

## Safe Food for Canadians Overview

Go on the [CFIA website](#), under the [SFCA](#) (Safe Food for Canadians Act) use the [interactive tool](#). Read the fact sheets and resources to stay ahead of the information that will be coming in the next several months.

Register on [My CFIA](#) to start the process.

A CanadaGAP and SFCA comparison was recently done. If you are CanadaGap certified then you are 99.4% compliant with the new regulations. There are a few differences that CanadaGAP is feeding back to CFIA to see if things can be amended. CanadaGAP is a food safety based system and does not include quality based criteria that SFCA has, such as grades. As the draft regulations are written you would need documentation and records of quality checks to meet requirements.

Read and review the glossary in the SFCA. For example; Establishment can mean a facility or a field. Packaging material includes harvest bins and containers, not just finished product packaging.

License fees have not been published, but will cover administration costs/processing of application and not expected to be costly for a business.