



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.

# Future Changes to Food Regulations in Canada

Daniel Burgoyne  
National Manager, Food Imports

Canada

# Purpose

- Provide you with an overview of work to modernize Canada's federal food regulatory system under the *Safe Food for Canadians Act* and proposed *Safe Food for Canadians Regulations (SFCR)*.
- Provide you with an outline of how import and export of food will change when the new rules come into force.

# The Global Food Environment is Changing

... evolving with the new environment ...to keep Canada a world leader in food safety, legislative base must also evolve

## MODERN LAW

Safe Food for Canadians Act  
Agricultural Growth Act

## ALIGNMENT

Modernization initiatives of trading partners & Expanding trade requirements

## SHIFTING RISK

Increased identification & response to real & perceived risks



Expanding food safety threats



Advances in science, technology & production processes



Increased reliance on exports makes interruptions more costly



Emerging plant & animal pests & diseases.  
Climate change



Increasing Consumer Expectations & Demand for Government oversight

Increased import volume and diversity  
heightened exposure to new threats



Sector is vulnerable to deliberate tampering and terrorist acts



# Transforming the CFIA

A changing environment calls for an **enhanced approach...**

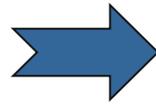
## Today

Sound

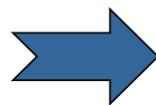
Commodity  
Specific

Prescriptive

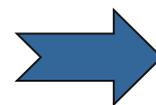
Complex



Stronger  
rules



More effective  
inspections



Commitment  
to service

## Tomorrow

- More Robust
- More Flexible
- More Preventive
- Outcomes-based

- Uses modern tools
- Refined training
- More consistent

- Modern accessibility
- Stronger info sharing
- More open
- More client oriented

Facilitated by modern technology, tools and training



# Canada's Current Food Regulatory Framework

## Federal Food Acts & Regulations

*Meat Inspection Act & Regulations*

*Fish Inspection Act & Regulations*

*Consumer Packaging and Labelling Act & Regulations*

*Canada Agricultural Products Act & Regulations*

Dairy, Egg, Fresh Fruit & Vegetables, Processed Products, Organic, Maple and Honey

Products Marketed Across A Provincial Boundary  
(Import, Export and Interprovincial Trade)

## Provincial Food Acts & Regulations



Each Province and Territory is Responsible for Regulating and Inspecting Food Manufacturers who only sell their product within their jurisdiction.

Food inspection rules and systems vary significantly between P/T jurisdictions.

Preventive controls are not mandatory.

Products That Do Not Cross a Provincial Boundary

**Food and Drugs Act (FDA)**  
Continues to apply to all food sold in Canada



# From Current To Future State

## Federal Rules and Inspection at the Point of Production or Import

- *Federal Meat Inspection Act & Regulations*
- *Federal Fish Inspection Act & Regulations*
- *Canada Packaging and Labelling Act & Regulations*
- *Canada Agricultural Products Act & Regulations*

## GAPS

- Apply only to select commodities imported into or out of Canada, or that crosses a Provincial Border
- Some commodities require preventive controls, others do not
- Covers approximately 20-40% of all food consumed in Canada

## Federal Rules and Inspection at the Point of Production or Import

- One single and comprehensive *Safe Food for Canadians Act & Regulations*

### What this changes:

- Consolidates pre-existing Acts & Regulations into one text
- Sets requirements for Preventive Control Programs for all foods

*SFCA&R* to apply to **all food** imported into or out of Canada, or that crosses a Provincial Border

Federal *Food and Drug Act & Regulations* govern the safety of all food in Canada, but only apply *at the point of sale* – this will continue

# 1. Stronger Rules – Legislative Modernization

The *Safe Food for Canadians Act* (SFCA) received Royal Assent in November 2012 with support from all parties...

