



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Oversight of Foods at the Border

Canada's Food Regulatory Regime and Import Framework

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Canada

Objectives

To provide you with:

- An overview of the current Canadian import framework
- An overview of the *Safe Food for Canadians Regulations*
 - Key provisions related to international trade
 - Implications for foreign exporters and Canadian importers
 - Details on various resources available

Safe Food for Canadians Act and Regulations

Before

- Solid foundation
- Separate regulations for food commodities
 - *Meat Inspection Act*
 - *Canada Agricultural Products Act*
 - *Fish Inspection Act*
 - *Consumer Packaging and Labelling Act*
- Prescriptive
- Complex

Today

- More robust
- One regulation for all food commodities
- Prevention-focused
- Outcome-based
- Streamlined

Food regulatory landscape

Key components

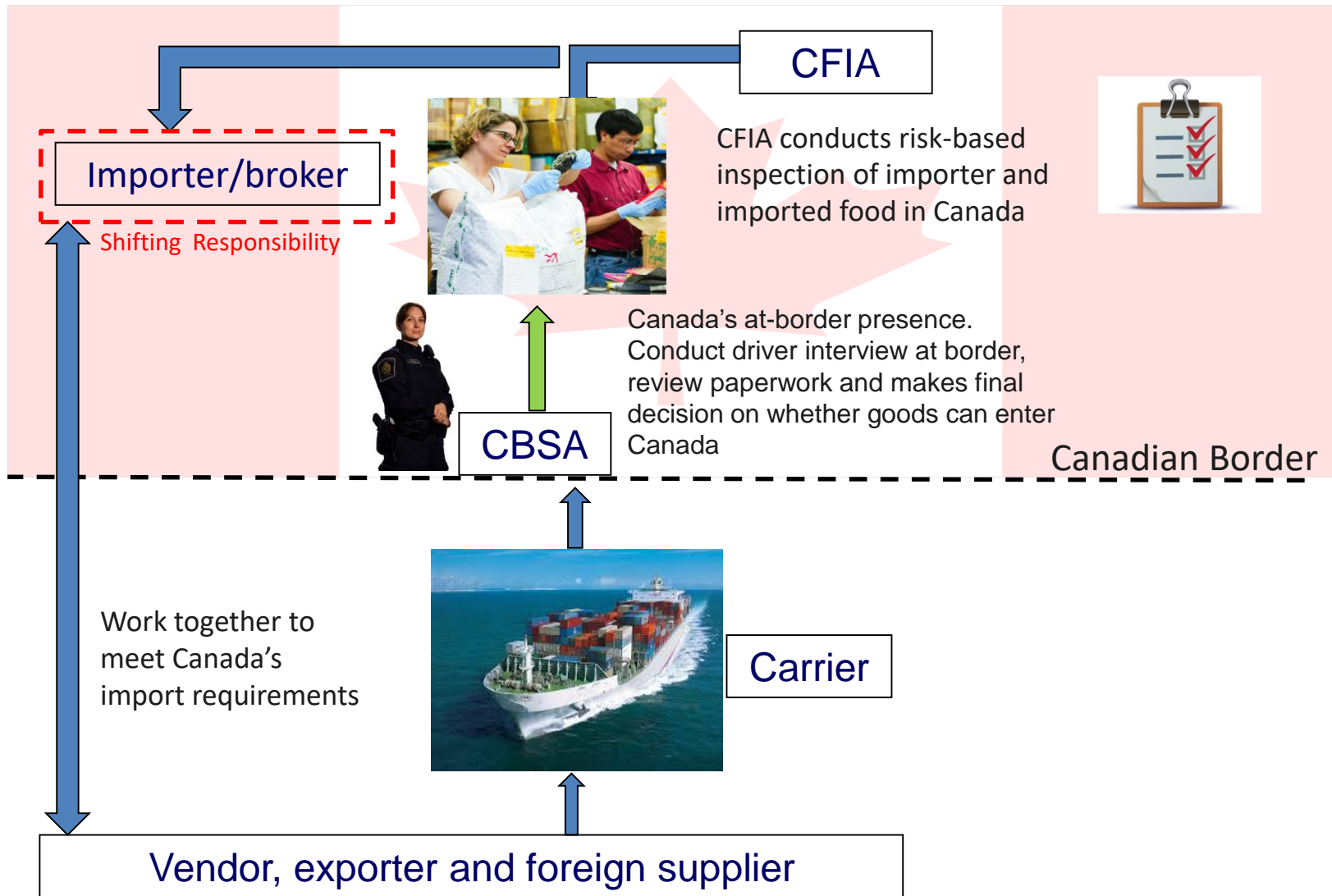
Food and Drugs Act / Food and Drug Regulations

