



# *Safe Food for Canadians Regulations* for the manufactured food sector



# Objectives

- Timeline and benefits
- *Safe Food for Canadians Regulations* (SFCR) requirements for manufactured food businesses
  - Licensing
  - Preventive controls
  - Traceability
- Information for importers and exporters of manufactured food
- What to expect when you are inspected
- Overview of the resources available

# The manufactured food sector

Includes foods **other than** those that were produced by the sector of establishments formerly registered under the *Canada Agricultural Products Act*, the *Fish Inspection Act* and the *Meat Inspection Act*

## Sub-commodities:

- Alcoholic beverages
- Non-alcoholic beverages
- Confectionary, sweeteners, snack foods, non-bakery desserts
- Fats and oils
- Food chemicals
- Grain derived foods
- Infant foods
- Multiple foods (protein drinks, sandwiches, etc.)
- Nuts, grains, seeds
- Spices, herbs, flavours, condiments, dressings
- Vegan dairy substitutes
- Foods not otherwise listed (cricket flour, dried mealworms, plant-based protein, etc.)

# SFCR timeline

***January 15, 2019***

Safe Food for Canadians Regulations (SFCR) came into force for most sectors

***July 15, 2020***

Licensing, preventive controls and traceability began to apply to businesses in the manufactured food sector

***COVID-19 (April 2020)***

CFIA did not prioritize compliance activities related to licensing, preventive controls and traceability for the manufactured food sector

***November 1, 2022***

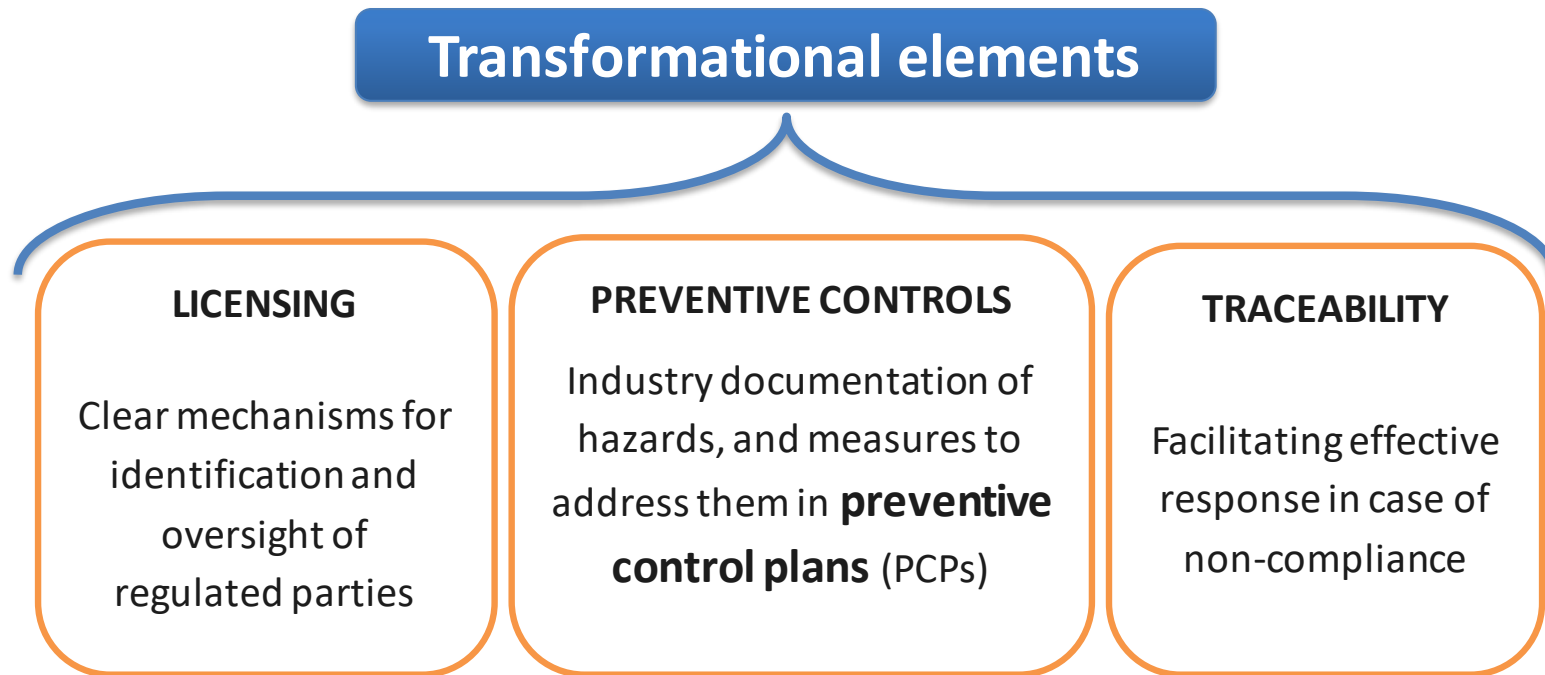
CFIA will align its inspection approach in MFS to be consistent with other commodity sectors

