Agence canadienne d’inspection des aliments

CFIA: Safeguarding food, animals and plants

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Introduction to the CFIA

1997 creation of the CFIA

The CFIA was created in 1997 to combine the federal food and animal and plant resources enforcement and compliance activities of four departments:

- Agriculture and Agri-food Canada
- Fisheries and Oceans Canada
- Industry Canada
- Health Canada

2012 marks the 15th anniversary
What is the CFIA?

A federal regulatory agency...

- created by the Government of Canada
- to monitor enforcement of legislation in agri-food activity that falls under federal jurisdiction

that is science-based...

- relying on proven principles and tools
Well-defined roles and responsibilities

**Health Canada**
- Provides advice and information on food safety and nutritional value
- Establishes policies and standards

**CFIA**
- Applies policies and standards
- Monitors compliance with requirements

**Operator**
- Is aware of and meets obligations
- Facilitates access to information
The CFIA is responsible for administering and enforcing the following 13 Acts:

- Canadian Food Inspection Act
- Feeds Act
- Food and Drugs Act
- Consumer Packaging and Labelling Act
- Fertilizers Act
- Fish Inspection Act
- Meat Inspection Act
- Canada Agricultural Products Act
- Plant Breeders’ Rights Act
- Plant Protection Act
- Agriculture and Agri-Food Administrative Monetary Penalties Act
- Seeds Act
- Health of Animals Act
Vision

To excel as a science-based regulator, trusted and respected by Canadians and the international community.

Mission

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

Three Key Business Lines

• Animal health  
• Plant protection  
• Food safety
Animal Health
Examples of Activities

- Evaluation of the health status of other countries
- Inspection of imported animals
- Disease surveillance and eradication
- Regulation of transportation of animals
- Livestock feeds inspection
- Regulation of biologics (vaccines, diagnostic kits)
- Emergency preparedness
- Enforcement, penalties, prosecutions
Plant Protection
Examples of Activities

- Conformity assessment of seeds, fertilizer
- Import inspection
- Pest surveys (trap placement)
- Controlling movement, detention, quarantine, treatment, disposition
- Export product certification
- Confined trials
- Emergency preparedness
- Enforcement, penalties, prosecutions
Food Safety
Examples of Activities

• Issuance of registrations, licences and permits
• Inspections of products/facilities
• Imports inspections and export certifications
• Complaint investigation
  • consumers
  • industry

• Sample analysis
  • microbiological hazards
  • chemical hazards
  • hazards related to composition
  • physical hazards
• Enforcement, penalties, prosecutions
HACCP and CVS

**HACCP** *Hazard analysis and critical control points*

- analysis of hazards present in an establishment
- identification of critical control points
- control measures for ensuring safety
- the HACCP system became mandatory in all of Canada’s federally registered meat establishments in 2005 and in fish processing establishments in 1998

**CVS Compliance verification system**

- tool used by inspectors to determine whether operators are meeting their responsibilities and control all their processes in accordance with the regulations
Difference between MAPAQ and the CFIA

MAPAQ

Provincially-inspected meat processing establishments

Trade in Quebec only

CFIA

Federally registered establishments

Interprovincial trade + International (Export certification)
Budget 2012

• Safety remains an absolute government priority. The CFIA is continuing to strengthen the food safety system.

• The CFIA is participating in the deficit reduction plan. However, the 2012 budget made substantial investments in maintaining its commitment to food safety.

• Two-year, $51.2M investment to be shared with the Public Health Agency and Health Canada to continue to improve monitoring and early detection capacity and to strengthen emergency response capacity in the event of foodborne disease outbreaks.
Budget 2012

- This funding ($51.2M — Budget 2012) combined with previous investments supports the CFIA transformation program aimed at modernizing the key elements of the food safety system.
- $100M 2011-2015 Inspection Modernization.
- $419M from the four previous budgets was used to hire 170 new meat inspectors.
Change program at the CFIA

Improve the CFIA’s legislative and regulatory framework

- Simplification of regulations without affecting the guiding principles of health and safety in order to reduce the burden for industry, promote trade and bring requirements into line with those of international partners