Safe Food for Canadians Act and Regulations

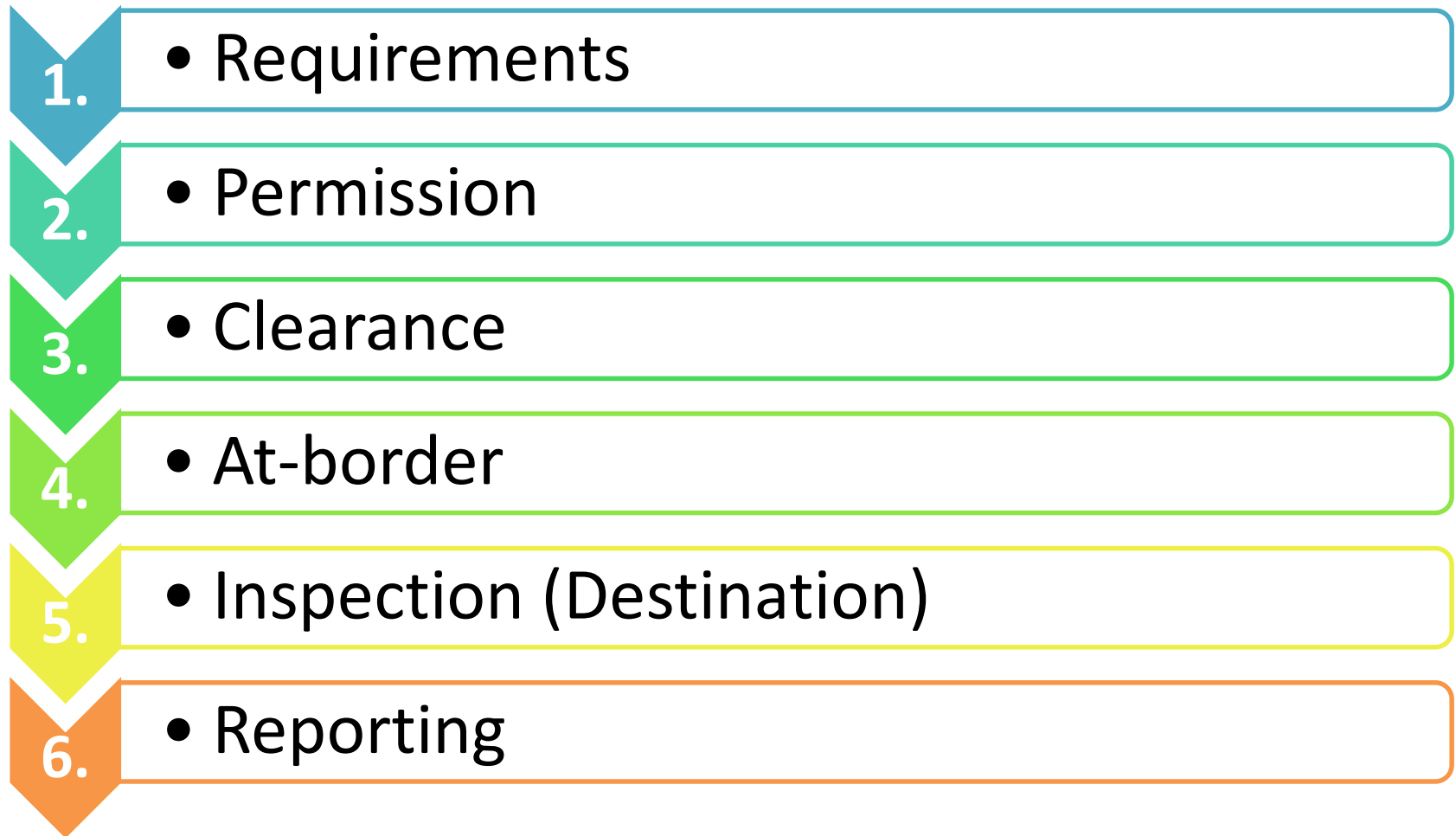
Health of Animals Act and Regulations

Plant Protection Act and Regulations

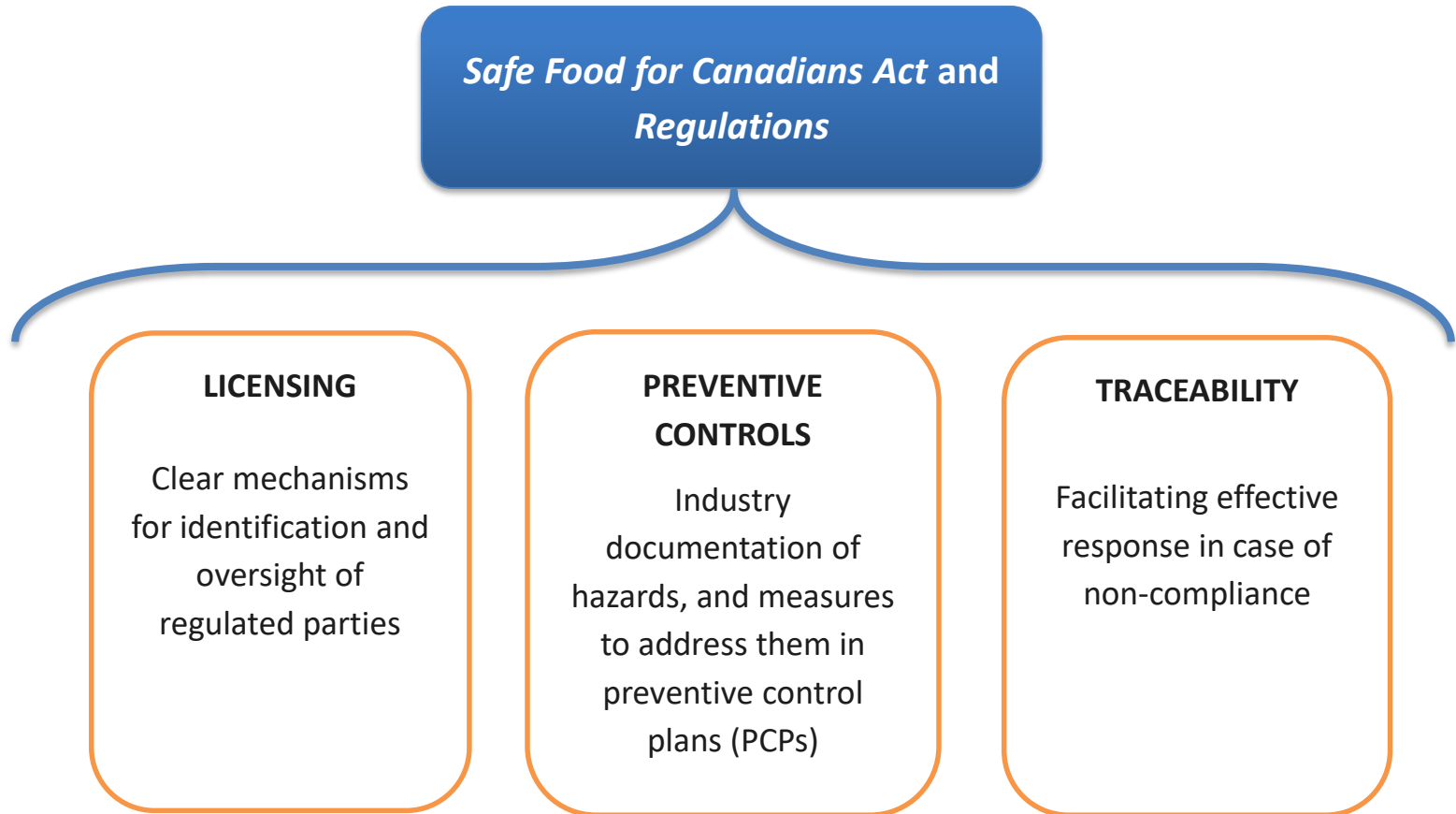
Roles and Responsibilities



CFIA's Generic Import Process



SFCR: Main Elements



Expected Result: Stronger, more consistent and outcomes-based rules

Licensing

If a person is doing any of the following activities in Canada, they would require a licence:

- 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
- 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

Licensing would allow the CFIA to:

- Identify businesses preparing food for inter-provincial trade, exporting, or importing food into Canada
- Authorize a person to carry out specified activities

Preventive Controls

Preventive controls :

- are outcome based, where possible, to allow for flexibility and innovation.
- cover treatment, processes, establishment conditions, sanitation, pest control, competency, etc.

