



Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# *Safe Food for Canadians Act and Regulations*

Canada's Food Regulatory Regime and Import Framework  
Canadian Food Inspection Agency



Canada 

# Objectives

## To provide you with:

- An overview of the current Canadian import framework
- An overview of the *Safe Food for Canadians Regulations*
  - Key provisions related to international trade
  - Implications for foreign exporters and Canadian importers
  - Details on various resources available

# Responding to Today, Building for the Future

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

Target resources to where they are needed most

Greater efficiency and agility to respond to emerging risks

Embrace technology to make it easy to get information and services

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

## Modern Regulatory Toolkit

## Integrated Risk Management

## Consistent and Efficient Inspections

## Digital-First Tools and Services

## Global Leader

Outcome-based regulations and new compliance tools that focus on safety, allowing industry to innovate and the Agency to adapt in response to emerging risks.

Better use of our data, reports and surveillance to identify trends, allowing us to focus on risk and support program design, planning, compliance and enforcement efforts.

An inspection approach carried out nationally in a fair, consistent and predictable manner that is focused on regulatory outcomes and supported by mobile tools and guidance.

To equip industry with a full range of electronic services and information to comply with regulations and employees with the necessary tools to carry out their work effectively and efficiently.

To 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

## Before

- 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



## Today

- More robust
- One regulation for all food commodities
- Prevention-focused
- Outcome-based
- Streamlined

# Food regulatory landscape – January 2019

## Key components

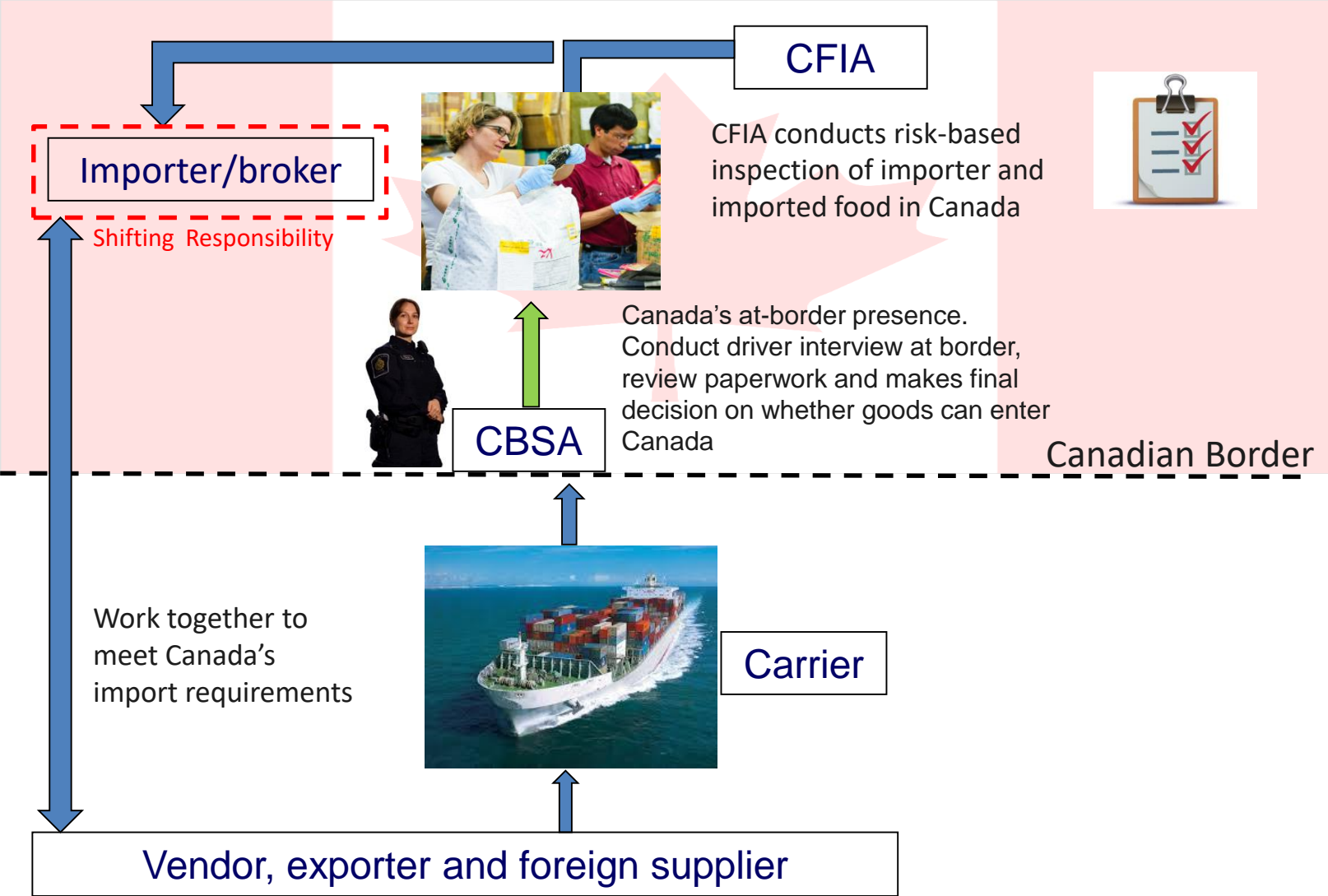
Food and Drugs Act / Food and Drug Regulations

