

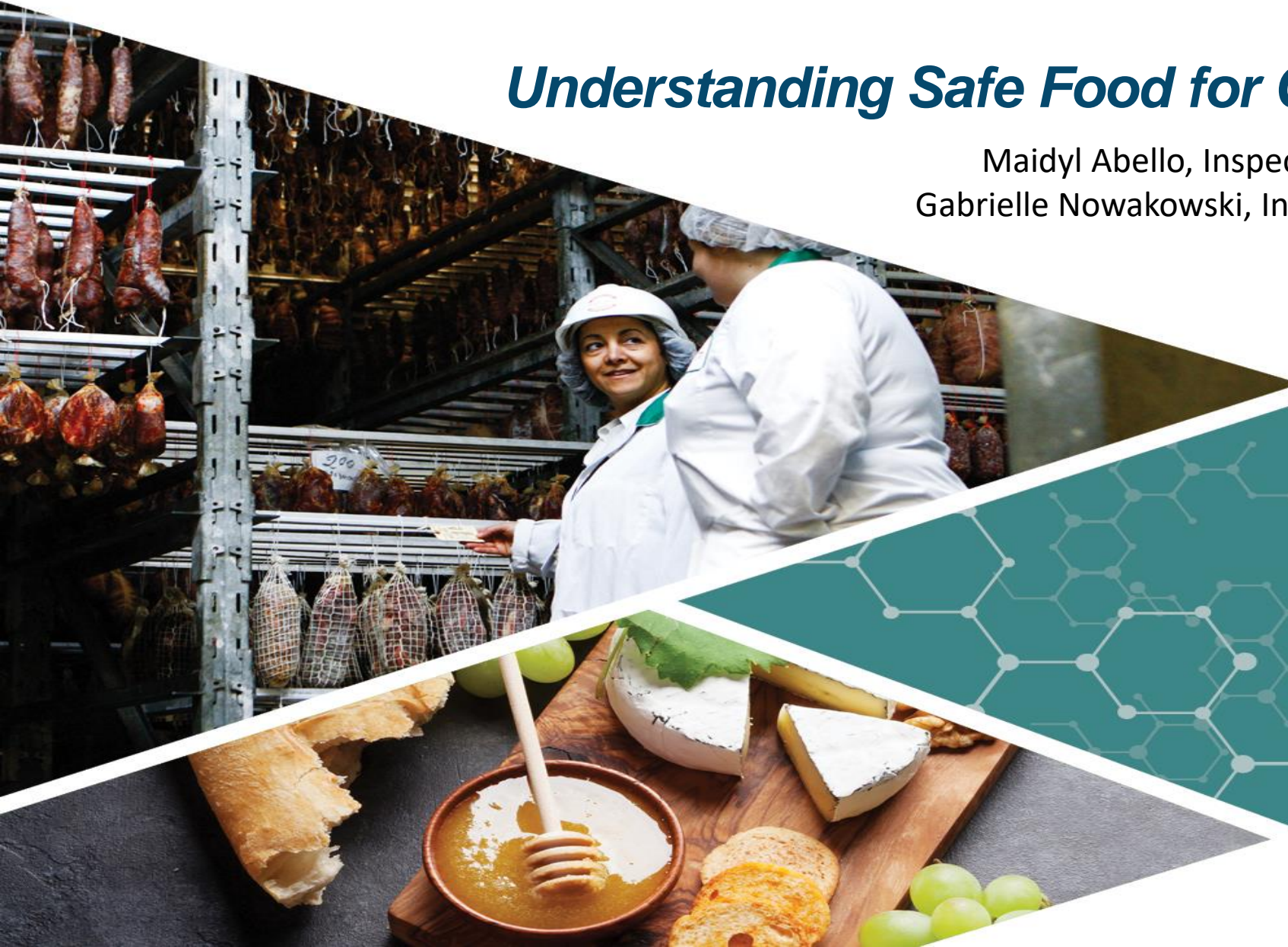


Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# *Understanding Safe Food for Canadians Regulations*

Maidyl Abello, Inspection Advisor Manitoba Region  
Gabrielle Nowakowski, Inspection Advisor Manitoba Region



