

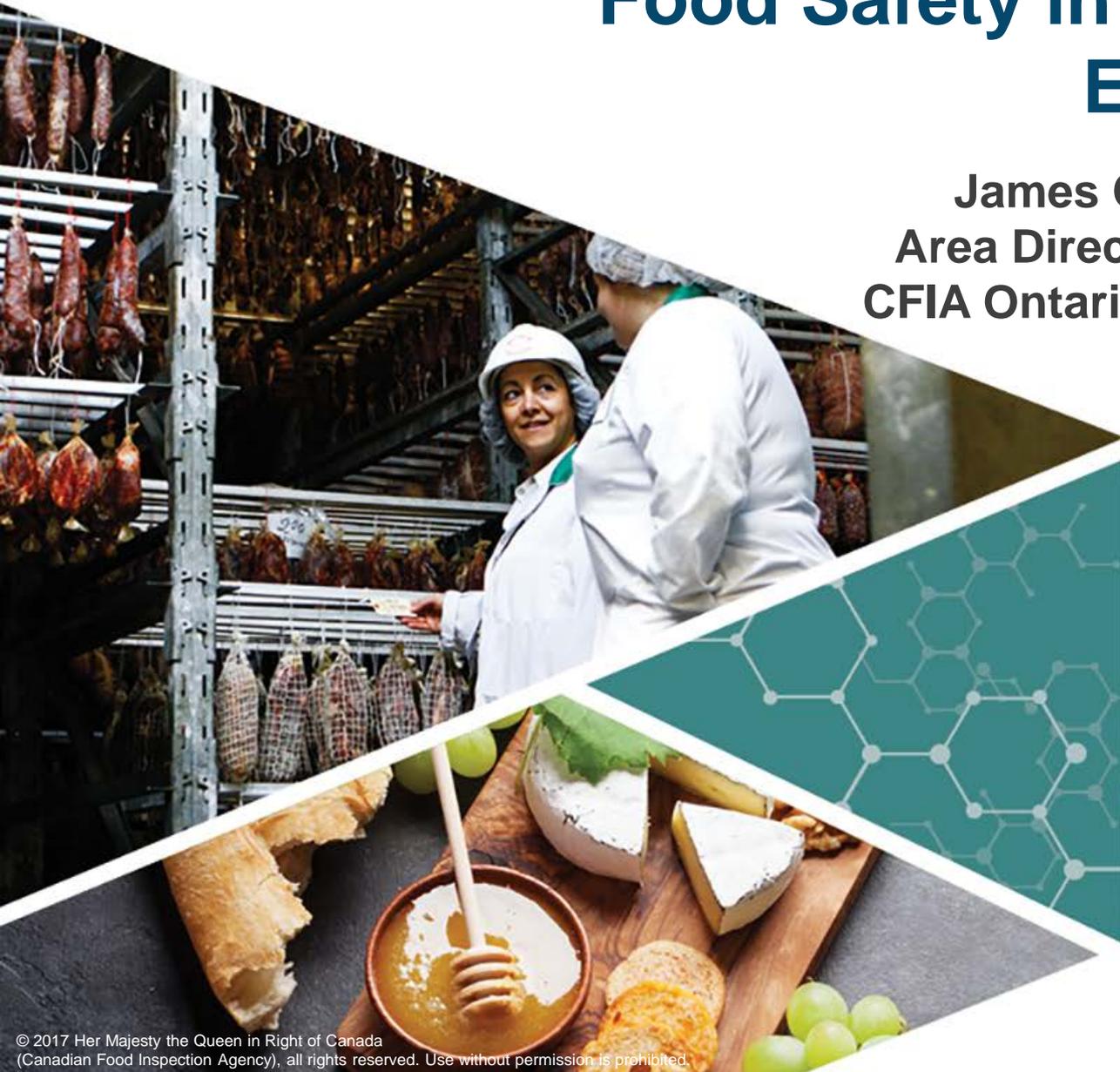


Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# Food Safety in a Changing Environment

