



An Update on the CFIA Food Program

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CFIA



Today's Presentation

- Safe Food for Canada Regulations – Licensing
- Establishment Risk Assessment (ERA) model
- Current Issues in Food Safety
- Food Safety Investigation and Recall Data



SAFE FOOD FOR CANADA REGULATIONS - LICENSING



Licensing

Structure 1 2 3 4

1 **Person** (or food business)

2 **Activities** on food or food animal

(Guidance: [Licensing interactive tool](#) and [Food business activities that require a licence under the SFCR](#))

- manufacture, process, treat, preserve, grade, package or label a food for interprovincial trade or export
- slaughter a food animal where the meat product is destined for interprovincial trade or export
- store and handle a meat product in its imported condition for inspection by CFIA
- import a food
- export a food that requires an export certificate or other export permission

3 **Food Commodity & Sub-commodity**

(Guidance: [What to consider before applying for a Safe Food for Canadians licence](#))

Commodity	Sub-commodity	Examples of <u>food</u> that fall into this sub-commodity
Dairy	Butter/butterfat	Cultured butter, ghee, salted butter, unsalted butter, whey butter

4 **Establishment Location(s)** where the activities are conducted

- facility, conveyance or field

Licensing

Does not apply to:

- activities conducted on food to be sold and consumed within a province
- moving food from one province to another (conveying or transporting)
- growing and harvesting fresh fruits or vegetables
- handling fish on a vessel
- activities conducted at the retail grocery store (e.g. packaging/labelling food at the retail grocery store for sale to consumers)



Timeline Summary

SFCR requirement	Dairy products; Eggs; Fish; Honey; Maple products; Meat products; Processed egg products and Processed fruit or vegetable products	Fresh fruits or vegetables	All Other Foods		
			More than \$100K in gross annual food sales <u>AND</u> more than four employees	More than \$100K in gross annual food sales <u>AND</u> four employees or less	\$100K or less in gross annual food sales <u>OR</u> four employees or less
Licence	January 15, 2019	January 15, 2019 (N/A for growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
Traceability	January 15, 2019	January 15, 2019 (except growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
		January 15, 2020 (growing and harvesting)			
Preventive Controls	January 15, 2019	January 15, 2020	July 15, 2020	July 16, 2021	July 16, 2021
Written PCP	January 15, 2019 (not required for maple products and honey if annual food sales are \$100K or less)	January 15, 2020 (not required if annual food sales are \$100K or less)	July 15, 2020	July 16, 2021	not required if \$100K or less (regardless of no. of employees)

Licence Application

- To apply for your licence, you will use the My CFIA portal.



- You are encouraged to enroll in My CFIA now so you are ready to apply for a licence when you require one.

[Requesting a Safe Food for Canadians Licence](#)

Resources: Licensing

Topics	Guidance Tools available at http://inspection.gc.ca/
Do you require a licence?	Licensing Interactive tool
Additional information to help you determine whether the activities you conduct require a licence	Food business activities that require a licence under the Safe Food for Canadians Regulations
Key considerations to help you prepare to apply for a licence	What to consider before applying for a Safe Food for Canadians licence
Licensing application	My CFIA
List of food businesses with a valid SFC licence issued by CFIA	Safe Food for Canadians Licence Registry

