

Safe Food for Canadians Regulations (SFCR)

Date: XXXX



This presentation provides an overview of

- **Key elements of the SFCR**
 1. Licensing
 2. Preventive control
 3. Traceability
 4. Importing
 5. Exporting
- **Timelines for coming into force**
- **Information resources available**

Safe Food for Canadians Regulations

- **June 13, 2018** – Published in *Canada Gazette, Part II*
- **January 15, 2019** – Begin coming into force
 - Some requirements will have to be met immediately
 - Other requirements will be phased in over a period of 12-30 months based on food commodity, type of activity and business size.

Take time to review the regulations and guidance and get ready to meet the new requirements in advance.

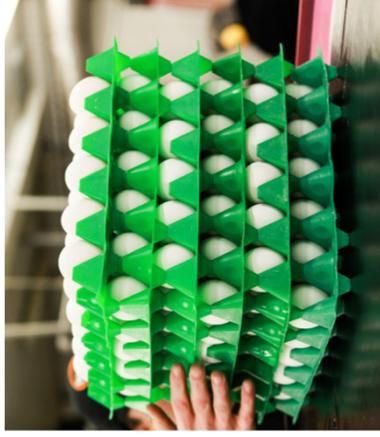
Safe Food for Canadians Regulations

Scope

- Generally apply to **food for human consumption** (including ingredients) that is **imported, exported, or inter-provincially** traded.
- Apply to **food animals** from which meat products to be **exported or inter-provincially** traded may be derived.
- Some of the **traceability, labelling and advertising** provisions apply to **intra-provincially** traded foods.

1. Licensing

Licensing will demonstrate accountability for food safety along the food chain, by ensuring that any manufacturing, processing, treating, preserving, grading, packaging or labelling done to a food was carried out by a licence holder under CFIA oversight.

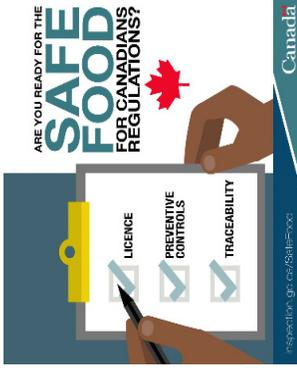


1. Licensing

Applies to the following activities

- manufacturing, processing, treating, preserving, grading, packaging, or labelling a food that will be exported or moved between Canadian provinces
- importing a food
- exporting a food that requires an export certificate or other export permission
- slaughtering a food animal where the meat product will be exported or moved between Canadian provinces
- storing and handling a meat product in its imported condition for inspection by the CFIA

To determine what falls under those activities, refer to [Food business activities that require a licence under the SFCR](#)



1. Licensing

Does not apply to the following activities:

- conducted on food to be sold and consumed within a province
- associated with growing and harvesting fresh fruits or vegetables
- associated with handling fish on a vessel
- conducted at the retail grocery store where the food is sold on-site (e.g. packaging/labelling food at the retail grocery store for sale to consumers)



What is new from the current system

- More food businesses will require a CFIA licence
 - For example businesses not previously registered, importers (some exceptions apply)
- Not all activities taking place in an establishment may be subject to SFCR (e.g. food manufactured for *intra*-provincial trade)
- No longer a requirement to:
 - post a licence certificate in the facility
 - have the licence number on the label (other than inspection legend)
 - submit PCP at time of licence application (but must have one in place and meet all requirements)

What is new from the current system

- Licences will not lapse if no activity is carried out within a certain period of time
- CFIA may issue a licence where it is not mandatory (e.g. storing, export broker)
- Licence fee will apply (subject to consultation)
 - Comment on amendments to the CFIA Fees Notice
 - 45-day consultation period open until Sept 7th 2018
- The ability to search a listing of valid licence holders will be available on the CFIA's website

Applying for a licence

- If you already have a CFIA registration or licence
 - follow the normal process to renew (if it expires before Jan 15th 2019). Your renewed permission will be valid once the SFCR come into force. You will fully transition to a SFCR licence at a later time.
- If you do not already have a CFIA registration or licence
 - act now to enroll – visit [My CFIA](#)
 - enrolling now will help avoid delays at the time of licence application
 - once enrolment is complete, you will be notified electronically when the SFCR online licence application process is open for requests (anticipated in late fall)

More information on Licensing

Refer to www.inspection.gc.ca/safefood

Click [Licensing](#)

- Licensing interactive tool
- Questions and Answers: Licensing
- Food business activities that require a licence under the SFCR
- Regulatory requirements: Licensing



2. Preventive Controls

Preventive (food safety) controls prevent food safety hazards and reduce the likelihood of contaminated food entering the market, whether they are prepared within or outside of Canada.

