



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Trading Food with Canada: Regulatory Requirements for Food

Canada's Food Regulatory Regime and Import Framework

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Canada 

Objectives

To provide you with:

- An overview of the current Canadian import framework
- An overview of the proposed Safe Food for Canadians Regulations (SFCR)
 - Key provisions related to international trade
 - Implications for foreign exporters and Canadian importers
 - Information about labelling and allergens
 - Details on various resources available

Canadian Context

- Canada is the 6th largest importer of agricultural and agri-food products in the world.
- Imports are sources from over 190 countries, many with differing levels of food safety controls, oversight and standards.
- Approximately \$1 Billion and over 200,000 import transactions per month – increasing every month.

Import Controls - Main Federal Agencies

CFIA

- Responsible for all food inspection, compliance and enforcement activities

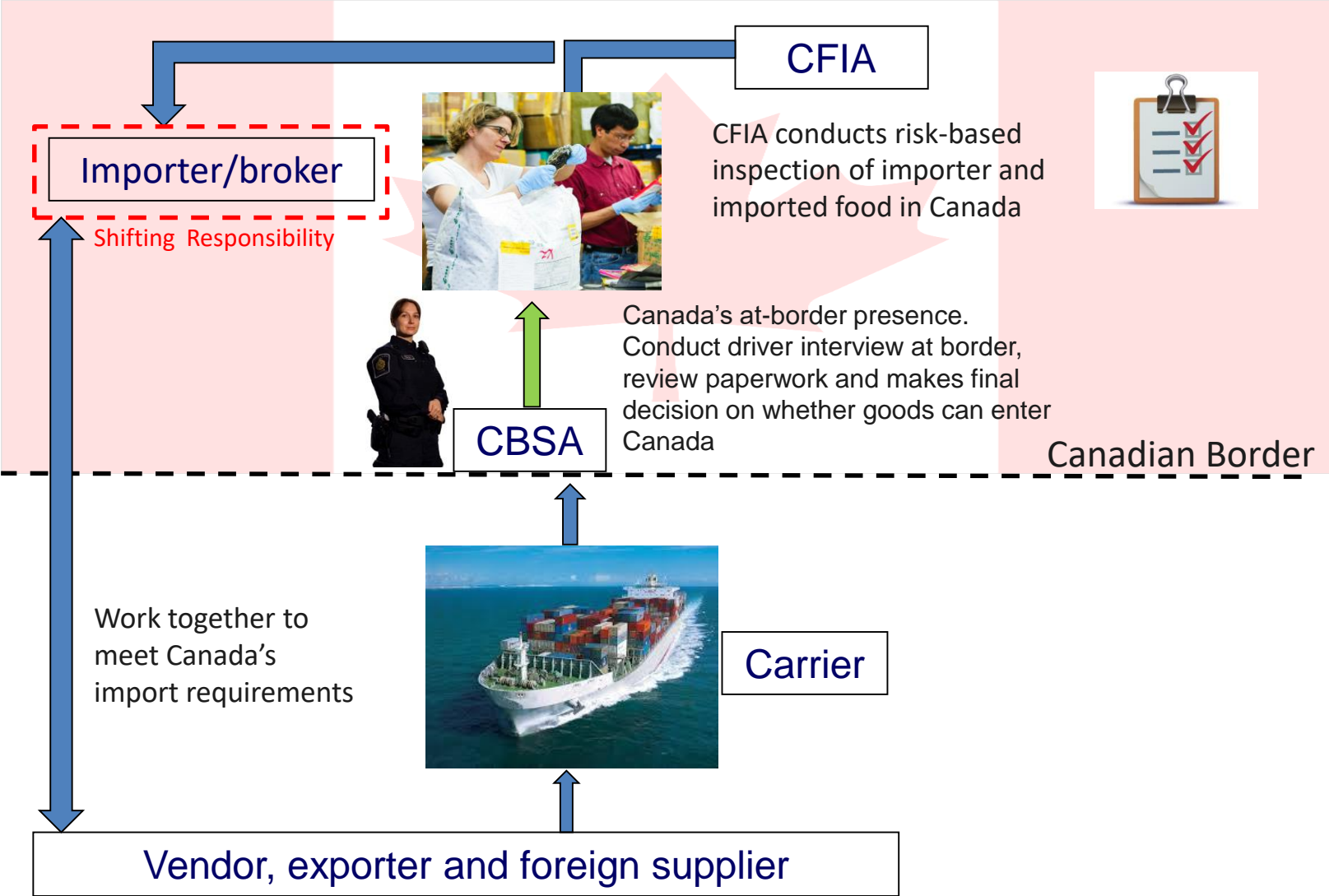
Canada Border Service Agency (CBSA- Customs)

