



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Canadian Food Inspection Agency



Our vision:

To excel as a science-based regulator, trusted and respected by Canadians and the international community.

Our mission:

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

Exporting food to Canada – a shared responsibility for food safety

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Canada

Presentation Overview

- Imported food - Canadian context
- Lessons learned from past events
- Roles and responsibilities
- Current regulatory framework
- Proposed *Safe Food for Canadians Regulations*
- Questions and discussion



Canadian context

- Canada is the 6th largest importer of agricultural and agri-food products in the world.
- Imports are sources from over 190 countries, many with differing levels of food safety controls, oversight and standards.
- Approximately \$1 Billion and over 3000 import transactions per month – increasing every month.
- **Trend: rise in occurrence of undeclared allergens**



Lessons learned from past events

- Undeclared peanuts in cumin
- *Salmonella sp.* and *B. cereus* in spices
- Undeclared allergens in pinenuts and oatmeal
- Non-approved additives in sports drinks
- Extraneous matter in juice e.g. glass fragments
- *Salmonella sp.* in chocolate and peanut butter
- *Listeria monocytogenes* in cantaloupe

Shared responsibility for food safety



Canada

CFIA • ACIA



International Partners

Set import requirements, provide export requirements.

Comparability and acceptance of food systems

Global food supply – market and trade requirements

Provincial/Territorial/municipal agencies

Enforce food safety laws within their jurisdiction, inspection, public health and food safety surveillance

Federal partners

PHAC leads public health surveillance and outbreak investigations when more than one P/T or country involved. **Health Canada** develops health policies and standards and conducts health risk assessments

CFIA

Delivers federal food inspection programs. Investigates foods linked to illness outbreaks. Initiates food recalls.

Industry

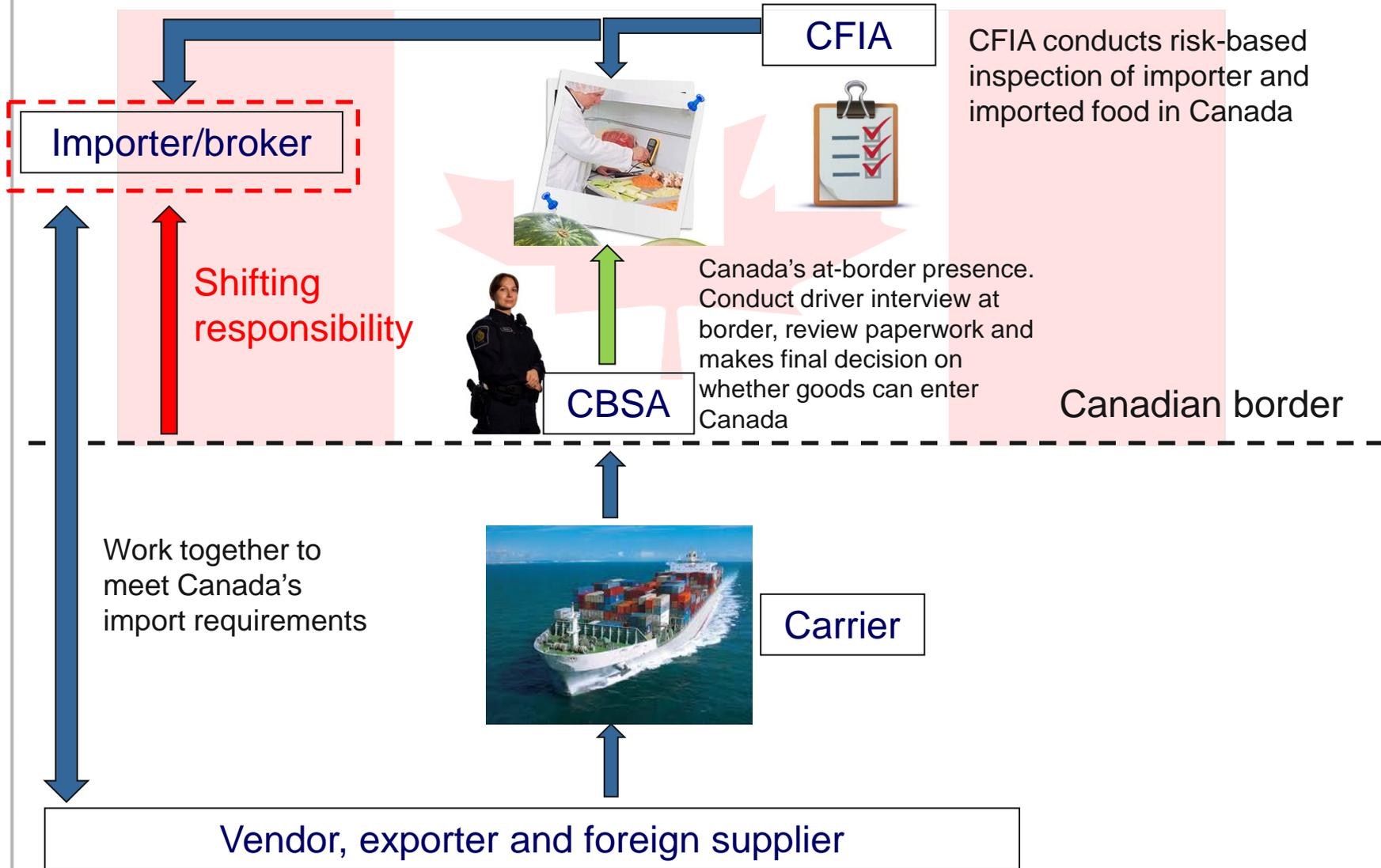
Responsible for the production of safe food in compliance with government standards.