# SFCR: positive changes for the manufactured food sector

- Consistent, prevention-focused food safety requirements that apply to all food, industry wide
- More efficient and effective recalls and food safety investigations
- Level playing field for imported and domestic food
- Outcome-based requirements provide more opportunity for innovation
- Improved market access

# SFCR at a glance

- Applies to most manufactured foods for human consumption (including ingredients) that are imported, exported and traded interprovincially
- Some requirements also apply to foods traded intraprovincially (e.g. traceability, packaging and labelling)



# Licensing

## SFCR Part 3

Licensing came into force on **July 15, 2020** for most manufactured food businesses who:

- manufacture, process, treat, preserve, grade, package or label food for interprovincial trade or export
- import food
- export food, if an export certificate or other export permission is requested



# Licensing

## SFCR Part 3

### Licensing does not apply to:



- activities conducted on food to be sold and consumed within a province
- the act of moving food from one province to another (conveying or transporting)
- activities conducted at the retail grocery store (for example, packaging/ labelling food at the retail grocery store for sale to consumers)
- restaurants or similar enterprises (for example, caterers, food stands)

Useful resource: [Licensing interactive tool](#)

# Licensing

## SFCR Part 3

### Fee

- As of March 31, 2022 the fee for an SFC licence is **\$260.09**
  - Fees are [adjusted annually for inflation](#)
  - SFC licences are valid for 2 years
- All fees related to licensing and CFIA services under the SFCR are detailed in the [CFIA fees notice](#)

# How to apply for an SFC licence

- To apply for your licence, you need to use the **My CFIA portal**
  - Everyone who uses My CFIA must first create a **Contact Profile** to identify themselves
  - Once you've created your Contact Profile, you can create a **Party Profile** that you can use to request services on behalf of a business, such as an SFC licence
- Need help using My CFIA?
  - Visit [My CFIA User guidance](#) for detailed instructions and videos to help you through the process



# Resources: Licensing

Topics	Guidance Tools available at <a href="https://inspection.gc.ca/SafeFood">inspection.gc.ca/SafeFood</a>
Do you require a licence?	<a href="#">Licensing interactive tool</a>
Videos on licensing	<a href="#">Requesting a Safe Food for Canadians licence</a> <a href="#">My CFIA: Licensing considerations</a> <a href="#">My CFIA: Single profile</a> <a href="#">My CFIA: Multiple profiles</a>
Additional information to help you determine whether the activities you conduct require a licence	<a href="#">Food business activities that require a licence under the Safe Food for Canadians Regulations</a>
Key considerations to help you prepare to apply for a licence	<a href="#">What to consider before applying for a Safe Food for Canadians licence</a> <ul style="list-style-type: none"> <li>• <a href="#">Annex A: Food categories identified in the licence application</a></li> <li>• <a href="#">Annex B: Licensable activities</a></li> </ul>
Licensing application (including step by step user guide, instructions and walk through videos)	<a href="#">My CFIA</a>
List of food businesses with an SFC licence	<a href="#">Safe Food for Canadians licence registry</a>

# Preventive controls

## SFCR Part 4

The SFCR definition of “**operator**” includes the holder of a licence to manufacture, process, treat, preserve, grade, store, package or label a food

- Preventive controls (PCs) help prevent food safety hazards and reduce the likelihood of contaminated food entering the market
  - They are based on the internationally recognized principles of food hygiene, including Good Manufacturing Practices (GMPs) and the principles of Hazard Analysis Critical Control Point (HACCP)
- Operators of MF businesses and licence holders who import MF must meet requirements related to PCs
- PC requirements are generally outcome-based to allow for flexibility and innovation