Preventive control plan (PCP) :

- document that outlines potential hazards associated with the food and demonstrates how they will be controlled (consistent with HACCP).
- is not always required, however the preventive control requirements must be met irrespective of whether or not the PCP is required.

Traceability

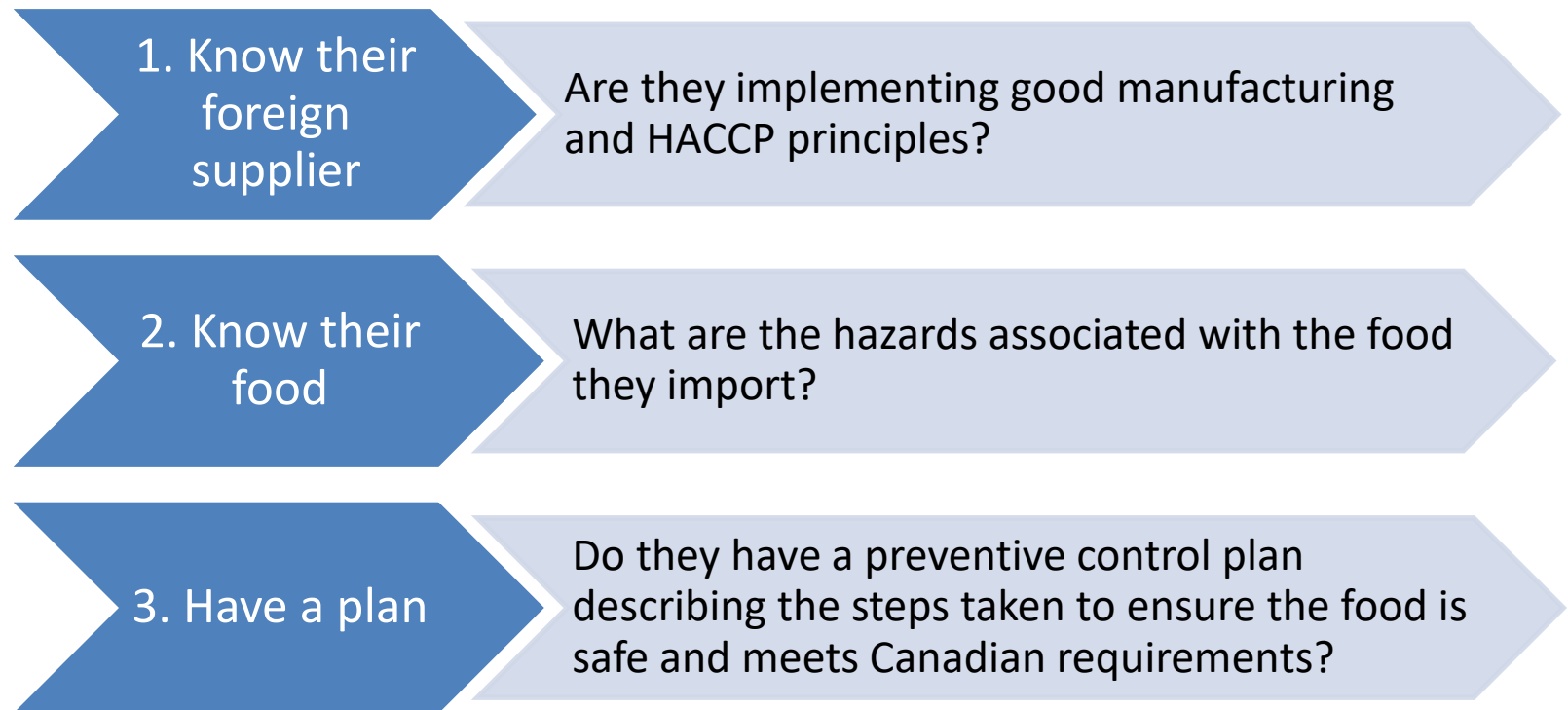
- Anyone who has a licence to prepare food for interprovincial trade, imports or exports food is required to maintain records to identify the food and trace the food “**one step forward and one step back**”.
- Retailers, such as grocery stores, bakeries and butcheries, are responsible for tracing food **one step back** to their suppliers but not forward to the consumer.
- Traceability requirements **do not apply** to restaurants or other similar enterprises.

