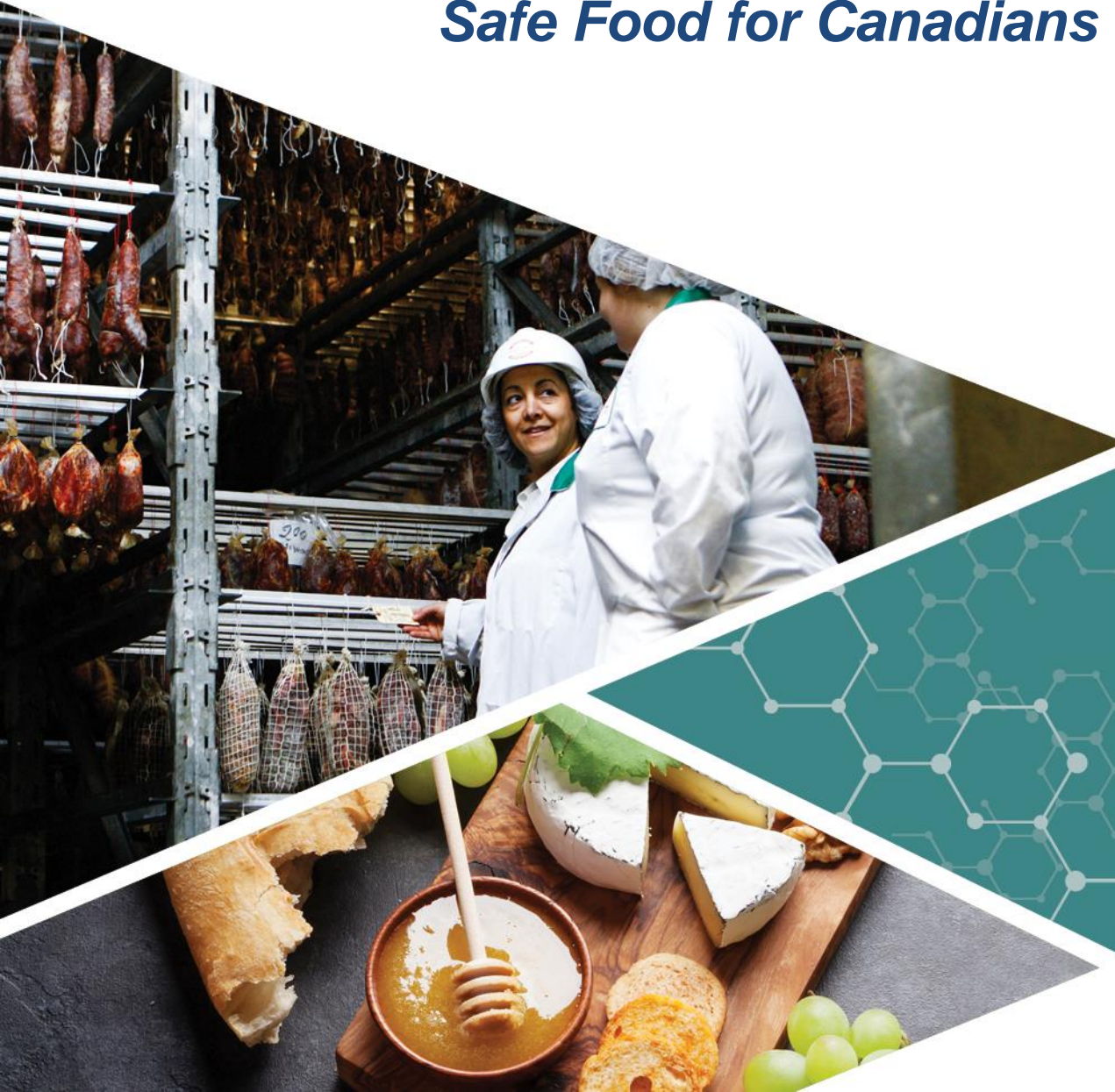




Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Safe Food for Canadians Regulations (SFCR)



Canada 

Objectives

- Overview of SFCR Requirements
- Import Requirements

Safe Food for Canadians 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

SFCR

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

Safe Food for Canadians Regulations

Scope

- Generally apply **to food for human consumption** (including ingredients) that is **imported, exported, or inter-provincially** traded.
- 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 apply **to intra-provincially** traded foods.

