Canadian Food Inspection Agency
Agence canadienne d'inspection des aliments

Safe Food for Canadians Regulations

September 2019

#11886458

Canada

Objectives

1. Key Milestones (*Safe Food for Canadians Act* and *Safe Food for Canadians Regulations*)
2. CFIA's food regulatory framework
3. Overview of the *Safe Food for Canadians Regulations* (SFCR)
4. Timelines for coming into force
5. Information resources available

Key Milestones

Safe Food for Canadians Act (SFCA) and Safe Food for Canadians Regulations (SFCR)

2012:	• Passage of the *Safe Food for Canadians Act* set the stage for a stronger and more modern food safety system.
2013-2014:	• CFIA consulted industry and other stakeholders at two major food safety forums.
2015-2016:	• CFIA held targeted consultations with micro and small businesses to consider how to minimize the burden and supporting compliance.
January 21, 2017:	• Proposed regulations pre-published in Canada Gazette, Part I for 90 days of public consultation.
June 13, 2018:	• SFCR was published in Canada Gazette, Part II.
January 15, 2019:	• SFCR came into force.
January 15, 2019- July 16 2021:	• SFCR phased in for certain requirements based on business type and size.

CFIA's Food Regulatory Framework

Food and Drugs Act & Regulations

- Prohibit sale of unsafe food
- Apply to all food sold in Canada

FDA & FDR

Meat Inspection Act & Regulations

Fish Inspection Act & Regulations

Canada 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 don't

***Consumer Packaging and Labelling Act & Regulations* – food provisions**

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

SFCA & SFCR

Overview of the *Safe Food for Canadians Regulations*

Scope

- **Interprovincial trade and export:**
  - Food for human consumption (including ingredients)
  - Food animals from which meat products may be derived
- **Intraprovincial trade:**
  - traceability (e.g., retail)
  - labelling and advertising

Key features

- **One regulation** for all food
- **Broad in scope**
  - **food:** confectionaries, baked goods, oils, spices, beverages, cereals and pasta
  - **activities:** importing, growing/harvesting
- **Outcome-based** allows for flexibility and innovation
- **Transformational:** licensing, preventive controls, preventive control plans (PCP) and traceability

Licensing

Structure ❶❷❸❹

❶ **Person** (or food business)

❷ **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

❸ **Food Commodity** & **Sub-commodity**

(Guidance: What to consider before applying for a Safe Food for Canadians licence**)**

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

❹ **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)

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

My CFIA – User Guidance

Need help using My CFIA?

Visit **www.inspection.gc.ca/mycfia-guidance** for videos and instructions on how to:

- Sign up for an account
- Apply for an SFC licence
- Manage your account
- Request other services
- Edit applications
- Pay for services in My CFIA
- And much more!

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

Preventive controls

What are “Preventive controls”?

Combination of measures to achieve compliance with regulatory requirements. They form a system focused on prevention to control risks to food and to food animal welfare during slaughter activities.

Who do “Preventive controls” apply to?

Preventive controls apply to operators, this includes:

- ✓ a licence holder
- ✓ any person who grows or harvests fresh fruits or vegetables*; and
- ✓ any person who handles fish in a conveyance*

*to be exported or sent across provincial or territorial borders

Preventive controls

Preventive (food safety) controls are outcome-based and include:

- ✓ Identification and analysis of hazards; implementation of control measures; and evidence of effectiveness
- ✓ Treatments and processes
- ✓ Maintenance and Operation requirements
  - Sanitation, pest control and non-food agents
  - Conveyances and equipment
  - Conditions of the establishment
  - Unloading, loading and storing
  - Competency
  - Hygiene
- ✓ Investigation, Notification, Complaints and Recall

Guidance: [Regulatory requirements: Preventive controls]

Control measures and evidence of effectiveness (validation)

- **No re-validation required:** for control measures that were acceptable prior to the SFCR
- **Re-validation required when:**
  - changes are made to a control measure
  - repeated failures or deviations
- **The evidence of effectiveness must be:**
  - proportional to the level of risk
  - relevant to the food and the operation

Guidance: Evidence showing a control measure is effective

Resources: Preventive controls

Topics	Guidance on CFIA's website
Explanation of the preventive controls requirements	Regulatory Requirements: Preventive Controls
Preventive control landing page - General recommendations for preventive controls	Preventive controls for establishments and food
Food-specific preventive controls	• Dairy products • Egg and processed egg products • Fish • Fresh fruits or vegetables • Honey • Maple • Meat products • Processed fruit or vegetable products

Preventive control plans (PCP)

What is a PCP?

