



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Canadian Food Inspection Agency



Our vision:

To excel as a science-based regulator, trusted and respected by Canadians and the international community.

Our mission:

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

The Proposed Safe Food for Canadians Regulations (SFCR)

Information Session

Canada

Objective of Information Session

To provide you with:

- An understanding of **why** the Canadian Food Inspection Agency is modernizing
- An explanation of **what** changes are proposed, what they mean for you, and **how** the CFIA can help
- An opportunity to **ask questions** about the proposed *Safe Food for Canadians Regulations*
- Information on our **next steps** and why we need your feedback



CFIA at a Glance

Mission:

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

- The safety of Canada's food supply is central to everything we do - working from the farm gate to the consumer's plate to protect public health.
- Approximately 7200 highly trained professionals dedicated to:

- Managing food safety risks
- Helping consumers make healthy food choices
- Food recalls
- Promoting science-based regulation
- Maintaining an effective regulatory framework

- Certifying exports
- Regulating biotechnology
- Protecting Canada's plants and animals
- Preventing the transmission of animal diseases to humans
- A presence at our borders
- Protecting consumers and the marketplace from unfair practices

A changing environment calls for a new approach

- Canada needs a system that is more:
 - preventive
 - robust
 - transparent
 - supported by modern technology, tools and training



- We are moving to a more preventive system whereby risk and resources are consistently managed across the Agency.
- We are enhancing how we conduct inspections and deliver programs and services.

A modern CFIA...continuously improving

- **What it means:** Building on a strong foundation with new innovative approaches that will consistently manage risk and resources across the CFIA.



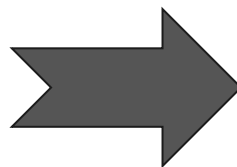
Stronger
rules

Safe Food for Canadians Act and Safe Food for Canadians Regulations

Yesterday

- Solid foundation
- Separate regulations for food commodities
- Prescriptive
- Complex

Today



Tomorrow

- More robust
- One regulation for all food commodities
- Prevention and outcome based
- Streamlined



Canada's Current 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

Canadian 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 do not

Consumer Packaging and Labelling Act & Regulations – food provisions

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

Consultations

Key Milestones

2012— Passage of the *Safe Food for Canadians Act* sets the stage for a stronger and more modern food safety system.

2013-2014—The CFIA consulted industry and other stakeholders at two major food safety forums.

2015-2016—The CFIA held targeted consultations with micro and small businesses to inform options for reducing burden and supporting compliance.

January 21, 2017

Proposed regulations pre-published in *Canada Gazette*, Part I for 90 days of public consultation.



2015 Consultation with Micro and Small Businesses

What we Heard

- General support for licensing and consistent food safety rules across **all** sectors
 - level playing field for **domestic** and **imported** food
 - **consistent with U.S.** approach to HACCP-based systems
 - **outcome-based** regulations allow for innovation and flexibility
- All food businesses want to produce safe food
 - However, many **micro and small businesses face unique challenges**, are difficult to reach, are not familiar with the CFIA and would need support to practice and document HACCP-based food safety controls
- Industry seeking
 - adequate **time** to prepare and adapt
 - **plain language** guidance to facilitate understanding and compliance
 - Simplified **access to services** based on their needs and business profile (e.g. access to expertise; user-friendly electronic portal for licensing)

Proposed SFCR

Structure and Content

Scope

- Food for human consumption (including ingredients) that is imported, exported, or inter-provincially traded.
- Food animals from which meat products to be exported or inter-provincially traded may be derived.
- Some provisions, such as traceability, labelling and advertising, would also apply to intra-provincially traded foods.

General exemptions from the proposed regulations

- food for personal use
- food carried on any conveyance (for example, trains, ferries, airplanes) that is intended for the crew or passengers
- food for analysis, evaluation, research, or a trade show
- food that is not intended or sold for human consumption
- food imported from the United States onto the Akwesasne Reserve by a permanent resident of the Reserve for their use
- food traded between federal penitentiaries
- transportation of food, if that is the sole activity of a person.



Structure and Content

Part 1: Interpretation

Part 2: Trade

Part 3: Licences

Part 4: Preventive Control Measures

Part 5: Traceability

Part 6: Commodity-Specific Requirements

Part 7: Recognition of Foreign Systems

Part 8: Ministerial Exemptions

Part 9: Inspection Legends

Part 10: Packaging

Part 11: Labelling

Part 12: Grades and Grade Names

Part 13: Seizure and Detention

Part 14: Organic Products

Part 15: Temporary Non-application to Certain Food Commodities and
Persons

Part 16: Transitional Provisions

Part 17: Consequential Amendments, Repeals and Coming into Force

Structure and Content Incorporation by Reference

- Section 52 of the SFCA gives authority to incorporate documents by reference
- Documents that are incorporated by reference are considered to be part of the regulation
- A total of seventeen (17) documents will be incorporated by reference into the SFCR

Proposed SFCR

Part 1 - Interpretation

Part 1: Interpretation contains the definitions that apply to the entire *Safe Food for Canadians Regulations*.