- Review import documentation (permits, certificates, licenses) before goods released into Canada
- Examine incoming goods at the border

Health Canada

- Establishes standards for the safety and nutritional quality of foods sold in Canada

Roles and Responsibilities



Canada Border Service Agency (CBSA- Customs)

- Supports the administration and enforcement of legislation as it applies to imported products
- Customs inspectors:
 - Review import documentation (permits, certificates, licenses- presented before goods released)
 - Perform examinations of incoming goods

CFIA's Generic Import Process

1.

- Requirements

2.

- Permission

3.

- Clearance

4.

- At-border

5.

- Inspection (Destination)

6.

- Reporting

CFIA's Future Food Regulatory Framework

Food and Drugs Act & Regulations

- Prohibit sale of unsafe food
- Standards apply to all food sold in Canada

Meat Inspection Act & Regulations

Fish Inspection Act & Regulations

Canada Agricultural Products Act & Regulations

- *Dairy Products; Egg; Fresh Fruit and Vegetable; Honey; Ice Wine; Licensing and Arbitration; Livestock and Poultry Carcass Grading; Organic Products; Maple Products; Processed Egg; Processed Products*
- Apply to select commodities marketed across provincial boundary, import and export
- Some commodities require preventive food safety controls, others don't

Consumer Packaging and Labelling Act & Regulations – food provisions

- Regulate the consistency, completeness, and accuracy of the labelling and packaging of consumer goods

Food and
Drugs Act &
Regulations

Safe Food for
Canadians Act
(*Royal Assent, Nov.
22, 2012*)
& Regulations
(*proposed*)

Strengthening Canada's Food Safety System

Proposed *Safe Food for Canadians Regulations* (SFCR)

- **Reflect consistent, internationally recognized requirements** for all food imported, exported, or traded inter-provincially;
- **Level the playing field** across food sectors and between domestic food businesses and imports;
- **Support ongoing market access** for food businesses and increase confidence in food safety; and
- **Align with many trading partners** moving to preventive and outcome-based approaches for managing risk.

Proposed SFCR: Main Elements

Safe Food for Canadians Act and Regulations

LICENSING

Clear mechanisms for identification and oversight of regulated parties

PREVENTIVE CONTROLS

Industry documentation of hazards, and measures to address them in preventive control plans (PCPs)

TRACEABILITY

Facilitating effective response in case of non-compliance

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

Proposed SFCR: Licensing

If a person is doing any of the following activities in Canada, they would require a licence:

- Manufacturing, processing, treating, preserving, grading, packaging, or labelling a food that will be exported or moved between Canadian provinces
- Importing a food
- Exporting a food that requires an export certificate
- Slaughtering a food animal where the meat product will be exported or moved between Canadian provinces
- Storing and handling a meat product in its imported condition for inspection by the CFIA

Licensing would allow the CFIA to:

- Identify businesses preparing food for inter-provincial trade, export, or importing food into Canada
- Authorize a person to carry out specified activities

Proposed SFCR: Preventive Control Measures

Preventive control requirements:

- Outcome based, where possible to allow for flexibility and innovation
- Cover treatment processes, establishment conditions, sanitation, pest control, competency, etc.