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

Who is required to have a PCP?

Generally, you are required to prepare, keep, maintain and implement a PCP if you are:

- ✓ a licence holder (exceptions exist)
- ✓ a person who grows or harvests fresh fruits to be sent across provincial or territorial borders (exception exists)
- ✓ exporting food for which you would like to obtain an export certificate or other export permission from the CFIA, such as being on an export eligibility list

Preventive control plan (PCP)

PCP requirement applies to most food businesses, including importers

- **Exception** - if you have $100K or less in gross annual food sales for food **other than** meat products, dairy products, fish, eggs, processed egg products, or processed fruits or vegetables.
- Remember, even if you are not required to have a PCP, you are still required to comply with the preventive control requirements we discussed from Part 4 of the SFCR, including the document requirements.

What is required in a PCP?

The content of your PCP depends on the activities you conduct and may include:

- ✓ food safety
- ✓ consumer protection
- ✓ content for import
- ✓ content for export
- ✓ content for post-mortem programs
- ✓ content for animal welfare

✓ **Remember to review and adjust your system to make sure you meet all PCP requirements.**

Resources: PCP guidance

Topics	Guidance Tools available at http://inspection.gc.ca/
Do you need a written PCP?	Preventive control plan interactive tool
Explanation of the PCP requirements	Regulatory requirements: Preventive control plan (PCP)
PCP development	A guide for preparing a preventive control plan – For domestic food businesses
PCP templates	Preventive control plan templates for domestic food businesses
Elements of the PCP	Conducting a hazard analysis Evidence showing a control measure is effective Determining critical control points and their critical limits Monitoring procedures Corrective actions Verification procedures Record keeping procedures

Traceability

- Aligns with international standards, such as Codex
- Supports food safety investigations, including recalls
- Aims to trace the food one step forward and one step back through the supply chain
- Applies to a broader scope of food businesses than licensing and preventive controls
- **Does not apply** to restaurants and similar enterprises

Traceability: *Document requirements

- **Identify:** common name of the food you provide; name and principal place of business; lot code or other unique identifier to allow the food to be traced

- **Trace back:** the date on which the food was provided to you and by whom it was provided

- **Trace forward:** to whom you provided the food and the date on which it was provided

*** Document:** anything on which information that is capable of being understood by a person, or read by a computer or other device, is recorded or marked.

In addition, a document can be in hard copy or electronic.

Traceability: Labelling requirements

- A label with the following information must be **applied**, **attached** or **accompany** the food when you provide the food to another person:
  - common name
  - name and principal place of business where the food was manufactured, prepared, produced, stored, packaged or labelled
  - unique identifier* or lot code** (consumer prepackaged food must be a lot code)

***Unique identifier:** a code that can be used to identify a defined quantity of food (e.g., lot code, purchase order number, bill of lading)

****Lot code:** a code that can be used to identify a lot that was manufactured, prepared, produced, stored, graded, packaged or labelled, under the same conditions (e.g., production date, best before date, establishment number or SFCR licence number)

Resources: Traceability guidance

Topics	Guidance Tools available at http://inspection.gc.ca/
Do you need traceability?	Traceability interactive tool
What are traceability requirements that need to be met?	Regulatory requirements: Traceability
Additional questions and answers on traceability	Questions and answers: Traceability

Importers

- Importers are required to:
  - ✓ have an SFC licence to import
  - ✓ create, implement and maintain a PCP (some exceptions apply)
  - ✓ ensure 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 provided
- Border processes with CBSA **have not** changed – updates to requirements have been made in CFIA's Automated Import Reference System