Key SFCR Requirements



Licensing and Structure ①②③

Identifies a ① **Person** (or food business) who conducts an:

② **Activity** (or activities) on a food or food animal

- Manufacture, process, treat, preserve, grade, package or label a food for interprovincial trade or export
- Import a food
- Export a food that requires an export certificate or other export permission
- 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 the CFIA

at a

③ **Location** (or locations)

(e.g. establishment, including a field or facility)

Key Components

- **Preventive controls**
 - prevent food safety hazards and reduce the likelihood of contaminated food entering the market, whether the food is prepared within or outside of Canada
- **Preventive Control Plan (PCP)**
 - Written preventive control plan (PCP) to address **both**
 - food safety hazards, controls measures and associated evidence of their effectiveness (consistent with HACCP); **and**
 - consumer protection and market fairness requirements (labelling, compositional standards, grades)
- **Traceability**
 - Trace the food one step forward/one step back along the supply chain

Licensing

Licensing will demonstrate accountability for food safety along the food chain, by ensuring that any manufacturing, processing, treating, preserving, grading, packaging or labelling done to a food was carried out by a licence holder under CFIA oversight.



Licensing



Applies to the following activities

- 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 or other export permission
- 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

To determine what falls under those activities, refer to [*Food business activities that require a licence under the SFCR*](#)

More information on Licensing

Refer to www.inspection.gc.ca/safefood

Click [Licensing](#)

- Licensing interactive tool
- Questions and Answers: Licensing
- Food business activities that require a licence under the SFCR
- Regulatory requirements: Licensing



The screenshot shows the header of the Canadian Food Inspection Agency website. At the top left is the Government of Canada logo. The main header features the agency's name in both English, "Canadian Food Inspection Agency", and French, "Agence canadienne d'inspection des aliments", separated by a red maple leaf. Below the header, the page title reads "Licensing interactive tool - Safe Food for Canadians Regulations". At the bottom of the header area, there is a progress bar labeled "Progress" with a green segment and "5%" next to it, and a language dropdown menu set to "English".

Preventive Controls

- Requirements include
 - the responsibility of the operator
 - hazard identification, analysis and control measures
 - establishment conditions
 - treatment and processes
 - sanitation, pest control and non-food agents
 - conveyances and equipment
 - unloading, loading and storage
 - competency
 - hygiene
- Outcome-based where possible to allow for flexibility and innovation
- Includes investigation, complaints, recalls



Preventive Control Plan

- Documented **preventive control plan (PCP)** required for most businesses, including importers
- PCP must address both
 - food safety hazards, control measures and associated evidence of their effectiveness (consistent with HACCP); **and**
 - consumer protection and market fairness requirements (labelling, compositional standards, grades)

- ✓ If you have a HACCP-based system in place, you are well positioned to show compliance with the PCP requirements
- ✓ Review your system to make sure that consumer protection and market fairness are also covered



Traceability

- Trace food one step forward and one step back through the supply chain in order to protect Canadians during a food safety incident
- Helps ensure a timely response if a food safety issue is detected:
 - reduce the time it takes businesses to remove unsafe food from the market, safeguarding the public
 - minimize the scope of recalls and reduce the cost of recalls for businesses
- Align with international standards (e.g. Codex)
- **Apply to** a broader scope of food businesses than the licensing and PCP requirements:
 - all food (no exemptions like licensing and preventive controls)
 - retail grocery stores that sell food to consumers – trace one step back only (corporate as well as franchise)
 - distributors and wholesalers who trade inter-provincially