Other Parts of the regulations may also include definitions, but these definitions are specific to that Part.

When a definition is not in the SFCA or the proposed SFCR, the dictionary definition or everyday use of the term would apply.

Proposed SFCR

Part 2 - Trade

Part 2 establishes who needs to be licensed and sets rules around importing, exporting and interprovincially trading food

Who will need a licence?

Generally speaking, if a person is doing any of the following activities, they will need a licence:

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

Proposed SFCR

Part 2 - Trade

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

CFIA will no longer be registering establishments, but will be issuing licences to a person to carry out activities.

- Existing registrations will transition to licences as they expire.

Proposed SFCR

Part 2 - Trade

Canadian businesses who **import** food would need to:

- Have a licence to import
- Have a preventive control plan (in most cases)
- Import food that is manufactured, prepared, stored, packaged and labelled under similar food safety controls as food prepared in Canada
- Maintain procedures and processes for handling and investigating complaints and recalls

Proposed SFCR

Part 2 - Trade

Canadian businesses who **export** food would have to export food that:

- has been manufactured, processed, treated, preserved, graded, packaged, labelled by a licence holder.
- meets the safety requirements of the proposed SFCR, when there are no requirements in place in a foreign country.

The proposed SFCR requirements would always have to be met for:

- traceability
- animal welfare
- humane treatment of animals
- preventive control plan
- workshift agreements

Proposed SFCR

Part 2 - Trade

In Part 2, there are exemptions to the licensing requirements:

- Food additives
- Alcohol
- Packaging in the field of fresh fruit or vegetables that will be manufactured, processed, treated, preserved or graded by a licence holder in another province
- Packaging, labelling and import of unprocessed foods intended to be processed for use as grain, oil, pulse, sugar or beverage (e.g., wheat, canola, lentils, green coffee beans, etc.)



Proposed SFCR

Part 2 - Trade

When would food businesses need to be licensed?

Once the Regulations come into force, the following timelines have been proposed:

- Immediately for:
 - Meat, Fish, Eggs, Processed Eggs, Dairy, Processed fruits or vegetables, Honey, Maple, Fresh fruits or vegetables
 - Any one requesting an export certificate
- Two years for all other food

You will not need a licence until the *Safe Food for Canadians Regulations* comes into force.



Proposed SFCR

Part 3 - Licences

Part 3 provides the CFIA with the authority to issue a licence for the following activities:

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

It also contains the requirements for:

- obtaining a licence
- the process of issuing, renewing and amending a licence
- the grounds for refusal to issue, renew or amend a licence, as well as the grounds for suspension and cancellation of a licence

Proposed SFCR

Part 3 - Licences

The licence would be valid for 2 years.

There will be a cost for a licence – there is a CFIA consultation on cost recovery happening now.

Establishments currently registered would be permitted to continue operating under their current registration until it expires; they would then be required to obtain a licence.

The person applying for a licence can determine if they want to apply for one licence or multiple licences.

Proposed SFCR

Part 4 - Preventive Control Measures

- The Part 4 requirements are organized into 6 sub-parts:
 - Interpretation
 - Biological, chemical and physical hazards
 - Treatments and processes
 - Maintenance and Operation of Establishment
 - Investigation and Notification, Complaints and Recalls
 - Preventive Control Plan (PCP)
- In general, the preventive control requirements are intended to ensure food businesses prepare food in a sanitary manner.

Proposed SFCR

Part 4 - Preventive Control Measures

- The majority of the food safety provisions of the proposed SFCR can be found in Part 4: Preventive Control Measures.
- The **preventive control requirements** set a minimum food safety standard, based on:
 - CODEX General Principles of Food Hygiene, and
 - Good Manufacturing Practices and Good Agricultural Practices .
- Preventive controls have been drafted with an “outcome-based approach”—this means that there is greater flexibility and room for innovative approaches to food safety.

Proposed SFCR

Part 4 - Preventive Control Measures

A **preventive control plan** is a written document that outlines the potential hazards associated with the food and demonstrates how they will be controlled (consistent with HACCP).

Who will need a preventive control plan?