Safe Food for Canadians Act and Regulations

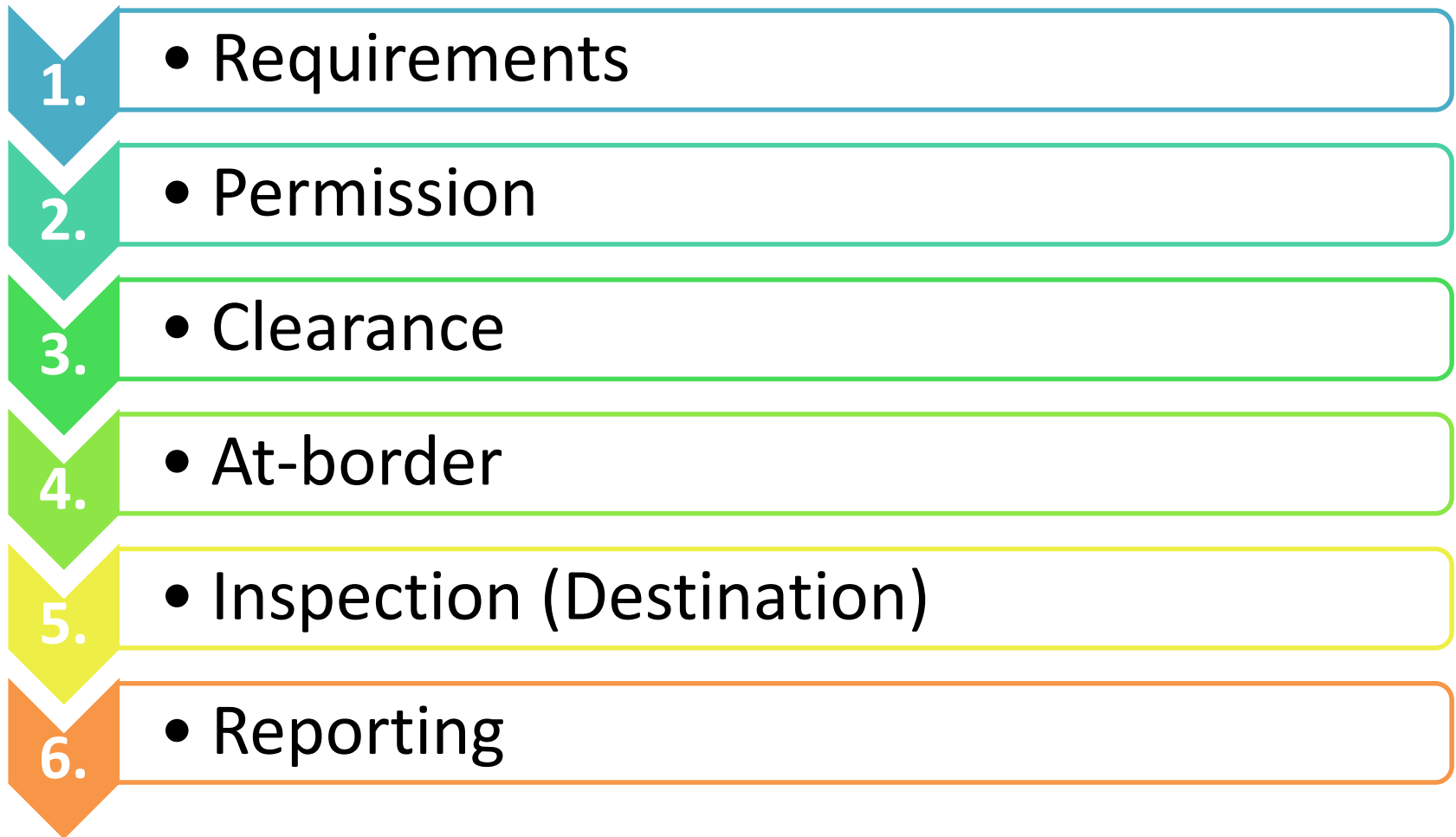
Health of Animals Act and Regulations

Plant Protection Act and Regulations

# Roles and Responsibilities



# CFIA's Generic Import Process



# Tools to Better Understand Importing Into Canada

- Automated Import Reference System (AIRS)
  - User friendly searchable database of CFIA import requirements ([www.inspection.gc.ca](http://www.inspection.gc.ca))
- CFIA Guidance documents ([www.inspection.gc.ca/safefood](http://www.inspection.gc.ca/safefood)):
  - Importing food: A step-by-step guide
  - A guide for preparing a preventive control plan for importers
- CBSA Guidance documents ([www.cbsa-asfc.gc.ca](http://www.cbsa-asfc.gc.ca))
  - Step-by-Step Guide to Importing Commercial Goods into Canada
- Health Canada – maximum limits for pesticides and veterinary drug residues plus list of permitted additives



# SFCA/SFCR and Trade with Canada

- Foods to be exported to Canada need to meet Canadian standards
- Canadian exports depend on the strength of the domestic food safety system, starting with the regulatory framework.
- SFCR will allow for continued equivalence with the US (regulations for the new *Food Safety Modernization Act 2011*) and other trading partners.
- Alignment of SFCR with CODEX will facilitate market access and equivalence with other countries that have modernized their regulatory frameworks.

# SFCA/SFCR and Trade with Canada

- Act provides legal authority for the CFIA to issue export certificates for any food.
- Licensing of exporters provides greater assurance that food coming from Canada is safe – avoids situations that compromise confidence.
- Outcome-based preventive control provisions enable industry to implement validated controls required by their export markets without having to put in place different measures for Canada.
- Creates a level playing field for domestic producers who have been subject to Canadian requirements that did not apply to imported food.

# SFCR: 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

# SFCR: Licence requirement

**If a person is doing any of the following activities in Canada, 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, exporting, or importing food into Canada
- Authorize a person to carry out specified activities

# Preventive Controls

## **Preventive control :**

- are outcome based, where possible to allow for flexibility and innovation.
- cover treatment & processes, establishment conditions, sanitation, pest control, competency, etc.