Canada 

# Objectives

- CFIA's food regulatory framework and benefits of *Safe Food for Canadians Regulations* (SFCR)
- SFCR requirements for food businesses
  - Licensing
  - Preventive controls
  - Traceability
- Information for importers and exporters
- Overview of the resources available

# CFIA's food regulatory framework

## ***Food and Drugs Act & Regulations***

- Prohibit sale of unsafe food
- Apply to all food sold in Canada

**FDA & FDR**

## ***Safe Food for Canadians Act & Regulations***

### **Interprovincial trade, import and export:**

Food for human consumption  
(including ingredients)

Food animals from which meat products may be derived

### **Intraprovincial trade:**

traceability (e.g., retail)  
labelling and advertising

**January 2019  
SFCA & SFCR**

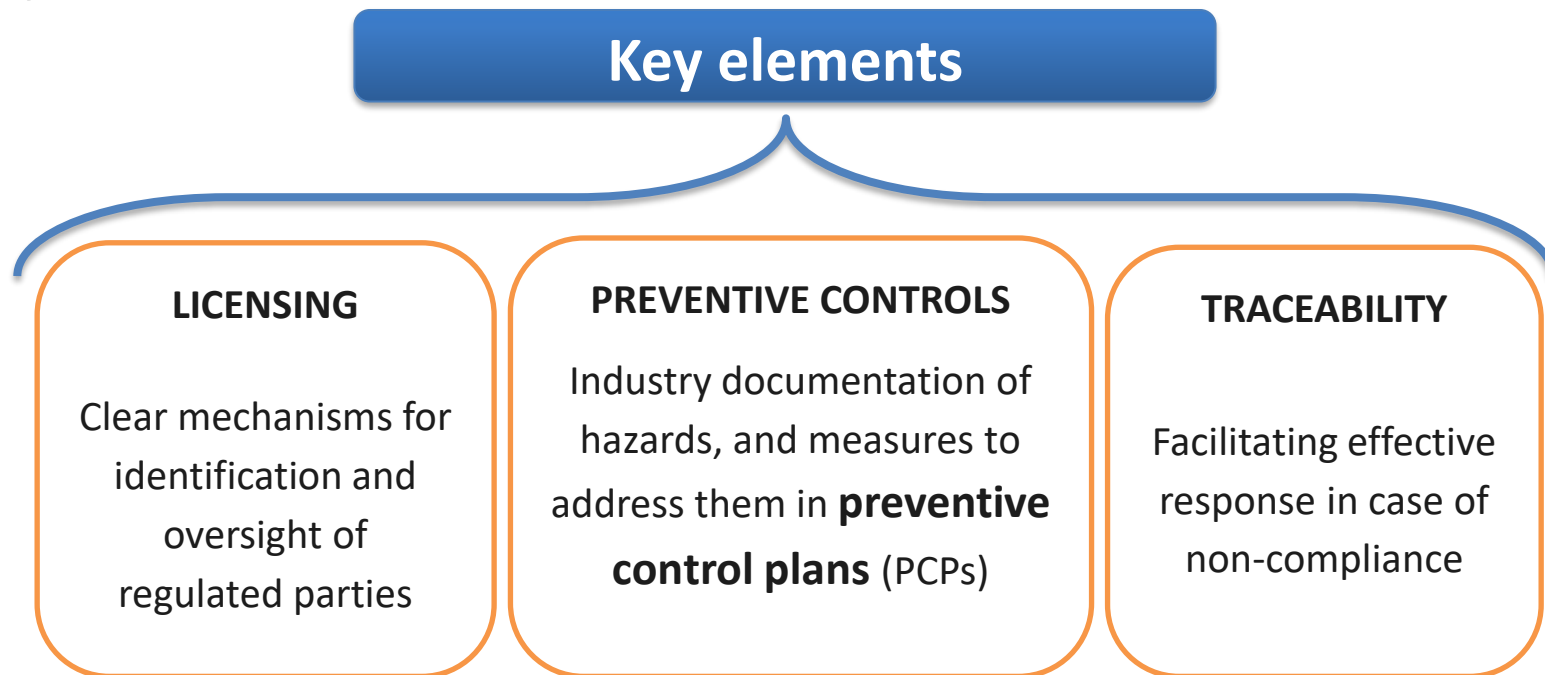
***Incorporated by Reference documents***