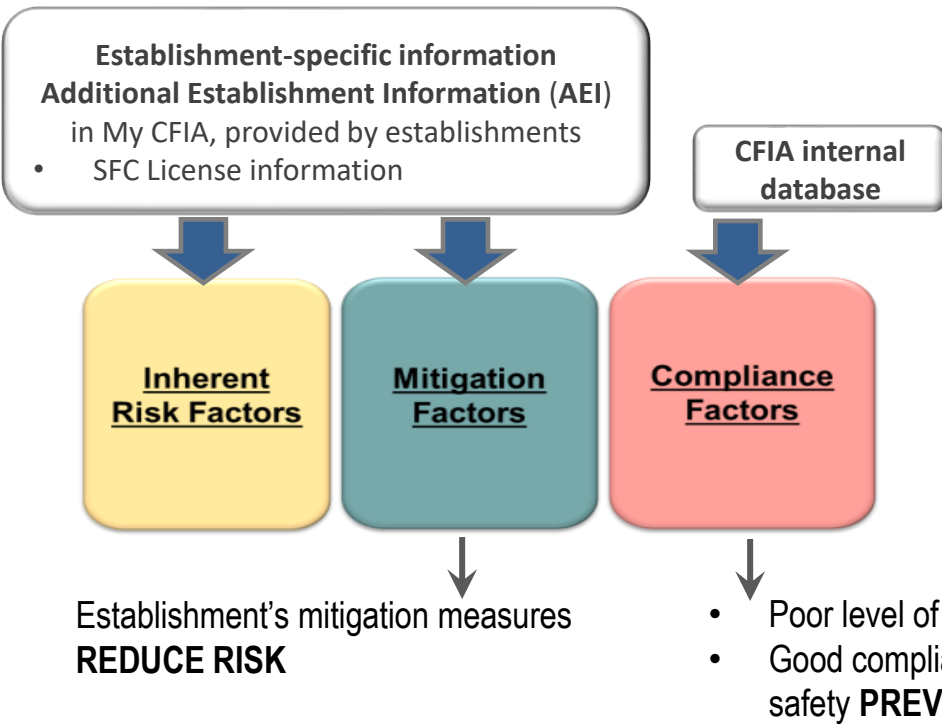
ESTABLISHMENT RISK ASSESSMENT MODEL



ERA-Food Model

The **ERA-Food model** is a tool used for assessing the food safety risks associated with federally regulated food establishments with domestic licensable activities under their SFC licence (similar risks treated with similar rigor).

Establishment risk is calculated based on scientific data and establishment-specific information, collected from regulated parties and CFIA databases, and organized into three components: **inherent risk factors**, **mitigation factors**, and **compliance factors**

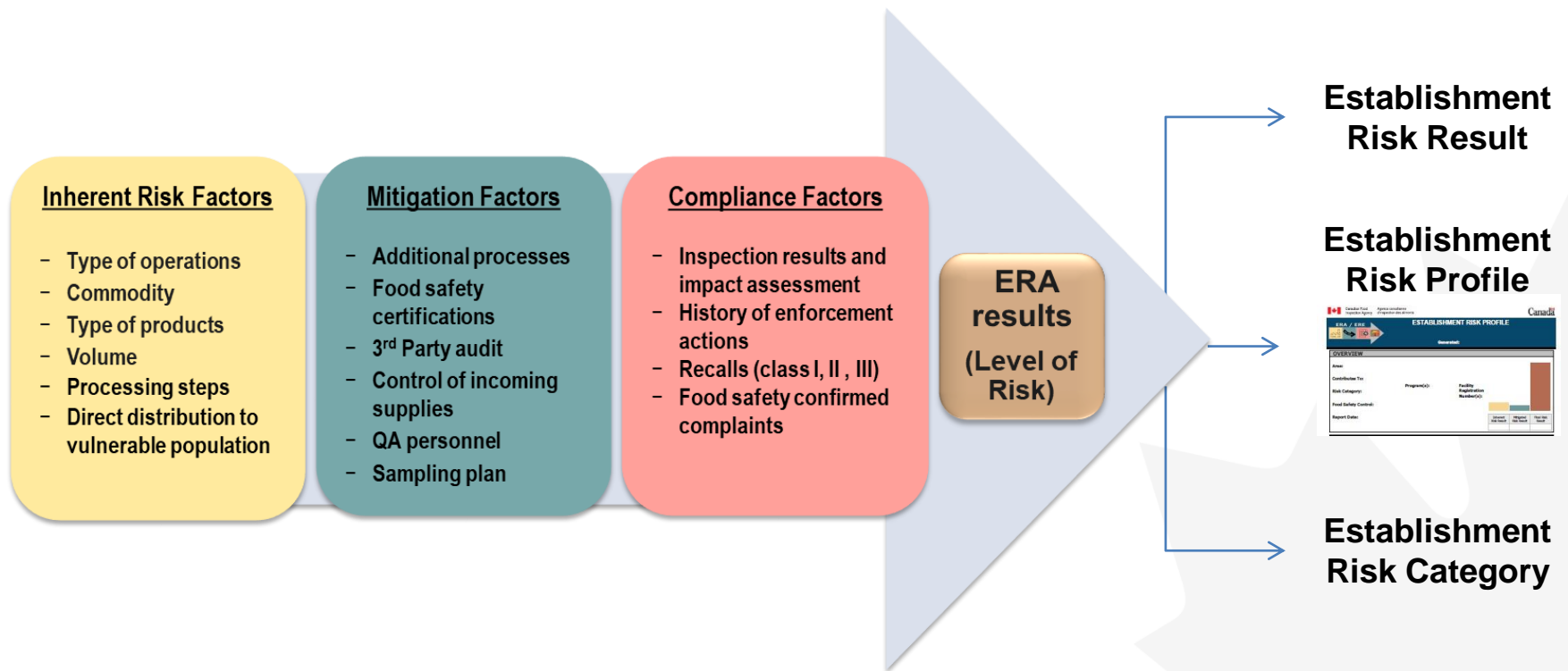
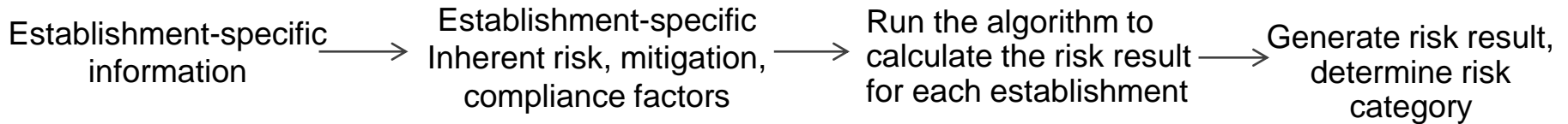