Generally speaking, a written preventive control plan would be required for:

- 1) Most licence holders whose food is traded interprovincially
- 2) Most licence holders who import food
- 3) Most fresh fruit or vegetable (FFV) growers/harvesters whose FFV are traded interprovincially
- 4) All licence holders who manufacture, process, treat, preserve, grade, store, package or label meat or fish for export
- 5) All licence holders who store and handle a meat product in its imported condition for inspection by the CFIA.
- 6) Food businesses who would like to receive an export certificate from CFIA



Proposed SFCR

Part 4 - Preventive Control Measures

Exemptions from a written preventive control plan:

- Food businesses that have an annual income (from the sale of food) of less than \$30,000.
 - This exemption is not applicable to meat, fish, eggs, processed eggs, dairy, processed fruits and vegetables.
- If you request an export certificate, the exemption is not applicable.

Even if you would not need a written PCP, you would still be required to comply with Part 4 of the proposed SFCR



Proposed SFCR

Part 4 - Preventive Control Measures

What to include in a written PCP:

- A hazard analysis – describing the biological, chemical and physical hazards that could reasonably occur.
- Description of the control measures in place, and evidence showing they are effective.
- Description of the critical control points and related:
 - control measures
 - critical limits,
 - monitoring procedures
 - corrective action procedures



Proposed SFCR

Part 4 - Preventive Control Measures

What to include in a written PCP (continued):

- Procedures to verify the written PCP is implemented and is effective.
- Descriptions of the measures in place to ensure you meet the labelling, packaging, grading, standards of identity, net quantity, and humane treatment of animals applicable to your products.
- Any supporting documents, including information you used to determine the hazards associated with your foods, the rationale for determining CCPs and historical data.

Proposed SFCR

Part 4 - Preventive Control Measures

Preventive control measures for importers

Importers are responsible for ensuring the foods they import are safe at the time of import and have been subject to the same preventive control measures found in Part 4.

Businesses will need to adopt the following principles:



Proposed SFCR

Part 4 - Preventive Control Measures

Importer's Preventive Control Plan

List of hazards associated with the food to be imported

Documents showing the foreign supplier is implementing good manufacturing practices and preventive controls

Description of how importer is meeting applicable requirements

- Labelling
- Packaging
- Standard of Identity
- Grading

Description of importer's HACCP-based process

- Hazard analysis
- Control measures
- Monitoring
- Corrective actions
- Verification procedures

Documents demonstrating you are implementing your PCP effectively



Proposed SFCR

Part 4 - Preventive Control Measures

Preventive control measures for exporters

Food that is **exported** from Canada would have to meet Canadian safety standards – unless that Country has consciously determined and written into law their own definition of what is “safe” that differs from that of Canada’s.

Businesses will need to adopt the following principles:

1. Know your market

Are you aware of the requirements of the importing country? Do you need CFIA certification in order to export your food?

2. Know your food

What are the hazards associated with the food you export?
How are those hazards managed?

3. Have a plan

Do you have a Preventive Control Plan describing the steps taken to ensure your food is safe and meets the export conditions?



Proposed SFCR

Part 4 - Preventive Control Measures

Proposed phased-in approach:

Table 1: Proposed staged implementation approach for Part 4 requirements

	Meat, Fish, Eggs, Processed Eggs, Dairy, Processed Fruit or Vegetable Products, Honey, Maple	Fresh Fruits and Vegetables	All Other Foods >\$30,000 and ≥5 employees	All Other Foods >\$30,000 and <5 employees	All Other Foods ≤\$30,000
Preventive control measures	Immediately	+1 year	+2 years	+3 years	+3 years
Written preventive control plan	Immediately	+1 year	+2 years	+3 years	Not required ¹

¹In addition to all other foods, honey, maple and fresh fruit or vegetable products would not need a written preventive control plan if they have gross annual sales of food that is \$30,000 or less,

It is important to note that food businesses do not have to comply with Part 4 until the SFCR comes into force.

Proposed SFCR

Part 5 - Traceability

Part 5 of the proposed SFCR includes

- the requirement to trace food one step forward and one step back
- details on the information that must be set out in traceability documents
- how long traceability documents must be kept
- how quickly traceability documents must be provided

Retailers (other than restaurants and similar food service operations) will be required to trace food one step back.

Proposed SFCR

Part 5 - Traceability

Under the proposed SFCR, traceability requirements would apply to most businesses that:

- import food
- export food
- trade food from one province to another
- manufacture, process, treat, preserve, grade, store, package or label food to be exported or sold from one province to another
- grow and harvest fresh fruits and vegetables to be exported or sold from one province to another
- slaughter food animals where the meat product is exported or sold from one province to another
- store and handle a meat product in its imported condition for inspection by the CFIA, or
- sell food at retail, which would need to be traced one step back but not forward to the consumer. (Not applicable to restaurants or other similar businesses)



Proposed SFCR

Part 5 - Traceability

- Traceability documents must be:
 - Kept for 2 years
 - In English or French
 - Provided to the CFIA upon request
- A good traceability system will help a food business remove unsafe food from the market place when an incidents occur.