The passage of the Act set the stage for a strengthened and modernized Canadian food safety system that includes:

- better protection for Canadians
- enhanced controls over imported food
- deterring deceptive practices, tampering and hoaxes
- tougher fines and penalties

More competitive Canadian businesses:

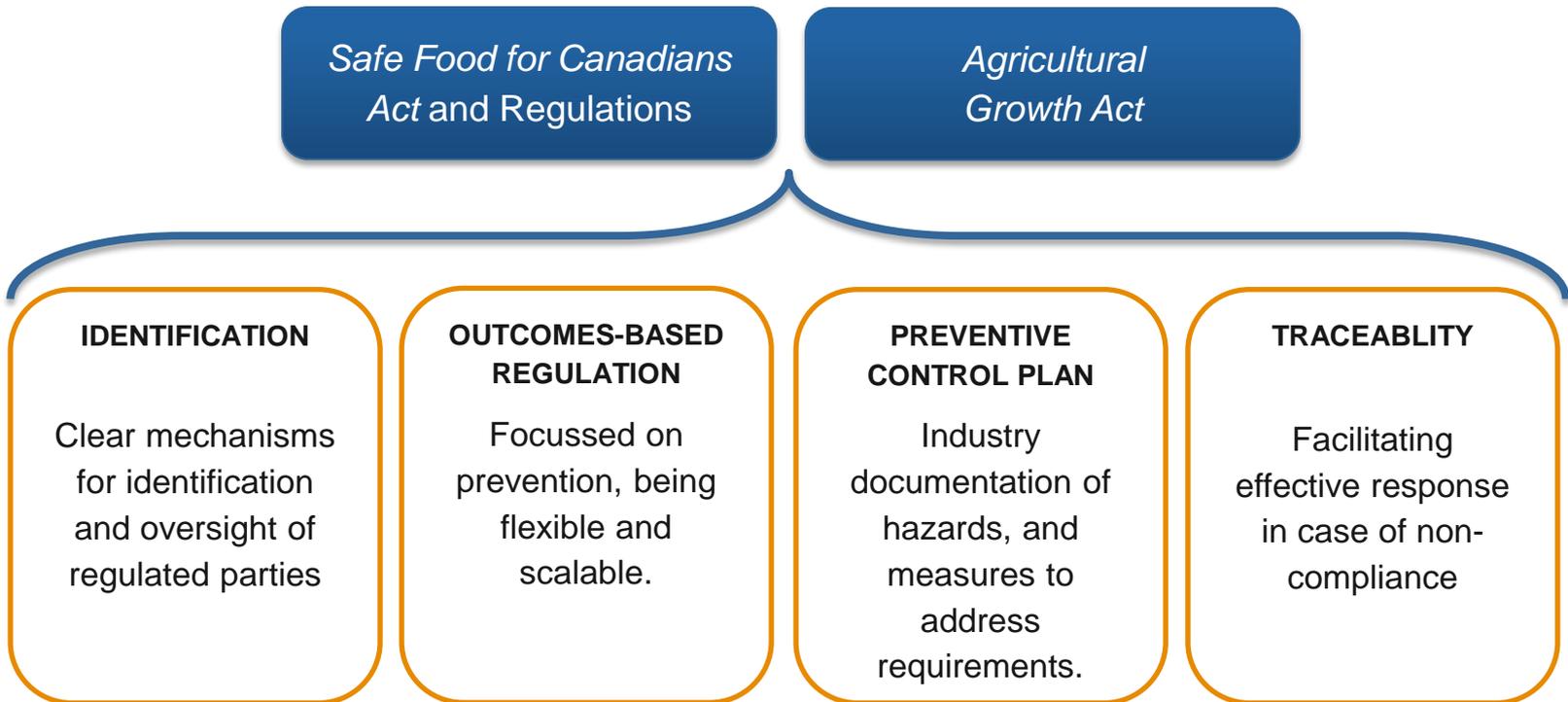
- reduced regulatory burden
- improved inspection consistency and efficiency
- a Canada brand that is synonymous with food safety

Replacing existing legislation with a modern legislative base...



# Regulatory Modernization : What does this mean?

Legislative and Regulatory modernization applied to importers, exporters and domestic producers, and supported by risk and performance-based decision making.



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

# Proposed Requirements for Import and Export

- Canadian Importers would require:
  - a licence;
  - a preventive control plan; and
  - traceability records.
- 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:



# *What will this mean for Canadian exporters?*

Businesses will need to adopt the following principles:

## *1. Know your market*

Are you aware of the conditions required by the country you wish to export to? Do you need CFIA certification in order to export your food?

## *2. Know your food*

What are the hazards associated with the food you export?  
How are those hazards managed?