DID YOU KNOW?

- The ERA model recognizes establishment efforts to manage food safety
- Establishments have the opportunity to influence their ERA risk result

ERA-Food Model

Establishment-Specific Information



What does this mean to Regulated Parties?

- ❖ AEI can be completed and updated anytime in My CFIA
- ❖ Individual establishment risk results/profiles are updated daily – can be shared by CFIA inspectors via encrypted e-mail (Protected B data) or handed in person.
- ❖ Resources are available to help you

Establishments that **HAVE NOT** completed their AEI



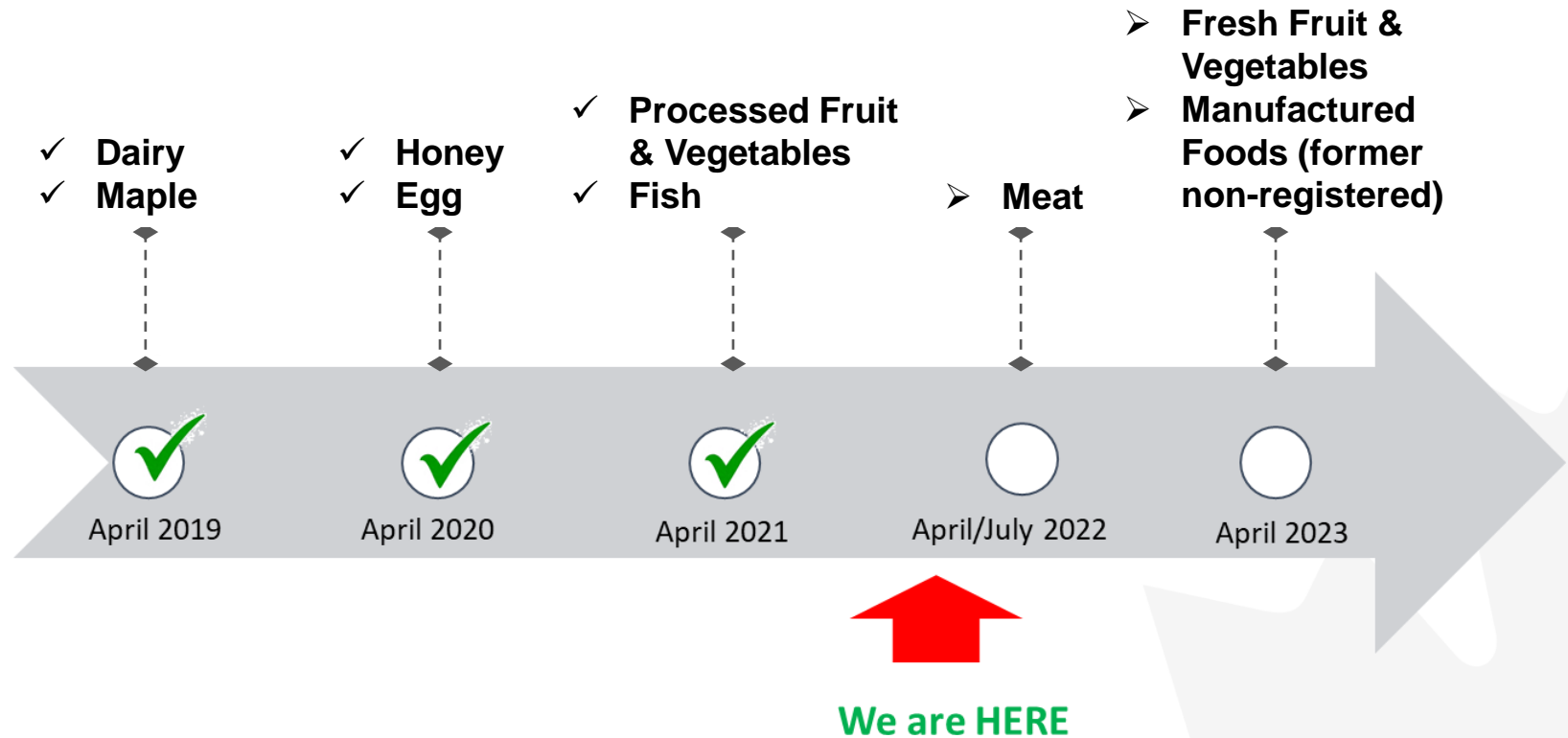
Establishments that **HAVE** completed their AEI



Resources:

1. Additional Establishment Information (AEI) [Glossary of terms](#) (helpful with definitions)
2. Additional Establishment Information (AEI) [Checklist](#) (helpful with volume calculation)
3. Training – online [eLearning](#) on ERA model

ERA-Food Integration: Risk-informed Inspection



83% ERA-Food AEI Completion Rate for the 6 commodities currently integrated (as of Feb 2022)

If you have any additional questions, contact:
cfia.eramodel-modeleere.acia@inspection.gc.ca

CURRENT ISSUES IN FOOD SAFETY



CFIA & Foodborne Illness Outbreaks

- CFIA is a member of the National Outbreak Investigation Coordinating Committee (OICC)
- Committee gathers in response to multi-jurisdictional foodborne illness outbreaks
- CFIA initiates food safety investigations
- Food safety investigation provides the basis for an assessment of risk and the development of a risk management strategy

Canada 

