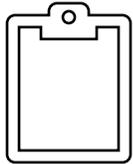


SAFE FOOD FOR CANADA ACT CHANGES: AN OVERVIEW

In 2012, the Canadian federal government began modernizing the country's food inspection system, to ensure the food on Canadian shelves will be safe, regardless of origin, and to include criminal charges for tampering or non-compliance. Currently, Canada has eight inspection programs; the goal is to replace those with one comprehensive system – the Safe Foods for Canada Act – which will align with trading partners' systems, such as the United States' Food Safety Modernization Act (currently scheduled for implementation in April 2018).

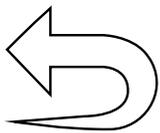
CANADA'S NEW LEGISLATION HAS THREE MAIN COMPONENTS:

1. Preventative Control Plan (PCP)
2. Recall Traceability
3. Licensing Requirements.



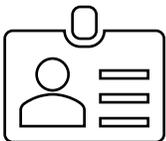
What is a PCP?

A PCP is a written document that outlines how food safety would be achieved and how regulatory requirements would be met. It details all aspects of an operation – equipment, food preparation, hygiene practices, transportation, and storage. Any importer or food preparer would be required to develop, document, maintain, and implement a PCP.



What is 'traceability'?

Recall traceability is a records-keeping system that includes a product's origin, shipping and receiving dates, and contact information throughout the entire product cycle. Companies will be required to have a plan that is available electronically, accessible in Canada (in English or French), and allows products to be traced backwards and forwards.



What about a license?

Under the new regulations, all parties who slaughter food animals or prepare food for import/export/interprovincial trade will be required to have a license. Said license could be obtained online, would be valid for two years, and cost approximately \$250 CAD. **Applicants must have a registered fixed place of business in Canada (or in a country that has a food safety system like Canada's own), must be importing food directly to Canada, and must already have PCP and traceability/recall plans in place.**



How can I prepare?

- Sign up for a secure MY CFIA account ([more](#))
- Ask the CFIA for guidance ([more](#))
- Develop best practices ([more](#))
- Apply for a license ([more](#))
- Stay connected ([more](#)).

This document has been prepared by the staff at Grow Trade Consulting Inc. as a primer for our clients in the food manufacturing and preparation sector. Note that this is our interpretation of the government of Canada's forthcoming legislation. Please seek legal advice for how these new regulations should be applied to your individual business.