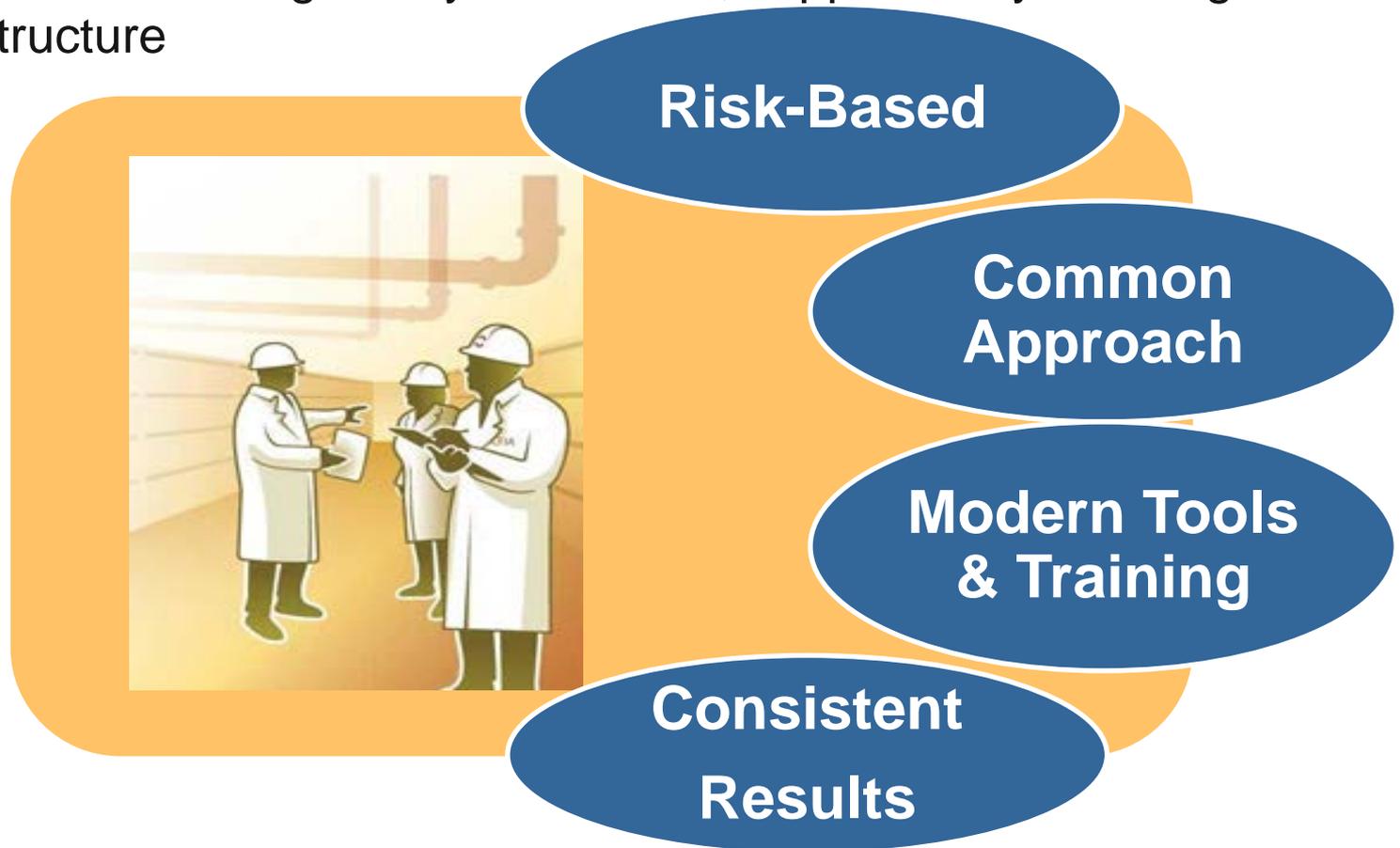
## *3. Have a plan*

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



## 2. More effective inspection

Delivery of a more comprehensive inspection approach for alignment with the modern regulatory framework, supported by a strong infrastructure



**Expected Result:** Inspection and enforcement will be more consistent, predictable, productive and transparent

### 3. Commitment to service

Risk-based – Accessible – Transparent – Credible – Preventive – Useful – Accountable



**Expected Result:** Tools and processes to allow stakeholders to more efficiently interact with, and receive information from, the CFIA using the service mechanisms of greatest impact

# The path forward

- Moving forward to transform and modernize the food safety system:
  - Consultations late fall 2016 in the *Canada Gazette*, Part I.
  - Focus on open communication and transparency.
  - Monitor and manage performance to ensure CFIA remain effective, modern and efficient.