

Safe Food for Canadians Regulations

What are SFCRs?

The new **Safe Food for Canadians Regulations** are consolidated regulations that require food businesses that import or prepare food for export (outside Canada or across provincial/territorial borders) to have licenses, as well as preventive controls that outline steps to address potential risks to food safety.

When do SFCR apply?

SFCR comes into effect **January 15, 2019**. If you are currently licensed by CFIA when you renew your license you will transition to a SFCR license. If not licensed, you will need to register on CFIA and apply for a license.

Note: for smaller companies, there is an 18 mo phase in period. However, this doesn't apply to high risk products such as meat, dairy, fish, etc. In this case you will need a license by Jan 15, 2019.

Who needs a license?

All companies preparing food for human consumption will need a license if you:

- Import food
- Manufacture, process, treat, preserve, grade, package, or label food to be exported or sent across provincial or territorial borders
- Export food that requires an export certificate
- Slaughter food animals from which meat products are derived for export or to be sent across provincial or territorial borders
- Store and handle a meat product in its imported condition for inspection by CFIA.

Find out if and when you need a license by using the [licensing interactive tool](#).

Are there exemptions?

Most foods are included with two exemptions --alcoholic beverages and food additives. There are other exemptions for specific activities, such as packaging unprocessed foods (e.g., grains) for further packaging.

What if I'm a small business?

Companies with combined sales less than \$100,000/yr, or less than 5 employees, have a time extension to **July 15, 2020**. Additionally, for former "non regulated sectors" that were not required to have CFIA registrations AND for fresh fruit & vegetables, there are phase- in periods. But generally you are required to have a license, preventative controls and traceability by **July 15, 2020**.

What are the core requirements?

- 1. License:** You must register on [My CFIA](#) and when legislation is in place, can apply for a license. Proposed cost is \$250/2 yr.
- 2. Written Preventative Control Plan:** A written PCP will include all of your prerequisites, such as cleaning & sanitation, pest control, storage, etc., as well as your plans to control any food safety risks.
- 3. Preventative Controls:** Preventative (food safety) controls prevent food safety hazards and reduce the likelihood of contaminated food entering the market. This includes biological, chemical and physical hazards and the identification of controls that validate they will control the hazard.
- 4. Traceability:** Information that is kept when the food is provided to another person. It includes records to trace the food one step back (except fresh fruit/vegetables), and one step forward (excluding retail tracing to the customer).

Where can I learn more?

There are a lot of resources and interactive tools on [CFIA Safe Food for Canadians Regulations](#). You can sign up at [My CFIA](#) to register your company and access information.

Additionally, you can speak with BioFoodTech staff about these requirements and how we can help review your products, processes and records to see where you are at and what more you may need.

Contact us at biofoodtech@biofoodtech.ca or **902-368-5548**.