Consumers

Responsible for safe food handling and preparation



Roles and responsibilities in food import



Current regulatory framework – import requirements

- Importers are responsible for ensuring the foods they import into Canada are safe and meet all applicable regulatory requirements
 - *Food and Drugs Act and Food and Drug Regulations*
 - www.laws.justice.gc.ca
 - *Consumer Packaging and Labelling Act and Regulations*
 - *Industry Labelling Tool* (www.inspection.gc.ca)
 - For 'non-registered food products' (e.g. spices, coffee, tea, nuts, grains, vegetable oil, dried fruit, confectionery), there are currently no CFIA admissibility requirements

Note: any Canada Border Services Agency (CBSA) requirements for commercial importation would still apply

Current regulatory framework – import requirements

- Exporters and foreign suppliers should work with their importer(s) to:
 - Understand the requirements to import into Canada; and
 - Identify any Canadian requirements that may be unique from other foreign trading partners
 - For example:
 - Declare all ingredients, including additives if used e.g. sulphites
 - Labelling in English and French
 - Food additives that are approved in Canada
 - Pesticide limits for Canada



Current regulatory framework – tools to better understand import requirements

- Automated Import Reference System (AIRS)
 - User friendly searchable database of CFIA import requirements (www.inspection.gc.ca)
- CFIA Guidance documents(www.inspection.gc.ca):
 - Good Importing Practices for Food
 - Guide to Importing Food Products Commercially
 - What Food Products Can I Bring into Canada?
- CBSA Guidance documents (www.cbsa-asfc.gc.ca):
 - Step-by-Step Guide to Importing Commercial Goods into Canada
- Health Canada Pesticide limits (<http://pr-rp.hc-sc.gc.ca/mrl-irm/index-eng.php>)

Safe Food for Canadians Act

- Passed in 2012, the *Safe Food for Canadians Act* provided the legislative base to **simplify** and **consolidate** 13 regulations into a single set of food inspection regulations that apply to all food imported, exported and prepared for inter-provincial trade.
- The Act consolidates three CFIA inspection statutes – *Meat Inspection Act*, *Fish Inspection Act*, and *Canada Agricultural Products Act* – and food provisions of *Consumer Packaging and Labelling Act*.
- The *Food and Drugs Act* (FDA) continues to apply to all food sold in Canada
- The supporting regulations are being finalized to bring the *Act* into force.

Strengthening Canada's Food Safety System

Highlights of the *Safe Food for Canadians Regulations*

- **Reflect consistent, internationally recognized requirements** for all food imported, exported or traded inter-provincially
- **Levels the playing field** of regulatory requirements across food sectors and between domestic food businesses and imports
- **Aligns with trading partners** who are implementing preventive and outcome-based approaches for managing risk, including the United States
 - Key to maintaining the systems recognition agreement recently signed with the US FDA
- Key new modern authorities include **licensing, preventive controls** and **traceability**

Safe Food for Canadians Regulations: Main Elements

- An effective regulatory framework based on international standards applied to importers, exporters and domestic producers



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



Proposed Requirements for Import and Export

- Canadian Importers would require:
 - a licence;
 - a preventive control plan; and
 - traceability records: one step before, one step after.
- In addition, importers would be required to provide information prior to the time of import such as:
 - their licence number;
 - a description of the food(s);
 - who they received the food from; and
 - where the food is going.
- Canadian Exporters would require:
 - a licence if they manufacture or prepare food, store a meat product, slaughter a food animal, or request an export certificate;
 - have a preventive control plan if they manufacture or prepare a meat or fish product, slaughter a food animal, or request an export certificate; and
 - maintain traceability records.

What will this mean for Canadian importers?

Businesses will need to adopt the following principles:

1. Know your foreign supplier

Are they implementing good manufacturing practices and HACCP principles?

2. Know your food

What are the hazards associated with the food you import?
How will those hazards be managed?

3. Have a plan

Do you have a Preventive Control Plan describing the steps taken to ensure your food is safe and meets Canadian requirements?



Aligning with trading partners

Consistency with Trading Partners – United States

- The SFCR is well-aligned with new U.S. food safety rules. Both sets of rules:
 - Emphasize the primary role of industry in producing safe food
 - Rely on preventive approaches, traceability and licencing/registration
 - Aim to create a level playing field for importers and domestic producers
 - Recognize the importance of assisting industry with compliance
- The SFCR will also support continuation of existing RCC and market access activities including:
 - Canadian equivalence for meat exported to the U.S.
 - the Canada-FDA Systems Recognition Arrangement

Aligning with trading partners

Consistency with U.S. Requirements

Country	Scope	Licence or Registration	Preventive Controls	Traceability	Assistance for Small Business
Canada	Imported, exported or inter-provincially traded food	Licences for domestic businesses	HACCP-based	Codex-based, "one step forward, one back"	<p>Phased-in compliance</p> <p>Plain language guidance, templates and model systems</p> <p>Written PCP not required for "micro" businesses</p>
US	All FDA-regulated food, including feed	Registration for domestic and foreign businesses	HACCP-based, but more prescriptive	Codex-based, but more prescriptive	<p>Phased-in compliance</p> <p>Guidance documents, templates and tools</p> <p>"Very small" businesses not required to document certain food safety activities</p>