- Changes to non-safety food packaging regulations and development of a self-assessment labelling tool

- Meat inspection: commitment to less prescriptive, more outcome-based requirements

- Imports: importer licensing for the non-federally registered food sector
Change program at the CFIA

Improve service
• Define clear services standards
• Set up a single window to access various CFIA services (licensing and pre-market approval such as fertilizer, vaccines, etc.)
• Creation of centres of expertise (delivery of specialist advice to industry)

Collaborate with partners
• Reduce regulatory procedures
• Pursue the recognition of safety systems
• Work with the universities, industry and the scientific community
Change program at the CFIA

Strengthen internal management

• Establishment of certain shared services with Agriculture and Agri-Food Canada (AAFC) in order to achieve savings and improve coordination across the entire portfolio

• Bring CFIA offices together (e.g. in Montréal)

• Eliminate certain activities that are being or could be carried out by other fully qualified organizations (examples: category and quality assurance activities)
Inspection Modernization

Development of a new inspection model

• a single, consistent inspection model for use across all Canadian and imported food products

• inspection tailored to the size and complexity of the regulated party’s operation

• improved model based on common inspection activities and standard processes

• Uniform application by industry (e.g.: policy on *Listeria for high-risk RTE foods*)

• training and modern electronic tools provided to front-line inspectors

• secure electronic interface that can convey information more efficiently to stakeholders and facilitate transactions (e.g. e-certification)
Inspection modernization

Timelines:

Invitation to comment: Inspection modernization

- June 1, 2012 until July 31, 2012
- The Canadian Food Inspection Agency (CFIA) is inviting comments on how the Agency will strengthen food inspection in Canada.

Meetings with industry on the electronic interface

- Autom 2012
SAFE FOOD FOR CANADIANS ACT

• June 7, 2012 in the Senate, the Government of Canada introduced the Safe Food for Canadians Act (SFCA)

• The (SFCA) will consolidate food safety authorities from four different acts:
  • Canada Agricultural Products Act (CAPA)
  • Fish Inspection Act (FIA)
  • Meat Inspection Act (MIA)
  • food-related provisions of the Consumer Packaging and Labelling Act (CPLA)
SAFE FOOD FOR CANADIANS ACT

• The proposed Safe Food for Canadians Act (SFCA) will improve food oversight by:
  • Instituting a more consistent inspection regime across all food commodities
  • Implementing tougher penalties for activities that put the health and safety of Canadians at risk
  • Providing better control over imports and exports
  • Strengthening food traceability
  • protect consumers by targeting unsafe practices.

• The SFCA will align inspection and enforcement powers across all food commodities, improving the safety of food as well as reducing overlap and helping industry better understand and comply with food safety law.
SAFE FOOD FOR CANADIANS ACT

• The SFCA will also provide a new mechanism for regulated parties to seek review of certain decisions made by CFIA officials.

• The proposed Act is the result of extensive consultation over a number of years with industry, consumer groups, provincial and territorial governments, and other stakeholders.
Working towards great uniformity

• More uniform requirements for food
• Better informed inspection staff
• Clearer guidelines for inspectors
• Better technical tools to manage non-compliances
• Continuing education
Working towards greater equity

Statement of rights and services

• Improve interaction
• Understand activities, standards
• Know what to expect
• Provide feedback

Six Guides:
• Processors
• Exporters
• Importers
• Producers
• Consumers
• Animal transporters
Office of Complaints and Appeals

Incremental process:
1. Front-line employee or inspector
2. Supervisor, manager, director
3. Written complaint to the CAO
   - Service delivery
   - Administrative errors
   - Regulatory decisions

Go to this link on the CFIA home page:
www.inspection.gc.ca
COMPLAINTS, COMMENTS AND COMPLIMENTS

Select all that apply

- Complaint
- Comment
- Compliment

Part 1  Identification and Mailing Address (required)

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Part 2  Information about your Complaint

1. Describe the complaint. (required if complaint is selected)

2. What action have you taken to try to resolve your complaint? Include the name(s) of the Canadian Food Inspection Agency (CFIA) staff and office location(s) you have contacted, and describe any action that they have taken. (required if complaint is selected)
Questions?