Preventive control plan (PCP) requirements:

- Document that outlines potential hazards associated with the food and demonstrate how they will be controlled (consistent with HACCP).
- Not always be required, however the preventive control requirements must be met irrespective of whether or not the PCP is required.

Proposed SFCR: Trade – Import Requirements

Canadian businesses who import food would need to:

- Have a licence to import
- Have a preventive control plan (in most cases)
- Keep traceability records: one step before, one step after.
- Import food that is manufactured, prepared, stored, packaged and labelled **under similar food safety controls as food prepared in Canada**
- 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.

Proposed SFCR: Preventive Control Measures - Importers

Canadian importers are responsible for ensuring the food they import from their foreign suppliers was prepared in conditions that provide the same level of protection as provided under the proposed regulations. Canadian importers will need to:



Proposed SFCR: Importer's PCP

Importer's Preventive Control Plan

Hazards associated with the food to be imported has been identified

Documents showing the foreign supplier is implementing good manufacturing practices and preventive controls

Description of how importer is meeting applicable requirements

- Labelling
- Packaging
- Standard of Identity
- Grading

Document outlining the controls of how the importer is meeting the PCP requirements

- Hazard analysis
- Control measures
- Monitoring
- Corrective actions
- Verification procedures

Documents demonstrating you are implementing your PCP effectively

Proposed SFCR: Impact on Foreign Exporters

Canadian importers may ask:

- for information about the manufacturing practices and safety controls of the food;
- how food manufacturers are addressing any hazards associated with the food;
- if food meets Canadian standards (e.g. fortified flour);
- if food manufacturers are part of a food safety certification program;
- to visit the facilities to verify the effectiveness of controls.

Core Labelling Requirements

Most prepackaged foods sold in Canada are required to be labelled with:

- Common Name
- Date Marking* and Storage Instructions
- Dealer Name and Place of Business
- List of Ingredients and Allergens
- Net Quantity
- Nutrition Facts Table