Proposed SFCR

Part 5 - Traceability

Proposed phased-in approach:

- Immediately for meat, fish, eggs, processed eggs, dairy, processed fruits and vegetable products, honey, maple, fresh fruits and vegetables, and retailers.
- One year for fresh fruit and vegetable growers and harvesters.
- Two years for all other foods.

Proposed SFCR

Part 6: Commodity-specific Requirements

Some commodity-specific requirements were maintained.

There are Divisions on

- dairy
- eggs
- processed eggs
- fish
- fresh fruits or vegetables
- meat (includes meat slaughter and animal welfare)

Proposed SFCR Parts 7, 8 and 9

Part 7: Foreign System Recognition covers meat products and shellfish.

- Sets out the process for the CFIA to recognize a foreign country's inspection system.

Part 8: Ministerial Exemptions

- Provides a streamlined approach to allow for a ministerial exemption to alleviate a shortage in Canada or to test market a food.

Part 9: Inspection Legends

- Authorizes the application of the Inspection Legend to meat, fish and processed egg products only.

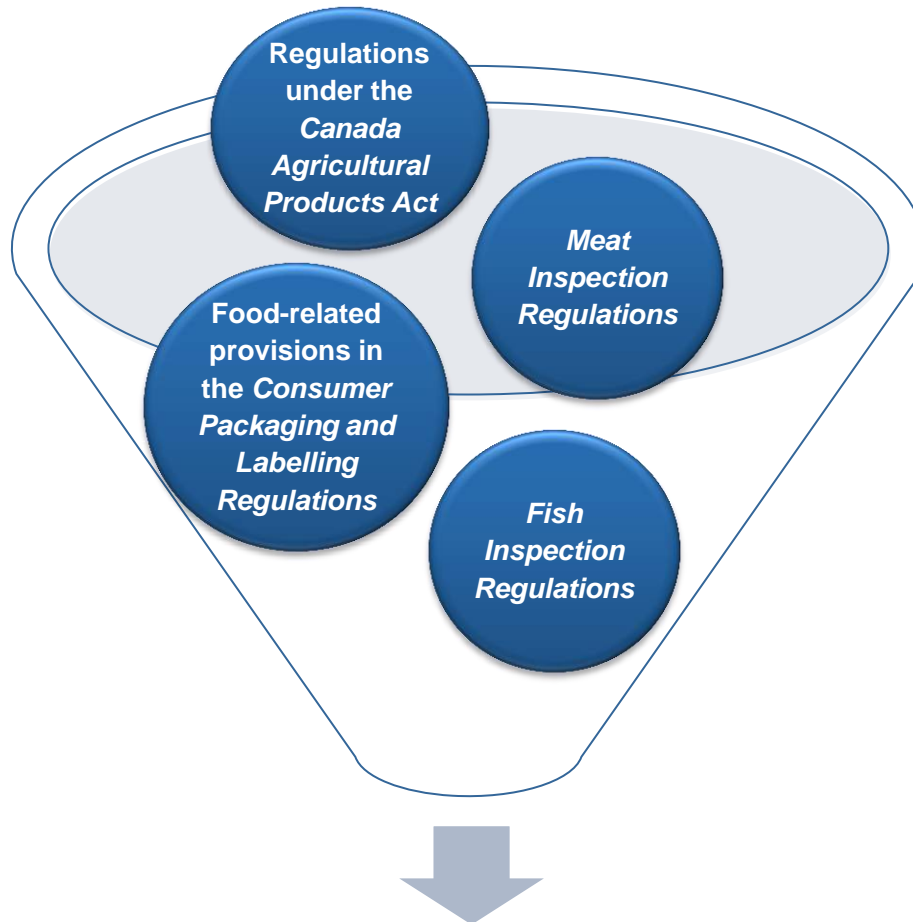
Proposed SFCR

Part 10: Packaging

- Part 10 includes general packaging provisions, standard container sizes and standards of fill for processed fruit or vegetable products.
- The general packaging provisions do not cover the act of packaging but rather the requirements for the packages themselves.



Proposed SFCR Part 11: Labelling



The labelling requirements under the *Food and Drug Regulations* will stay as they are.

Generally, the approach to the labelling was to consolidate the labelling requirements from the current regulations (other than FDR) and to remove duplication.

Proposed SFCR

Parts 12, 13, and 14

Part 12: Grades and Grade Names

- sets out the conditions for using and applying grades and grade names for certain foods.

