Welcome!
Navigating the Food Business

Keep a Compass Handy
RULES

Health Canada
  ▪ Makes the rules

Canadian Food Inspection Agency
  ▪ Enforces the rules

Food Processor /Distributor
  ▪ Know the rules!
RULES

Canadian Food Inspection Agency
Outcomes Based Compliance

• The government may not tell you how to achieve compliance but they do know what they want you to achieve.
• CFIA Guide to Food Safety
What are the rules and regulations?
We’ve designed a tool to help food processors find out which government regulations they need to know. Tell our online database what product you make, where it’s sold, where it’s made – and get a list of federal and provincial acts and regulations for your product.
Food Safety Planning
> Resource Library
> Regulation Roadmap

We've designed a new tool to help food processors find out which government regulations they need to know. Tell our online database what product you make, where it’s sold, and where it’s made, and our database will provide you with a list of federal and provincial acts and regulations for your product.

How to use the regulation roadmap:
Step 1  Select:
- Your product type
- Where your product is sold

Step 2  Click the Search button

You will be presented a list of federal and provincial acts, regulations and guidelines, as well as other useful information, for your product type.
Honey Acts Regulations and Guidelines

Food Category: Honey

Federal Legislation:
- Food and Drugs Act
- Food and Drugs Regulations especially B 16
- Consumer Packaging and Labelling Act
- Consumer Packaging and Labelling Regulations
- Canadian Agricultural Products Act
- Honey Regulations

Provincial Statutes:
- Food Safety Act
- Food Premises Regulation
- Public Health Act
- Honey Regulation requires honey sold in the province meets federal statutes

Federal Guidelines:
- Labelling requirements for honey
- Core labelling requirements
- Guide to food labelling of honey
- Labelling decisions
- Exemptions for export of honey

Health Authority Guidelines:
- Farmer’s Market FAQ

Other Guidelines/Organizations:
- Canadian Honey Council
- Manitoba Government information on honey safety
Recipe for Success Course

**Module 1** – Business Planning
**Module 2** – Food Processing & Regulations
**Module 3** – The Market
**Module 4** – Product Development
**Module 5** – Labelling and Packaging
**Module 6** – Distribution and Promotion
**Module 7** – Pricing
Recipe for Success

Additional documents and templates to assist you with your Recipe for Success!

1) Cost Sheets (Zip File)
2) Tables (Zip File)
3) Worksheets (Zip File)
4) Glossary of Terms
5) Cost Sheet Definitions
Prerequisite Courses Developed by the SSFPA

1. Food Processing Introductory Food Safety Training Program
2. GMP & HACCP Training For Food Processing Workers
3. Basic Hygiene Training For Food Processing Workers
4. Introduction to Traceability
5. Recall in a Wired World
6. Supply Chain Management
7. Implementing Your HACCP Plan
8. ABC HACCP Plan Workshop
Chapter 1: Pre-requisite Programs

1.1 Design and Construction of Premises
  1.1.1 Buildings
  1.1.2 Facilities
  1.1.3 Food contact surfaces
  1.1.4 Water, ice and steam

1.2 Controls of Operation
  1.2.1 Transportation, receiving/shipping, storage and handling
  1.2.2 Temperature control
  1.2.3 Equipment
  1.2.4 Personal hygiene and health
  1.2.5 Training
  1.2.6 Sanitation
  1.2.7 Pest control
  1.2.8 Product coding and recall
  1.2.9 Complaint handling

1.3 Record-Keeping

Chapter 2: Preventive Food Safety Control Systems

2.1 Assemble the Team
2.2 Describe the Product and Its Intended Use
2.3 Construct Flow Diagrams and Plant Schematics
2.4 Conduct a Hazard Analysis
2.5 Determine and Apply Control Measures
2.6 Validation
2.7 Monitoring
2.8 Corrective Action
2.9 Verification
2.10 Record-Keeping

Source CFIA Food Safety Guide
Prerequisite Courses Developed by the SSFPA

- Meet the requirements of the Food Safety Modernization Act
- Each Staff member must be considered a “qualified individual”.
- They must have basic training in Good Manufacturing Practises and Food Safety.
Prerequisite Courses Developed by the SSFPA

Are now owned and managed by the

INTRisk
TRAINING SOLUTIONS

Owned by the SSFPA Foundation
The courses are available in the USA
Validating your procedures and processes – is what you are doing keeping the food safe?

The only way to truly know – is to test your food and procedures in a laboratory

SO……………. 
COMMUNITY FOOD ANALYSIS LAB
THE MODEL

Supplier/Trainer

Administrator

Community Host

Users
OVERVIEW

• Self-contained 10’ x 12’ lab
• Used by small scale producers/processors
• >21 tests can be executed for 30% to 70% less than a commercial lab
BioMedix

- Donating equipment to Small Scale Food Canada
- Provide and facilitate training programmes
- Financing test materials
<table>
<thead>
<tr>
<th>Test</th>
<th>Allergens</th>
<th>Comments</th>
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</thead>
<tbody>
<tr>
<td>Total Bacterial (Plate) Count</td>
<td>E. coli O157:H7</td>
<td>Fish allergen</td>
</tr>
<tr>
<td>Total Coliform and E. coli</td>
<td>Staph. aureus</td>
<td>Crustacean Shellfish allergen</td>
</tr>
<tr>
<td>Total Yeast and Mould</td>
<td>Wheat allergen</td>
<td>Tree nut allergen</td>
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<tr>
<td>Total Enterobacters</td>
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<td>Soy allergen</td>
<td>Lupin allergen</td>
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<td>Listeria monocytogenes</td>
<td>Egg allergen</td>
<td>Histamine (only for food samples)</td>
</tr>
<tr>
<td>Salmonella Species</td>
<td>Dairy allergen</td>
<td>Sulfates for wine testing</td>
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</table>
Trade Association

* Five main Activities

- Advocacy
- Networking
- Marketing
- Education
- Benefit Programs
QUESTIONS?

This presentation was produced by the Small Scale Food Processor Association.

www.ssfpa.net

Toll Free: 1-866-547-7372
Email: info@ssfpa.net