# Benefits of the SFCR

- Consistent, prevention-focused food safety requirements that apply to all food, industry wide
- More efficient and effective recalls and investigations for food safety
- Level playing field for imported and domestic food
- Outcome-based requirements provide more opportunity for innovation
- Improved market access

# SFCR at a glance

- Applies to most manufactured foods for human consumption (including ingredients) that are imported, exported and traded interprovincially
- Some requirements also apply to foods traded intraprovincially (e.g. traceability, packaging and labelling)



# Licensing

## SFCR Part 3

- Manufacture, process, treat, preserve, grade, package or label food for interprovincial trade or export
- Import food
- Export food, if an export certificate or other export permission is requested



# Licensing

## SFCR Part 3

### Licensing does not apply to:



- activities conducted on food to be sold and consumed within a province or territory
- the act of moving food from one province/territory to another (conveying or transporting)
- activities conducted at the retail grocery store (for example, packaging/ labelling food at the retail grocery store for sale to consumers)
- restaurants or similar enterprises (for example, caterers, food stands)

# Licensing

## SFCR Part 3

### Fee

- As of March 31, 2024 the fee for an SFC licence is **\$287.22**
  - Fees are [adjusted annually for inflation](#)
  - SFC licences are valid for 2 years
- All fees related to licensing and CFIA services (for example, inspection) under the SFCR are detailed in the [CFIA fees notice](#)

# Non-mandatory licensing

- For storing food that is subject to the SFCR
- To meet foreign country requirements for exported foods
- To meet provincial requirements, even if the food is only traded intra-provincially
- To conduct business with a distribution centre or wholesaler who will sell the food inter-provincially and must source the food from a licence holder
- There is reasonable belief that the food business will expand to trade food between provinces or begin exporting a food to a country that requires an export certificate within the two year period that a licence is valid

# How to apply for an SFC licence

- To apply for your licence, you need to use the **My CFIA portal**
  - Everyone who uses My CFIA must first create a **Contact Profile** to identify themselves
  - Once you've created your Contact Profile, you can create a **Party Profile** that you can use to request services on behalf of a business, such as an SFC licence
- Need help using My CFIA?
  - Visit [My CFIA User guidance](#) for detailed instructions and videos to help you through the process



# Preventive controls

## SFCR Part 4

- Preventive controls (PCs) help prevent food safety hazards and reduce the likelihood of contaminated food entering the market
  - They are based on the internationally recognized principles of food hygiene, including Good Manufacturing Practices (GMPs) and the principles of Hazard Analysis Critical Control Point (HACCP)
- Operators and licence holders who import food must meet requirements related to PCs
- PC requirements are generally outcome-based to allow for flexibility and innovation

# Preventive control plan

## SFCR Part 4

- A preventive control plan (PCP) is a **written document** that demonstrates how hazards that present a risk to food are identified and controlled
- The following businesses are required to have a PCP:
  - Businesses who manufacture, process, treat, preserve, grade, package or label food to be exported or traded between provinces/territories
  - Importers
  - Exporters who require an export certificate or other export permission from CFIA
- **Exception:** Some businesses that generate \$100,000 or less in gross annual food sales for food (requirements related to food safety preventive controls still apply, even if a written plan is not required)

# Traceability

## SFCR Part 5

- Aligns with international standards, such as Codex
- Supports food safety investigations, including recalls
- Aims to trace the food one step forward and one step back through the supply chain
- Applies to a broader scope of food businesses than licensing and preventive controls
- **Does not apply** to restaurants and similar enterprises

# Importing food

## **Importers are required to:**

- have an SFC licence to import
- prepare, implement and maintain a written PCP (there are certain exceptions)
- ensure their foreign supplier is manufacturing, preparing, storing, packaging and labelling the food under the same conditions as food prepared in Canada (section 47-81 of the regulations)
- 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 provided