James Crawford  
Area Director General  
CFIA Ontario Operations



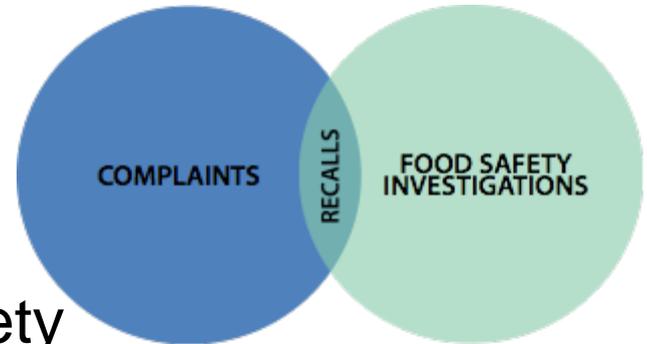
Canada

# The CFIA is changing

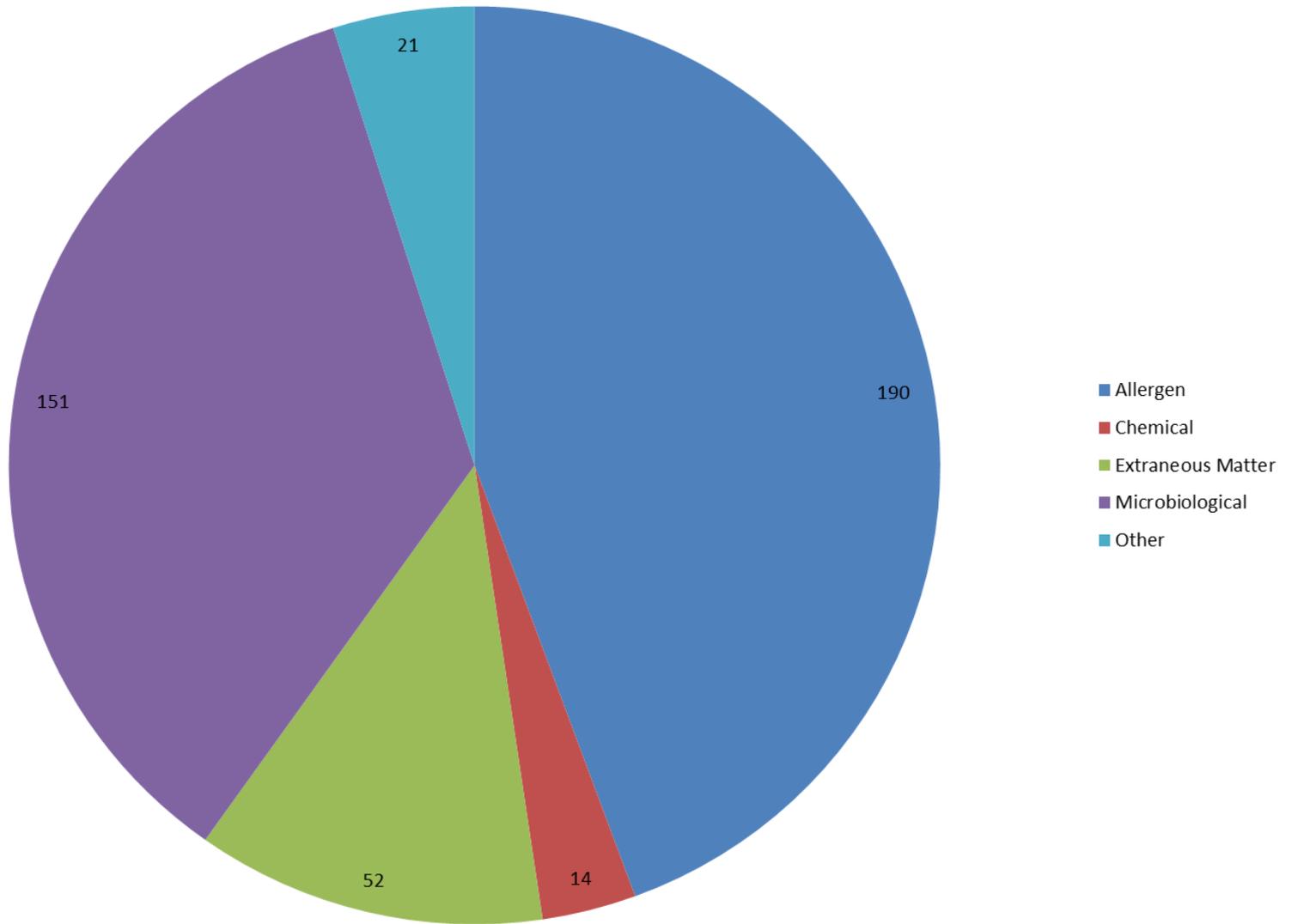
- Since its formation in 1997, the Canadian Food Inspection Agency (CFIA) has been a science-based regulator, trusted, and respected by Canadians and the international community.
- The CFIA is a risk-based organization and our risks are changing...so we need to change with them.
- These changes position the Agency as a nimble, responsive regulator