- Includes a hazard analysis and control measures for the hazards associated with food
- Includes requirements related to treatment processes, establishment conditions, sanitation, pest control, competency, investigation, complaints
- Outcome-based where possible to allow for flexibility and innovation
- Includes investigation, complaints and recalls

2. Preventive controls – Key elements

Applies to most businesses that:

- manufacture, process, treat, preserve, grade, package or label food to be exported or sent across provincial or territorial borders
- grow or harvest fresh fruits or vegetables to be exported or sent across provincial or territorial borders (new)
- handle fish on a vessel to be exported or sent across provincial or territorial borders (new)
- slaughter food animals from which meat products are derived to be exported or sent across provincial or territorial borders
- store and handle a meat product in its imported condition for inspection by the CFIA
- import food (only hazard identification, analysis and control; investigation, complaints and recall)

What is new from the current system

- Documented **preventive control plan (PCP)** required for most businesses, including importers
 - Exception: \$100K or less in gross annual food sales
- PCP must address both
 - food safety hazards, control measures and associated evidence of their effectiveness (consistent with HACCP); **and**
 - consumer protection and market fairness requirements (labelling, compositional standards, grades)

- ✓ If you have a HACCP-based system in place, you are well positioned to show compliance with the PCP requirements
- ✓ Review your system to make sure that consumer protection and market fairness are also covered

More information on Preventive Controls

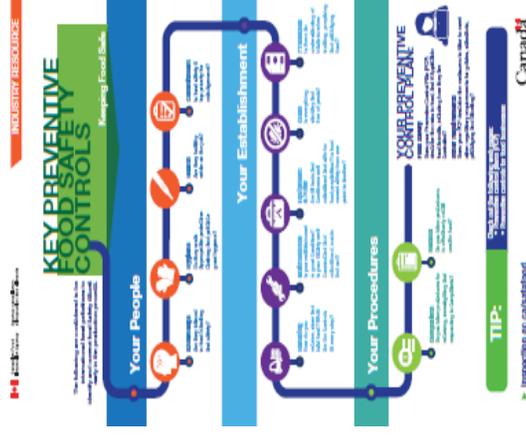
Refer to www.inspection.gc.ca/safefood

Click [General food requirements and guidance](#)

▶ [Preventive controls for food businesses](#)

▶ [Preventive control plan](#)

- Preventive control plan interactive tool
- Questions and answers
- Guides for preparing a preventive control plan (for importers and domestic food businesses)
- Regulatory requirements: Preventive controls
- Recommended preventive controls – for establishments and food



3. Traceability

These requirements aim to track the movement of a food product one step forward and one step back through the supply chain in order to protect Canadians during a food safety incident

- Help ensure a timely response if a food safety issue is detected
 - reduce the time it takes businesses to remove unsafe food from the market, protecting Canadians.
 - minimize the scope of recalls and reduce the cost of recalls for businesses
- Align with international standards (e.g.. Codex)

3. Traceability

- **Applies to:**
a broader scope of food businesses than the licensing and PCP requirements, for example:
 - retail grocery stores who sell food to consumers (corporate as well as franchise)
 - distributors and wholesalers who trade inter-provincially
- **Does not apply to** food service operations

Traceability – Key Elements

Information must be prepared and kept when the food is provided to another person

- identify the food (common name; name & principal place of business; lot code)
- trace the food one step back (except growers and harvesters of fresh fruits and vegetables)
 - date on which the food was provided to you
 - name and address of the person who provided it to you
- trace the food one step forward (does not apply to retail tracing to the consumer)
 - date on which you provided the food
 - name and address of the person to whom you provided it

Traceability – Key Elements

- If traceability requirements apply, make sure that a *label is applied, attached to, or accompanies the food* when you provide it to another person.
- The label must include:
 - the common name
 - name and principal place of business of the person by or for whom the food was manufactured, prepared, produced, stored, packaged or labelled
 - the lot code or other unique identifier (in the case of consumer prepackaged food, it must be a lot code)