# Exporting food

## Exporters are required to:

- make sure the food **they export** is manufactured, processed, treated, preserved, graded, packaged or labelled by a licence holder **or imported by a licence holder**
- meet both Canadian and foreign country requirements
- have written documents for food that does not meet Canadian requirements to substantiate the foreign requirements are met, and ensure the food is clearly labelled “For Export Only”
- keep clear and complete traceability records

CFIA is now issuing the *Certificate of Free Sale* to licensed food businesses when a certificate or commercial document is required for export

❖ 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 normally exempt from these requirements

# Foreign Country Requirements

- **Know your foreign market**
  - be aware of the importing country's requirements
- [Export Requirements Library](#)
  - Requirements by Country or by food product sector
  - Where the foreign country requirements are unclear, the CFIA or the [Market Access Secretariat](#) or the [Trade Commissioner's Office](#) can seek clarification from the overseas government concerned.

# Export Certification

## **Types of certificates:**

- Health or sanitary certificates (negotiated)
- Inspection certificates
- Certificates of Free Sale
- Radiation Certificates
- Online or paper based application
- Keep in mind, countries may have plant or animal health requirements, as well as food

[Food exports - Canadian Food Inspection Agency \(canada.ca\)](http://canada.ca)

# Let's recap...

- Use CFIA's interactive tools to determine if the licensing, preventive controls, PCP and traceability requirements apply to your business.
- Prepare for the start of CFIA compliance activities in the manufactured food sector

## How to get started:

- ✓ read the regulations and guidance material
- ✓ enrol in My CFIA after reviewing what information and documents you need for enrollment
- ✓ review the information on licensing, including [What to consider before applying for a Safe Food for Canadians licence](#) and the licence application on [My CFIA](#)
- ✓ ensure your PCP is up to date by consulting the guides for preparing a preventive control plan – for [importers](#) and for [domestic businesses](#).

# SFCR getting started

## Have questions?

- After consulting the web resources, if you have an immediate question on **Licensing**, call **1-800-442-2342** or visit [inspection.gc.ca/MyCFIA](https://inspection.gc.ca/MyCFIA)
- For **all other inquiries**, use the [Contact us form](#) on the CFIA website

## Stay up to date

1. Sign up to receive email notifications: [Email notification subscription self-service](#)
2. Follow the CFIA on [Twitter](#), [LinkedIn](#), [Instagram](#), [Facebook](#) and [YouTube](#)
3. Subscribe to the [CFIA Chronicle 360](#), our newsletter

# Resources: Licensing

Topics	Guidance Tools available at <a href="https://inspection.gc.ca/SafeFood">inspection.gc.ca/SafeFood</a>
Do you require a licence?	<a href="#">Licensing interactive tool</a>
Videos on licensing	<a href="#">Requesting a Safe Food for Canadians licence</a> <a href="#">My CFIA: Licensing considerations</a> <a href="#">My CFIA: Single profile</a> <a href="#">My CFIA: Multiple profiles</a>
Additional information to help you determine whether the activities you conduct require a licence	<a href="#">Food business activities that require a licence under the Safe Food for Canadians Regulations</a>
Key considerations to help you prepare to apply for a licence	<a href="#">What to consider before applying for a Safe Food for Canadians licence</a> <ul style="list-style-type: none"><li>• <a href="#">Annex A: Food categories identified in the licence application</a></li><li>• <a href="#">Annex B: Licensable activities</a></li></ul>
Licensing application (including step by step user guide, instructions and walk through videos)	<a href="#">My CFIA</a>
List of food businesses with an SFC licence	<a href="#">Safe Food for Canadians licence registry</a>

# Resources: Preventive controls

Topics	Guidance on CFIA's website
Explanation of the preventive controls requirements	<a href="#">Regulatory requirements: Preventive controls</a>
Outcome-based regulations fact sheet	<a href="#">Fact sheet: Outcome-based regulations under the Safe Food for Canadians Regulations</a>
Preventive control landing pages	<a href="#">Preventive controls for establishments and food</a> <ul style="list-style-type: none"><li>• <a href="#">Controls for establishments</a></li><li>• <a href="#">Controls for food</a></li></ul>
Information regarding hazard analysis/validation	<a href="#">Conducting a hazard analysis</a> <a href="#">Reference database for hazard identification</a> <a href="#">Evidence showing a control measure is effective</a>
Preventive controls for low-acid canned food	<a href="#">Commercial sterilization of low-acid food in hermetically sealed containers: retort systems</a>
Food recall procedure	<a href="#">Recall procedure: A guide for food businesses</a>