❖ **As of January 15th 2020, import shipments declared without a valid SFC licence will not be approved for import into Canada.**

Resources: Importer guidance

Topics	Guidance Tools available at http://inspection.gc.ca/
General requirements for importers and imported food	General import requirements
Guide to importing food into Canada	Importing food: A step-by-step guide
Requirements for non-resident importers importing food into Canada	Non-resident importers
Requirements for importing specific food to Canada	Importing specific foods
Requirements for importing food from specific countries with CFIA-recognized food safety systems	Importing food from specific countries
Submit import documentation and ask questions about import requirements for CFIA-regulated commodities	National Import Service Centre (NISC)
Search engine for import requirements for specific foods and other CFIA-regulated commodities	Automated Import Reference System (AIRS)
A guide for importers that require a PCP under the SFCR.	Guide for preparing a preventive control plan (PCP) – For importers

Exporters

Exporters are required to:

- make sure the food is manufactured, processed, treated, preserved, graded, packaged or labelled by a licence holder
- meet both Canadian and foreign country requirements
- have written documents for food that does not meet Canadian requirements to substantiate the foreign requirements are met, and ensure the food is clearly labelled "Export"
- keep clear and complete traceability records

❖ If you need a CFIA export permission, you must have a licence and a written preventive control plan – even if the food you are exporting is normally exempt from these requirements

Resources: Exporter guidance

Topics	Guidance Tools available at http://inspection.gc.ca/
General requirements for exporters	General export requirements
Guide to export food out of Canada	Exporting food: A step-by-step guide
Steps needed to be taken to export food	Checklist for exporting food
Information on export certifications	Export certification
Information on foreign country export requirements	Food-specific export requirements
Lists of exporters eligible to export food out of Canada	Export registers and lists
Notices of changes to foreign market export requirements	Food export notices
Information on exporting food, including guides and export policies	Additional resources for exporters

Regulatory Compliance

How will an inspector evaluate compliance?

- Verifies that information on the licence is accurate (locations, activities, food)
- Verifies preventive controls are in place
- Verifies that control measures are in place and that there is evidence that they are effective
- Reviews Preventive Control Plan

Note:

An inspector can, at any time, request product samples/testing and review traceability plans to confirm compliance if suspicion of a food safety risk exists

Changes to Service Fees as a Result of SFCR

1 - Addition of the SFCR Licence Fee

- Introduces a $250 licence fee, payable every two years
- Converts existing annual registration fee to an annual inspection fee where applicable; current annual inspection fees remain

2 - Updates to authorities

- Replaces references to existing Acts and Regulations with references to the SFCA/SFCR where applicable
- Removes fees where authorities no longer exist in the SFCA/SFCR (e.g. review of labels and recipes)

3 - Updates to language

- Replaces wording reflective of language used in existing Acts and Regulations with wording found in the SFCA/SFCR

The Canadian Food Inspection Agency Fees Notice is available online

When do the new requirements apply to my business?

- While the *Safe Food for Canadians Regulations* came into force on January 15, 2019, certain requirements for some foods or businesses **may apply at a later date.**

- Consult detailed information on the SFCR **Timelines** landing page. It covers:
  - timetables (by sector) for licensing, preventive controls, preventive control plans and traceability requirements
  - organic aquaculture products
  - inspection legends

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 AND more than four employees	More than $100K in gross annual food sales AND four employees or less	$100K or less in gross annual food sales OR 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) January 15, 2020 (growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
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)

Three groups coming into force

- Three groups to come under the SFCR over coming year:
  - Businesses with expiring CFIA registrations and import licences
    - Documents will expire by January 2020
    - Check the documents for expiration date
    - During this transition period these businesses still must meet other applicable requirements of the SFCR
  - Fresh fruit and vegetables sector
    - As of January 15, 2020, FFV will be subject to preventive controls, written PCP and traceability requirements
  - Non-federally registered (NFR) sector
    - As of July 16, 2020, NFR businesses will be subject to SFCR. Commodities include:
      - confectionary
      - snack foods
      - non-alcoholic beverages
      - oils
      - dried herbs and spices
      - Nuts and seeds
      - coffee and tea
      - processed grain-based foods such as baked goods, cereals and pasta.