# Preventive controls

## SFCR Part 4

Biological, chemical and  
physical hazards

Maintenance and operation of  
establishment

Investigation, notification and  
complaints

Recall



# Preventive controls

## SFCR Part 4

Biological, chemical and physical hazards

Maintenance and operation of establishment

Investigation, notification and complaints

Recall

- Identify and analyze the biological, chemical and physical hazards that present a risk of contamination to the food
- Put effective **control measures** in place to prevent, eliminate, or reduce the hazards you identified to an [acceptable level](#)
- The control measures you choose must have evidence of their effectiveness (validation)

# Preventive controls

## SFCR Part 4

Biological, chemical and physical hazards

Maintenance and operation of establishment

Investigation, notification and complaints

Recall

- Contains requirements regarding:
  - Cleaning and sanitation
  - Pest control
  - Sanitizers, agronomic inputs and non-food chemical agents
  - Conveyances and equipment
  - Conditions of the establishment
  - Unloading, loading and storing
  - Competencies and qualifications of employees
  - Employee hygiene

# Preventive controls

## SFCR Part 4

Biological, chemical and  
physical hazards

Maintenance and operation of  
establishment

Investigation, notification and  
complaints

Recall

- Investigate (immediately) when a food may be unsafe or does not meet requirements of the SFCA/R
- If the food is unsafe, immediately
  - notify CFIA and
  - take action to mitigate the risk
- Prepare, keep and maintain a procedure for receiving, investigating and responding to complaints

# Preventive controls

## SFCR Part 4

Biological, chemical and  
physical hazards

Maintenance and operation of  
establishment

Investigation, notification and  
complaints

Recall

- Prepare, keep and maintain a procedure for the effective recall of a food
- When a food recall occurs, immediately
  - Notify CFIA
  - Implement the recall procedure
- Conduct a recall simulation at least once every 12 months

# Resources: Preventive controls

Topics	Guidance on CFIA's website
Explanation of the preventive controls requirements	<a href="#">Regulatory requirements: Preventive controls</a>
Outcome-based regulations fact sheet	<a href="#">Fact sheet: Outcome-based regulations under the Safe Food for Canadians Regulations</a>
Preventive control landing pages	<a href="#">Preventive controls for establishments and food</a> <ul style="list-style-type: none"><li>• <a href="#">Controls for establishments</a></li><li>• <a href="#">Controls for food</a></li></ul>
Information regarding hazard analysis/validation	<a href="#">Conducting a hazard analysis</a> <a href="#">Reference database for hazard identification</a> <a href="#">Evidence showing a control measure is effective</a>
Preventive controls for low-acid canned food	<a href="#">Commercial sterilization of low-acid food in hermetically sealed containers: retort systems</a>
Food recall procedure	<a href="#">Recall procedure: A guide for food businesses</a>

# Preventive control plan

## SFCR Part 4

- A preventive control plan (PCP) is a **written document** that demonstrates how hazards that present a risk to food are identified and controlled
- The following MF businesses are required to have a PCP:
  - Businesses who manufacture, process, treat, preserve, grade, package or label food to be exported or traded between provinces/territories
  - Importers
  - Exporters who require an export certificate or other export permission from CFIA
- **Exception:** MF businesses that generate \$100,000 or less in gross annual food sales for food (requirements related to food safety preventive controls still apply, even if a written plan is not required)

# Preventive control plan

## SFCR Part 4

- The content of your PCP depends on the activities you conduct and may include information regarding:
  - **Food safety:** a description of each hazard; the control measures applied; evidence that the control measures are effective; a description of the critical control points
  - **Consumer protection:** documentation of the measures you takes to ensure that any labelling, packaging, grading, standard of identity, and net quantity requirements are met
  - **Additional content for import:** a description of your assurances that your foreign supplier has food safety controls in place that meet Canadian requirements
  - **Additional content for export:** information to demonstrate that you are sourcing the food you export from an SFC licence holder

