



Understanding the STANDARDS required
to export to Canada

OBJECTIVE

- Overview of the Canadian Food Inspection Agency (CFIA)
 - Overview of the import process
 - Overview of the Safe Food for Canadians Regulations
 - Canadian labelling requirements
 - Canadian food safety standards and guidelines
- * *exporTT Funding for meeting International Standards.***

CFIA at a Glance - Canadian Food Inspection Agency

- Created in 1997 to consolidate all federal inspection activities into one single agency.
- The CFIA is mandated to safeguard Canada's food supply and the plants and animals upon which safe and high-quality.

What Do They Do

- Prevent and manage food safety risks;
- Sustain the plant and animal resource base by protecting plant resources from pests, diseases and invasive species;
 - Preventing and managing animal and zoonotic diseases;
- Contribute to consumer protection; and
- Facilitate market access through a food, animal and plant regulatory regime that supports competitive

Government Agencies Involved In Imported Food

- Canadian Food Inspection Agency (CFIA)
- Health Canada (HC)
- Global Affairs Canada
- Canada Border Service Agency (CBSA,

CFIA's Generic Import Process

- 1. Requirements
- 2. • Permission
- 3. • Clearance
- 4. • At-border
- 5. • Inspection (Destination)
- 6. • Reporting

Safe Food for Canadians Regulations Scope

- Generally apply to food for human consumption (including ingredients) that is imported, exported, or inter-provincially traded.
- Apply to food animals from which meat products to be exported or inter-provincially traded may be derived.
- Some of the traceability, labelling and advertising provisions apply to intra-provincially traded foods.

Key SFCR Requirements/Components

- *Preventive controls*

prevent food safety hazards and reduce the likelihood of contaminated food entering the market, whether the food is prepared within or outside of Canada

- *Preventive Control Plan (PCP)*

- Written preventive control plan (PCP) to address **both**

- food safety hazards, controls measures and associated evidence of their effectiveness (consistent with HACCP); and
- consumer protection and market fairness requirements (labelling, compositional standards, grades)

- *Traceability*

* Trace the food one step forward/one step back along the supply chain

LICENSING

- Licensing will demonstrate accountability for food safety along the food chain, by ensuring that any manufacturing, processing, treating, preserving, grading, packaging or labelling done to a food was carried out by a licence holder under CFIA oversight.

Who Needs a Licence

- If a person imports food into Canada, a Safe Food for Canadians (SFC) licence is required.
- You do not need an SFC licence to export to Canada
- It's the importer located in Canada that requires a SFC licence

Preventive Controls – Requirements include:

- the responsibility of the operator
- hazard identification, analysis and control measures
- establishment conditions
- treatment and processes
- sanitation, pest control and non-food agents
- conveyances and equipment
- unloading, loading and storage
- competency
- hygiene
- Outcome-based where possible to allow for flexibility and innovation
- Includes investigation, complaints, recalls

Preventive Control Plan (cont'd)

- Documented preventive control plan (PCP) required for most businesses, including importers
- PCP must address both:
 - food safety hazards, control measures and associated evidence of their effectiveness (consistent with HACCP); **and**
 - consumer protection and market fairness requirements (labelling, compositional standards, grades)

→ If you have a HACCP-based system in place, you are well positioned to show compliance with the PCP requirements

→ Review your system to make sure that consumer protection and market fairness are also covered

What is the difference between a hazard analysis and critical control point (HACCP) plan and a PCP?

- A [HACCP](#) plan and a [PCP](#) both include a [hazard analysis](#) and a description of the control measures applied by a food business operator to ensure food safety.

However, a PCP also includes a description of the measures applied to meet requirements related to the humane treatment of food animals and to consumer protection.

Traceability Requirements

- **Document Requirements for Importers:**
 - **Identify:** common name; name & principal place of business; lot code or other unique identifier;
 - **Trace back:** the date on which the food was provided to them and by whom it was provided;
 - **Trace forward:** to whom they provided the food and the date on which it was provided.