SFCR: Parts 6, 7, 8 and 9

Part 6: Commodity-specific requirements

- Some commodity-specific requirements were maintained for dairy products, eggs, processed eggs products, fish, fresh fruits or vegetables and meat products and food animals

Part 7: Foreign System Recognition

- Sets out the process for CFIA to recognize a foreign country's inspection system for meat products and shellfish

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 products, fish and processed egg products

SFCR: Parts 10, 11, 12 and 13

Part 10: Packaging

- Includes general packaging requirements, standard container sizes and standards of fill for processed fruit or vegetable products

Part 11: Labelling

- Includes general labelling requirements such as bilingual labelling, type size, net quantity, common name, name and principal place of business, and food-specific labelling
- standards of identity and grade requirements are incorporated by reference

Part 12: Grades and Grade Names

- Sets out the conditions for using and applying grades and grade names for certain foods
- Grade standards are found in the Canadian Grade Compendium and the Beef, Bison, and Veal Carcass Grade Requirements that are incorporated by reference.

Part 13: Organic Products

- Pertains to a product with an organic claim on its label that is traded interprovincially or if the label displays the Canada Organic Logo and it is sold within or outside of Canada

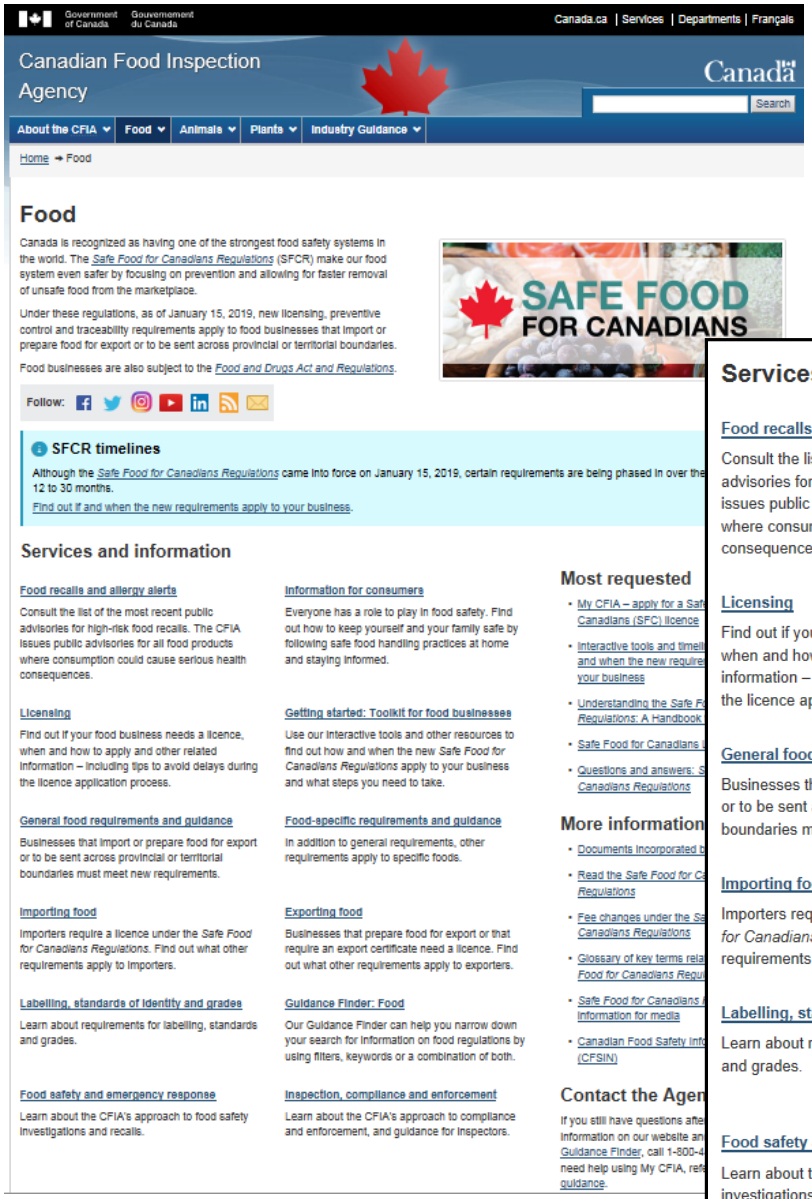
Let’s recap…

- Take steps now to make sure you are ready for the regulations to come into force for your sector.
- If you have an existing registration, check the expiration date, and make sure you apply for a licence prior to expiry.
- If you are not currently registered, use CFIA’s timelines and interactive tools to determine if and when the licensing, preventive controls, PCP and traceability requirements apply to your business.

How to get started:

- ✓ read the regulations and guidance material
- ✓ enrol in My CFIA after reviewing what information and documents you need for enrollment
- ✓ review the information on licensing, including What to consider before applying for a Safe Food for Canadians licence and the licence application on My CFIA
- ✓ begin work on your PCP by consulting the guides for preparing a preventive control plan – for importers and for domestic businesses.

SFCR Guidance on the CFIA Website



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.

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.

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

Getting started: Toolkit for food 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.

General food requirements and guidance
Businesses that import or prepare food for export or to be sent across provincial or territorial boundaries must meet new requirements.

Food-specific requirements and guidance
In addition to general requirements, other requirements apply to specific foods.

Importing food