Traceability – Key Elements

- Documents must be:
 - clear and readable
 - kept for 2 years and accessible in Canada
 - provided upon request (but could be kept outside Canada)
 - if electronic, provided to the CFIA in a format which can be opened and used by standard commercial software

More information on Traceability

Refer to www.inspection.gc.ca/safefood

Click [General food requirements and guidance](#)

▶ [Traceability for Food](#)

- Traceability interactive tool
- Questions and Answers: Traceability
- Regulatory requirements: Traceability

Importing

- Importers need to:
 - have a licence to import;
 - have a preventive control plan (some exemptions apply)
 - ensure that 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 sold (buyer)
- Non-resident importers permitted under certain conditions
- Border processes with CBSA will not change – updates to requirements will be uploaded into Automated Import Reference System

Importing

Refer to www.inspection.gc.ca/safefood

Click [Importing Food](#)

- Importing food: A step-by-step guide
- Questions and answers: Importing food
- A Guide for Preparing a Preventive Control Plan – For Importers
- Automated Import Reference System (AIRS) tutorial
- General import requirements
- Importing from specific countries

Exporting

Exporters need to:

- ensure that their food is manufactured, processed, treated, preserved, graded, packaged and labelled by a licence holder
- meet Canadian requirements as well as foreign country requirements
- for food that does not meet Canadian requirements, have written documents that substantiate the foreign requirements have been met and clearly labelled for 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 exempt from these requirements

Exporting

Refer to www.inspection.gc.ca/safefood

[Click Food Exports](#)

- Infographic: 3 key principles for exporters
- Questions and answers: Exporting Food
- Exporting food: A step-by-step guide
- Checklist for food exporters
- General and food specific export requirements
- Export requirements library

When do the new requirements apply to my business?

- While the Safe Food for Canadians Regulations begin to come into effect 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

Summary of Timeline

SFCR requirement	Fresh fruits or vegetables	All Other Foods		
		More than \$100K in annual food sales <u>AND</u> more than 4 employees	More than \$100K in annual food sales <u>AND</u> 4 employees or less	\$100K or less in annual food sales <u>OR</u> 4 employees or less
Licence	Dairy products; Eggs; Fish; Honey; Maple products; Meat products; Processed egg products and Processed fruit or vegetable products January 15, 2019	January 15, 2019 (N/A for growing and harvesting)	July 15, 2020	July 15, 2020
Traceability	January 15, 2019	January 15, 2019 (except growing and harvesting)	July 15, 2020	July 15, 2020
		January 15, 2020 (growing and harvesting)		
Preventive Controls	January 15, 2019	January 15, 2020	July 15, 2020	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)

What is next?

- Ongoing updates and improvements to the CFIA website
 - giving access to more plain language guidance to enhance understanding of regulations
- Your feedback welcome
 - [Got a comment on these resources?](#)
 - Regularly visit www.inspection.gc.ca/safefood
- More CFIA Chronicle articles
- Advertising, social media, correspondence

www.inspection.gc.ca/SafeFood

- You will find key portals to information

Services and information

Licensing

Find out if your food business will need a licence, when and how to apply and other related information.

Getting started: Toolkit for businesses

Use our interactive tools and other resources to find out how and when the new requirements will apply to your business and what steps you will need to take.

General food requirements and guidance

Businesses that import or prepare food for export or to be sent across provincial or territorial borders must meet new requirements.

Food-specific requirements and guidance

In addition to general requirements, other requirements apply to specific foods.

Food imports

Importers will require a licence under the new consolidated regulations. Find out what other requirements apply to importers.

Food exports

Businesses that prepare food for export or that require an export certificate will 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.

Regulatory compliance

Learn more about compliance and inspection.

Submit your questions online

If you have questions, fill out our feedback form or call 1-800-442-2342.

Guidance Finder

Our new Guidance Finder can search all the latest SFCR technical and regulatory information.

Have a question?

- If you still have a question after consulting the web resources
 - call 1-800-442-2342
 - or
 - Use the [contact us](#) form found on our website

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3. Subscribe to the [CFIA Chronicle](#), our quarterly newsletter

Thank you!



THE SAFE FOOD
**FOR CANADIANS**
REGULATIONS
ARE COMING INTO FORCE JANUARY 15, 2019

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Canada