# Resources: Preventive control plan

Topics	Guidance on CFIA's website
Do you need a written PCP?	<a href="#">Preventive control plan interactive tool</a>
Video on creating a PCP	<a href="#">Creating a preventive control plan (PCP) under the <i>Safe Food for Canadians Regulations</i></a>
Explanation of the PCP requirement	<a href="#">Regulatory requirements: Preventive control plan (PCP)</a>
PCP development	<a href="#">Guide for preparing a preventive control plan for domestic food businesses</a>
PCP templates	<a href="#">Preventive control plan templates for domestic food businesses</a> <a href="#">Preventative control plan templates for importers</a>
Elements of the PCP	<a href="#">Conducting a hazard analysis</a> <a href="#">Evidence showing a control measure is effective</a> <a href="#">Determining critical control points and their critical limits</a> <a href="#">Monitoring procedures for your preventive control plan</a> <a href="#">Corrective actions procedures for your preventive control plan</a> <a href="#">Verification procedures for your preventive control plan</a> <a href="#">Record keeping for your preventive control plan</a>

# Resources: Traceability

Topics	Guidance on CFIA's website
Do you need traceability?	<a href="#">Traceability interactive tool</a>
Traceability for food landing page	<a href="#">Traceability for food</a>
What are traceability requirements that need to be met?	<a href="#">Regulatory requirements: Traceability</a>
Video on traceability	<a href="#">Traceability requirements under the <i>Safe Food for Canadians Regulations</i></a>
Additional questions and answers on traceability	<a href="#">Questions and answers: Traceability</a>
How to select a lot code	<a href="#">What to consider when selecting a lot code to meet traceability requirements under the <i>Safe Food for Canadians Regulations</i></a>

# Resources: Importing food

Topics	Guidance on CFIA's website
Step-by-step guide to importing food into Canada	<a href="#">Importing food to Canada: A step-by-step guide</a>
General requirements for importers and imported food	<a href="#">Importing food to Canada: General requirements</a>
Search engine for import requirements for all CFIA-regulated commodities	<a href="#">Automated Import Reference System (AIRS)</a>
Requirements for importing specific food to Canada	<a href="#">Food-specific import requirements</a>
Requirements for importing food from specific countries with CFIA-recognized food safety systems	<a href="#">Importing from specific countries</a>
Submit import documentation and ask questions about import requirements for CFIA-regulated commodities	<a href="#">National Import Service Centre (NISC)</a>
Requirements for non-resident importers importing food into Canada	<a href="#">Non-resident importers</a>

# Resources: Importing food

Topics	Guidance on CFIA's website
Information on how to properly declare an SFC licence number on food import declarations	<a href="#"><u>How to properly declare a Safe Food for Canadians licence number on food import declarations</u></a>
A list of the possible SFC licence number reject messages, the reason for the messages and how they can be corrected	<a href="#"><u>Validation of the Safe Food for Canadians licence to import</u></a>
A guide for importers that require a PCP under the SFCR	<a href="#"><u>Importer guide: prepare your preventive control plan</u></a>
Notices for food importers and brokers	<a href="#"><u>Food import notices for industry</u></a>

# Resources: Exporting food

Topics	Guidance on CFIA's website
General requirements for exporters	<a href="#">Exporting food: General requirements</a>
Guide to export food out of Canada	<a href="#">Exporting food: A step-by-step guide</a>
Steps needed to be taken to export food	<a href="#">Checklist for food exporters</a>
Information on export certifications	<a href="#">Food export certification</a>
Information on foreign country export requirements	<a href="#">Food-specific export requirements</a>
Lists of exporters eligible to export food out of Canada	<a href="#">Food export registers and lists</a>
Notices of changes to foreign market export requirements	<a href="#">Food export notices</a>
Information on exporting food, including guides and export policies	<a href="#">Exporting food: policies and guidance</a>



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# *Thank you, any questions?*

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