



## **Safe Food for Canadians Regulations**

**How Canadian businesses  
can prepare for changing  
food safety regulations**

# What is SFCR?

Safe Food for Canadians Regulations (SFCR) is a single set of rules for all food types to ensure that:

- ①. Food prepared domestically, imported or exported is safe for consumers.
- ②. Food complies with compositional and grade requirements.
- ③. Food is labelled, advertised and presented in a way that is not false or misleading.

SFCR has controls based on internationally recognized HACCP (Hazard Analysis and Critical Control Points) principles.



## What are the benefits of SFCR?

- ①. Improved product quality and prevention of foodborne illnesses.
- ②. Ability to quickly identify and remove unsafe food from the market when incidents occur.
- ③. Better food safety standards will increase competitiveness for Canadian businesses in the global food market.

# Which businesses have to meet new SFCR requirements?



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**Business that slaughter food animals; grow or harvest produce; manufacture, package, or label food, to be sent across provincial or territorial borders or outside Canada.**



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**Businesses that distribute or send food across provincial and territorial borders and/or sell to consumers at retail.**



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**Businesses that import or export food outside Canada.**

There are some exemptions for micro businesses with annual food sales under \$100,000.

Use the Canadian Food Inspection Agency's (CFIA) interactive tools to discover if your business needs to meet new requirements

 [Try it now](#)

# What do Canadian businesses have to do to comply with SFCR?

## ①. Obtain a license\*

Businesses that sell outside their province or import food need to obtain a license from the CFIA.

## ②. Implement preventive controls and a preventive control plan

The SFCR requires preventive food safety controls for most businesses to prevent food safety hazards and reduce the likelihood of contaminated food entering the market.

Preventive food safety controls address hazards and risks in such areas as:

- sanitation and pest control
- treatments and processes
- equipment
- maintenance and operation of establishments
- unloading, loading and storing food
- employee competence, hygiene and health
- complaints and recalls

Certain businesses will need to create written documents to describe food risks. These plans describe measures for packaging, labelling, grades and standards of identity for food to meet regulations.

## ③. Improve traceability

SFCR requires a broad scope of food businesses to track the movement of food in their supply chain, one step back to suppliers and one step forward to buyers. Business also need to identify the ingredients used in their product.

\* The order in which these steps need to be taken will vary depending on the industry.



## When does SFCR come into effect?

### January 15, 2019

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- Meat
- Fish
- Dairy
- Processed produce
- Fresh produce
- Maple and honey products

### July 15, 2020

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- Unprocessed food used as grain, oil, pulse, sugar or beverage
- Additives and alcoholic beverages
- All other foods

# 7 common areas of food safety concern

These seven parts of your business have the highest risk of being impacted by the new SFCR requirements.

## Management

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Does your management team demonstrate its commitment to, and prioritization of, food safety? Do you provide adequate resources to implement food safety measures?

## Employees

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Do your employees have the proper knowledge for safe food handling? Do they practice good hygiene and have protective clothing?

## Facility

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Is your facility in good condition inside and out? Do you have regular maintenance, sanitation and pest control?

## Processes

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Do you know all the food safety hazards involved with handling, processing and packaging food in your business? Do you have proper controls to meet regulations for hazards, packaging and labelling standards?

## Handling

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How do you receive, ship and store food to reduce hazards and ensure food safety?

## Equipment

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Are your equipment, tools and containers safe for food preparation? Do you regularly maintain your equipment?

## Recalls and complaints

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Do you have procedures to effectively recall unsafe food? Do you have procedures to effectively respond to complaints?

# Expert food safety advice to help you comply with SFCR

A food safety system is now a prerequisite for growth outside your provincial borders. BDC can help you develop and implement a rigorous system based on HACCP principles.

- Learn about the Safe Food for Canadians Regulations and what they mean for your business.
- Identify and control food safety hazards within your company.
- Be prepared to quickly and effectively respond to food safety incidents.
- Learn to create and implement a comprehensive HACCP-based food safety system.

➤ [Learn more about our food and beverage solutions](#)

➤ [Read the CFIA's guide for entrepreneurs](#)

