



# The Safe Food for Canadians Regulations: what small businesses need to know



The *Safe Food for Canadians Regulations* (SFCR) are now in force. The regulations introduce modern food safety requirements for food businesses that **import food**, or **prepare food in Canada for export or interprovincial trade**.

## What small businesses need to do

Visit [inspection.gc.ca/SafeFood](https://inspection.gc.ca/SafeFood) and use the **Toolkit for food businesses** to find out:

- if you need a safe food for Canadians licence
- when the new requirements apply to you - some small businesses may have more time to meet certain requirements

Make sure you have the following before you apply for a licence:

- preventive controls such as sanitation and pest control measures, and in some cases a documented preventive control plan that details the hazards to your food and the measures you are taking to control them
- traceability records that track your products one step forward and one step back

Create a My CFIA account and apply for a licence online at [inspection.gc.ca/MyCFIA](https://inspection.gc.ca/MyCFIA).

**Have questions?** Call us at 1-800-442-2342 or visit [inspection.gc.ca/ContactUs](https://inspection.gc.ca/ContactUs).

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### STAY CONNECTED



### SUPPORT FOR SMALL BUSINESSES

Visit [inspection.gc.ca/SafeFood](https://inspection.gc.ca/SafeFood) for more information, tools and resources on the *Safe Food for Canadians Regulations*.