

Federal - Provincial - Territorial
**Food Safety Recognition Program
(FSRP)**

A presentation for Food Safety Conference

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Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Canada

FSRP



- Context / background
- Industry-led “Canadian approach”
- Recognition process
- Progress report

The Food Safety Issue



- Rising consumer expectations
- 2,000,000 annual cases of foodborne illness in Canada
- Cost: \$1 billion
- New threats to food safety
- New barriers to international trade

What's being done?



- National food safety systems throughout the agri-food continuum
- From “field to fork” or “gate to plate”
- Governments and industry working together to meet shared goals

Agricultural Policy Framework

- June 2002 - “architecture for new agriculture policy” announced
- Position Canadian agriculture for sustained growth and profitability
- Help Canada increase its share of international markets

The “Canadian Approach”

- Food Safety Programs in development since 1990s
- Funding through ***Canadian Food Safety and Food Quality Program*** (AAFC)
- HACCP and Management System

Government Recognition



- June 2001 - CFIA identified to lead recognition process
- Provincial and territorial participation
- Food Safety programs voluntarily developed by Canada's national organizations

Government Recognition



- Enhance consumer confidence in Canadian-produce food
- Reinforce Canada's reputation as a leader in food safety and quality
- Expand markets for Canadian products

What's involved?

- Multi-party examination and assessment of four component systems
- Review teams include federal, provincial and territorial specialists
- Three-stage process
- Receipt of *Letter of Recognition*
- Ongoing monitoring

What is being examined?

- 1: Technically sound and adheres to HACCP principles
- 2: Complies with federal, provincial, territorial regulatory requirements
- 3: Management and delivery is effectively documented, maintained and improved

Three-Stage Process

Stage 1: Technical Review (Part I & II)

(CFIA-led with P/T participation)

Stage 2: Implementation & Third-Party Audit

(Led by national producer organization)

Stage 3: Implementation Assessment

(CFIA-led with P/T participation)

Receiving Recognition



- Issued for national organization's entire Food Safety Program

Ongoing Monitoring

- Ongoing and “Triggered” assessments
- Is Food Safety system effectively managed?
- Is Food Safety program maintaining technical soundness?

Progress Report On-farm

- Technical Review

- 2002 - Chicken Farmers of Canada (I& II)
- 2003 - Dairy Farmers of Canada (I & II)
- 2004 - Canadian Egg Marketing Agency (I & II)
 - Canadian Broiler Hatching Egg Marketing Agency
 - Canadian Pork Council
 - Canadian Cattlemen's Association
- 2005 - Canadian Sheep Federation
- 2006 - Canada Grains Council
 - Canadian Horticulture Council (Potato)
 - Canadian Turkey Marketing Association

* If not mentioned, part I only

Progress Report On-farm

- Technical Review – Part I
 - Ongoing
 - Animal Nutrition of Canada (Letter only)
 - Canadian Bison Association
 - Canadian Cervid Council
 - Canadian Herb, Spice and Natural Health Coalition

Progress Report On-farm

- Program Development
 - October 2007 – Policy and Protocol
 - March 2008 – CFIA Procedure manual

Progress Report Post-farm

- CFIA exploring post-farm recognition
- CFIA conducting a need assessment
- Similar to on-farm recognition – national organization

Questions?

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