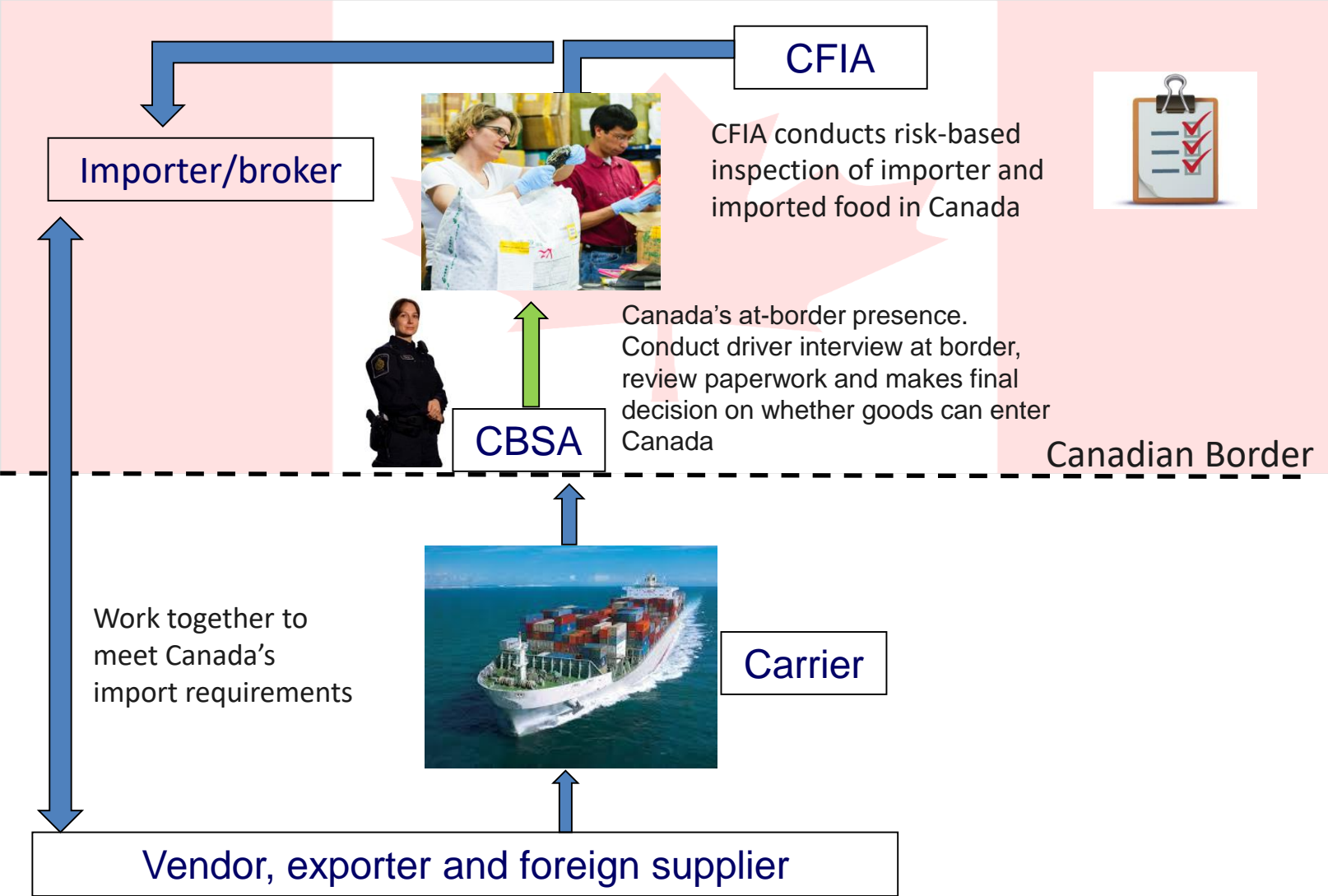


Importing

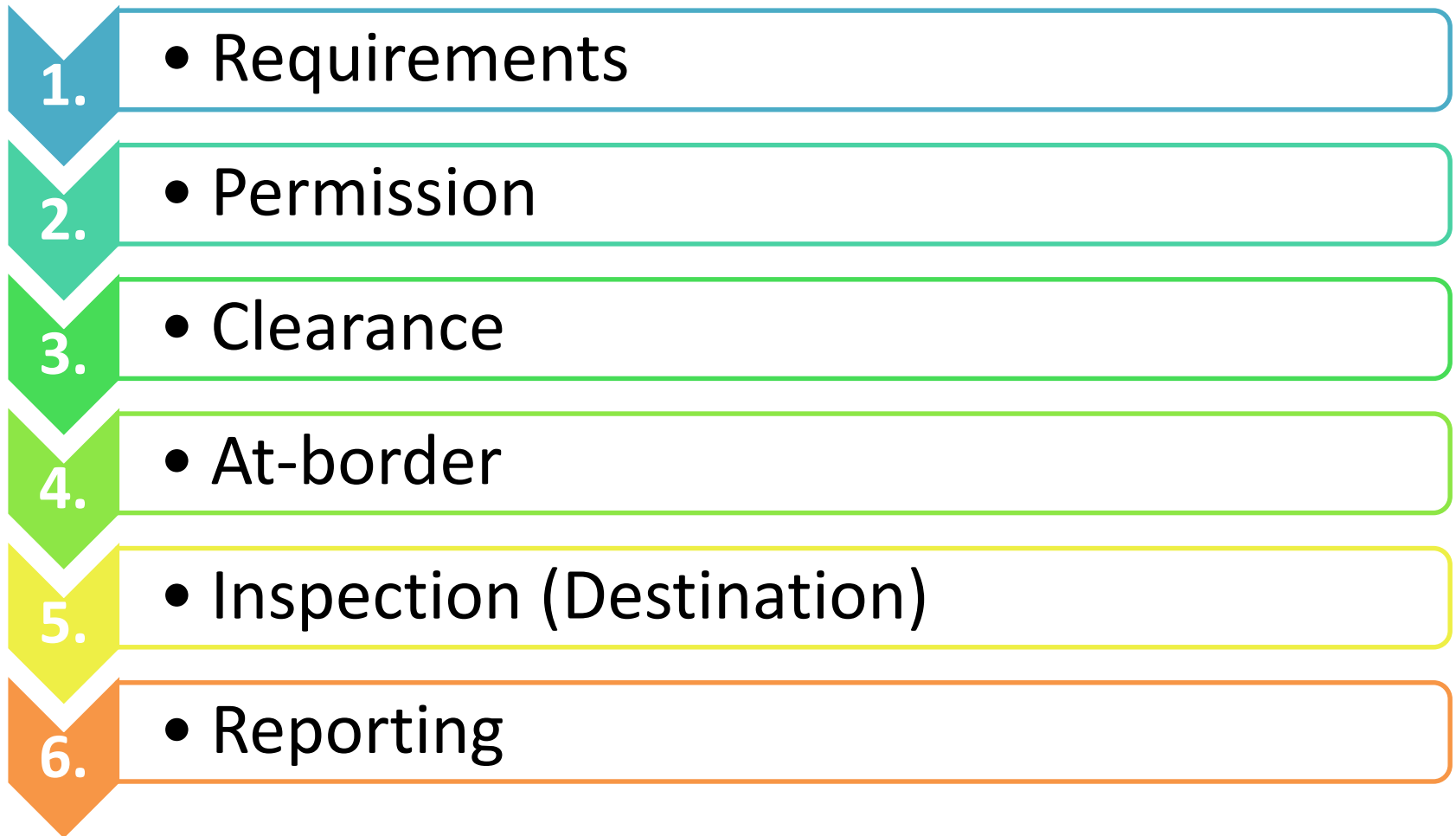
Importers need to:

- have a licence to import;
- have a preventive control plan (some exemptions apply)
- ensure that their foreign supplier is manufacturing, preparing, storing, packaging and labelling the food under the same conditions as food prepared in Canada;
- maintain procedures and processes for handling and investigating complaints and recalls
- keep clear and complete traceability records that show where food came from (the supplier) and to whom it was sold (buyer)

Roles and Responsibilities



CFIA's Generic Import Process



1.

- Requirements

- CFIA develops import requirements and makes them accessible
- Importers obtain import requirements by accessing information provided by the CFIA (e.g., Automated Import Reference System-AIRS)

2.

- Permission

- Importer requests a permission to import
- May involve obtaining a license, permit, registration or other supporting documentation
- Inspection may be required
- Exporters may be required to be approved by foreign country authorities or CFIA
- Requirement for permission depends on the commodity, country of origin, destination, end use, or global health conditions

3.

- Clearance

- Importer submits import information pre-arrival to obtain approval that all regulatory requirements have been met
- May include:
 - Verification of commodity
 - Verification that regulatory requirements are met in documentation submitted
 - Targeting activities (applying risk ranking criteria)
 - Notification of release recommendation to Canada Border Service Agency (CBSA-Customs)

4.

- At-border

- Shipment arrives at border and is processed according to standard procedures to determine release into Canada
- May include:
 - CBSA verification of shipment details
 - CBSA verification of CFIA release recommendation
 - Visual inspection at border by CBSA and, if required, by CFIA
 - Release decision and notification of inspection at destination

5.

- Inspection (Destination)

- Shipment arrives at destination and is either held for further inspection or is readied for distribution into the economy of Canada
- May include:
 - CFIA inspection
 - CFIA final decision on shipment

6.

- Reporting

- Import reporting is conducted
- Reporting/trending could happen at any of the previous stages



www.inspection.gc.ca/SafeFood

- You will find key portals to information

Services and information

Licensing

Find out if your food business will need a licence, when and how to apply and other related information.

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.

Food imports

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.

Submit your questions online

If you have questions, fill out our feedback form or call 1-800-442-2342.

Getting started: Toolkit for businesses

Use our interactive tools and other resources to find out how and when the new requirements will apply to your business and what steps you will need to take.

Food-specific requirements and guidance

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

Food exports

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

Regulatory compliance

Learn more about compliance and inspection.

Guidance Finder

Our new Guidance Finder can search all the latest SFCR technical and regulatory information.