# Food Safety Statistics

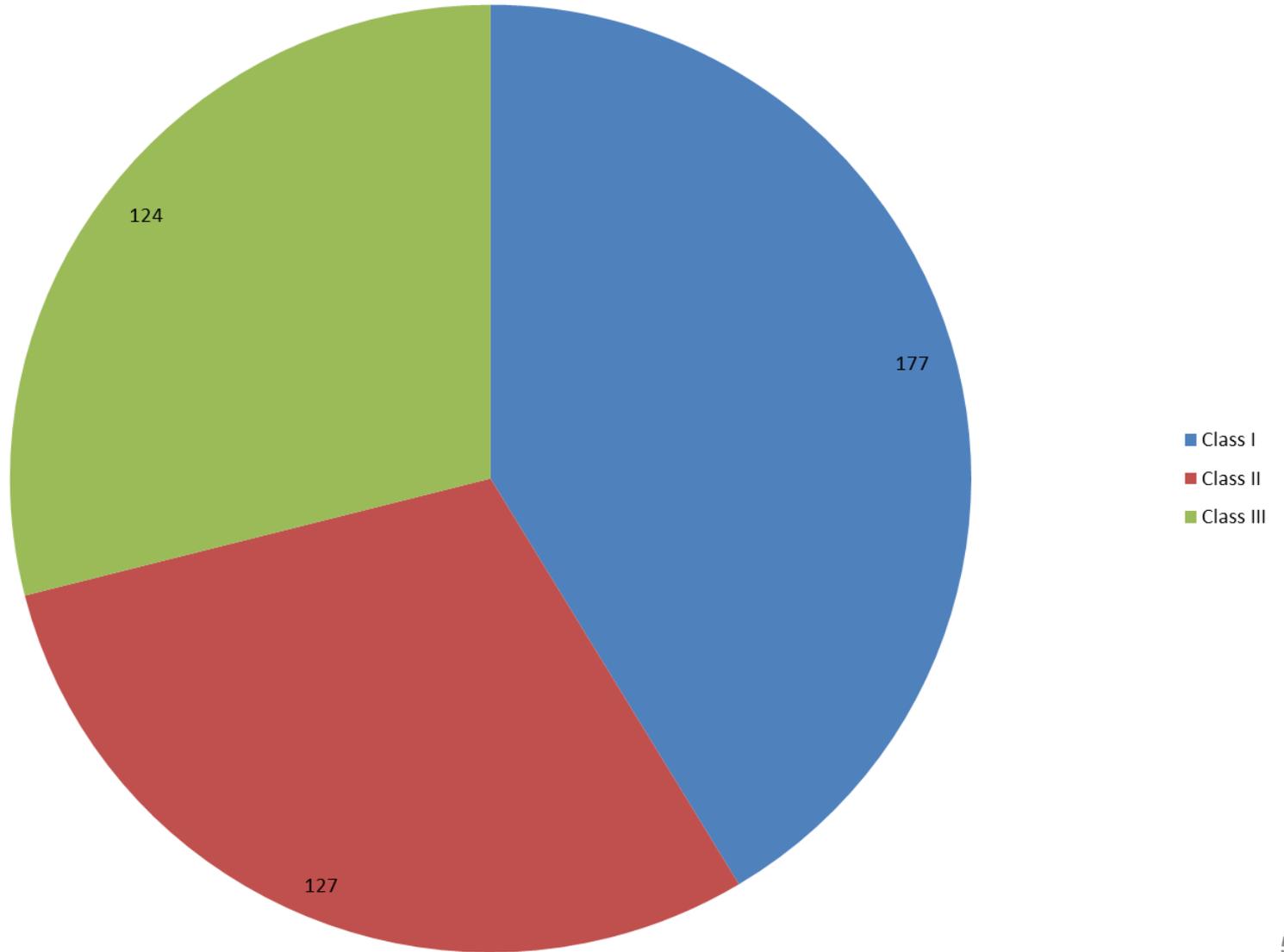
- Each year:
  - **Complaints: >3,000**
    - 60% are related to food safety
      - ~ 50% extraneous material (visible to consumers)
  - **Food Safety Investigations: 3,100**
  - **Food recalls: >400**
    - 300 recall incidents (primary recall)
    - ~ 50% related to allergens



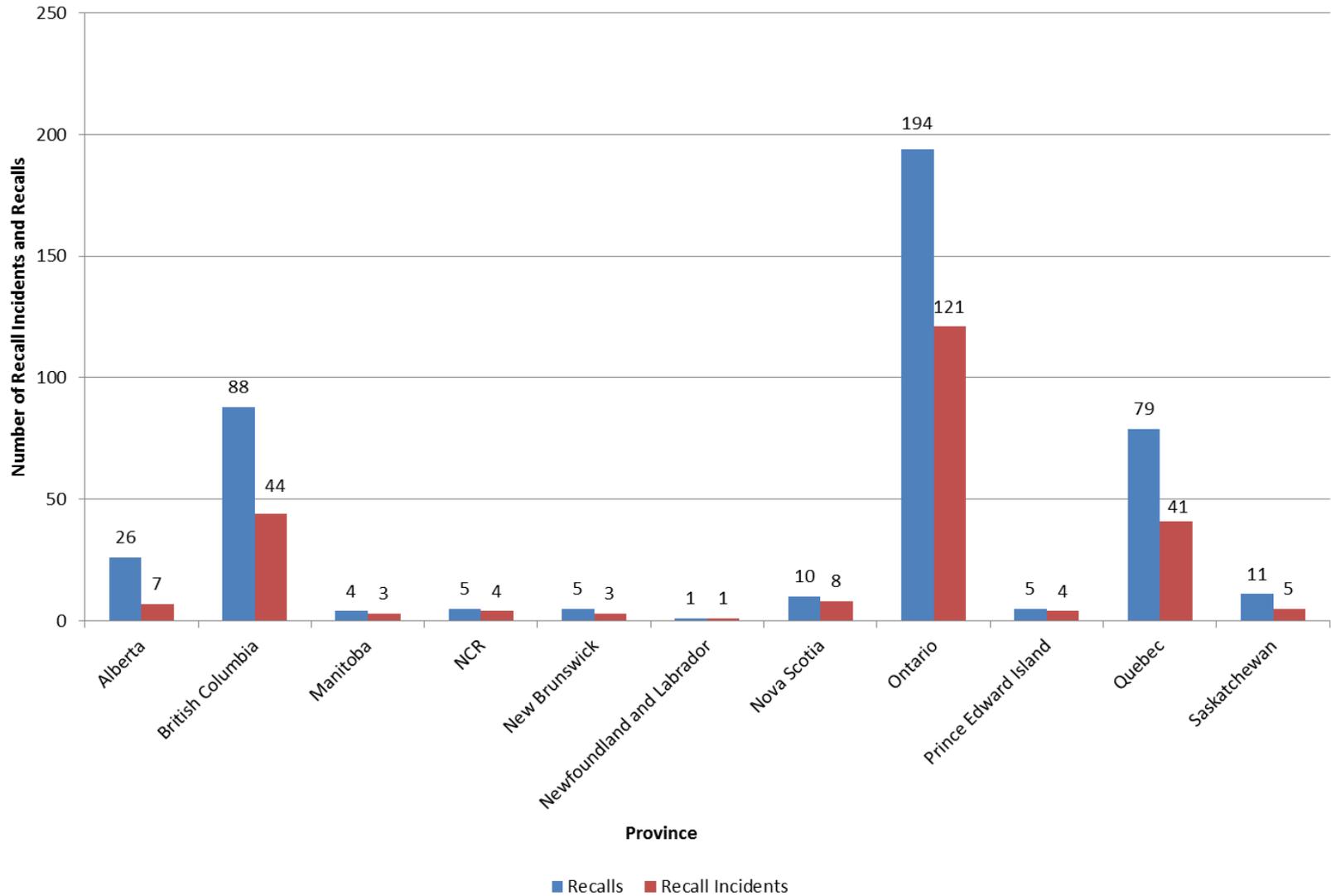
## Recalls by Area of Concern from April 1, 2016 to March 31, 2017



