



## Safe Food for Canadians – What You Need to Know

The Safe Food for Canadians Act (SFCA) and the Safe Food for Canadian Regulations (SFCR) were developed to strengthen and consolidate the following acts: Canada Agricultural Products Act; Fish Inspection Act; Meat Inspection Act; and Consumer Packaging and Labelling Act as it relates to food.

The goal of the SFCA and SFCR is to provide one set of regulations for all food businesses in Canada and to make Canada's food supply safer by focusing on prevention and traceability. Key elements of the SFCR include: *Licences*; *Preventive Control Plan (PCP)* and *Preventive Controls*; and *Traceability*. Regulations regarding Importing and Exporting have also been strengthened to protect Canada's food supply and help grow Canada's market access.

The SFCA and SFCR came into effect on January 15<sup>th</sup>, 2019. However, timelines for compliance vary by food commodity, type of activity and business size. Determine when your business must be in compliance using CFIA's overview of **compliance timelines**.

The information on this fact sheet has been sourced from the **Canadian Food Inspection Agency's website** and their **SFCR webinar**. Please note that this fact sheet only briefly covers key elements of the SFCA and SFCR. To ensure you are in full compliance, review the entire Act and Regulations on the Canadian Food Inspection Agency's (CFIA) website.

### LICENCES

Many food businesses will be required to have a licence to carry out activities related to food. To determine if your business requires a licence, use **CFIA's licensing interactive tool**.

Review more useful information regarding **licensing**.

### PREVENTIVE CONTROL PLAN AND PREVENTIVE CONTROLS

A preventive control plan is a written document prepared, kept, maintained and implemented by a food business. It describes how food hazards are controlled and how to meet the requirements for humane treatment of food animals during slaughter activities and the requirements for consumer protection and market fairness (e.g. labelling, packaging and grading).

Preventive controls are the steps or measures taken to prevent, reduce or eliminate food safety hazards.

Most businesses, including importers, will require preventive controls and a PCP. Notable exceptions are those exporting foods (other than meat products or fish) who do not need an export certificate and businesses with \$100,000 or less in gross annual food sales. Please note that even if you do not require a PCP, you may still need to comply with the preventive controls requirement.

**To determine if your business requires a PCP, use CFIA's PCP interactive tool.**

Review more information on how to **prepare and implement** a PCP.

Determine if your business needs to comply with the **preventive control requirements** and review more information.

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### TRACEABILITY

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Food businesses will be required to track the movement of their food in the supply chain. This includes one step forward to the immediate customer and one step back to the immediate supplier.

All food commodities must meet traceability requirements. To determine which traceability requirements you require, use **CFIA's traceability interactive tool**.

Review more information regarding the **traceability requirements**.

### IMPORTING

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Regulations regarding food commodities imported into Canada have been improved and strengthened to reduce the risk of unsafe food commodities entering the Canadian market.

Importers will now require a licence, a PCP (some exemptions), an appropriate foreign supplier, procedures and processes for handling/investigating consumer complaints and recalls, and complete traceability records.

Review more information regarding **food imports** and which requirements your business must meet.

### EXPORTING

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Regulations regarding food commodities being exported have also been strengthened to help maintain and grow Canada's market access.

Exporters need to ensure that their food is manufactured, processed, treated, preserved, graded, packaged, labelled or slaughtered by a licence holder. Exporters must meet the Canadian requirements as well as the foreign country requirements. If the food does not meet Canadian requirements, exporters must have written documents indicating the foreign requirements have been met and are clearly labelled for export. Exporters must also maintain clear and complete traceability records.

If CFIA export permission is required, the food business must have a licence and written PCP regardless of whether the food product being exported is exempt from these requirements.

Review more information regarding **food exports** and which requirements your business must meet.

### MY CFIA

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The CFIA are encouraging all food businesses to create an account for their business with **My CFIA**. This online service will become the primary and preferred method for requesting and receiving CFIA services. For example, this will be the only way to apply for a SFCR licence. Those who submit SFCR licence applications by email or fax will be redirected to apply using My CFIA.

### HOW CAN PERENNIA HELP?

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In preparation for the SFCA and SFCR coming into effect, Perennia is offering three public training courses in 2019 focused on these topics. Please visit our **website** for more information on these. In addition to these courses, please do not hesitate to **contact** a member of our Quality and Food Safety Team for assistance.

### FOR MORE INFORMATION CONTACT:

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