Part 13: Seizure and Detention

- Applies to the use of detention tags, notices of detention and notices of release.

Part 14: Organic Products

- Expands to allow the certification of certain activities and the addition of aquaculture standards
- Necessary to support equivalency agreements

Proposed SFCR Parts 15, 16, and 17

Parts 15 to 17 allow food businesses to transition from their current regulatory regime to the new *Safe Food for Canadians Regulations*.

These provisions allow:

- The proposed phased-in approach for Licensing, Preventive Controls and Traceability.
- Food made prior to the SFCR to be traded and sold without disruption, and support the certification regime.
- The current regulations that apply to foods to be repealed (not applicable to the *Food and Drug Regulations*).

Background: Industry Mini-Poll Results

Which type of information products and support services do you find most useful?



Interactive web-based tools and Step by step guides

How you would like to receive updates from the CFIA?



E-mail

Where are you most likely to go to get information from and about the CFIA?



CFIA website + gc.ca websites

Under what circumstances would you foresee accessing expertise in the Agency?



To understand new requirements, regulatory questions



How will the CFIA support your business?

Plain language tools and resources

▪ Visit : inspection.gc.ca/SafeFood

▪ Section “LEARN”



▪ What’s available?

Consultation on proposed Safe Food for Canadians Regulations

Learn, participate and have your say.

Have Your Say



The Canadian Food Inspection Agency (CFIA) wants to hear from all Canadians. Send your comments on the proposed Regulations and documents incorporated by reference by April 21, 2017.

Canadians and food businesses play an important role in protecting Canada's food supply. The proposed Safe Food for Canadians Regulations (SFCR) introduce modern food safety requirements for businesses that import food, or prepare food to be exported or sold across provinces. [Find out how these regulations would strengthen Canada's food safety system](#) and safeguard the health of Canadians, your families and your business.



[Video: SFCR – What Food Businesses Need to Know](#)

Learn



Everything you need to know about the proposed Safe Food for Canadians Regulations.

Participate



Attend an event, ask a question, and stay connected.

Quick Links

- [Would you need a licence?](#) Interactive tool
- [Would you need a Preventive Control Plan?](#) Interactive tool
- [What would your traceability requirements be?](#) Interactive tool

Have a question? Ask CFIA [Contact us](#).

Please note: the CFIA is consulting on the proposed SFCR and documents incorporated by reference, which have not yet come into force. While you are encouraged to learn more by reviewing information and draft guidance documents on this website, your business is not subject to the proposed requirements at this time.

Videos



Handbook for Food Businesses



Interactive Tools

 Government of Canada / Gouvernement du Canada

Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments



Canada 


Proposed *Safe Food for Canadians Regulations* English

Would you need a licence?

0%

You may require a licence for some of your business activities, while not for others. Find out if your business would require a licence by answering a few simple questions. It only takes about five minutes.

Fact Sheets

 Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments

Fact Sheet: Importing Food Proposed *Safe Food for Canadians Regulations* (SFCR)

Under the proposed SFCR, new food safety requirements would apply to businesses that import food into Canada.

Would your business be ready?

As an importer, you would need to ensure that the food you import is safe to consume and meets Canadian requirements. The proposed Regulations include a requirement that imported food be prepared with the same level of food safety controls as food prepared in Canada.

Key requirements

1. Licensing

Importers, in most cases, would require a licence to import food into Canada.

2. Preventive Controls

As an importer, you would be required to keep food safe by:

Knowing your food—Be aware of potential risks of contamination and describe how biological, chemical, or physical hazards to the food you import are controlled.


Knowing your supplier—Be certain that your foreign supplier meets the same level of safety standards as domestic suppliers in preparing, storing, and transporting your food product.


In addition, you may be required to keep food safe by:

Writing a preventive control plan (PCP)—Be sure to write down and review regularly

- how you monitor and verify that your import process is working well
- how the food you import meets requirements for safety, grading, standards, labelling, and net quantity
- that you have procedures to handle complaints and recalls.

A written preventive control plan demonstrates that you understand the risks associated with the food you import. It sets out the applicable preventive controls to the food you import and describes the measures you and the foreign business preparing the food are taking to control those risks.



 Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments

資訊頁：進口食品 擬議中的《加拿大安全食品條例》(SFCR)

根據擬議中的加拿大安全食品條例 (SFCR)，新的食品安全規定將適用於加拿大進口食品企業。

您的企業是否已準備就緒？

作為食品進口商，您需要確保進口食品的消費安全性並符合加拿大的法規規定。建議條例要求進口食品的製作或處理過程要具備與加拿大食品企業同等水平的食品安全控制措施。

主要規定

1. 執照

在大多數情況下，進口商需要持有執照才能進口食品到加拿大。

2. 預防控制措施

作為進口商，您必須通過以下途徑保持食品安全：

瞭解您的食品—注意到潛在污染的風險，描述您對進口食品的生物、化學或物理風險是如何控制的。

瞭解您的供應商—確保您的外地供應商在製作或處理、儲存和運輸食品時符合與本國供應商同等水平的安全標準。

另外為保持食品安全，您可能需要：


編寫預防控制計劃 (PCP)—要以文字記錄並作出定期審閱

- 您如何監控和核實進口過程一切正當
- 您進口的食品如何符合安全、等級、標準、標籤和淨含量的規定
- 您備有處理投訴和召回的程序

書面預防控制計劃顯示您瞭解您的進口食品相關的風險。它列明適用於您所進口食品的預防控制方法，並描述您及外地食品生產商為控制這些風險而採取的措施。

3. 可追溯性

根據擬議中的 SFCR，您需要保存清晰可讀的檔案紀錄，記錄您從哪裡採購食品 and 向誰提供了該食品。這樣做可以在必要情況下大幅降低召回產品所需的時間。



Infographics

3 KEY PRINCIPLES FOR EXPORTERS

The following principles are considered international best practices in making sure that foods exported from Canada meet Canadian and foreign country requirements.

Know your foreign market

- REQUIREMENTS** Do you know the requirements of the importing country?
- CREDENTIALS** If required, are you on the eligibility lists for specific markets?
- CERTIFICATION** If required, have you obtained an export certificate for your food prior to shipping?
- FEEDBACK** Have you an OFA file record or certificate of compliance?

Know your food

- BASICS** Is the food coming from a licensed food business in Canada?
- REQUIREMENTS** Can you prove that your food meets the applicable requirements for safety, grading, standards, labelling, and net quantity in both Canada and the foreign country?
- TRACEABILITY** Do you have the name and address of the persons who manufactured and processed the food in Canada, and so where you exported the food product?
- VERIFICATION** Do you verify alignment or describe and document any differences (e.g. contract)?

Have a plan

- REQUIREMENTS** Do you have all certificates and shipping documents on file?
- CONTROLS** Are there food safety controls in place, such as maintaining the correct temperature during the storage and shipment of your food?
- COMPLAINTS AND RECALLS** Have you established procedures for handling complaints and recalls?

DID YOU KNOW? As a regulated party, you are responsible for ensuring that the foods you export meet the requirements of all applicable Canadian and foreign laws.

WRITE IT OUT! A Preventive Control Plan (PCP) describes these elements in a written document.

TIP: Check out the draft Guide for Preparing a Preventive Control Plan for Exporters.

DID YOU KNOW? As a regulated party, you are responsible for ensuring that foods imported into Canada meet the requirements of the applicable Canadian law.

inspection.gc.ca/safefood

3 KEY PRINCIPLES FOR IMPORTERS

The following principles are considered international best practices in making sure food is safe for Canadians before it enters the market.

Know your foreign supplier

- KNOWLEDGE** Are their employees trained in food safety?
- HAZARDS** How are hazards identified and controlled in their establishment?
- PREVENTIVE CONTROLS** Do you have proof that they are in place?
- COMPLAINTS** Have you what? requirements?

Know your food

- BASICS** Can you describe the food you import (its name, quantity, net weight, packaging)?
- HAZARDS** Have you identified potential hazards (biological, chemical, physical)? How are these hazards controlled?
- TRACEABILITY** Who manufactured/processed your food, and to whom did you sell it (e.g. name, address)?
- VERIFICATION** Do you verify alignment or describe and document any differences (e.g. contract)?

Have a plan

- REQUIREMENTS** Can you describe how your food meets safety, grading, standards, labelling and net quantity?
- DOCUMENTS** Do you keep up-to-date documents demonstrating how your food meets regulatory requirements?
- COMPLAINTS AND RECALLS** Have you established procedures for handling complaints and recalls?
- MONITORING** Do you monitor your product?

WRITE IT OUT! A Preventive Control Plan (PCP) describes these elements in a written document.

TIP: Check out the draft Guide for Preparing a Preventive Control Plan for Importers.

DID YOU KNOW? As a regulated party, you are responsible for ensuring that foods imported into Canada meet the requirements of the applicable Canadian law.

inspection.gc.ca/safefood

YOUR PREVENTIVE CONTROL PLAN

The following are considered to be international best practices to identify potential risks to foods, and to outline what resources are in place to manage those risks.

