

# Safe Food for Canadians Regulations: Is Your Business Ready?

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## SUMMARY

Are you a Canadian food business that imports food or prepares food for export? Do you prepare and sell food within one or more provinces? Do you do business with a Canadian importer of food? If so, you may be subject to new requirements under the proposed *Safe Food for Canadians Regulations* (SFCR).

## OVERVIEW

The draft regulations, which were released for public consultation in early 2017, are rooted in three key requirements – licensing, preventive controls and traceability – which together will help to strengthen Canada’s food safety system. The new legislation will consolidate 14 sets of existing regulations into one and streamline food safety requirements across sectors. Industry will benefit from greater consistency in rules and regulations, which in turn will provide consumers with a safer food supply.

### What does this mean for you?

Food businesses play an important role in ensuring food safety in Canada, which is why it is essential to understand the proposed new requirements and their importance.

### Protecting Canadians and your reputation

Strong, flexible regulations that focus on prevention will go a long way toward helping businesses uphold their reputation, keeping customers healthy and loyal, and avoiding costly recalls. Having preventive controls in place allows you to identify and manage food safety risks before products are sold to consumers. The ability to trace a food’s path across the supply chain will reduce the time it takes to remove unsafe foods from the marketplace. Preventive systems, such as traceability and food safety controls, could also boost your competitiveness in Canada and abroad.

### More flexibility

Rules that focus on food safety outcomes, rather than prescribed methods and processes, will allow businesses to be more innovative. Businesses will have more flexibility to introduce new technologies, processes and procedures while still meeting food safety requirements.

### Licensing — Why it matters

Under the proposed regulations, most Canadian food businesses that import food from abroad or that prepare food to be exported or sold across provinces would require a license to conduct their business. Licensing would allow the Canadian Food Inspection Agency to conduct inspections more effectively because we’d have a record of existing food companies and the food they produce. It also would make it easier for us to exchange important food safety information with food businesses. And when we need to, licensing will allow the CFIA to take enforcement actions, such as suspending or cancelling a license, when regulatory requirements are not met.

### What can you do now?

Although the proposed *Safe Food for Canadians Regulations* are not yet in force, there are actions you can take to give your food business a head start on compliance. Preparing now will give you more time to understand the new requirements and what is expected of you. A good place to start is to use our three interactive tools to help you determine how the three key elements of the regulations would affect your business:

- Would you need a license?
- Would you need a Preventive Control Plan?
- What would your traceability requirements be?

The CFIA developed a handbook that provides food businesses with a general overview of the regulations that may help you to better understand what changes will impact you. A range of other products and tools are also available, including videos, fact sheets, infographics, step-by-step guides and templates to help inform you about your regulatory requirements, <http://www.inspection.gc.ca/about-the-cfia/acts-and-regulations/regulatory-initiatives/sfca/proposed-safe-food-for-canadians-regulations/learn/eng/1427299500843/1427299800380>.

Still have questions? You can use Ask CFIA, a service that provides a single point of contact to ask questions and help you understand regulatory requirements. You will receive timely, consistently written answers to your questions. This service is available today for many

sectors and will be open to all food businesses before the regulations come into force.

Enroll for <http://www.inspection.gc.ca/about-the-cfia/my-cfia/eng/1482204298243/148220431835> My CFIA, a web portal that offers a growing number of online services such as licences, permits, registrations, and certain export certificates. Manage all your requests and services anywhere, at any time, through a secure account, including eventually applying for an SFCR license.

#### Get prepared!

Final publication of the *Safe Food for Canadians Regulations* is anticipated for spring 2018. Stay connected by following the CFIA on Twitter, LinkedIn and Facebook, or sign up to receive email updates, <http://www.inspection.gc.ca/about-the-cfia/newsroom/stay-connected/eng/1299856061207/1299856119191>. To learn more about the regulations and how your business would be impacted, visit [inspection.gc.ca/safefood](http://inspection.gc.ca/safefood).

The Canadian Food Inspection Agency (CFIA) is strongly committed to its mission to safeguard food, animals and plants to enhance the health and well-being of Canada's people, environment and economy. Learn how the CFIA is responding to today and building for the future, <http://inspection.gc.ca/about-the-cfia/strategic-priorities/eng/1374871172385/1374871197211>.

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# Microbial Challenge Testing for Foods Workshop

## May 15–16, 2018

Hilton Garden Inn – Chicago O'Hare Airport  
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Registration is limited.

**For information, go to**  
**[www.foodprotection.org](http://www.foodprotection.org)**

