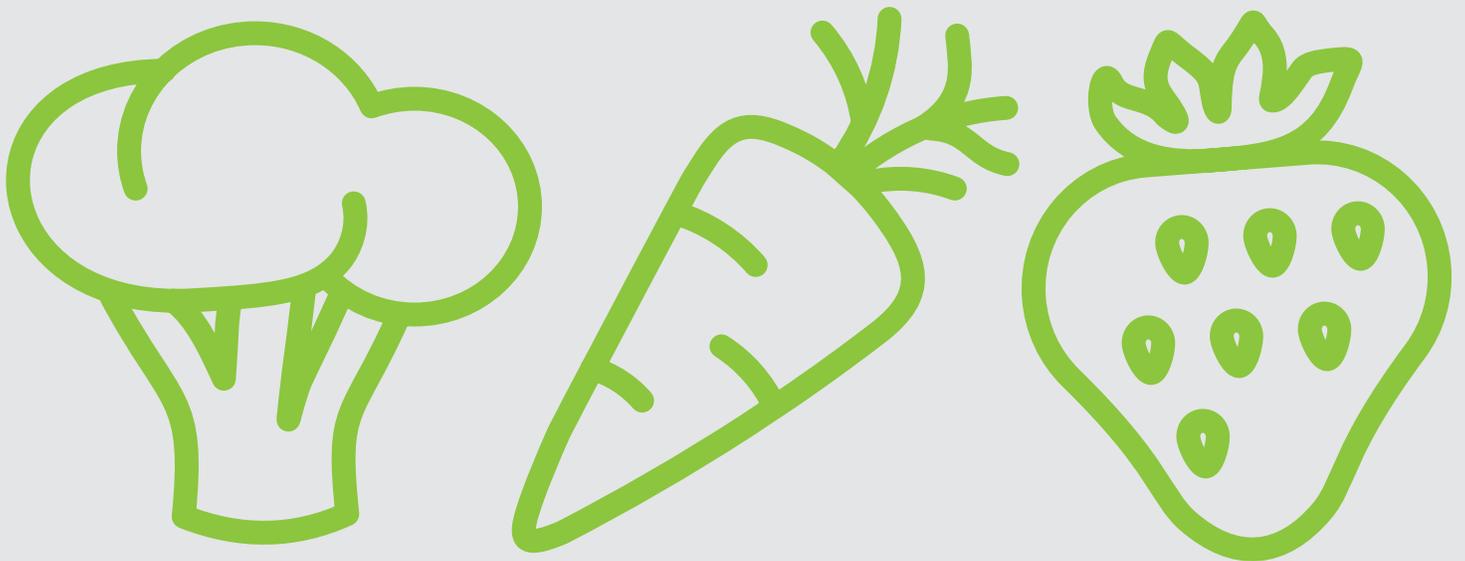


Safe Food for Canadians Regulations



How does it affect you?

What does *Safe Food for Canadians* mean for fresh produce farmers?

The *Safe Food for Canadians Act* and Regulations (SFCR) came into effect on Jan. 15, 2019. This legislation introduced modern food safety requirements for food businesses.

New regulatory requirements:

- **Licenses:** food businesses that import food, including fruits and vegetables, or grow/prepare food for export or to send across provincial or territorial borders (interprovincial sales) must be licensed.
 - Licenses cost [\\$250](#) and are valid for two years.
 - Fresh fruit and vegetable operations are exempt from Canadian Food Inspection Agency (CFIA) license requirements only if their activities and produce sales are within Alberta.
- **Preventive control plans (PCP):** outline potential risks to food safety and the steps to control them must be in place.
 - Businesses that have one of the accepted food safety programs in place such as CanadaGAP are already meeting the PCP requirements.
- **Traceability:** businesses must trace their food back to their supplier and forward to whom they sold their products. Retailers are the exception to the full traceability requirement, as they will only have to trace the food back to their suppliers, not forward to the consumers purchasing it.



By developing and implementing the preventive controls required under the consolidated regulation, food business will be positioned to produce or import safe products that their customers can trust. Their improved traceability records will also mean more efficient and effective recalls and will minimize economic losses in the event of a recall.

Some of the new requirements are effective immediately, while others will be phased-in. Refer to the [SFCR timelines](#) to find out when you will need to comply.

Small businesses that make \$100K or less in gross annual food sales are required to have preventive controls, such as sanitation and pest control in place, but will not be required to have written preventive control plans. This exemption does not apply to a number of product categories including businesses involved in processed fruit or vegetables.