# Recalls by Class from April 1, 2016 to March 31, 2017



## Recall Incidents and Recalls per Province from April 1, 2016 to March 31, 2017





# Trust in Food Safety

***Canadians (Canadian Centre for Food Integrity, 2017)***

- 51% Canadians concerned about food safety
- 52% concerned about safety of food imported from outside Canada
- +13% (from last year) believe food safety system headed in right direction



# Trust in Food Safety

***Canadians (Earnscliffe, 2016-17)***

- 85% confidence that food available to Canadians is safe to eat
- 73% confidence in Canada's system to protect from preventable food hazards
- 71% confidence in Canada's system in managing emergencies
- Breakdown of responsibility for food safety: 21% industry (+21% farmers) vs 45% federal government.



# Trust in Food Safety

*Industry (Ekos, 2016-17)*

- >70% understand food safety regulations (those familiar with CFIA online services are more likely (81%) to report understanding)
- >80% confidence in their business meeting current regulations/requirements if inspected
- Breakdown of responsibility for food safety: Viewed as generally equal between industry (33%) and federal government (34%)

# The environment is changing...

- Rapidly changing risks
- Increased consumer and stakeholder knowledge and expectations
- Advances in science and technology
- New opportunities for Canadian industry in trade and market access

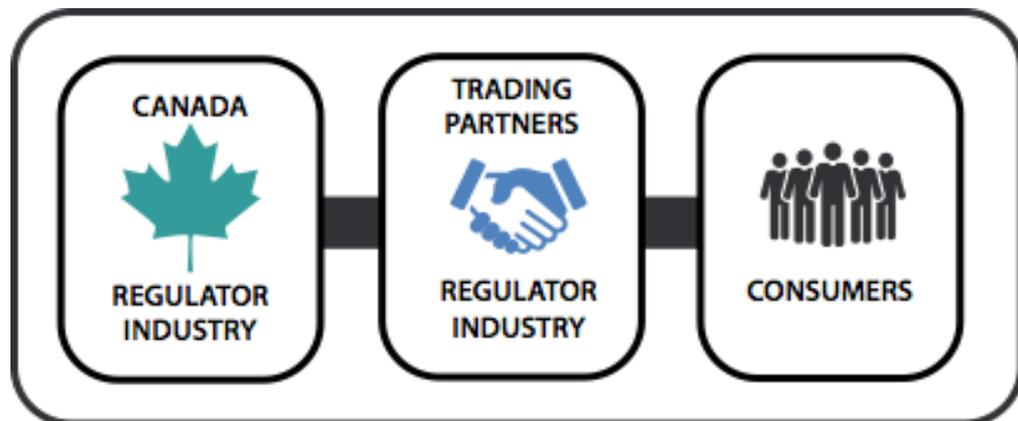
# Shared Risk Environment

## **Goal - Building and Sustaining Trust**

- Working collectively
- Maintaining/enhancing access to global markets
- Building confidence internationally