Import Requirements

- Importers need to:
 - have a licence to import;
 - have a PCP, unless exempt under subsection 86(3) of the SFCR;
 - ensure that their foreign supplier is manufacturing, preparing, storing, packaging and labelling the food under the same conditions as provided by section 47-81 of the regulations;
 - Investigate potential health risks and non-compliances and maintain procedures and processes for handling complaints and recalls;
 - keep clear and complete traceability records that show who the food was obtained from and to whom it was sent.

Preventive Control Measures - Importers

Canadian importers are responsible for ensuring the food they import from their foreign suppliers was prepared in conditions that provide the same level of protection as provided under the SFCR. Canadian importers need to:



The import process – what stays the same under SFCR?

- Other than the SFCR import licence number, information provided with each shipment will remain consistent with what is currently provided.
- Importers/brokers should continue to consult CFIA's Automated Import Reference System (AIRS) to determine the import requirements for CFIA regulated commodities.
 - AIRS will indicate whether an SFCR import licence is required for a particular food
- CFIA will continue to work in partnership with the Canada Border Services Agency at the border to verify that food entering Canada meets Canadian requirements.
- The CFIA's National Import Service Centre will continue to process imports sent by importers/brokers.

Importing specific foods

Imported meat products

- SFCR maintains the requirement to come from approved meat inspection system and approved establishment.
- Maintaining requirement for all shipments to be accompanied by an Official Meat Inspection Certificate.
- Process for identifying shipments for inspection in Canada remains the same.

Imported fish and seafood

- All importers must meet the same PCP/food safety requirements.
- Live/raw molluscan shellfish – SFCR maintains requirement to come from approved inspection system and approved establishment.
- Maintain - authorized shipper/establishment must be on CFIA's list of establishments approved to export to Canada.

Food Safety Systems Recognition

- US FDA recognizes Canada's food safety system through the Canada-U.S. Food Safety System Recognition Arrangement (FSSRA)
- US FDA regulated products covered by FSSRA:
 - fruits and vegetables
 - shelled eggs
 - dairy (except "Grade A" milk and milk products)
 - fish (except catfish and molluscan shellfish)
 - maple
 - honey
 - processed products
 - manufactured foods

Food Safety Systems Recognition

- To be recognized under the FSSRA, Canadian food businesses must:
 - Have a licence
 - Operate with an acceptable PCP
 - Maintain acceptable traceability documents
 - Be in 'good regulatory standing' with the CFIA (listing)

E-certification

- Working towards international alignment of the CFIA's Digital Service Delivery Platform (DSDP) to ensure maximum potential interoperability with current models to better support migration to paperless certification.
- The CFIA is taking a phased-in, commodity-based approach to electronic export certification services.
- The current roll out schedule will launch electronic export certificates across specific commodities:
 - Dairy – June 2019
 - Fish and Seafood – September 2019
 - Plant Health – December 2019
 - Live Animals to US – March 2020

Summary of SFCR Timeline

SFCR requirement	Dairy products; Eggs; Fish; Honey; Maple products; Meat products; Processed egg products and Processed fruit or vegetable products	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	January 15, 2019	January 15, 2019 (N/A for growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
Traceability	January 15, 2019	January 15, 2019 (except growing and harvesting)	July 15, 2020	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	July 16, 2021
Written PCP	January 15, 2019 (not required for maple products and honey with 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)

Tools to Better Understand Importing Into Canada

- Automated Import Reference System (AIRS)
 - User friendly searchable database of CFIA import requirements (www.inspection.gc.ca), under “Frequently Requested”
- CFIA Guidance documents (www.inspection.gc.ca/SafeFood):
 - Importing food: A step-by-step guide
 - A guide for preparing a preventive control plan for importers
- CBSA Guidance documents (www.cbsa-asfc.gc.ca)
 - Step-by-Step Guide to Importing Commercial Goods into Canada
- Health Canada – maximum limits for pesticides and veterinary drug residues plus list of permitted additives

Have a question?

- www.inspection.gc.ca/SafeFood
- 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 (www.inspection.gc.ca/SafeFood - bottom right corner)

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