Food Safety Investigation During an Outbreak: Objectives

- Support the investigation through:
 - Traceback / Traceforward of suspect food(s) through all levels of distribution
 - Conducting manufacturer or importer inspections
- Determine the nature and extent of the p
- Determine the root cause
- To ask the question: Is there a health risk?



Foodborne Illness Outbreak: *Salmonella* Enteritidis

- October 20:
 - OICC is activated to investigate multi-provincial cluster of *Salmonella* Enteritidis and CFIA initiates a food safety investigation
 - Includes traceback activities and sampling
- December 9:
 - PHAC issues Public Health Notice; avocado is their hypothesized food source based on clinical evidence
- December 12:
 - Closed sample of frozen corn tests positive for *Salmonella*
- December 17:
 - Testing confirms that the *Salmonella* detected in the corn matches the clinical cases in the outbreak investigation

Foodborne Illness Outbreak: *Salmonella* Enteritidis

- December 18 to January 11:
 - CFIA publishes 6 additional Food Recall Warnings for two brands of frozen corn and secondary products
 - CFIA verified that all implicated lot codes were removed from Canadian marketplace, hazard risk mitigated
 - Manufacturer implemented corrective actions moving forward
- December 21:
 - Updated Public Health Notice released by Public Health Agency of Canada linking that outbreak to the implicated frozen corn; links to the recall warnings.
- January 21:
 - Epidemiological update: 110 laboratory confirmed cases across 5 provinces, 4 hospitalizations, 0 deaths