To determine when your business will need to meet the new requirements under the *Safe Food for Canadians Regulations* check out [Getting started: Toolkit for food businesses](#) on the CFIA website.

The toolkit will help you quickly determine the following:

1. Find out when you need a licence by using the [Licensing interactive tool](#)
2. Find out if and when you need a PCP by using the [Preventive Control Plan interactive tool](#)
3. Find out what traceability requirements apply to you by using the [Traceability interactive tool](#)
4. Review [Understanding the Safe Food for Canadians Regulations: A handbook for food businesses](#)

Examples of produce covered by the SFCR commonly grown in Alberta

Apples • Apricots • Artichokes-globe-type • Broad beans • Broccoli • Brussels sprouts • Cabbages • Chinese cabbage • Cantaloupes • Carrots • Cauliflower • Celery • Cucumbers • Currants • Dandelion leaves • Fennel-florence • Garlic • Gooseberries • Grapes • Green beans • Herbs • Jerusalem artichokes • Kale • Kohlrabi • Leek • Lettuce • Other melons • Microgreens • Mushrooms • Mustard greens • Onions • Parsnips • Pears • Peas • Peppers • Plums • Plumcots • Radishes • Raspberries • Rhubarb • Rutabagas • Scallions • Shallots • Snow peas • Spinach • Sprouts • Strawberries • Summer squash • Swiss chard • Tomatoes • Turnips • Watermelons

7 Key Food Safety Requirements



Water: Water that is intended or will come in contact with produce or food-contact surfaces must be identified and potential hazards assessed. Assess the water quality with inspection and periodic testing requirements.



Biological Soil Amendments of Animal Origin: Consider the types of treatment, methods of application, and time intervals between applications of soil amendments – including manure, compost/compost tea and other by-products – and crop harvest. Knowledge of origin and handling of these amendments is a requirement.



Prevention of Contamination by Animals: Deterrents are used to keep animals away from crop fields and sources of water used for irrigation. Monitor for wildlife intrusion and produce visibly contaminated with animal feces is not harvested.



Training: Training is provided and documented for all employees handling product/packaging materials/food contact surfaces and biosecurity.



Health and Hygiene Practices: All employees follow individual health and hygiene practices, including hand washing, not working when sick and maintaining personal cleanliness. Businesses require written health and hygiene practice SOPs.



Equipment, Tools, and Buildings: Follow all the requirements for equipment and tools that come into contact with produce, as well as those for building and other facilities involved with produce, including sanitation SOPs.



Sprouts: Separate standards for sprout production, including treatment of seed before sprouting and testing of spent irrigation water for pathogens.

Summary of Timeline

SFCR Requirement	Title: Dairy products; eggs; fish; honey; meat products; processed egg products and processed fruit or vegetable products	Fresh Fruits or vegetables	All Other Foods		
			More than \$100K in annual sales and more than 4 employees	More than \$100K in annual sales and 4 employees or less	\$100 K or less in annual food sales and 4 or fewer employees
License	Jan. 15, 2019	Jan. 15, 2019 (N/A for growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
Traceability	Jan. 15, 2019	Jan. 15, 2019 (except growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
		Jan. 15, 2020 (growing and harvesting)			
Preventive Controls	Jan. 15, 2019	Jan. 15, 2020	July 15, 2020	July 15, 2021	July 16, 2021
Written PCP	Jan. 15, 2019 (not required for maple products and honey if annual food sales are \$100K or less)	Jan. 15, 2020 (not required if annual food sales are \$100K or less)	July 15, 2020	July 15, 2021	Not required if \$100K or less (regardless of number of employees)

For Additional Resources, Tools and Information

- [SFCR Requirements for Fresh Fruits and Vegetables](#)
- [Commodity Specific Requirements](#)
- Factsheet: [Growers and harvestors of fresh fruit and vegetables](#)
- [Food Business Activities that require a licence under the Safe Food for Canadians Regulations: 5.8 Fresh Fruits or vegetables](#)
- [My CFIA](#)
- [Canada GAP](#)
- [Canada Horticultural Council](#)
- [Canadian Produce Marketing Association](#)
- [Preventive controls for food – fresh fruits or vegetables](#)
- Links to Question and Answers: [Safe Food for Canadians regulations](#)
- [Agriculture and Agri-Food Canada](#)
- [Alberta Agriculture and Forestry](#)

For more information call the Alberta Ag-Info Centre toll-free at 310-FARM (3276).