## **Consumers need:**

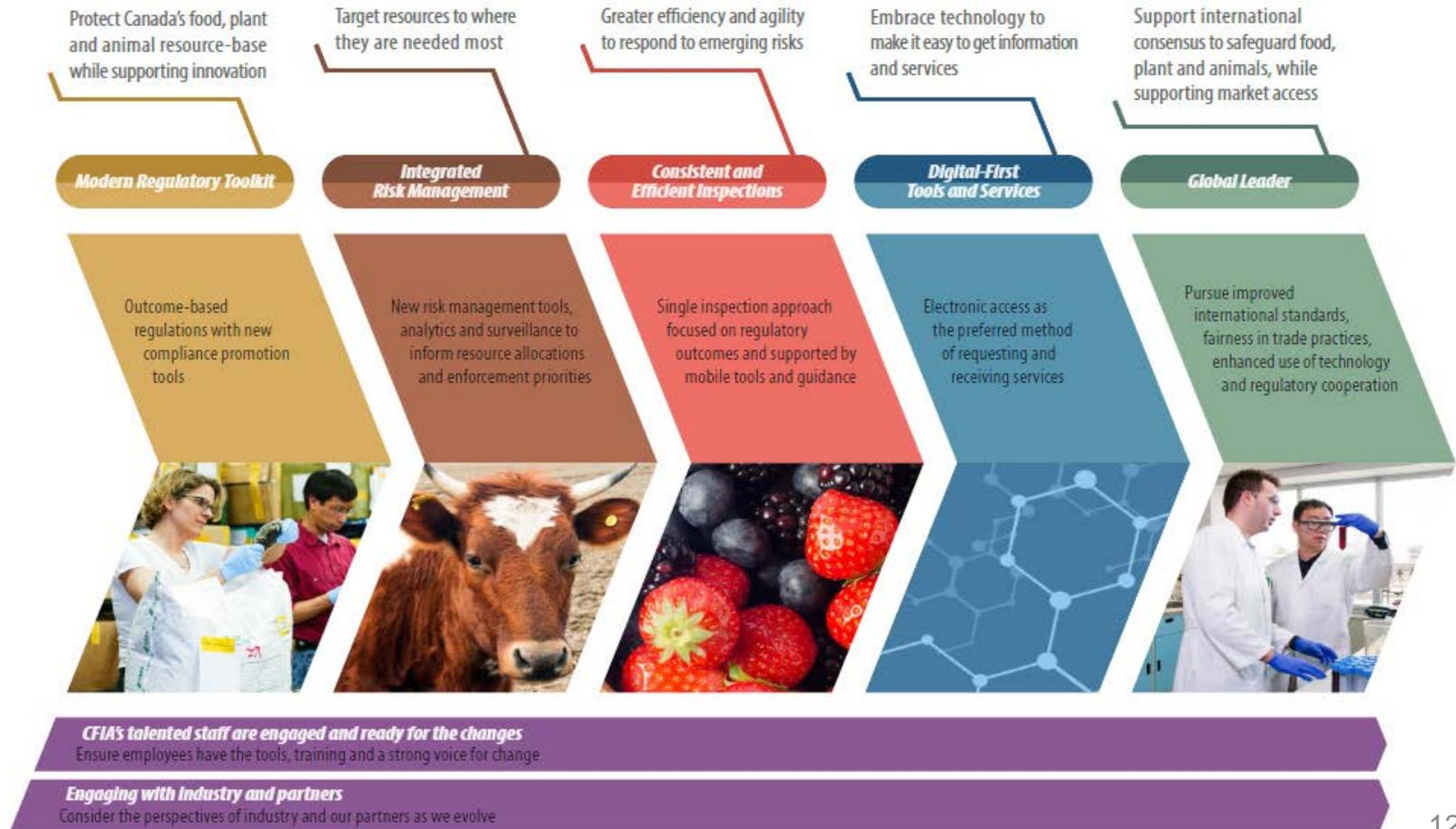
- Confidence in Canadian food products by knowing government and industry are on top of things



# The CFIA is responding...

## CFIA: Responding to Today, Building for the Future

The CFIA is a risk-based organization. The risks to food, plants and animals are changing. We need to change as well in response.



# Modern Regulatory Toolkit

## Modern Regulatory Toolkit

Outcome-based  
regulations with new  
compliance promotion  
tools

**Modern regulations and new compliance promotion tools will allow the Agency to adapt in response to emerging risks while giving industry flexibility to innovate**

- Safe Food for Canadians Regulations (SFCR)
- Modernization of animal health and plant protection regulations
- New industry guidance
- Cost recovery regime



# *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

Reflects consistent, internationally recognized requirements for all food **imported, exported, or traded inter-provincially**

# Safe Food for Canadians Regulations (SFCR)

## Prescriptive Based Rules

- Regulated parties have to follow the rule as written.
- To do something different, the rules need to be changed.
- If there is a new hazard, the rules have to be changed

## Outcome Based Rules

- Regulated parties choose method to achieve the outcome (the how)
- Required outcome or level of performance is written into regulation

System is more flexible and responsive to emerging hazards and new technologies

Same or better food safety results

Bureaucratic burden kept as low as possible

CFIA able to approach the entire food system as a whole using a risk-based approach