Find the Right People

Everyone Involved in developing a PCP should:

- Be knowledgeable and experienced in food safety
- Understand your products, equipment and processes
- Know the basics of food preservation, storage and transportation
- Know how to identify and control food safety hazards

Describe Your Process

- List your key processes/critical control points for managing food safety risks
- Write a plan describing your procedures for each preventive control
- Describe who, what, time, and where for each procedure
- Have a process in place for responding to non-compliance and improving results

Perform a Hazard Analysis

- Identify potential food safety hazards and indicate control measures for each
- Establish and validate control critical limits, such as time and temperature parameters
- Develop steps to monitor and control hazards
- Find ways to correct hazards if they occur
- Develop a process to verify that hazards are under control

Put Your Plan to Work

- Ensure your plan is up-to-date and works as planned
- Train your staff
- Follow your written procedures
- Keep and review records

Top 3 reasons to refresh your plan

- Something changes (e.g. regulations, equipment, product volume, ingredients or preparation)
- Something is new (e.g. new kitchen or equipment)
- Something goes wrong (e.g. food recall, inspection, consumer complaints or negative feedback)

inspection.gc.ca/safefood

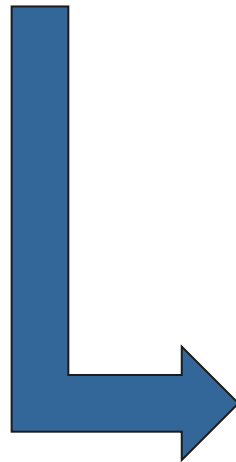
Preventive Control Measures - Resources

Resources available now:

- Draft Step-by-Step Guide for Domestic Food Businesses and Exporters: Preparing a Preventive Control Plan
- Draft Preventive Control Plan Templates – For Domestic Food Businesses and Exporters
- Draft Guide for Preparing a Preventive Control Plan – For Importers

HAVE A COMMENT?

Tell Us What You Think!



Learn: Consultation on proposed Safe Food for Canadians Regulations

Learn, participate and have your say.

Have Your Say



The Canadian Food Inspection Agency (CFIA) wants to hear from all Canadians. Send your comments on the proposed Regulations and documents incorporated by reference by April 21, 2017.

Regulations can sometimes be difficult to understand. We're here to help.

Learn everything you need to know about the proposed Safe Food for Canadians Regulations (SFCR) and documents incorporated by reference, and then provide your written feedback.

The basics	Licensing	Preventive food safety controls	Traceability	Importing food	Exporting food
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Find out what the proposed Regulations are all about. Learn how we got here and what we're doing to help businesses transition to the new Regulations once they come into force.

- Video: [SFCR – What Food Businesses Need to Know](#)
- [Understanding the proposed SFCR: a handbook for food businesses](#)
- [Fact Sheet](#): Supporting Food Businesses
- [Backgrounder](#): Proposed Safe Food for Canadians Regulations
- [Glossary](#) of key terms

Have a question? [Contact us](#) by email or phone: 1-800-442-2342.

Got a comment on these resources? [Tell us what you think.](#)

Please note: the CFIA is consulting on the proposed SFCR and documents incorporated by reference, which have not yet come into force. While you are encouraged to learn more by reviewing information and draft guidance documents on this website, your business is not subject to the proposed requirements at this time.

Additional Resources

Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments

INDUSTRY RESOURCE

FOOD ALLERGEN LABELLING

If you are selling or making a **packaged food** that contains any **priority food allergens**, **gluten sources** or **added sulphites**, then your product likely requires **allergen labelling**.

How to label allergens:

Within the **Ingredients** list

Ingredients: Apples, Pie crust (Flour (wheat), Shortening, Liquid albumen (egg), Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
May contain pecans.

OR

Using a **contains** statement

Ingredients: Apples, Pie crust (Flour, Shortening, Liquid albumen, Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
Contains: Wheat, Egg, Milk.
May contain pecans.

Ingredients: Apples, Pie crust (Flour (wheat), Shortening, Liquid albumen (egg), Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
May contain pecans.

If the packaged foods contain priority food allergens, gluten sources or added sulphites, they must be declared at least once in the list of ingredients.

Ingredients: Apples, Pie crust (Flour (wheat), Shortening, Liquid albumen (egg), Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
May contain pecans.

Priority food allergens, gluten sources, and added sulphites must be declared when they are part of, or a component of, an ingredient.

Ingredients: Apples, Pie crust (Flour (wheat), Shortening, Liquid albumen (egg), Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
May contain pecans.

Precautionary statements are used when a food allergen or gluten source may be unintentionally present in the food (e.g. through cross-contamination) despite the use of good manufacturing practices.

Food allergens, gluten sources, and added sulphites can also be listed in a "Contains" statement right after the list of ingredients. "Contains" statements must include all priority allergens, even if they are already included in the list of ingredients.