# Resources: Preventive control plan

Topics	Guidance on CFIA's website
Do you need a written PCP?	<a href="#">Preventive control plan interactive tool</a>
Video on creating a PCP	<a href="#">Creating a preventive control plan (PCP) under the <i>Safe Food for Canadians Regulations</i></a>
Explanation of the PCP requirement	<a href="#">Regulatory requirements: Preventive control plan (PCP)</a>
PCP development	<a href="#">Guide for preparing a preventive control plan for domestic food businesses</a>
PCP templates	<a href="#">Preventive control plan templates for domestic food businesses</a> <a href="#">Preventative control plan templates for importers</a>
Elements of the PCP	<a href="#">Conducting a hazard analysis</a> <a href="#">Evidence showing a control measure is effective</a> <a href="#">Determining critical control points and their critical limits</a> <a href="#">Monitoring procedures for your preventive control plan</a> <a href="#">Corrective actions procedures for your preventive control plan</a> <a href="#">Verification procedures for your preventive control plan</a> <a href="#">Record keeping for your preventive control plan</a>

# Traceability

## SFCR Part 5

- Aligns with international standards, such as Codex
- Supports food safety investigations, including recalls
- Aims to trace the food one step forward and one step back through the supply chain
- Applies to a broader scope of food businesses than licensing and preventive controls
- **Does not apply** to restaurants and similar enterprises

# Traceability

## SFCR Part 5

### Two parts:

#### 1. Document requirements

– Includes information such as:

- description of the food (e.g. common name of the food)
- who provided it to you (one step back)
- who you provided it to (one step forward)

#### 2. Labelling requirements

– A label must be applied, attached or accompany the food when you provide it to another person that includes information such as the common name of the food and the lot code or unique identifier for the food

A document can be in  
hard copy OR electronic

# Resources: Traceability

Topics	Guidance on CFIA's website
Do you need traceability?	<a href="#">Traceability interactive tool</a>
Traceability for food landing page	<a href="#">Traceability for food</a>
What are traceability requirements that need to be met?	<a href="#">Regulatory requirements: Traceability</a>
Video on traceability	<a href="#">Traceability requirements under the <i>Safe Food for Canadians Regulations</i></a>
Additional questions and answers on traceability	<a href="#">Questions and answers: Traceability</a>
How to select a lot code	<a href="#">What to consider when selecting a lot code to meet traceability requirements under the <i>Safe Food for Canadians Regulations</i></a>

# Importing food

## **Importers are required to:**

- have an SFC licence to import
- prepare, implement and maintain a written PCP (there are certain exceptions)
- ensure their foreign supplier is manufacturing, preparing, storing, packaging and labelling the food under the same conditions as food prepared in Canada (section 47-81 of the regulations)
- maintain procedures and processes for handling and investigating complaints and recalls
- keep clear and complete traceability records that show where food came from (the supplier) and to whom it was provided

# Validation of the SFC licence to import

- CFIA automatically validates the SFC licence on import transactions of the following commodities:
  - Meat, fish, dairy, eggs, honey, maple and fresh and processed fruits and vegetables
- To prevent delays or rejection at the border, a valid SFC licence must be declared on the food import declaration
- CFIA is working towards implementing this process for the MFS
  - Holders of a licence to import should review their licence profile to ensure it contains the activity of “Importing” and the food commodities they import
- Sign up for our [email notifications](#) to receive updates

# Resources: Importing food

Topics	Guidance on CFIA's website
Step-by-step guide to importing food into Canada	<a href="#">Importing food to Canada: A step-by-step guide</a>
General requirements for importers and imported food	<a href="#">Importing food to Canada: General requirements</a>
Search engine for import requirements	<a href="#">Automated Import Reference System (AIRS)</a>
Requirements for importing specific food to Canada	<a href="#">Food-specific import requirements</a>
Requirements for importing food from specific countries with CFIA-recognized food safety systems	<a href="#">Importing from specific countries</a>
Submitting import documentation and to ask questions about import requirements for CFIA-regulated commodities	<a href="#">National Import Service Centre (NISC)</a>
Requirements for non-resident importers	<a href="#">Non-resident importers</a>
Information on how to properly declare an SFC licence	<a href="#">How to properly declare a Safe Food for Canadians licence number on food import declarations</a>
Importer PCP Guide	<a href="#">Importer guide: prepare your preventive control plan</a>
Notices for food importers and brokers	<a href="#">Food import notices for industry</a>
SFC licence reject messages and how they can be corrected	<a href="#">Validation of the Safe Food for Canadians licence to import</a>