**Reflects consistent, internationally recognized requirements;**

**Levels the playing field** across food sectors and between domestic food businesses and imports;

**Supports ongoing market access;**

**Increased confidence in food safety;**

**Aligns with trading partners; and**

**Provides an opportunity** to expand trade inter-provincially under a systems' recognition approach.



# Integrated Risk Management

## *Integrated Risk Management*

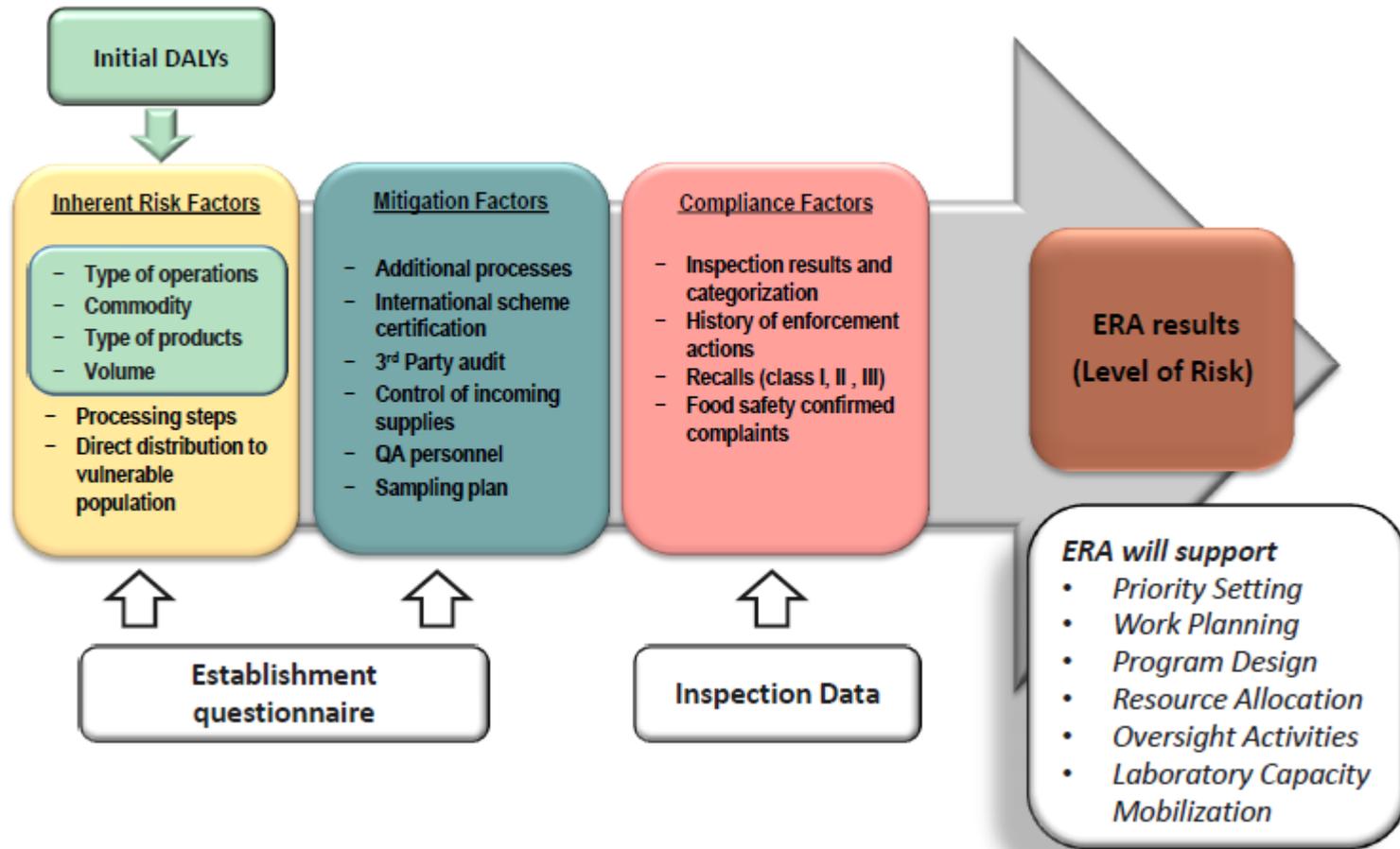
New risk management tools,  
analytics and surveillance to  
inform resource allocations  
and enforcement priorities



**New risk management tools, analytics and surveillance will inform resource allocations and enforcement priorities**

- Risk intelligence tools and analytics to inform program design, planning, compliance and enforcement priorities
- Risk Assessment Model
- Enhance our surveillance, risk analysis and foresight capacity
- Collect and integrate inspection results to further inform our risk-based planning

# Established Risk Assessment Model (ERA)



# Sources of Data – Establishment Questionnaire

## Questions 1-8 – Inherent Risk Factors

- Type of operations
- Commodity
- Type of products
- Volume
- Processing steps
- Direct distribution to vulnerable population

## Questions 9-15 – Mitigation Factors

- Additional processes
- International scheme certification
- 3<sup>rd</sup> party audit
- Control of incoming supplies
- QA personnel
- Sampling plan

**273 (100%) dairy establishments under CFIA jurisdiction completed the questionnaire**

# Source of Data – Compliance Factors

## From Internal CFIA systems

- Inspection results (MCAP, EIW, PCP)
- Enforcement actions
- Food safety recalls
- Confirmed food safety complaints

# Results and Categorization

## Final Risk Results (Results of Establishment Questionnaire + Compliance Data)

- 80% of the establishments are responsible for 10% of the total food safety risk related to dairy products
- The top 10 riskiest establishments cover 50% of the total risk in the Dairy sector

Based on an establishment's individual contribution to the overall food safety risk in the dairy sector, establishments are divided into 4 risk categories (Category 1 having the highest risk)