Priority food allergens, gluten sources, and added sulphites must be identified using specific source names from the *Food and Drug Regulations*, such as "wheat" and "egg."

It is recommended that precautionary statements use the wording "May contain [X]" where [X] refers to the priority food allergen or gluten source.

Ingredients: Apples, Pie crust (Flour, Shortening, Liquid albumen, Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
Contains: Wheat, Egg, Milk.
May contain pecans.

Ingredients: Apples, Pie crust (Flour, Shortening, Liquid albumen, Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
Contains: Wheat, Egg, Milk.
May contain pecans.

Ingredients: Apples, Pie crust (Flour, Shortening, Liquid albumen, Salt), Sugar, Flour, Lemon juice, Whole milk, Cinnamon.
Contains: Wheat, Egg, Milk.
May contain pecans.

Complete food allergen labelling requirements: www.inspection.gc.ca/Labeling
Health Canada's food allergen information: bit.ly/1p3AfxU

Canada

Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments

INDUSTRY RESOURCE

FOOD ALLERGEN LABELLING

If you are selling or making a **packaged food** that contains any **priority food allergens**, **gluten sources** or **added sulphites**, then your product likely requires **allergen labelling**.

Know your **priority allergens**:

Peanuts
Peanuts are actually legumes that grow underground, and are not tree nuts. Peanuts can sometimes be found in baked goods, cereals, glazes, spreads, sauces and snack foods such as trail mixes.

Tree Nuts
Tree nuts include almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts. Tree nuts must be declared using these names.

Sesame
Sesame is often used in bread, baked goods, cereals, dips, and spreads such as hummus.

Milk
Milk is used to make butter, cheese, cream and yogurt, among other products. Milk is also present in many baked goods, glazes, soups, and sauces.

Egg
Both the egg yolk and the egg white can cause an allergic reaction. Egg is often used in battered or fried foods, as well as pastries. It is also used in many fillers or binding ingredients.

Soy
Soy can often be found in broths, bouillon cubes, cereal and baked goods. Soy is also found in sauces such as soya and teriyaki.

Wheat
Wheat is used to make white and whole wheat flours. Wheat can also be an ingredient in bread, cereal, pasta, baked goods, sauces, and seasonings.

Seafood
Seafood includes fish, crustaceans and shellfish. Seafood must be declared using the common name of the fish, such as tuna or halibut; crustaceans, such as crab or shrimp; or shellfish, such as oyster or clam.

Mustard
Mustard seed is used to make prepared mustard, mustard powder and liquid mustard. Mustard can be found in spices and seasoning mixtures, sauces and powdered soups, as well as in condiments such as salad dressing and relish.

Gluten
While not a true allergen, gluten can cause severe adverse reactions for individuals with Celiac disease. Gluten sources include barley, rye, oats, triticale and wheat. Gluten sources must be declared using these names.

Sulphites
While not a true allergen, sulphites can cause severe adverse reactions for sulphite-sensitive individuals. Sulphites can be found in most wine and some beer, and are often used on dried fruit such as apricots, dates, prunes and raisins.

Complete food allergen labelling requirements: www.inspection.gc.ca/Labeling
Health Canada's food allergen information: bit.ly/1p3AfxU

Canada

Upcoming Resources

Video: Preventing cross contamination

- Overview of risks to food safety resulting from cross-contamination
- Common hazards and causes of cross-contamination in production environment
- Best practices and practical solutions to control cross-contamination

Video: How to prevent a food recall

- Purpose, common causes and consequences of recalls
- Types of food safety hazards
- The value of preparing a preventive control plan and food recall plan

Video: How to manage a food recall

- Classification and depth of food recalls
- Industry's role in implementing recalls
- CFIA's role in overseeing recalls

Instructional video: Automated Import Reference System

- User-friendly tutorial on using the AIRS database using animation and screen captures to enhance instruction



ONLINE SERVICES – Ask CFIA

- Information service
- One point of entry to ask questions
- Consistent, written answers to questions
- Frequently asked questions and answers on policies, programs and regulations
- **www.inspection.gc.ca/AskCFIA**



ONLINE SERVICES – My CFIA

- Launched in January 2017, provides access to secure online services
- Phased implementation – currently allows industry to create their My CFIA account and for the dairy sector to request their establishment registration online.
- Additional services will continue to be added for all other industry sectors, including registration of establishments, applications for permits and for export certificates.
- **www.inspection.gc.ca/MyCFIA**



NEXT STEPS

Participate in the consultation

- Learn about the proposed regulations
- Send your comments:
 - **CFIA-Modernisation-ACIA@inspection.gc.ca**

Stay Connected

- Follow us on social media



- Subscribe to e-mail updates
- **www.inspection.gc.ca/StayConnected**