IMPORTING - Importers need to:

- have a licence to import;
- have a preventive control plan (some exemptions apply)
- ensure that their foreign supplier is manufacturing, preparing, storing, packaging and labelling the food under the same conditions as food prepared in Canada;
 - 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 sold (buyer)

What Information Does the Importer Need?

Your Canadian importer may ask:

- or information about the products you are exporting;
- for information about the manufacturing practices and safety controls of the food being exported;
- how you are addressing any hazards associated with the food,
- if you are part of a food safety certification program;
- to visit you to verify the effectiveness of your controls.

Canadian 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

Canadian Labelling Requirements (cont'd)

→ 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*

FOOD LABELLING FOR INDUSTRY

The Canadian Food Inspection Agency has guidelines and an online tool called the **INDUSTRY LABELLING TOOL** which is the food labelling reference for Canadian food products.

<http://inspection.gc.ca/food/labelling/food-labelling-for-industry/eng/1383607266489/1383607344939>

WEBSITE

- More information on Importing under SFCR

<http://www.inspection.gc.ca/> - importing food

To understand the food categories under the SFCR and to see examples visit:

<https://www.inspection.gc.ca/food-licences/obtain-licence/eng/1543359915240/1543360663242#a>

Meeting International Standards exporTT Grant

For the implementation of international standards such as, but not limited to **Good Manufacturing Practices (GMP)**, **Hazard Analysis Critical Control Point (HACCP)** International Organization for Standardization (ISO), etc. in your organization.

- Companies can access 50% of total cost up to \$50,000TT, on a reimbursable basis

Certification Programme for Food and Beverage Standards & Other Product Compliance (CPFSPC)

visit our website for further information

www.expott.co.tt

exporTT Grant

About the CPFSPC

The CPFSPC will provide grant funding to assist eligible firms with:

- Building capacity in the conduct of standards audits, inspections and/or implementation of the process of certification
- The acquisition and operation of specialized equipment required for the adoption of standards;
- Infrastructural modifications to comply with standards implementation
- Auditing and certification costs.

Who is Eligible

- Sole proprietors, partnerships or companies wholly-owned by Trinidad and Tobago nationals and registered and operating in Trinidad and Tobago
- Firms that demonstrate the potential to develop a sustainable export base
- Firms established for a minimum of one (1) year, with supporting financials;
- Firms engaged in the production of non-energy exports, with export sales **less than US\$4,000,000;**
- Firms contributing to import substitution with sales turnover **less than TT\$25,000,000.**

Criteria for Assessment

Applicants will be assessed based on:

- Quality and completeness of documentation submitted
- Level of export orientation/import substitution, impact of funded activity on future export growth/import substitution of the firm
- Overall impact on the domestic economy

\$\$Funding Benefit\$\$

i. Firms Boosting the Production of Non-Energy Exports

Export Sales (US\$)	% of Certification Cost Funded up to Maximum of TT\$500,000
Less than 1,000,000	100
Less than 2,000,000	75
2,000,000-4,000,000	50

ii. Firms Contributing to Import Substitution

Sales Turnover (TT\$)	% of Certification Cost Funded up to Maximum of TT\$500,000
Less than 25,000,000	100

Required Documents

- completed Application Form;
- documentary evidence of the cost of requirements to implement standards compliance;
- business plan (including but not limited to economic linkages and foreign exchange earning capabilities);
- export plan;
- audited Financial Statements for the previous year of operation;
- business registration documents;
- BIR tax clearance certificate and value-added tax (VAT) clearance certificate;
- company NIS Certificate;
- documentary evidence of the company's capability to fund 25% / 50% of the cost of requirements to implement standards compliance in the instance where the firm's export sales is less than US\$2 Million / between US\$2 Million and US\$4 Million;
- property tax receipt (when effected); and
- Police Certificate of Character for Applicant(s).

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