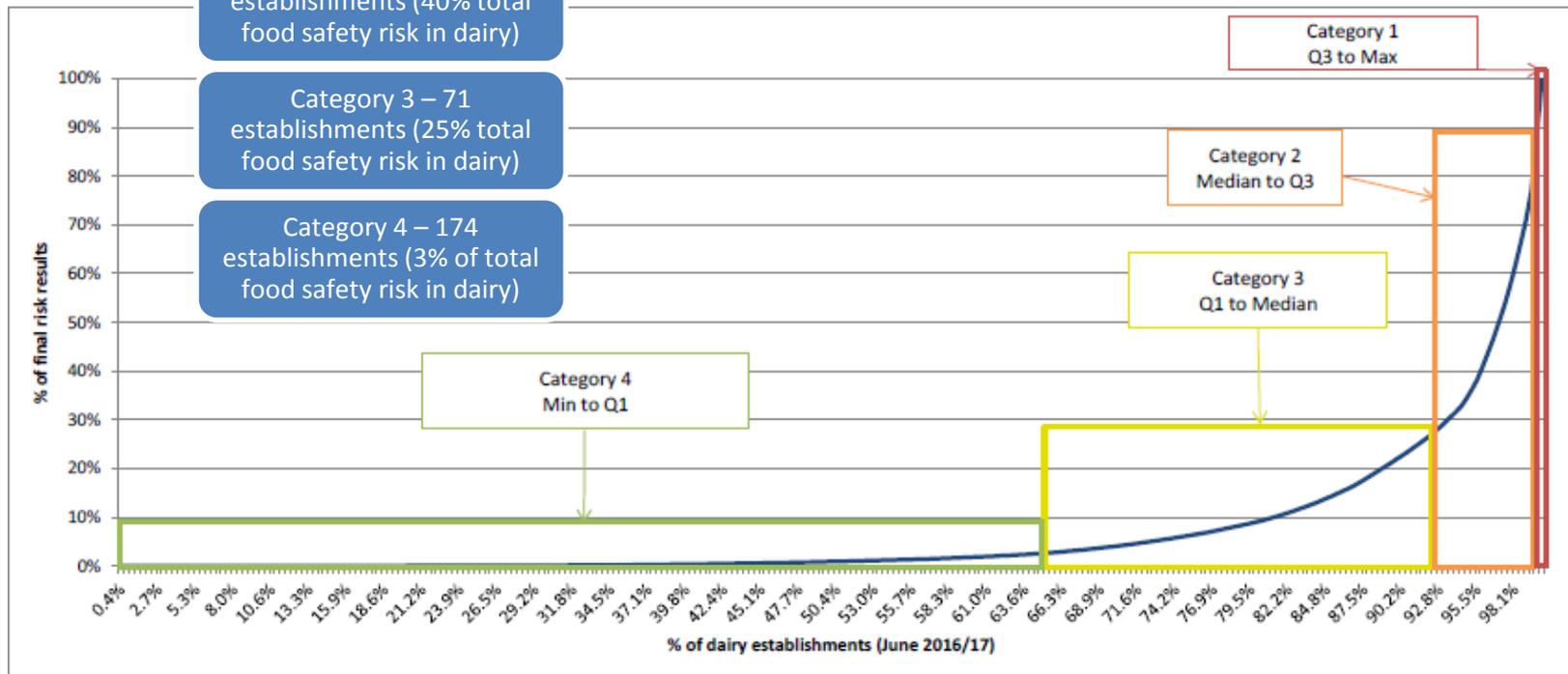
# Categorization using ERA results

Category 1 – 2 establishments (23% total food safety risk in dairy)

Category 2 – 18 establishments (40% total food safety risk in dairy)

Category 3 – 71 establishments (25% total food safety risk in dairy)

Category 4 – 174 establishments (3% of total food safety risk in dairy)



Lower Risk Establishments



Higher Risk Establishments

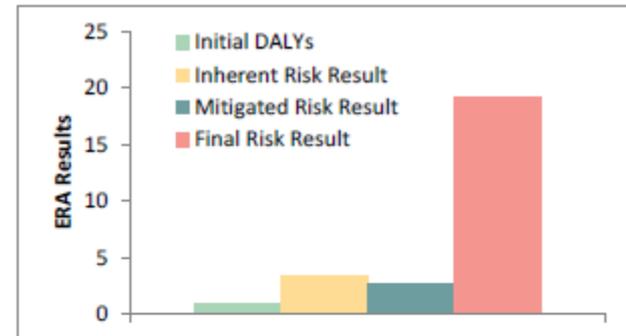
# Risk Profile of Establishment 1 in Category 1

## Inherent Risk Factors

- Cheese made with pasteurized milk (2,720,000 kg Domestic and 53,550,000 kg Export)
- Firm and hard cheese, blue cheese or surface ripened cheese aged for 60 days or more and made with unpasteurized milk (480,000 kg Domestic and 9,450,000 kg Export)
- Direct distribution to vulnerable population: 1 to 10% of total volume
- Slicing, dicing, shredding or grinding dairy products following a pathogen-lethality / inactivation step: 91 to 100% of total volume

## Mitigation Factors

- Returned products refused for rework or sale
- Review CoA, Letter of Guarantee, Use of suppliers with GFSI certification, Sampling of incoming materials / ingredients
- Third-party audit
- Sampling plan with trend analysis and corrective action in place