# Exporting food

## Exporters are required to:

- make sure the food **they export** is manufactured, processed, treated, preserved, graded, packaged or labelled by a licence holder **or imported by a licence holder**
- meet both Canadian and foreign country requirements
- have written documents for food that does not meet Canadian requirements to substantiate the foreign requirements are met, and ensure the food is clearly labelled “Export”
- keep clear and complete traceability records

CFIA is now issuing the *Certificate of Free Sale* to licensed food businesses when a certificate or commercial document is required for export

- ❖ If you need a CFIA export permission, you must have a licence and a written preventive control plan – even if the food you are exporting is normally exempt from these requirements

# Resources: Exporting food

Topics	Guidance on CFIA's website
General requirements for exporters	<a href="#"><u>Exporting food: General requirements</u></a>
Guide to export food out of Canada	<a href="#"><u>Exporting food: A step-by-step guide</u></a>
Steps needed to be taken to export food	<a href="#"><u>Checklist for food exporters</u></a>
Information on export certifications	<a href="#"><u>Food export certification</u></a>
Information on foreign country export requirements	<a href="#"><u>Food-specific export requirements</u></a>
Lists of exporters eligible to export food out of Canada	<a href="#"><u>Food export registers and lists</u></a>
Notices of changes to foreign market export requirements	<a href="#"><u>Food export notices</u></a>
Information on exporting food, including guides and export policies	<a href="#"><u>Exporting food: policies and guidance</u></a>

# SFCR: Impact of the COVID-19 pandemic

- As of July 15, 2021, food businesses are subject to all SFCR requirements
- However, [due to the impact of the COVID-19 pandemic on food businesses](#), CFIA has not prioritized SFCR compliance activities for the MFS
- On **November 1, 2022**, CFIA will end the previous notices related to compliance activities in the MFS

# Regulatory compliance

**WHAT TO EXPECT WHEN YOU'RE INSPECTED**

**INSPECTION ACTIVITIES**

**Pre-inspection**

- 1 Your establishment may receive an inspection notice from the CFIA.
- 2 An inspector meets with you to outline the scope of the inspection. Any changes to your company profile<sup>1</sup> and preventive control plan<sup>2</sup> should be provided to the inspector at this time.
- 3 The inspector conducts an initial walk through, determining areas that may need to be addressed.
- 4 The inspector confirms the scope of the inspection based on the walk-through.

**During Inspection**

- 5 The inspector verifies if preventive controls are complete and effective through:
  - On-site observation
  - Reviewing documents and records
  - Interviews with staff
  - Sampling and measurement
- 6 The inspector documents inspection observations using a tablet or mobile device.
- 7 The inspector determines if regulatory requirements are met and completes a report.

**Post-inspection**

- 8 An inspector meets with you to discuss inspection results and your establishment receives the report.
- 9 Your establishment takes corrective actions for any non-compliant areas.
- 10 The inspector schedules a follow-up inspection.

**INDUSTRY RESOURCE**

The Canadian Food Inspection Agency (CFIA) inspects to:

- ✓ Verify compliance with regulations
- ✓ Investigate reported problems (eg. complaints) respond to a request from industry (eg. To obtain an export certificate or import permit)
- ✓ Follow up on a previous inspection
- ✓ Investigate establishment or product contamination

**To request permissions such as licences, permits, authorizations, registrations and export certificates online, visit [inspection.gc.ca/MyCFIA](http://inspection.gc.ca/MyCFIA)**

<sup>1</sup> A company profile introduces the business and outlines information about its operations such as, commodities produced or sold, addresses, contact information, and the legal name of the company.  
<sup>2</sup> A preventive control plan describes a system-based approach that focusses on prevention as a way to achieve compliance; it identifies hazards as well as demonstrates how to minimize them to an acceptable level and mitigate risks, with or without written documentation, depending on the applicable regulations.

Canada

**Useful reference:**  
[Compliance and enforcement policy](#)

# Let's recap...

- Use CFIA's interactive tools to determine if the licensing, preventive controls, PCP and traceability requirements apply to your business
- Ensure you're meeting requirements that apply to the manufactured food sector

## How to get started:

- ✓ read the regulations and guidance material
- ✓ enrol in My CFIA after reviewing what information and documents you need for enrollment
- ✓ review the information on licensing, including [What to consider before applying for a Safe Food for Canadians licence](#) and the licence application on [My CFIA](#)
- ✓ ensure your PCP is up to date by consulting the guides for preparing a preventive control plan – for [importers](#) and for [domestic businesses](#)

# SFCR guidance on CFIA website

## [inspection.gc.ca](https://inspection.gc.ca)

### Services and information

#### [Food recalls](#)

Warnings and allergy alerts.