## **Preventive control plan (PCP) :**

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

# Traceability

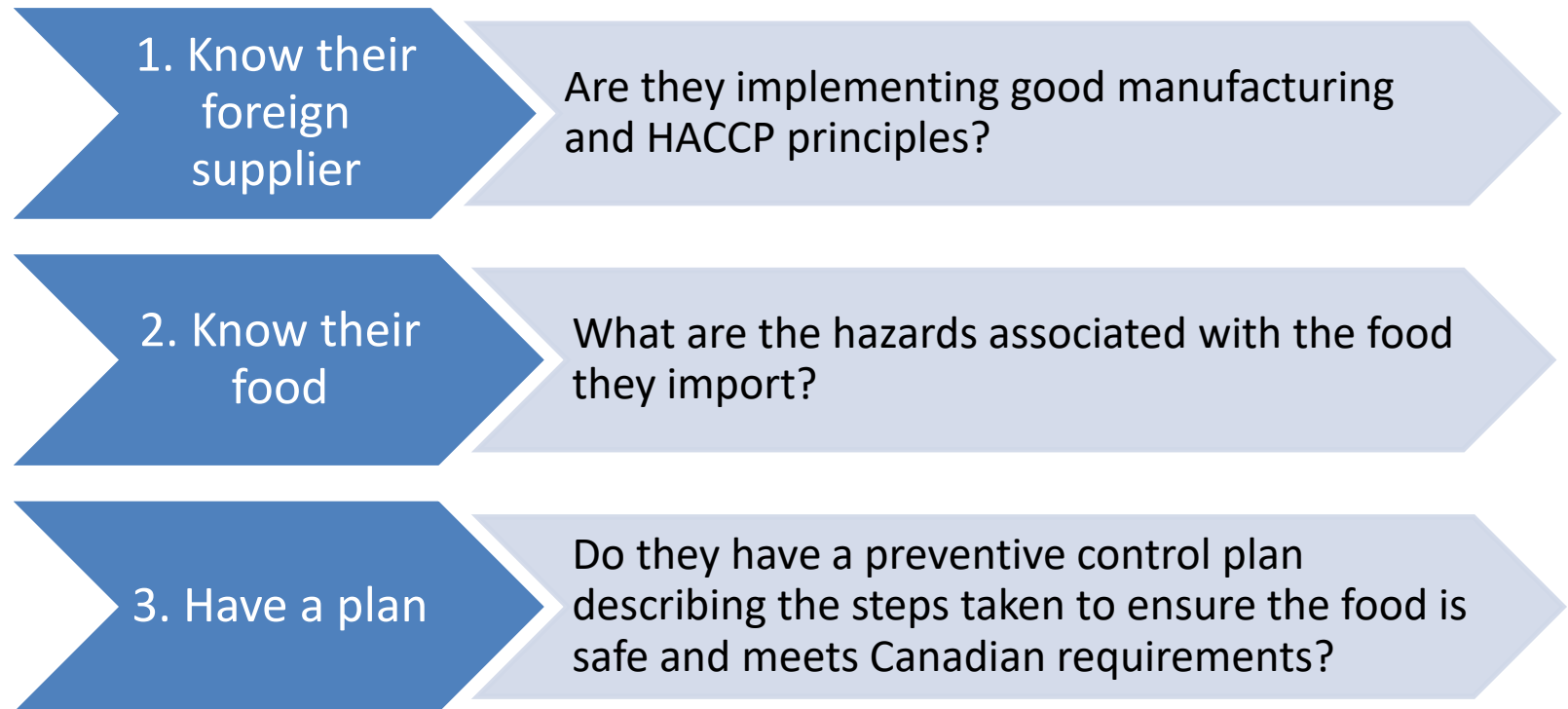
- Anyone who has a licence to prepare food for interprovincial trade, imports or exports food is required to maintain records to identify the food and trace the food “**one step forward and one step back**”.
- Retailers, such as grocery stores, bakeries and butcheries, are responsible for tracing food **one step back** to their suppliers but not forward to the consumer.
- Traceability requirements **do not apply** to restaurants or other similar enterprises.

# SFCR – Import Requirements

- Importers need to:
  - have a licence to import;
  - have a preventive control plan, unless exempt under subsection 86(3) of the SFCR;
  - ensure that their foreign supplier is manufacturing, preparing, storing, packaging and labelling the food under the same conditions as provided by section 47-81 of the regulations;
  - Investigate potential health risks and non-compliances and maintain procedures and processes for handling complaints and recalls;
  - keep clear and complete traceability records that show who the food was obtained from and to whom it was sent.