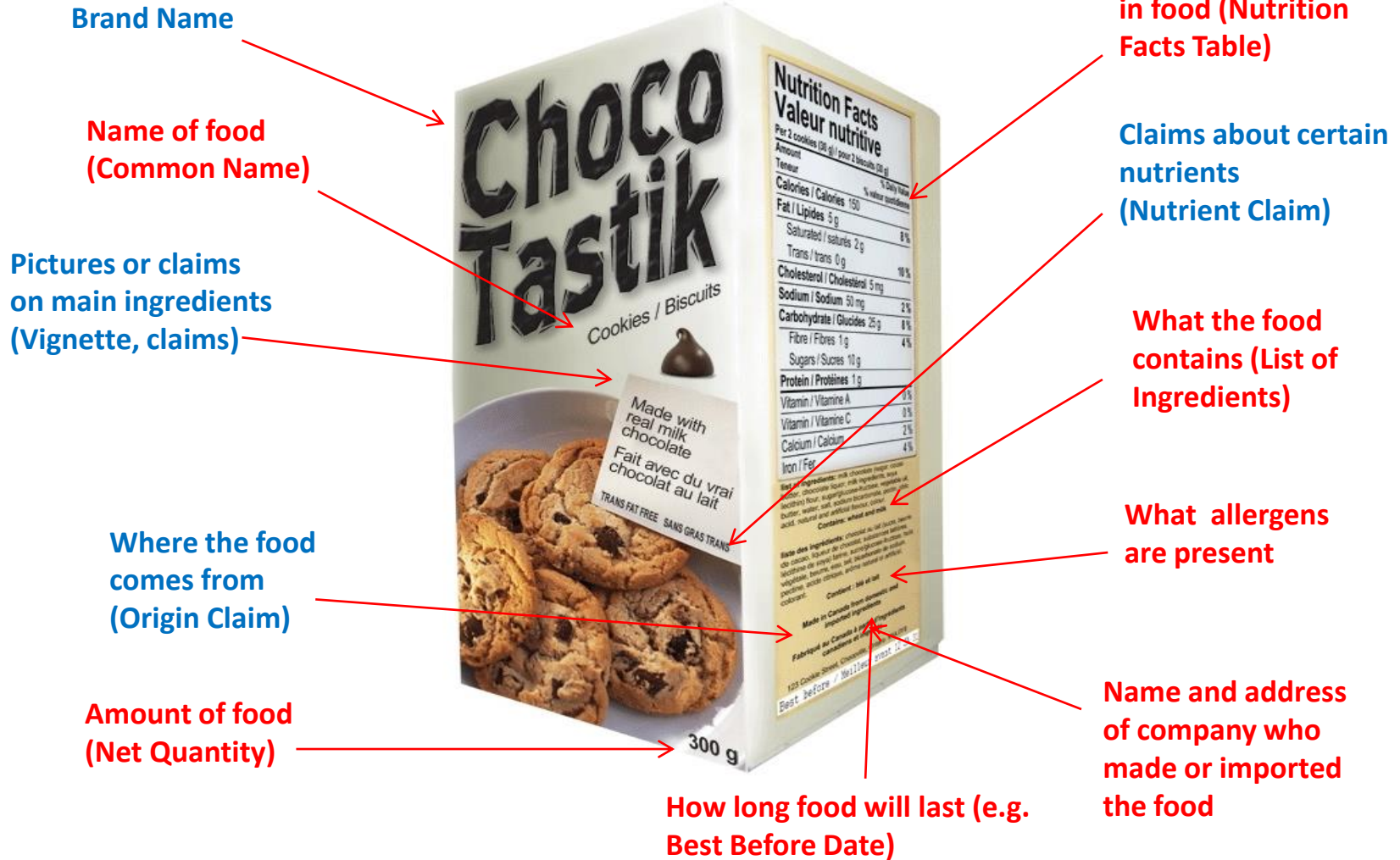
- ✓ This information must be legible and in both official languages (English and French)
- ✓ All information and representations on food labels must be truthful and not misleading.

In addition, there may be commodity specific requirements – for example, certain commodities require country of origin labelling

* Most prepackaged products having a durable life of 90 days or less must be marked

The Current Canadian Label

Mandatory information Voluntary information



Nutrition Facts Valeur nutritive	
Per 2 cookies (26 g) / pour 2 biscuits (26 g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 150	
Fat / Lipides 5 g	10 %
Saturated / saturés 2 g	4 %
Trans / trans 0 g	
Cholesterol / Cholestérol 5 mg	10 %
Sodium / Sodium 50 mg	2 %
Carbohydrate / Glucides 25 g	8 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 10 g	
Protein / Protéines 1 g	2 %
Vitamin / Vitamine A	0 %
Vitamin / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	4 %

Made with
real milk
chocolate
Fait avec du vrai
chocolat au lait

TRANS FAT FREE SANS GRAS TRANS

300 g

Best Before / Meilleure date de consommation: voir l'étiquette

Made in Canada from domestic and imported ingredients

Fabriqué au Canada à partir de produits canadiens et étrangers

100 Cookin' Street, Chocoma, Ontario M0A 1S0

Core Labelling Requirements

Common Name

The common name of the food must be provided on the principal display panel. This is either the name prescribed in regulation (for example the name of a standardized food such as milk or bread) or the name by which it is commonly known (such as vanilla cookies).

Date Marking

Most prepackaged products having a durable life of 90 days or less must be marked with:

- a durable life date ("best before"); and
- storage instructions (if they differ from normal room temperature).

