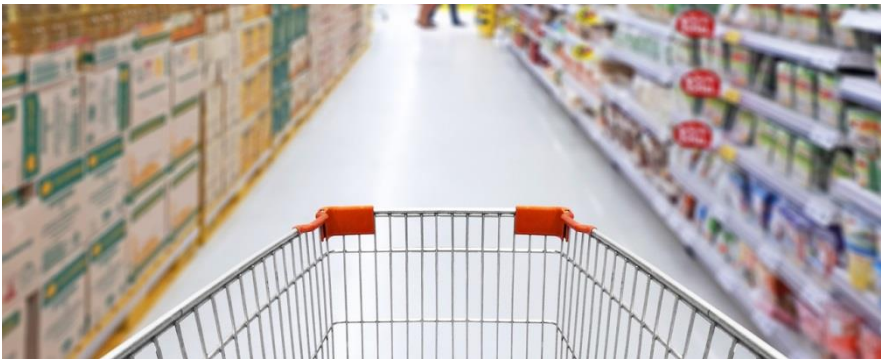
- New Regulations include 16 parts focusing on:
 1. Licenses
 2. Preventive controls
 3. Traceability





Benefits for the Public

- Better Traceability
- Safer food products
- Common language
- Stronger controls for imported foods





Licensing

- All companies engaged in international or interprovincial trade require a license (some exemptions)
- Replace current CFIA commodity license and registrations
 - import fish/meat/poultry
- Companies must:
 1. Apply for a license online
 2. State the type of product
 3. Implement a Preventive Controls Program
- Pre-licensing inspection be required
- Licenses can be suspended or cancelled





Who Needs a License?

Everyone who:

- Imports food
- Manufactures, cooks, processes, treats, preserves, grades, packages, etc. for export or to be trade inter-provincially.
- If you requests an export certificate
- Slaughters food animals for trade inter-provincially of exports
- Stores or handles a meat product that is imported and may need inspection by the CFIA
- Exemptions: Food for personal use, food additives regulated by Health Canada's Health Products and Food Branch.





Preventive Controls

- Licensing
- Hazard Analysis for ingredients and processes is needed
- Identification of all controls to produce product
- Strong Supplier Assurance programs
 - Importers
 - Companies: procedures record policy
- CFIA will conduct audits
- CFIA will use GFSI certification and audit results to help decide audit frequencies





PCP

- Based on Codex Principles of Food Hygiene
- Processors who have FSEP, QMP, GFSI certification or HACCP programs have basic SFCR requirements
- Require controls for non-food safety requirements such as weights and labelling-consumer protection





Preventive Controls Include:

1. Application- My CFIA
2. Hazards identification, BCP
3. Conditions of the establishment
4. Sanitation, pest control and non-food agents
5. Conveyance or equipment
6. Loading, unloading and storage
7. Competency
8. Hygiene
9. Investigation and notification, complaints and recall





Preventive Control Plan (PCP)

Definition:

A written document that demonstrates how risks to food and food animals are identified and controlled.

CFIA





PCP Must Include the Following:

- Hazard Analysis
- Description of the control measures
- Description of the Critical Control Points (CCPs) and related:
 - Control measures
 - Critical limits
 - Monitoring procedures
 - Corrective action records
- Procedures to verify the written PCP is implemented and is effective
- Measures for consumer protection





Consumer Protection

Measures in to place to meet applicable requirements for:

- Labelling
- Packaging
- Standards of Identity
- Grades
- Net quantity

Examples are provided online- CFIA





Consumer Protection

Measures in to place to meet applicable requirements for:

- Net weight
- correct list of ingredients, compositional standards
- Nutritional labelling
- No misrepresentation or false claims
- Country of origin

Examples are provided online- CFIA





PCP for Imports

- Develop your preventive control plan
 1. Hazard identification and show control measures
 2. Foreign supplier controls and procedures- available on request by CFIA
 3. Consumer protection written policy
- Preventive control plan must be in place
- Maintain your PCP





Preventive Controls for Brokers and Distributors

- CFIA on-line tools helps to determine if a license or preventive controls are needed.
- If broker is an importer, Importer PCP applies.
- Brokers without storage facilities or transport vehicles – requirement may be needed by who is using the product.
- If a broker takes ownership then ships interprovincial - may require a license and PCP.
- If broker never take ownership (arrange sale and transport)- a license and PCPs may not be required.





Recall and Companies Requirement

- Have recall as a complaint system and must include:
 - Investigate food safety and regulatory issues immediately
 - Report food safety risks to CFIA
 - Records, investigate and respond to complaints
 - Documented recall procedure including company contacts.
 - **Conduct Mock Recalls at least once/year**
 - Documented and kept for 2 years
- Recall effectiveness checks done and recorded





Traceability

- Trace products one step forward and one step back.
- Processors:
 - packaging and ingredients traceable back to original vendor
 - all finished products traceable to first level of distribution
- Importers:
 - trace back to the foreign vendor/processor
 - trace products to first level of distribution
- Retailers:
 - One step back to suppliers
 - Records available to show CFIA
- Restaurants:
 - Exempt





Traceability – the Records

- Keep records *with dates*
- Identify the food includes:
 - Common name
 - Name and address of person who manufactured*
 - Tracking information
- Identify and trace back to ingredients
- Maintain records for 2 years. Provide to CFIA upon request.





Traceability

You will need to have the following kinds of information for traceability:

- Lot codes, time stamps, etc.
- Where did the product come from
- How does the coding work
- How does the tracking of raw material work

Outcome: document of all ingredients and packaging with full inventory accounting for:

- Where it was used
- Outstanding inventory
- Wasted inventory





- Phased in beginning January 15, 2019
- Sectors
 - Dairy products, eggs, processed egg products, processed fruit or vegetable products (2019)
 - Fish (2019)
 - Meat products and food animals (2019)
 - Fresh fruit or vegetables (2019*)
 - Honey and maple products (2019)
 - Unprocessed food used as grain, oil, pulse, sugar or beverages
 - Food additives and alcoholic beverages
 - All other foods
- Business activity
- Level of trade

Resources:

- <http://inspection.gc.ca/food/sfcr/timelines/eng/1528199762125/1528199763186>
- Link from the “Preventive Control Plan Interactive Tool”





Building the most successful food company in the world.