Importers require a licence under the *Safe Food for Canadians Regulations*. Find out what other requirements apply to importers.

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

Labelling, standards of identity and grades
Learn about requirements for labelling, standards and grades.

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.

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

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

Most requested

- My CFIA – apply for a Safe Food for Canadians (SFC) licence
- Interactive tools and timelines: Find out if and when the new requirements apply to your business
- Understanding the *Safe Food for Canadians Regulations*: A Handbook for Businesses
- Safe Food for Canadians Licence Registry
- Questions and answers: *Safe Food for Canadians Regulations*

More information

- Documents incorporated by reference
- Read the *Safe Food for Canadians Regulations*
- Fee changes under the *Safe Food for Canadians Regulations*
- Glossary of key terms related to the *Safe Food for Canadians Regulations*
- *Safe Food for Canadians Regulations*: information for media
- Canadian Food Safety Information Network (CFSIN)

Contact the Agency

If you still have questions after reading the information on our website and using the Guidance Finder, call 1-800-442-2342. If you need help using My CFIA, refer to My CFIA user guidance.

Where to start?

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- Interactive tools and timelines: Find out if and when the new requirements apply to your business
- Understanding the *Safe Food for Canadians Regulations*: A Handbook for Businesses
- Safe Food for Canadians Licence Registry
- Questions and answers: *Safe Food for Canadians Regulations*

Getting started: Toolkit for food businesses

The *Safe Food for Canadians Regulations* (SFCR) generally apply to businesses that import food or prepare food for export or interprovincial trade. Certain traceability, labelling and advertising requirements also apply to food businesses that trade intraprovincially.

Does your business need to meet new requirements? Find out by using these interactive tools:

Find out if your business requires a licence

Find out if your business requires traceability records

Find out if your business requires a preventive control plan

Consult the sector-specific timelines to determine when the requirements apply to your business.

SFCR Timelines

SFCR Getting Started | Help

Have questions?

After consulting the web resources,

- if you have an immediate question on **Licensing**, call **1-800-442-2342** to get in touch with the My CFIA Support Team
- For **all other inquiries**, use the **Contact us form** on the CFIA website

Stay up to date

1. Sign up to receive email notifications: http://inspection.gc.ca/about-the-cfia/newsroom/email-notification/eng/1481653931267/1481654078038
2. Follow the CFIA on Twitter, LinkedIn, Instagram and Facebook https://twitter.com/CFIA_Food/media
3. Subscribe to the CFIA Chronicle 360, our newsletter