Core Labelling Requirements

Nutrition Facts	
Per 125 mL (87 g)	
Amount	% Daily Value
Calories 80	
Fat 0.5 g	1 %
Saturated 0 g + Trans 0 g	0 %
Cholesterol 0 mg	
Sodium 0 mg	0 %
Carbohydrate 18 g	6 %
Fibre 2 g	8 %
Sugars 2 g	
Protein 3 g	
Vitamin A 2 %	Vitamin C 10 %
Calcium 0 %	Iron 2 %

Nutrition Facts Table (NFT)

The NFT is mandatory for most prepackaged foods and is required to be presented in a certain manner when it appears on a food label.

Net Quantity

The principal display panel of prepackaged products sold to consumers at retail must include a net quantity declaration, in metric units. In some cases, numerical count may be permitted instead of metric units.

Core Labelling Requirements

Dealer Name and Address

- All prepackaged food products sold in Canada are required to be labelled with the identity and principal place of business of the company responsible for the product, such as the importer or manufacturer.
- When a food product is wholly manufactured outside of Canada, the label must show that the product is imported. This information can be provided in one of three ways:
 1. the identity and principal place of business of the foreign manufacturer, or
 2. the statement "imported for" or "imported by" followed by the identity and principal place of business of the Canadian company; or
 3. the identity and principal place of business of the Canadian company with the country of origin of the product.
- For some commodities, it is mandatory to provide the country of origin (e.g. meat, dairy, fish and fish products, honey).

Core Labelling Requirements

Ingredients List

- Ingredients and components (ingredients of ingredients) must be declared by their common name and in descending order of proportion by weight.
 - **Ex: Ingredients list:** Tomato paste (tomatoes, salt, benzoic acid), sugar, modified corn starch, lemon juice from concentrate (water, concentrated lemon juice, sugar, colour, benzoic acid), water, spices, salt, allura red.

Food Allergens

Canadian Definition

- Canadian Food and Drug Regulations (B.01.010.1)
- Any protein from any of the following foods, or any modified protein, including any protein fraction, that is derived from any of the following foods:

- Eggs
- Milk
- Mustard seeds
- Peanut
- Fish
- Crustaceans
- Shellfish
- Sesame seeds
- Soybeans
- Wheat
- Tree Nuts (definition next page)



Food Allergens

Canadian Definition Tree Nuts



Almonds



Brazil Nuts



Cashews



Hazelnuts



Macadamia



Pecans



Pine Nuts



Pistachio



Walnuts

Food Allergens

Canadian Definition

- Canadian Food and Drug Regulations (B.01.010.1)
- Gluten Definition: Any gluten protein from the grain of any of the following cereals or the grain of a hybridized strain created from at least one of the following cereals:
 - Barley
 - Oats
 - Rye
 - Triticale
 - Wheat (all species, including kamut & spelt)



Food Allergens

Canadian Definition

- Canadian Food and Drug Regulations (B.01.010.2 (3))
- Sulphites - means one or more of the food additives;
 - Potassium bisulphite
 - Potassium metabisulphite
 - Sodium bisulphite
 - Sodium dithionite
 - Sodium metabisulphite
 - Sodium sulphite
 - Sulphur dioxide
 - Sulphurous acid



Food Labelling for Industry

Industry Labelling Tool

The Industry Labelling Tool is the food labelling reference for all food inspectors and stakeholders in Canada. It replaces the Guide to Food Labelling and Advertising, and the Decisions page to provide consolidated, reorganized and expanded labelling information. This tool provides:

- [Food Products that Require a Label](#)
- [General Principles for Labelling and Advertising](#)
- [Labelling Requirements Checklist](#)

Core Labelling Requirements



Bilingual Labelling	Common Name
Country of Origin	Date Markings and Storage Instructions
Identity and Principal Place of Business	Irradiated Foods
Legibility and Location	List of Ingredients and Allergens
Net Quantity	Nutrition Labelling
Sweeteners	

Claims and Statements



Advertising	Allergens and Gluten
Composition and Quality	Health Claims
Method of Production	Pictures, Vignettes, Logos and Trade-marks
Organic	Origin
Nutrient Content	