Inspection oversight of SFC licence holders Importing romaine lettuce from the United States

- Romaine Lettuce has been associated with several outbreaks of E.Coli O157:H7 in the U.S and Canada
- Outbreak sources include counties of the Salinas Valley
- Implementation of temporary import conditions
- Notice to Industry



Import Conditions

Phase 1: August 1st to September 30th – Preventive Control Inspections (PCI)

Phase 2: October 1 to December 31- remaining PCI's and Commodity Inspections



Compliance Verification Activities

Preventative Control Inspections



- Inspections focussed on Import Controls, Traceability controls and Complaints
- Inspections focussed on verifying Preventative Control Plan

Commodity Inspections

- Review of Certificate of Analysis

Point of Entry Controls –other California counties

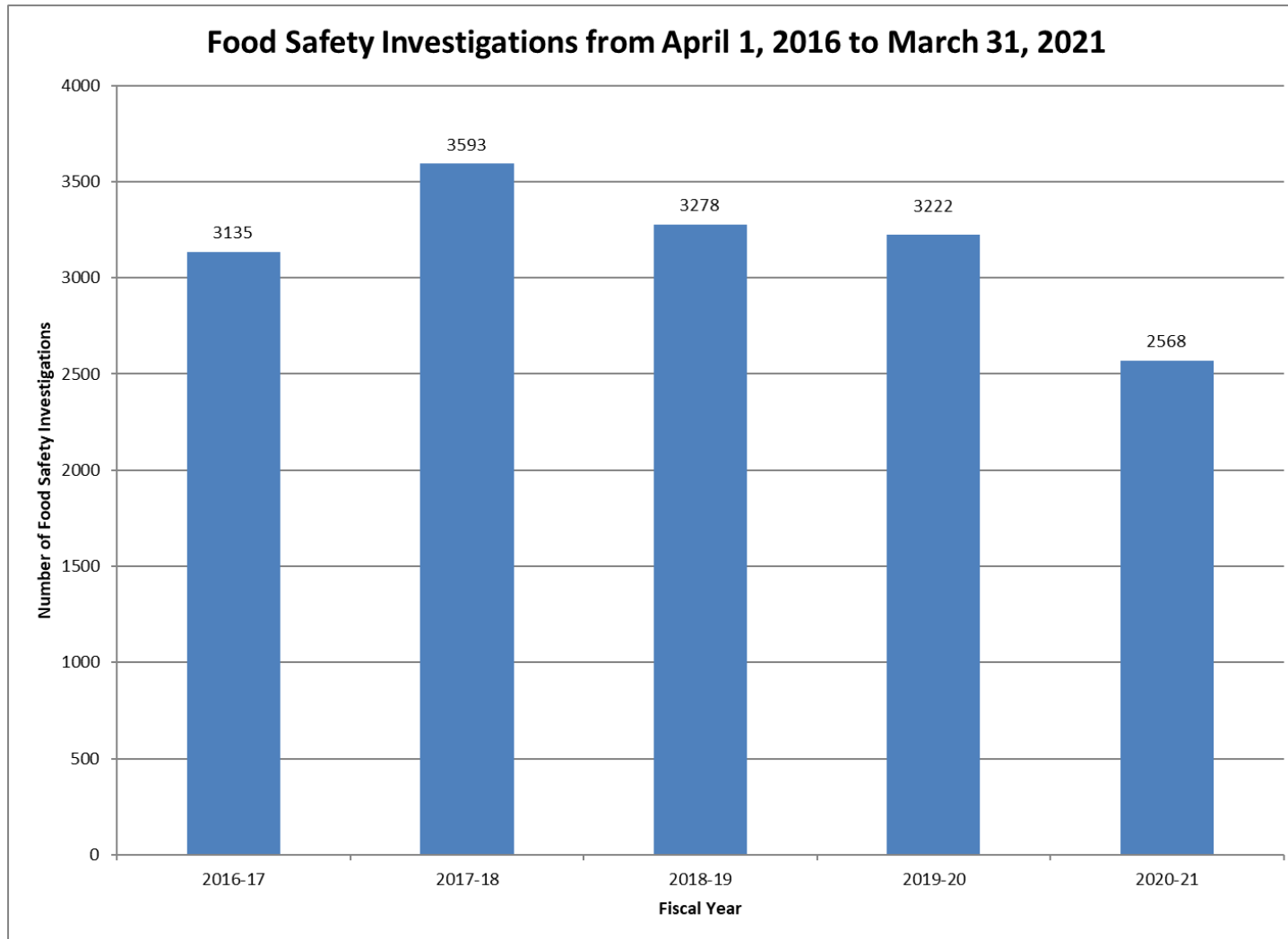
Annual Monitoring Activities

- Sampling conducted throughout the year
 - Microbiological Analysis includes E.coli O157:H7
 - [Retail Targeted surveys](#)
 - Domestic and Importer sampling
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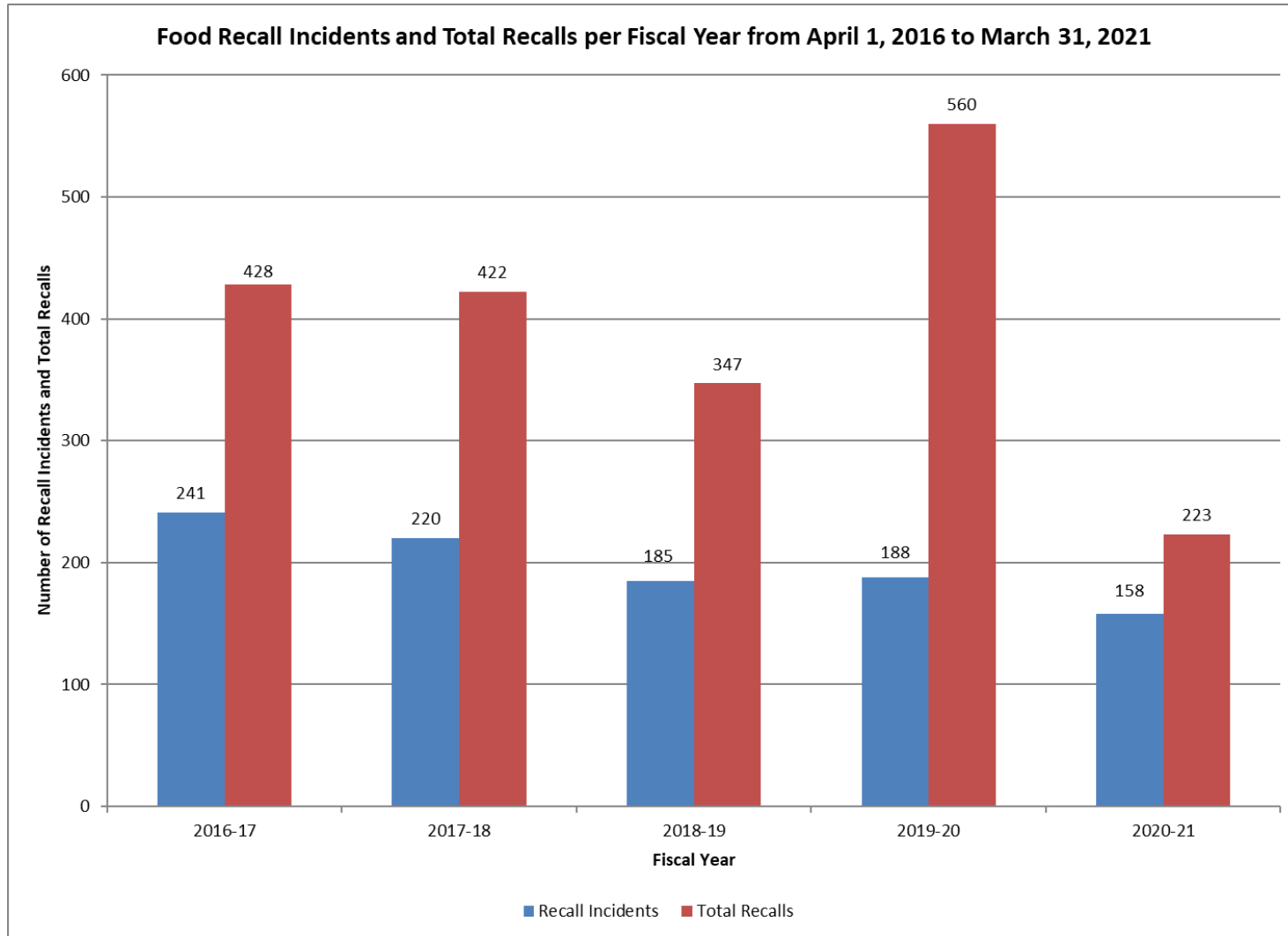
FOOD SAFETY INVESTIGATIONS AND RECALL STATISTICS



