

# **Agricultural Policy Framework Canadian Food Safety and Quality Program**

## **Food Safety Initiative Framework**

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**A Partnership Between:**

*B.C. Ministry of Agriculture and Lands  
Agriculture and Agri-Food Canada*

**Canada** 



**Canadian Food Safety and Quality Program (CFSQP)**  
**Food Safety Initiative**

**Initial Goal:** To increase the number of non-federally registered food processing plants moving towards and/or having Hazard Analysis Critical Control Point (HACCP) food safety systems in place.

**In Support of Food Safety and Quality Outcomes:**

- Protecting human health by reducing food borne hazards
- Increasing consumer confidence in safety and quality of food
- Enhancing sector capacity to meet or exceed market requirements

**THE FOOD SAFETY INITIATIVE (FSI)**

Provincially based activities will increase awareness and develop tools to assist food processors to improve their food safety systems. With the flexibility provided under the Agricultural Policy Framework (APF) all provinces have the ability to allocate funding from their federal non-business risk management allocation to this initiative.

The initial activities under the FSI will increase awareness and knowledge of food safety system management practices and support implementation through pilot activities and the development of generic models. It is a collaborative approach with all provinces working together on the identification of pilot and generic models which would be beneficial to processors across the country.

At this time two distinct elements are possible under the FSI:

**1) Implementation**

Provides funding for non-federally registered food processing plants to move forward and have Good Manufacturing Practices (GMPs), Hazard Analysis Critical Control Point (HACCP) and/or ISO 22000 food safety systems in place.

**2) Outreach**

Includes activities directed at the processing industry that advance food safety awareness, knowledge development and implementation of food process control systems. This element also includes pilots, generic model development and related administration. Each province will determine the appropriate balance of activities within their respective province.

Provinces may opt out of the Implementation element and focus on Outreach as the first step in the promotion and implementation of food safety systems.

## **Implementation**

Funding will be available to support the development and implementation of Good Manufacturing Practises (GMPs), HACCP and/or ISO 22000 (subject to ratification by ISO) based on Codex Alimentarius principles in non-federally registered food processing plants.

Two levels of activities may be supported with the overall objective of increasing the use of GMPs and HACCP in non-federally registered food processing plants:

1. Development and implementation of GMPs (\$15K)
2. Development and implementation of HACCP and/or ISO 22000 (\$20K)

At the processor level the funding will not be retroactive and allocations will be given on a first come, first serve basis. Eligible activities are cost-shared 90%/10% (FSI/processor).

Plants may be eligible for an additional \$3K per HACCP plan for up to a maximum of three additional HACCP plans per plant under the two levels of activities.

Reference material includes the Canadian Code of Practice - General Principles of Food Hygiene by the Canadian Food Inspection Agency (June 2004) for GMPs, CODEX for HACCP, and ISO 22000.

### **1. Selection Criteria:**

Eligible applicants are non-federally registered food processors. A food processor is defined as an individual or company who produces food/drink for human consumption processed for sale but does not include the restaurant or retail food service and fish/seafood processors.

Eligible applicants must demonstrate:

- Management commitment to GMPs, HACCP and/or ISO 22000
- Financial stability

### **2. Eligible Activities:**

For the development and implementation of the GMPs, HACCP and/or ISO 22000 system, may include:

- Technical assistance to prepare for the recognition audit
- Development of record keeping system
- Perform risk management assessments
- Related scientific testing
- Staff training

### **3. Approval Process:**

Provincial Food Safety and Quality (FSQ) Working Groups and/or approved delivery agents.

### **4. Delivery Mechanism:**

Participating provinces and/or third party will be overseen by the provincial FSQ Working Group.

## **Outreach**

Funding will be available for participating provinces to increase a sector's or individual processor's awareness and knowledge of the food safety risks associated with food processing and the benefits of implementing appropriate food safety process control systems. The knowledge that is gained is intended to lead a sector or processor to commit to the development and implementation of HACCP systems in their respective plants.

Generic HACCP model development for a particular commodity/process to address gaps in basic system information is possible. Generic models are generalized HACCP plans designed for a specific product or product category that can be used as an example or guideline for developing a plant specific HACCP plan. (Source: FSEP Implementation Manual, Volume Three, Application of HACCP Generic Models, 2<sup>nd</sup> Edition).

It is expected that 20 generic models could be developed on a commodity/process for which none currently exist. These generic models will then be made available to industry to use as a starting point in developing their own systems. Once a need is determined, the province will contract out for the development of such a model. All generic models will be peer reviewed, i.e. a technical review by relevant experts in the field and coordinated through the Federal/Provincial/Territorial (FPT) Food Safety and Quality national working group.

### **1. Eligible Activities:**

Eligible activities can include activities listed below but are not restricted to those items:

- Incremental salaries for full time equivalents (FTEs)
- Educational and/or training events such as seminars and workshops
- Consulting and counseling to enhance food safety awareness, knowledge and implementation
- Development and distribution of print, electronic and audio visual resources such as brochures, websites and videos
- Administration and advertising
- Generic Model development

## **2. Funding:**

Funding is sourced from FSI allocation within participating provinces and it will be 100% government funded.

## **3. Approval Process:**

Funding will be approved by Agriculture and Agri-Food Canada (AAFC) based on a submission of a provincial plan.

## **4. Management of Pilots:**

Activities are eligible to receive up to 90% federal program funding, with a 10% industry contribution.

*The processor must:*

- Have a suitable site and location for pilot activities
- Be willing to share information that can be applied to other plants for GMPs, HACCP and/or ISO 22000 implementation
- Be willing to provide learning opportunities for other food processing operators

*Eligible activities include:*

- Development of the sector specific templates for record keeping purposes
- Assistance to the plant to prepare for the recognition audit
- Development of other support mechanisms which may be product-specific

*Approval process includes:*

- Projects are initially screened at provincial level
- At the national level the FPT government review committee (participating province or territory) will coordinate pilots (and generic models)
- The management and final approval of pilots rests with the sponsoring provinces
- All resulting information and lessons learned will be shared with all provinces/territories

## ANNEX

### **Performance Reporting**

The provincial quarterly performance reporting will report on indicators for the two elements of the FSI. The output performance indicators are linked to the Agricultural Policy Framework Food Safety and Quality Chapter intermediate outcomes related to the level of adoption by industry of these systems and the level of consumer confidence. Indicators under consideration will include:

Funding for Non-federally Registered Food Processors:

- Number of applications received/approved
- Amount of dollars committed/spent
- Number of plants developing and implementing GMPs, HACCP and/or ISO 22000
- Number of employees trained

Outreach including Supporting Activities:

- Number of outreach projects undertaken
- Amount of dollars committed/spent
- Target population of advertising-type activities
- Number of those attending workshops/consultations
- Number of pilots undertaken
- Number of people attending pilot demonstrations