Food-Specific Labelling Requirements



Alcohol	Chocolate and Cocoa
Dairy	Eggs-Processed
Eggs-Shelled	Fats and Oils
Fish and Seafood	Foods for Special Dietary
Fresh Fruit and Vegetables	Grain and Bakery
Honey	Infant and Junior Food
Maple	Meat and Poultry
Processed Products	Salt
Shipping Containers	Water

Halal Labelling Requirements

- Halal claims are voluntary, however, if made, they need to follow the regulatory requirements.
- Applicable at all levels of trade
- CFIA does not accredit certifying bodies or persons.
- In order to comply:
 - The complete name must be present, acronyms and logos may not be considered sufficient
 - Information must be clearly and prominently displayed
- There are no specific requirements on the proximity of a halal claim and the name of the person or body that certified the food to one another

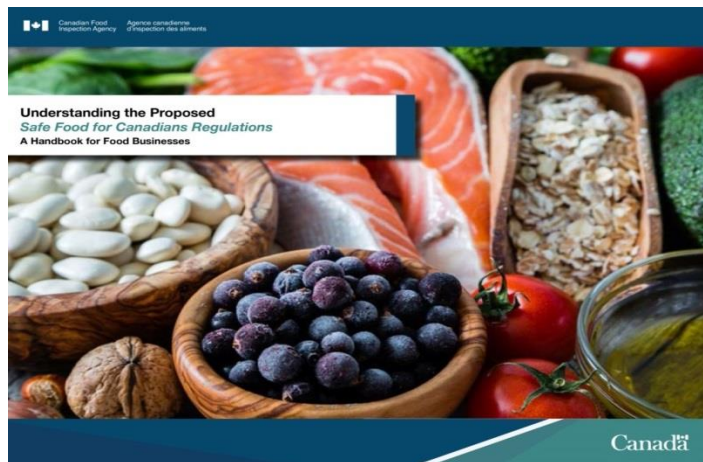
Additional Information Available on CFIA's Website

Videos on YouTube

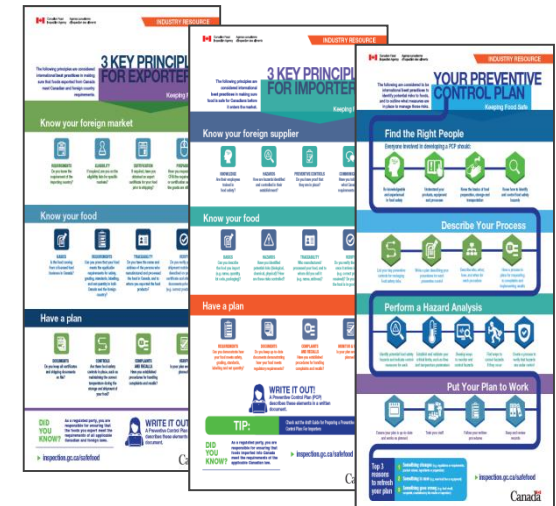


Fact Sheets

Handbook for Food Businesses



Infographics



Website: www.inspection.gc.ca/safefood

Tools to Better Understand Importing Into Canada

- Automated Import Reference System (AIRS)
<http://inspection.gc.ca/plants/imports/airs/eng/1300127512994/1300127627409#>
- CBSA Guidance documents (www.cbsa-asfc.gc.ca):
 - Step-by-Step Guide to Importing Commercial Goods into Canada
- Health Canada
 - Pesticides <http://pr-rp.hc-sc.gc.ca/mrl-lrm/index-eng.php>
 - Veterinary Drugs <https://www.canada.ca/en/health-canada/services/drugs-health-products/veterinary-drugs/maximum-residue-limits-mrls/list-maximum-residue-limits-mrls-veterinary-drugs-foods.html>
 - List of Contaminants (<https://www.canada.ca/en/health-canada/services/food-nutrition/food-safety/chemical-contaminants/contaminants-adulterating-substances-foods.html>)
- CFIA Guidance documents www.inspection.gc.ca

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