Food Safety Investigations

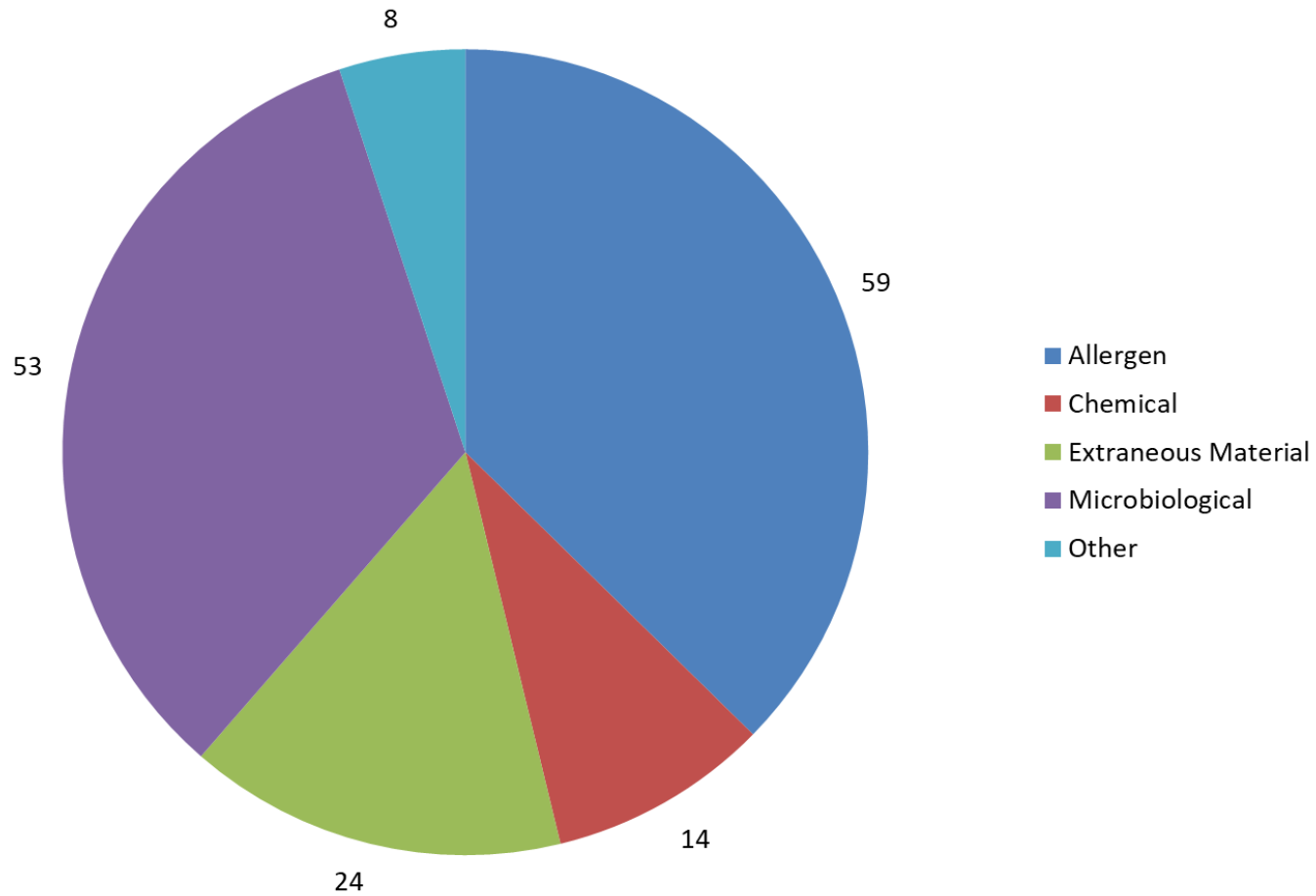


Recall Statistics



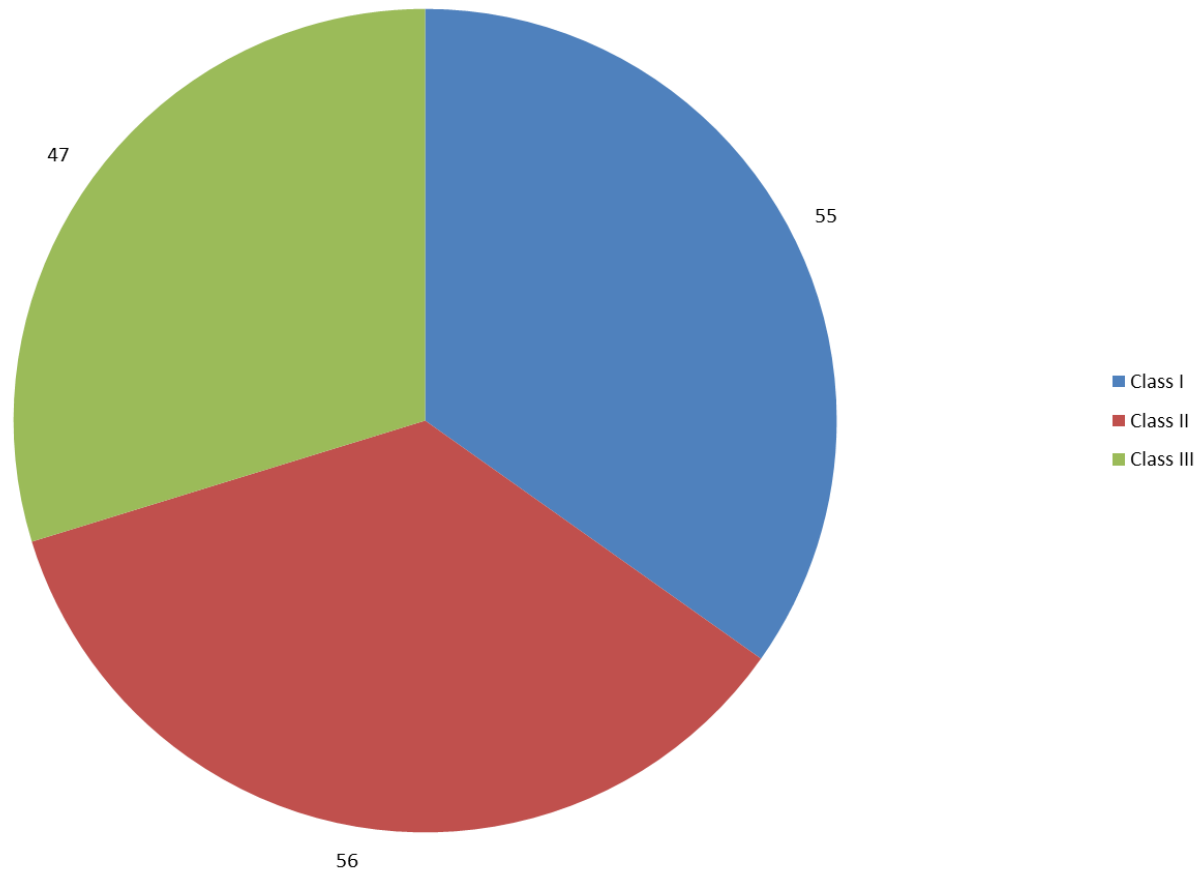
Recall Statistics

Recall Incidents by Area of Concern from April 1, 2020 to March 31, 2021



Recall Statistics

Recall Incidents by Class from April 1, 2020 to March 31, 2021



Thank You!