## Compliance Factors

- Non-compliance with immediate impact
  - 3.1 Hygiene and Biosecurity
  - 4.1 Equipment Design and Maintenance
  - 5.3 Water, Ice and Steam
- Non-compliance with potential impact
  - 1.1bc Process Control
  - 2.1 Sanitation / biosecurity / biocontainment
  - 5.2 Buildings
  - 6.1 Receiving, Transportation and Storage
  - 7.1 Traceability and Control / 7.2 Complaints

# Consistent and Efficient Inspections

## Consistent and Efficient Inspections

Single inspection approach focused on regulatory outcomes and supported by mobile tools and guidance



**A single inspection approach focused on regulatory outcomes and supported by technology.**

- Integrated Agency Inspection Model (iAIM), focused on verifying regulatory outcomes
- Mobile tools for inspectors
- Outcome-based approach

# Integrated Agency Inspection Model (iAIM)

**Standard Inspection Procedures (SIP)** is the common inspection practice under iAIM.

- **Consistent approach** to inspections for all three business lines.
- **Prevention focused** – emphasis on ensuring hazards are managed and risks are mitigated.
- **Systems based** – inspectors will assess to ensure that outcomes meet regulations.
- **4 basic steps** – *Preparation-Inspection-Communication-Follow-up*.
- **Several inspection techniques** – for example, both inspection and audit techniques will be used.

## Common tools for inspectors:

- Database
- Electronic hardware
- Look and feel of operational guidance

# Integrated Agency Inspection Model (iAIM)

A Preventative Control Plan (PCP) approach made up of 7 elements:

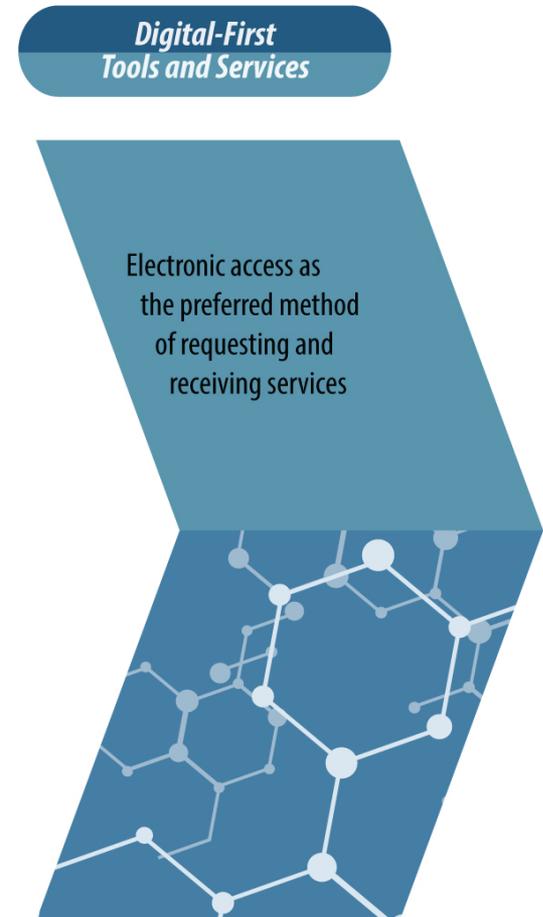
1. Process and product controls
2. Sanitation biosecurity, biocontainment, pest control and chemicals
3. Hygiene, biosecurity and employee training
4. Equipment design and maintenance
5. Physical structure, surroundings and maintenance
6. Receiving, transportation and storage
7. Traceability, control and complaints

Regulated parties have flexibility to design their PCP according to their needs, the nature of their operation, and the applicable regulations and permission conditions.

# Digital-First Tools and Services

**Electronic access will be the preferred method of requesting and receiving services**

- MyCFIA - online access to services and information from the Agency
- AskCFIA – timely responses to questions related to regulatory interpretation
- National Service Centre – to provide support for transactions



# Global Leader

**The Agency will pursue improved international standards, fairness in trade practices, enhanced use of technology and regulatory cooperation**

- Advocate for improved international standards
- Pursue fairness in trading practices and application of international standards with trading partners
- International leadership in the use of new technologies and processes
- Regulatory cooperation with like-minded jurisdictions

*Global Leader*

Pursue improved international standards, fairness in trade practices, enhanced use of technology and regulatory cooperation



# Foreign Supplier Verification Program (FSVP)

Importers verify that food meets US food safety standards and ensure that:

- Foreign suppliers meet food safety conditions as required for US producers under the *Food Safety Modernization Act*
- Food is not adulterated or misbranded with respect to allergens
- USFDA recognizes Canada's food safety system through the Canada-U.S. Food Safety System Recognition Arrangement (FSSRA)

# FSVP and SFCR

The proposed SFCR will enable CFIA to identify Canadian food processors that operate in good regulatory standing.

When SFCR comes into force

- The CFIA will publish a list of all licence holders in 'good regulatory standing'.
- U.S. importers will use the list to be eligible for modified FSVP requirements.
- Licence holders will remain on the list as long as they meet conditions to export food.

# Future State of the Agency

**We are developing an Agency that is:**

- Highly adaptable
- Active in partnership and collaboration
- Constantly innovating
- Supporting market access for industry

# Questions?