



Ensure your fish products are eligible for export

BC Seafood Expo



June 2019
11838791



Objectives

- Provide Canadian seafood exporters with information about the SFCR.
- Identify market access considerations that are relevant to SFCR requirements.



Safe Food for Canadians Act and Regulations

Before

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

Today

- More robust
- One set of regulations for all food commodities
- Prevention-focused
- Outcome-based
- Streamlined



Safe Food for Canadians Act and Regulations

Scope

Consistent with previous legislation

- Food and ingredients intended for human consumption
 - Imported, exported, or shipped from one province to another
- Comprehensive, considers all areas of production
- Expanded authority for export certification
 - Certification of food and food commodities.



Key requirements of the SFCR

- **Licence**

Identifies the food business operator who conducts an activity or several activities for a food or animal for human consumption at a specific place (or places).

Requirements that are consistent with international food hygiene guidelines

- **Preventive Controls**

- Prevent food safety risks and reduce the likelihood of contaminated food being found on the market.

- **Preventive Control Plan (PCP)**

- A written document identifying hazards for food safety, control measures and evidence of their effectiveness (in accordance with international guidelines).
- Consumer protection and market fairness requirements (labelling, compositional standards, categories).

- **Traceability**

- Traces food in the supply chain one step down and one step up.



SFCR: Licence requirement

CFIA now licences food business operators under the SFCR

- CFIA no longer registers establishments
- Previously registered establishments can keep their existing registration number to maintain market access
- A unique establishment identification number will be assigned for each location operated by a SFCR licenced food business operator

The CFIA will maintain a registry of Canadian food business operators who are operating in compliance with the regulations.

- This list can be used by U.S. food importers to demonstrate that they are meeting USFDA Foreign Supplier Verification Program (FSVP) requirements
- CFIA is maintaining commodity specific establishment export lists to facilitate market access



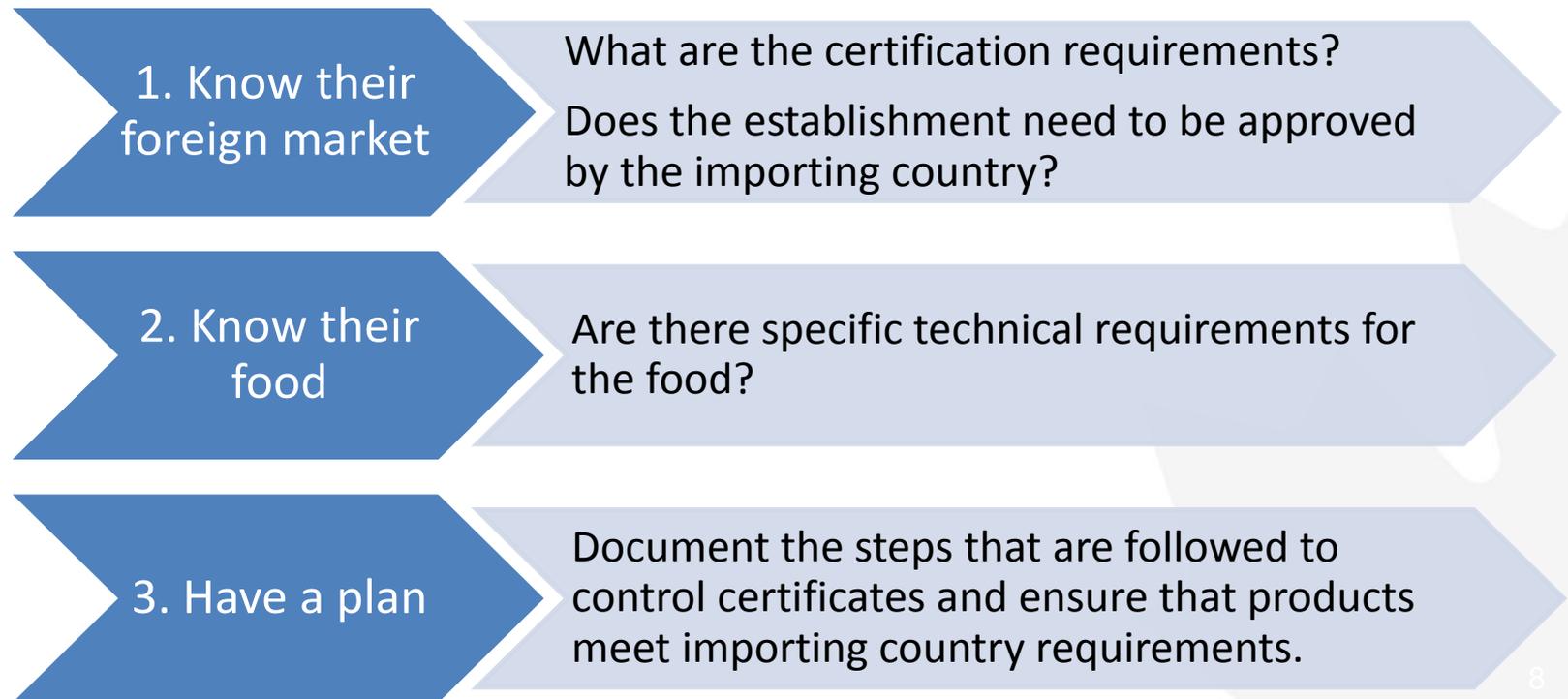
Preventive Controls

- Outcome based to the extent possible to enable flexibility and innovation
- Includes a hazard analysis and control measures
- Includes requirements for treatment processes, establishment conditions, sanitation, pest management and training
- Includes complaints and recalls



SFCR: Preventive Control Measures - Exporters

Canadian exporters are responsible for ensuring the food they ship to foreign markets was prepared in accordance with Canadian and any additional importing country requirements. Canadian exporters will need to:





Exports: What is new under SFCR

- Exporters who require a certificate must be licenced with a written PCP and Traceability System
- Expanded authorities to certify food commodities meet public health conditions required by the importing country
 - Includes foods and food ingredients, raw materials used for the production of food (e.g. oil seeds used for production of vegetable oils, seeds used for sprouting) and animal by-products.

What remains the same

- ✓ CFIA certification principles did not change as they are consistent with international practices.
- ✓ Products must not be shipped from Canada before the certificate is issued.