#### [Importing food, plants or animals](#)

Permits, notices, support and online services.

#### [Food label requirements](#)

Claims and statements, standards of identity grades, notices to industry, reading labels.

#### [Food licences](#)

How to apply, timelines, licence registry.

#### [Plant health](#)

Plant pests and invasive species, fertilizer, soil, grains and field crops, seeds, cannabis, forestry, and horticulture.

#### [Plant varieties](#)

How to register, registered and cancelled varieties, Plant Breeders' Rights, plants with novel traits, potato varieties.

#### [Organic products](#)

Standards, claims, sampling, testing, logos, labels.

#### [Travelling with pets, food or plants](#)

Rules for travelling with a pet or bringing food or plants to Canada.

#### [Exporting food, plants or animals](#)

Licences, certificates, guidance, notices, and online services.

#### [Food safety](#)

#### [Inspection and enforcement](#)

Guidance, investigations, enforcement action and data, compliance.

#### [Animal health](#)

Biosecurity, humane transport, animal welfare, disease and surveillance, feed, veterinary biologics.

#### [Preventive controls](#)

Rules and best practices for people, property and processes.

### Most requested

- [Make a payment](#)
- [Travelling with dogs](#)
- [Import requirements \(AIRS\)](#)
- [My CFIA online services](#)
- [Acts and regulations](#)
- [Prosecution bulletins](#)
- [Toolkit for food businesses](#)
- [How to renew or amend an issued permission](#)

### Contact us

- [Phone, email, addresses, contact form](#)

# SFCR getting started: Toolkit for businesses

## Food safety for industry

Standards and guidelines, regulatory requirements, traceability, packaging, investigation and response, testing bulletins, report a concern.

Follow:      

## Requirements for the *Safe Food for Canadians*

Although the *Safe Food for Canadians Regulations* (SFCR) came into force in 2017, some provisions may apply in 2020 and 2021 based on food commodity, type of activity and location. For more information, refer to the [SFCR timelines](#).

## Services and information

### Toolkit for businesses

Find out how the new regulations apply to your food business and what steps you need to take.

### Food packing

How to make sure food stays safe during packaging.

### Food safety investigation and recall process

Triggers for an investigation which could lead to a recall.

### Traceability

Rules for tracking the movement of food through the supply chain.

### Safety standards and guidelines

Guidance by food type, additives, maximum residue limits.

### Testing bulletins

Results of our sampling and testing to detect food safety risks.



## Toolkit for food businesses

### Don't let your food licence expire

Renewing is quick and easy. Find out [how to renew or amend an issued permission](#).

If your business is new to federal food regulations, follow these steps to help understand the requirements of the *Safe Food for Canadians Regulations* (SFCR), as well as other food-related requirements.

### On this page

- [Overview](#)  
General information about the SFCR and other federal laws that may apply to your business
- [Timelines](#)  
Find out when the SFCR requirements apply to you
- [Key requirements](#)  
Find out if you need to get a licence, and meet preventive control and traceability requirements
- [Commodity-specific requirements](#)  
You may need to meet requirements for specific foods
- [Information for importers and exporters](#)  
Ensure the food you import or export meets the requirements
- [Packaging and labelling requirements](#)  
Learn how to comply with labelling, packaging and advertising requirements
- [Inspection and enforcement](#)  
Prepare for an inspection and learn how we enforce regulations
- [Additional resources](#)  
Questions and answers, fact sheets in multiple languages and backgrounders for media



# SFCR: enquiries and staying connected

## Have questions?

- After consulting the web resources, if you have an immediate question on **Licensing**, call **1-800-442-2342** or visit [inspection.gc.ca/MyCFIA](https://inspection.gc.ca/MyCFIA)
- For **all other inquiries**, use the [Contact us](#) form on the CFIA website

## Stay up to date

1. Sign up to receive email notifications: [Email notification subscription self-service](#)
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3. Subscribe to our newsletter: [CFIA Inspect and Protect](#)