



Fact Sheet: Preventive Food Safety Controls

Proposed *Safe Food for Canadians Regulations* (SFCR)

Under the proposed SFCR, most businesses would need to put in place preventive food safety controls to:

- import food
- prepare food to be exported or sold across provinces
- store and handle a meat product in its imported condition for inspection by the Canadian Food Inspection Agency (CFIA).

Also, most businesses would need to document their food safety controls in a preventive control plan (PCP). Exceptions to this requirement are exporters of food (other than meat or fish) who do not require an export certificate, and businesses with \$30,000 or less in gross annual food sales.

Preventive food safety controls

Preventive controls help to prevent food safety hazards and reduce the likelihood of contaminated products entering the market, whether they are prepared within or outside of Canada.

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

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

What is a PCP?

A PCP is a written document that demonstrates how hazards and risks to food are identified and controlled. The controls are based on internationally recognized good manufacturing practices and Hazard Analysis Critical Control Point (HACCP) principles. The PCP would also include, where applicable, a description of measures taken related to animal welfare, and certain requirements for packaging, labelling, grades, standards of identity, and the slaughter of food animals.

For importers, a PCP describes how the importer and its foreign suppliers are meeting preventive food safety control requirements.

Why it matters

Industry is responsible for preparing and importing safe food. Preventive food safety controls help businesses to identify and correct issues early in the production process.

While many food businesses already have preventive controls in place, either mandatory or voluntarily, applying food safety requirements more broadly would further enhance the safety of food across sectors. This would better protect Canadians, help avoid costly recalls, and ensure continued market access with countries that require similar food safety measures and mandatory control systems.

You may also be interested in:

- *Would you need a PCP?* interactive tool
- Video: SFCR—What Food Businesses Need to Know
- A draft Step-by-Step Guide for Domestic Food Businesses and Exporters: Preparing a Preventive Control Plan
- A draft Guide for Preparing a Preventive Control Plan—For Importers
- Infographic: Your Preventive Control Plan
- Infographic: Key Preventive Controls

Have Your Say!

Publication in Part I of the *Canada Gazette* gives all Canadians an opportunity to review and comment on the proposed *Safe Food for Canadians Regulations*, before they are enacted and published in Part II of the *Canada Gazette*.

This formal public consultation is an important part of the process of bringing the *Safe Food for Canadians Act* and its *Regulations* into force.

www.inspection.gc.ca/safefood