# SFCR: Preventive Control Measures - Importers

Canadian importers are responsible for ensuring the food they import from their foreign suppliers was prepared in conditions that provide the same level of protection as provided under the proposed regulations. Canadian importers need to:





# The import process – what stays the same under SFCR?

- Other than the SFCR import licence number, information provided with each shipment will remain consistent with what is currently provided.
- Importers/brokers should continue to consult CFIA's Automated Import Reference System (AIRS) to determine the import requirements for CFIA regulated commodities.
  - AIRS will indicate whether an SFCR import licence is required for a particular food
- CFIA will continue to work in partnership with the Canada Border Services Agency at the border to verify that food entering Canada meets Canadian requirements.
- The CFIA's National Import Service Centre will continue to process imports sent by importers/brokers.

# SFCR: Importing specific foods

## **Imported meat products**

- SFCR maintains requirement to come from approved meat inspection system and approved establishment.
- Maintaining requirement for all shipments to be accompanied by an Official Meat Inspection Certificate.
- Process for identifying shipments for inspection in Canada remains the same.

## **Imported fish and seafood**

- All importers must meet the same PCP/food safety requirements.
- Live/raw molluscan shellfish – SFCR maintains requirement to come from approved inspection system and approved establishment.
- Maintain - authorized shipper/establishment must be on CFIA's list of establishments approved to export to Canada.

# SFCR: Impact on Foreign Exporters

Your Canadian importer may ask:

- for information about the products you are exporting;
- for information about the manufacturing practices and safety controls of the food being exported;
- how you are addressing any hazards associated with the food;
- if you are part of a food safety certification program;
- to visit you to verify the effectiveness of your controls – would not be mandated by SFCR but permitted under outcome based approach

# Summary of Timeline

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 annual food sales <u>AND</u> more than 4 employees	More than \$100K in annual food sales <u>AND</u> 4 employees or less	\$100K or less in annual food sales <u>OR</u> 4 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 with 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)

## Services and information

### Food recalls and allergy alerts

Consult the list of the most recent public advisories for high-risk food recalls. The CFIA issues public advisories for all food products where consumption could cause serious health consequences.

### Licensing

Find out if your food business will need a licence, when and how to apply and other related information – including tips to avoid delays during the licence application process.

### General food requirements and guidance

Businesses that import or prepare food for export or to be sent across provincial or territorial borders must meet new requirements.

### Importing food

Importers will require a licence under the new consolidated regulations. Find out what other requirements apply to importers.

### Labelling, standards of identity and grades

Learn about requirements for labelling, standards and grades.

### Food safety and emergency response

Learn about the CFIA's approach to food safety investigations and recalls.

### Information for consumers

Everyone has a role to play in food safety. Find out how to keep yourself and your family safe by following safe food handling practices at home and staying informed.

### Getting started: Toolkit for businesses

Use our interactive tools and other resources to find out how and when the new *Safe Food for Canadians Regulations* apply to your business and what steps you need to take.

### Food-specific requirements and guidance

In addition to general requirements, other requirements apply to specific foods.

### Exporting food

Businesses that prepare food for export or that require an export certificate will need a licence. Find out what other requirements apply to exporters.

### Guidance Finder: Food

Our Guidance Finder can help you narrow down your search for information on food regulations by using filters, keywords or a combination of both.

### Inspection, compliance and enforcement

Learn about the CFIA's approach to compliance and enforcement, and guidance for inspectors.

Visit the  
website  
to access  
twelve key  
portals to  
information

# Have a question?

- If you still have a question after consulting the web resources
  - call 1-800-442-2342
  - or
  - Use the [contact us](#) form found on our website ([www.inspection.gc.ca/safefood](http://www.inspection.gc.ca/safefood) - bottom right corner)

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